

- 5.If the power cord is damaged, to avoid hazards, it must be replaced by professionals from the manufacturer, its repair department, or similar departments.
- 6.When the product malfunctions and you cannot troubleshoot it, do not attempt repair yourself. Please contact our authorized local repair station or our company's customer service department for resolution.
- 7.Ceramic parts are fragile and are not covered under warranty. Please handle with care.

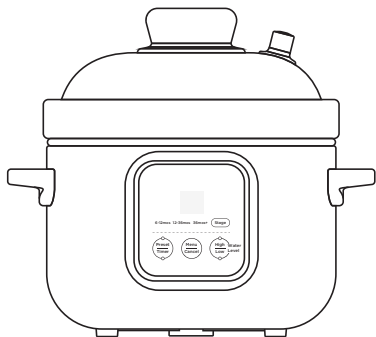
Please operate according to this manual. This product is for household or similar use only.

7. Precautions

- 1.Please use an AC power source consistent with the voltage indicated on the nameplate.
- 2.Do not use near or on flammable or explosive materials; do not use in damp places or near other heat sources to prevent malfunctions and hazards.
- 3.When using this product, place it on a stable platform out of reach of children.
- 4.Steam will be emitted during operation. Do not bring your face or hands close to the steam outlet to avoid scalding. Do not place steam-sensitive objects above this product. Do not cover the steam outlet with cloth or similar items to avoid accidents or product malfunction.
- 5.During operation, the inner pot and lid temperature will gradually rise. The surface of the pot is very hot after stewing. Do not touch or come into contact with your hands or body to avoid scalding.
- 6.Do not place the inner pot directly on an open flame for heating. Avoid exposing ceramic parts to cold water when they are hot to prevent cracking.
- 7.If the product experiences dry boiling due to lack of water, immediately unplug the power, wait for it to cool before operating. Do not touch the heating plate at this time to avoid scalding.
- 8.Do not power on for dry heating when the inner pot is empty. Unplug the power plug when not in use.
- 9.When inserting the power cord plug, insert it fully to ensure good contact.
- 10.Keep the power plug and socket dry. Do not plug/unplug the power plug with wet hands to prevent electric shock.
- 11.Do not move the product while it is powered on and working.
- 12.The inner pot is fragile. Handle with care to prevent collision with hard objects and falling from height, which may cause breakage.
- 13.During the first use, the heating element may emit a slight odor, and the screen may flicker when first powered on. Please unplug and then reconnect the power. These are normal phenomena. Please use with confidence.
- 14.After operation, the bottom of the inner pot retains significant heat. Place a heat insulation underneath when removing it to avoid damaging the desktop/surface.

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TONZE



Electric Slow Cooker DGD10-10MD User Manual

Please read this user manual carefully before using the product
Please keep this user manual properly

1. Performance Features

- 1.Professional maternal and infant functions paired with age-stage programs, handling complementary feeding in one pot.
- 2.Patented water-sealed ceramic structure, paired with a removable steam valve on the lid, for concentrated stewing.
3. Upgraded heating platform for faster heating speed.
- 4.Full ceramic inner pot and lid, healthier materials.
- 5.Lid equipped with silicone handle for heat insulation and user-friendliness.
- 6.Microcomputer control, supports preset and Timer, no need for supervision.

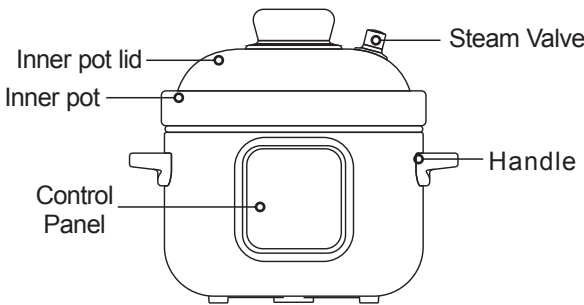
2. Main technical parameters

Name	Microcomputer Electric Stew Pot
Model	DGD 10-10MD
Power Supply	220~240 V~ 50/60 Hz
Rated Power	200W
Rated Capacity	1.0L
Dimensions (L×W×H)	233mm × 198mm × 202mm

3. Packing List

Name	Quantity
Main Unit	Set 1
User Manual	Copy 1
Measuring Cup	Piece 1

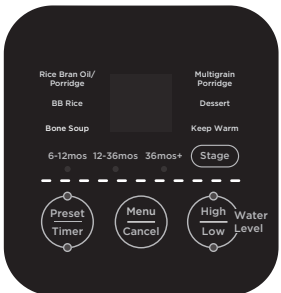
4.Component Names



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5. Usage Instructions

1. Control Panel & Key Functions



- ① Standby State: Screen displays "0.0", indicating it has entered standby mode.
- ② "Preset/Timer" Key: In standby mode, press the "Preset/Timer" key, the "Preset" indicator and the default preset time "4.0" (Note: means 4 hours) flash simultaneously. Pressing this key at this time adjusts the Preset time. After entering a function, pressing the "Preset/Timer" key, the "Timer" indicator and the default function time flash simultaneously. Pressing this key at this time adjusts the timer duration; preset time includes stewing time. The completion time of the preset is the stewing completion time.
- ③ "Menu/Cancel" Key: In standby mode, or after pressing the preset key, press this key to select a function. During Preset or stewing operation, pressing the "Menu/Cancel" key stops the preset or stewing operation and returns to standby mode.
- ④ "High /Low Water Level" Key: When selecting "Rice Bran Oil/Porridge", "BB Rice", or "Multigrain Porridge" function, press this key to select the corresponding water level (default is low water level).
- ⑤ "Stage" Key: When selecting "Rice Bran Oil/Porridge", "BB Rice", or "Bone Soup" function, press this key to select the corresponding stage.

2. Product Function Settings Table:

Function	Stage Selection	Default Time Display (hours)	Adjustable Timer (hours)	Adjustable Preset (hours)
Rice Bran Oil/Porridge	6-12 months	1.4	0.0~2.0	0~12 (Default 4.0)
	12-36 months	1.3	0.0~2.0	
	36 months+	1.2	0.0~2.0	

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Function	Stage Selection	Default Time Display (hours)	Adjustable Timer (hours)	Adjustable Preset (hours)
BB Rice	12-36 months	0.9	0.0~1.2	0~12 (Default 4.0)
	36 months+	0.8	0.0~1.2	
Bone Soup	6-12 months	2.0	0.0~4.0	
	12-36 months	2.2	0.0~4.0	
	36 months+	2.5	0.0~4.0	
Multigrain Porridge	None	2.5	0.0~6.0	
Dessert		2.5	0.0~6.0	
Keep Warm		-.-	Cannot be timed	Cannot be preset

3. Suggested Rice to Water Ratios

Function	Rice	Water	Water Level	Cooked Reference Bowls (350mL/bowl)
Rice Bran Oil/Porridge	30g	300mL	Low Water Level	0.75 bowls porridge
	40g	360mL		1 bowl porridge
	50g	400mL		1.25 bowls porridge
Multigrain Porridge	60g	500mL	High Water Level	1.5 bowls porridge
	70g	580mL		1.75 bowls porridge
	80g	640mL		2 bowls porridge

It is recommended to use at least 30g of rice for porridge, otherwise the effect may not be optimal.

Function	Rice	Water	Water Level	Cooked Reference Bowls (350mL/bowl)
BB Rice	40g	130mL	Low Water Level	0.25 bowl rice
	50g	150mL		0.5 bowl rice
	60g	180mL		0.75 bowl rice
	80g	240mL	High Water Level	1 bowl rice
	100g	280mL		1.5 bowls rice
	120g	330mL		2 bowls rice

It is recommended to use at least 40g of rice for cooking rice,

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otherwise the effect may not be optimal; It is recommended to let the BB Rice sit for 10 minutes in keep-warm mode after cooking is complete before consumption for better texture.

Friendly Reminder:

- 1.Due to varying water absorption capacities of different rice types, the above ratios are suggestions. Users can adjust water quantity based on actual conditions.
- 2.When the ambient temperature is low, it is recommended to appropriately extend the stewing time to ensure food is thoroughly cooked.

6. Maintenance and Care

1. Cleaning Method

- ① Before cleaning the product, unplug the power cord and wait for it to cool down.
- ② Do not immerse the power cord or the entire product in water or rinse it, to prevent electrical components from getting wet, causing malfunctions and affecting safe use.
- ③ Wipe the external surface of the unit with a damp cloth. Do not use corrosive liquids for cleaning.
- ④ The inner pot can be washed with detergent and a sponge. Do not use hard steel wool for scrubbing to avoid damaging the surface.

2. Storage Method

When not using the product for an extended period, please clean it, wipe it dry, place it in the original packaging box, and store it in a ventilated and dry place to avoid moisture affecting its use.

3.Fault and troubleshooting

No.	Fault phenomenon	Possible Cause	Solution
①	No power	Power cord plug not inserted firmly	Check if the power cord plug is inserted firmly and properly.
		Product fault	Please send to a designated repair station for repair or contact us.
②	Powers on but does not heat	The heating element is damaged	

4.Do not disassemble or repair this product unless you are a qualified professional.

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