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› TIGER NFH-G450 Non-Electric Thermal Slow Cooker 4.75qts / 4.5L Instruction Manual

## Tiger NFH-G450

# TIGER NFH-G450 Non-Electric Thermal Slow Cooker Instruction Manual

Model: NFH-G450 (4.75qts / 4.5L)

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## 1. SAFETY INFORMATION

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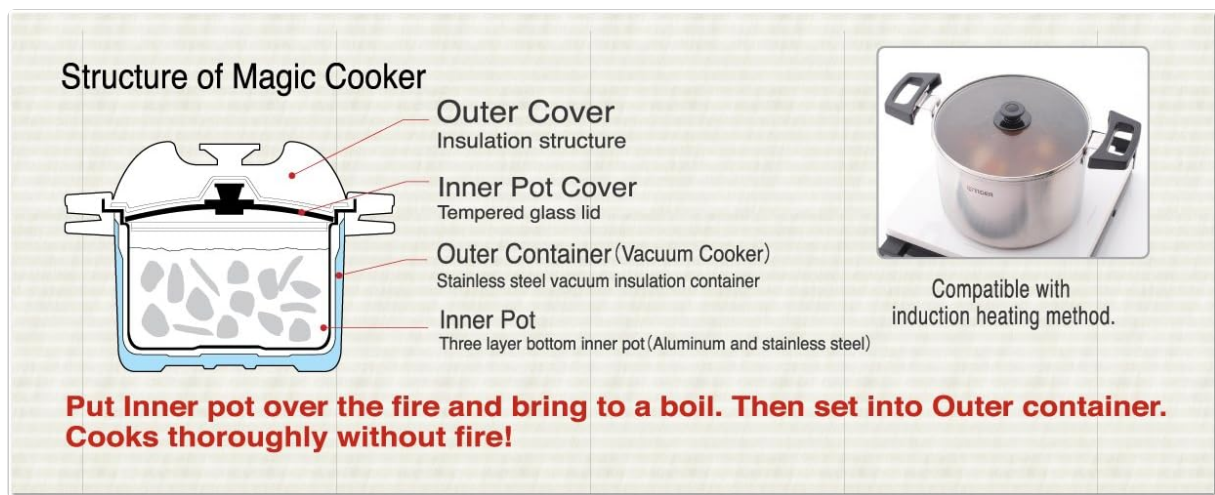
Please read all instructions carefully before using the TIGER NFH-G450 Thermal Slow Cooker. Retain this manual for future reference.

- **Hot Surfaces:** The inner pot will be extremely hot after heating on a stovetop. Always use oven mitts or appropriate heat protection when handling the inner pot.
- **Outer Container:** The outer container is designed to remain cool to the touch, but exercise caution when placing the hot inner pot inside.
- **Stability:** Ensure the cooker is placed on a stable, flat, heat-resistant surface during use.
- **Children:** Keep the appliance out of reach of children. Do not allow children to operate the cooker.
- **Cleaning:** Refer to the cleaning instructions to prevent damage and ensure hygiene. Do not immerse the outer container in water.
- **Damage:** Do not use the cooker if any part is damaged. Contact customer support for assistance.

## 2. PRODUCT OVERVIEW

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The TIGER NFH-G450 is a non-electric thermal slow cooker designed to cook food using residual heat. It consists of an inner pot and an insulated outer container.



**Figure 2.1:** Structure of the TIGER Thermal Cooker. The diagram illustrates the components: an insulated outer cover, a tempered glass lid for the inner pot, a stainless steel vacuum insulated outer container, and a three-layer inner pot (aluminum and stainless steel). The image also highlights that the inner pot is compatible with induction heating methods.

### Key Components:

- **Inner Pot:** 4.5 L (4.75 qts) stainless steel pot with a tempered glass lid. This pot is used for initial heating on a stovetop.
- **Outer Container:** Stainless steel vacuum insulated container that holds the inner pot and retains heat for slow cooking.
- **Outer Cover:** Provides additional insulation and seals the outer container.

## 3. SETUP

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### Initial Cleaning:

1. Before first use, wash the inner pot, tempered glass lid, and outer cover with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the outer container with a damp cloth. Do not immerse the outer container in water.

### Assembly:

1. Place the outer container on a stable, flat surface.
2. Ensure the inner pot is clean and dry before use.

## 4. OPERATING INSTRUCTIONS

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The TIGER NFH-G450 utilizes a non-electric thermal cooking method, allowing food to cook thoroughly using residual heat after initial heating on a stovetop.



**Figure 4.1:** Placing the inner pot into the outer container. The image shows the two-part design of the thermal cooker, with the inner pot being carefully lowered into the insulated outer container.

### **Cooking Process:**

1. **Prepare Ingredients:** Place all desired ingredients into the inner pot. Ensure the pot is not overfilled; leave adequate space for boiling.
2. **Heat on Stovetop:** Place the inner pot with its tempered glass lid directly onto a stovetop (compatible with induction heating). Bring the contents to a boil. The duration of boiling depends on the recipe and ingredients.
3. **Transfer to Outer Container:** Once the contents have reached the desired boiling point, carefully remove the inner pot from the stovetop using oven mitts.
4. **Insulate:** Immediately place the hot inner pot into the outer vacuum-insulated container. Close the outer cover securely.
5. **Thermal Cooking:** Allow the food to cook using the retained heat. The cooking time will vary based on the recipe and ingredients. The vacuum insulation maintains the temperature, allowing for thorough cooking without continuous external heat.
6. **Serve:** After the recommended cooking time, carefully open the outer cover and remove the inner pot. The food is now ready to serve.



**Figure 4.2:** Food simmering in the inner pot. This image shows the inner pot containing a stew, placed within the outer container, illustrating the cooking process.



**Figure 4.3:** Serving cooked food. A ladle is shown scooping a portion of the fully cooked stew from the inner pot, ready for consumption.

#### **Benefits of Thermal Cooking:**

- **Energy Saving:** No continuous electricity or gas is required after the initial boil.

- **Safety:** Reduced risk of burning food or leaving an appliance unattended, as no active heat source is used during the thermal cooking phase.
- **Flavor Enhancement:** Low-temperature cooking method helps to tenderize ingredients and enhance flavors without overcooking.
- **Portability:** The insulated outer container allows the cooker to be transported while food continues to cook or stay warm.

### Official Product Video:

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**Video 4.1:** This video demonstrates the ease of use and benefits of the TIGER Thermal Slow Cooker. It shows the process of heating ingredients in the inner pot, transferring it to the outer container, and the resulting cooked meal. The video highlights the energy-saving aspect and the ability to cook unattended.

## 5. MAINTENANCE & CLEANING

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Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your thermal slow cooker.

- **Inner Pot and Lid:** The stainless steel inner pot and tempered glass lid are washable. They can be cleaned with warm, soapy water or placed in a dishwasher (refer to your dishwasher's manual for stainless steel items). Ensure they are completely dry before storage.
- **Outer Container and Cover:** Wipe the exterior of the outer container and the outer cover with a damp cloth and mild detergent. Do not immerse the outer container in water, as this can damage the vacuum insulation. Dry thoroughly.
- **Stains:** For stubborn stains on the inner pot, a non-abrasive cleaner suitable for stainless steel can be used. Avoid abrasive scouring pads or harsh chemicals that could scratch the surface.
- **Storage:** Store all components clean and dry in a cool, dry place.

## 6. TROUBLESHOOTING

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If you encounter any issues with your TIGER NFH-G450, please refer to the following common problems and solutions:

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Food not cooking thoroughly.	Insufficient initial heating time or temperature.	Ensure ingredients are brought to a vigorous boil for the recommended time before transferring to the outer container.
Food cools down too quickly.	Outer cover not sealed properly; inner pot not hot enough when transferred; damaged insulation.	Ensure the outer cover is securely latched. Verify the inner pot is boiling hot before transfer. If insulation is suspected to be damaged, contact customer support.
Stains on inner pot.	Mineral deposits from water or food residue.	Clean immediately after use. For stubborn stains, use a stainless steel cleaner or a mixture of vinegar and baking soda.
Outer container feels warm.	Normal heat transfer (slight warmth is acceptable); outer cover not sealed; damaged insulation.	A slight warmth is normal. If it feels excessively hot, check the seal of the outer cover. If the problem persists, contact customer support.

## 7. SPECIFICATIONS

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**Model:** NFH-G450

**Brand:** Tiger

**Capacity:** 4.5 Liters (4.75 Quarts)

**Material:** Stainless Steel (Inner Pot), Stainless Steel Vacuum Insulation (Outer Container)

**Color:** Red

**Item Weight:** 7.3 Pounds

**Product Dimensions:** 9.6 x 13.1 x 9.1 inches

**Dishwasher Safe:** Yes (Inner Pot and Lid only)

**Manufacturer:** Japan Tiger Corporation of U.S.A

**Country of Origin:** Japan

## 8. WARRANTY AND SUPPORT

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For warranty information, please refer to the documentation included with your purchase or visit the official Tiger Corporation website. For customer support, service, or replacement parts, please contact your retailer or the manufacturer directly.