

21.警告: 濺出的食物會引起嚴重的燒傷。保持器具和電線遠離兒童。不要將

23.在不使用和清洗前,請從插座拔出電線。允許冷卻之前,可將可分離的部

24.不要用已有損壞的電線使用該產品,或在此電器已有故障或有任何損壞時

29.始終先將插頭連接到產品上,然後將插頭插入牆上插座。斷開連接時,將

電線掛在櫃檯邊緣,不要使用櫃檯下面的插座,不要使用延長線。

22.為了防止觸電,不要將電線、插頭或主機浸泡在水或其他液體中。

插電使用。應當就近送到有授權的服務點進行維修。

27.不要讓電線懸掛在桌子或櫃檯的邊緣,或觸摸熱表面。

28.不要放置在熱氣體或電燃燒器上或附近,或在加熱爐中。

任何控制轉換為"關閉",然後從牆上的插座上拔出插頭。

a)短電源線是以減少因纏繞或絆倒較長的繩索而引起的風險。

1)延長線的額定電氣額定值應至少與電器的額定值一樣大;

請保存此使用說明書

2) 繩索應該被安排好,電源線應放置妥當以免懸垂在檯面或桌面,避免

使用産品前,請仔細閱讀本使用説明書 請妥善保管本使用説明書 Please read this manual carefully before using the product. Please keep this manual handy for further reference.

20.在移動含有熱液體的產品時必須格外小心。

25.如使用製造商不推薦的附件可能造成傷害。

31.注意-觸電風險。只能在可移卸的容器中烹調。

b) 可使用延長線,並可在使用時使用。

讓小孩拉到或不小心絆倒。

3)延長線應該是3線接地線。

1.選用全瓷水密封内膽,營養不流失

5.預約定時設置,時間任您隨心掌控。

3.多陶瓷内鍋組合,可同時燉煮不同食物

6.多重安全保護裝置,確保產品使用安全

4.特設滋補及家常菜系,功能更強大,烹飪更專業;

2.雙層結構,聚能省耗、安全防燙

件取下。

26.不要在戶外使用。

30.不將此產品另作他用。

c) 如果使用延長線

二、産品性能特點

32.短電源線說明

3. Set the working time under the working state according to your personal preference to make food taste better 4. In order to ensure the effect of food stewing, the default time or the user-set time of each function (except for the functions of "heat preservation" and "yogurt") starts to time after the water is boiled for a period of time. For example: the default two hours of the stewing time of the "Cordyceps" function refers to that it automatically turns to the heat

preservation function after stewing for two hours after the water is boiled for a period of

5. Please add water into the container in terms of the maximum water level mark on the product, add water in order to ensure the normal stewing and prevent the product from failure or danger. (This water level mark is the one after putting into the inner container) 6. If you need to open the upper lid at the time of stewing, please press the "Cancel" key to stop operation. Do not uncover the lid until the water stops boiling to prevent the boiling water from splashing out of the stewing cup container, causing scalding injury. 7. When the product enters into the state of heat preservation, it is the infinite-time heat preservation, and the screen displays "-:-". Press the "Cancel" key to stop the heat

Rice cooking function: (Note: Do not directly cook porridge and rice in the container, but should use the ceramic inner pot to stew them, otherwise, malfunction or failure may

		Matching ratio of rice to water (measuring with measuring cup delivered with the product)					
Function	Container	DGD22-22BG	DGD32-32BG				
Rice	Big inner pot	3.5cups of rice+(4 cups of water+1/4 scale marks of water)	4.5cups of rice + 5.5cups of water				
XXXXXXX	0.65LSmall inner pot	1cup of rice+(1 cups of water +1/4 scale marks of water)					
	0.45LSmall inner pot	1/2 scale marks of rice +100 scale marks of water )					

2Rice measuring method: Please use the cups delivered with this product to measure the rice, and the right and wrong measuring methods of 1 cup of rice are as shown below:



#### VI.Maintenance and repair. Cleaning methods:

preservation.

①Before it is cleaned, the power line should be unplugged after being cooled down. 2 The ceramic parts can be washed with detergent and sponge, and do not use a hard steel wire to clean it to avoid damage to the surface.

③Use a wet towel to wipe the outside surface of the product body, but do not use corrosive The method of removing the incrustation of the heating plate: Put 1 to 2 tablespoons of white vinegar or 3 to 5 slices of lemon into the container, and then add water to cover the heating plate surface. Turn on the power first to heat the water until the water is boiling for about 2 minutes, and then turn off the power until the water is cooled to

become warm water. Finally, clean it with scouring pad and the incrustation can be ⑤Do not clean the power line and main body in or with water to avoid product failure and @Please clean and pack the product into the packing box when it is out of use for a long

time. Place it in a dry and ventilated place to prevent it from damp and harmful influence

g Add water into the container to the maximum water line;

d. Put on the inner pot lid. e. Put the inner pot or the small inner pot with the prepared food materials into the f. Gently turn the inner pot lid to make the water inside the water-storage tank distributed

h. Put on the upper lid. Tips: When the stewing is finished, take out the inner pot and open the upper lid. At this moment, it is recommended that you dry the water in the water-storage tank with cotton cloth, in order to avoid that you will mix the water in the waterstorage tank into the Bone soup when you pour the Bone soup out of the inner

Switch the power on. First connect the attached power line to the product, and then connect the other end to a power outlet. The backlight of the screen on the control panel is on, and the product is in the standby mode Note: In the standby state, the presetting indicator is off, and the screen displays "0:00".

 Stewing with default time: Press the "NUTRITIOUS" key and select "CORDYCEPS" function, the screen displays "2:00" and the icon "▲" points to "CORDYCEPS" and flashes on. Wait for a while without pressing any key, and it will automatically enters into the stewing of this function. The functions corresponding to pressing the "NUTRITIOUS" key include

"CORDYCEPS", "BIRD NEST", "FISH MAW" and "YOGURT" Press the "HOME COOKING" key and select the "STEW" function, the screen displays "2:30" and the icon "A" points to "STEW" and flashes on. Wait for a while without pressing any key, and it will automatically enters into the stewing of this function. The functions corresponding to pressing the "HOME COOKING" key include "STEW", "BONE SOUP", "MEAT" and "RICE/PORRIDGE".

② Timer stewing setting and operation description (Taking 3-hour timing of the "Stew" function as an example.) •Press the "HOME COOKING" key and select the "STEW" function, the screen displays

"2:30" and the icon "A" points to "MEAT" and flashes on. •Press the "PRESET/TIMER" key, and the timing indicator is on. It enters into the state of

•Press the "Hour" key and the setting of desired timing hour digit is "3". The maximum timing hour digit adjustable is 9.

•Press the "Hour" key and the setting of desired timing hour digit is "00". The maximum timing minute digit adjustable is 55. After a few seconds, it automatically enters into the working state of timing and the icon

"A" points to "MEAT" and flashes on. The screen displays "3:00" and it starts to operate. After the product starts to work and the water has been boiled for a period of adjust the presetting time or timing time. Each press will increase the time by 1 from the default time, and return to "0" when it reaches "9". If continue to press it, it will increase by 1 again as a circle. If press the "HOUR" key for a longer time, it will continuously increase by the unit of 1.

5. "MINUTE" key: Press "PRESET/TIMER" key, you can press the "MINUTE" key to adjust the presetting time or timing time. Each press will increase the time by 5 from the default time, and return to "00" when it reaches "55". If continue to press it, it will increase by 5 again as a circle. If press the "MINUTE" key for a longer time, it will continuously increase by the unit of 5. 6. "KEEP WARM/CANCEL" key: In the standby mode, press the "KEEP WARM/CANCEL"

key once, and it enters into the heat preservation function state; under the working conditions, press the "KEEP WARM/CANCEL" key, it will stop working to return to the standby mode, and the screen displays "0:00"

II. Product Features

1. Selecting the ceramic pots with adopting water-seal technology, keep the foods nutrition.

1

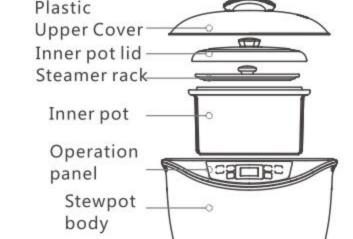
2.Double-layer structure, good for energy saving, safety and scald prevention 3. Multiple ceramic inner pots are capable of stewing different dishes at

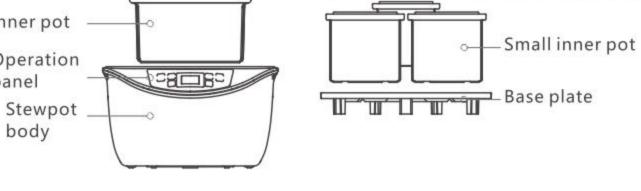
the same time. 4. Multiple nourishing and homely programmed menus Preset/Timer function.

6. Multiple safety protection.

III. Specifications-

Model No.	Inner Pot	apacity Small Inner Pot	Power Supply	Rated Power	(Length × width × height)
DGD22-22BG	2.2L	2×0.65L	120V~60Hz	600W	304mm×276mm×245mm
DGD32-32BG	3.2L	2×0.65L 1×0.45L	120V~60Hz	600W	328mm×308mm×255mm





-Small inner pot lid

# V. How to use.

1.Description of operation panel and keys:



當容器内未加入水而啟動功能工作,或者長時間燉煮,容器内的水被煮幹時,產品

過一會兒重新插入電源,產品回到待機狀態,再按功能鍵,選擇所需功能,讓產品

會啟動缺水提示功能:缺水指示箭頭閃亮,液晶屏顯示 "E3",蜂鳴器發出 "嘀-

嘀-嘀....."提示音,提示容器内缺水,此時應拔掉電源,往容器内加入適量的水

### 繼續工作。 3.使用步驟

隔水燉的工作原理:是一種利用水做媒介,對内鍋(或内膽)中的食物進行均勻柔和地加熱 的烹飪方法。故隔水燉鍋(或燉盅)的加熱容器內必須加入水才可以正常使用。

1.選擇燉煮法配置内鍋(使用內鍋燉煮食物時有以下方法供選擇,加入食材和水不超過內鍋 a. "煲燉法": 不使用蒸格, 直接在内鍋中放入食材並加入適量水(以水恰好浸沒食物或略多

一點為宜),再蓋上内鍋蓋。注:小内鍋僅適用"煲燉法 b. "隔離燉法": 先將不直接食用的藥材置於內鍋底部,再放入蒸格將其隔離,最後將食物 擱於蒸格上,再往内鍋内加入適量水(以水恰好浸沒食物或略多一點為宜),再蓋上内鍋

c. "原汁燉法" : 先將蒸格放入内鍋中,再將食物擱於蒸格上,不用加水,直接蓋上内鍋蓋。 用此種方法燉煮後您將得到一小碗食物"原汁"。 2.準備食材及器具 ①水密封内鍋操作方式簡介

a.將内鍋和内鍋蓋清洗乾淨 b.將所需食材放入内鍋中並加入適量水(以水恰好浸沒食材或略多一點為宜,加入食材和水 不得超過内鍋容量的80%);

c.蓋上内鍋蓋 d. 把裝好食材的內鍋或小內鍋放入容器內; e.往内鍋邊緣儲水槽注入乾淨的水 f. 輕輕轉動內鍋蓋子, 使儲水槽的水分佈更均勻;

g.往容器内加水至最高水位線處 h.蓋上上蓋。 溫馨提示:當燉煮完畢後,取出内鍋,打開内鍋蓋,此時建議用乾淨的棉布吸取掉儲水槽中 的水,以防止内鍋倒湯時,將儲水槽中的水混入湯内。

3.連接電源。將所配的電源線首先連接到機器上,再將另一頭連接到電源插座上。操作面板 上顯示屏背光點亮,產品處於待機狀態。 注:待機狀態:預約指示燈不亮,顯示屏顯示"0:00" 4.選擇功能及設置時間 ①默認時間燉煮 按 "滋補"鍵,選取 "蟲草"功能,顯示屏顯示 "2:00" 和 "▲"指向 "蟲草"並閃亮。不再 按動任何按鍵,過一會兒,自動進入該功能的燉煮。按"滋補"鍵對應的功能有"蟲草"、

"燕窩"、"魚膠"、"酸奶"。 •按 "家常" 鍵, 選取 "精燉" 功能, 顯示屏顯示 "2:30" 和 "▲" 指向 "精燉" 並閃亮。不再 按動任何·按鍵,過一會兒,自動進入該功能的燉煮。按"家常"鍵對應的功能有"精燉"、 "骨湯"、"肉湯"、"煮飯·粥"。

按 "家常" 鍵,選取所需的 "精燉" 功能,顯示屏顯示 "2:30" 和 "▲" 指向 "精燉" 並閃 按"預約/定時"鍵,定時指示燈亮。進入調整定時時間狀態 •按"小時"鍵,設定所需的定時小時位為"3",定時小時位元數位最大可調至9。

•按"分鐘"鍵,設定所需的定時分鐘位為"00",定時分鐘位元數位最大可調至55。 幾秒鐘後,自動進入定時工作狀態, "▲"指向 "精燉" 並閃亮,顯示屏顯示 "3:00" 並開始 工作,產品工作至水開一段時間後,"▲"轉為恒亮,":"閃亮,開始進入倒計時。(定 時時間結束後,進入無限時保溫狀態, "▲"滅, "保溫"指示燈恒亮,顯示屏顯示 "-:--•必要時,可以先按"定時"鍵,然後再按"小時""分鐘"鍵,將無限時保溫調整為定時

② 量米方法:請使用本產品所附帶的量杯量米,1杯米的正確與錯誤量 米方法如下圖所示。

①產品清洗前應先拔掉電源線,待冷卻後再進行清洗。

②定時燉煮設置及工作說明(以"精燉"功能定時3小時為例)

六、保养和维护 1.清洗方法

②陶瓷件可用洗潔精和海綿清洗,請勿使用硬質鋼絲清洗,以免損壞表面。 ③可用濕毛巾擦拭機體外表面,切勿使用腐蝕性液體進行清洗。 ④發熱盤積水垢的清除方法:容器内放入1~2湯匙白醋或3~5片檸檬,並加水至覆蓋發熱盤 表面,通電加熱至水沸騰約2分鐘,斷電冷卻至溫水,然後用百潔布擦洗即可將水垢清除。 ⑤切勿將電源線、產品整機浸入水中或沖洗,以免電器進水,產生故障,影響安全使用。 ⑥保存方法

產品長期不使用時,請清潔擦淨後,裝入包裝箱中,應存放於通風乾燥的地方,以免受 潮,影響使用,

序號	故障現象	故障原因	排除方法		
1)	不济中	電源線插頭沒插好	檢查電源線插頭是否插緊到位		
(I)	不通电	產品故障	請送指定維修點檢修		
		容器内沒有加水,導 致幹燒斷電保護。	拔掉電源,往容器内加入適 當的水,再重新插上電源。		
2	通電加熱不久後, 液晶屏顯示 "E3"	直接將食物放入容器 裡面燉煮	清洗容器,並將食物放入陶瓷 内鍋,再將陶瓷内鍋放入容器 中,往容器里加適量的清水。		
3	能通電但不加熱	產品故障	請送指定維修點檢修		
4	顯示屏顯示 "E1" 或 "E2"	產品故障	請送指定維修點檢修		

3.非專業人員切勿拆卸、修理本產品。 4.如果電源軟線損壞,必須用專用軟線或從我司供銷商或維修部買到

的專用元件來更換。 5.當產品出現故障且無法排除時,切勿自行維修,請與我司設立在當 地的特約維修網點或本公司客戶服務部聯繫解決。

6.本產品中的陶瓷件為易碎品,不在保修服務範圍,請小心使用。

二.產品性能特點------2 三.主要技術參數-----3 四.部件名稱介紹------3 五.使用方法------3 六.保養和維護------5 一、注意事項

1.請請閱讀所有的使用說明。 2.請使用與銘牌所標電壓值一致的交流電源。

3.請使用有合格保護接地的電源,以確保人身安全。 4.不要放在易燃易爆的物品附近或表面使用;不要放在潮濕或靠近其它熱

源的地方使用,以免發生故障和危險。 5.使用本產品時應放置在兒童接觸不到的穩固平臺上。

6.請不要在兒童及行動緩慢者的附近使用本機

8.產品工作時,上蓋和外殼溫度較高,請勿觸摸,以免燙傷。

7.產品工作時會冒出蒸汽,切勿將臉或手靠近蒸汽口,以免燙傷;怕蒸汽 的物體不要置於本產品上方。切勿將抹布或類似物品覆蓋在蒸汽口上, 以避免引發意外或導致產品故障。

9.不要將內鍋直接放在明火上加熱,並避免陶瓷件在較熱時接觸冷水或馬 上清洗,以免發生爆裂。

10.若產品出現缺水幹燒,請立即拔掉電源,等待冷卻後再操作,此時切 勿用手觸摸不銹鋼鍋以避免燙傷。

11.燉鍋容器加水為放置内鍋或小内鍋後水位,加水量不能超過相應的最 高水位線,否則可能會出現故障或造成危險。

12.在燉鍋容器内未加入水時,切勿通電幹燒,不用時請拔下電源插頭。 13.插入電源線時,必須插至穩固,以確保接觸良好。

14.應經常保持電源插頭、插座的乾燥,禁止用濕手插拔電源插頭,以防

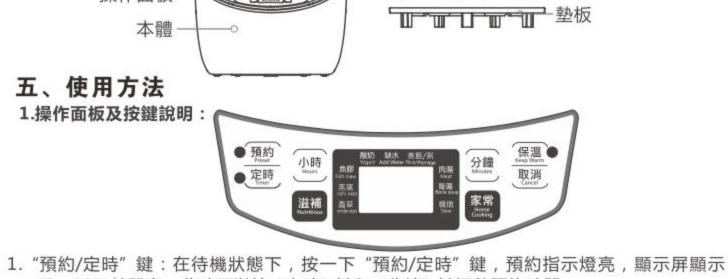
止觸電。 15.產品在通電工作時,請勿移動。

16.陶瓷件為易碎品,慎防與硬物碰撞及從高處跌落,造成破碎損壞。 17.在加熱過程中,不要將冷水加入到內膽中,不要在燉鍋剛剛結束時立 即將内鍋或蓋子放入水中,以免因驟冷驟熱的衝擊而開裂。

18.在内鍋未有燉煮食物時,切勿通電幹燒,不用時請拔下電源插頭 19.應經常保持電源插頭、插座的乾燥,禁止用濕手插拔電源插頭,以防

三、主要技術參數 額定外形尺寸(長×寬×高 DGD22-22BG: 2.2L 2×0.65L 120V~60Hz : 600W : 304mm×276mm×245mm DGD32-32BG: 3.2L :2×0.65L 1×0.45L: 120V~60Hz :600W :328mm×308mm×255mm

四、部件名称介绍 操作面板 墊板



"2:00" 並閃亮, 此時可以按"小時"鍵和"分鐘"鍵調整預約時間。

注:預約功能是指暫時不燉煮,經過設定的時間後才開始燉煮的功能。 2. "滋補" 鍵:按第一下, "蟲草"功能箭頭亮,顯示屏顯示"2:00"的默認燉煮時間並閃 亮,隨後,每再按一下"滋補"鍵,各功能箭頭按: "蟲草→燕窩→魚膠→酸奶"順序點 亮,至"酸奶"功能箭頭亮時,再按"滋補"鍵,"蟲草"功能箭頭又亮,如此循環。 3. "家常"键:按第一下, "精燉"功能箭頭亮, 顯示屏顯示"2:30"的默認燉煮時間並閃 亮,隨後,每再按一下"家常"鍵,各功能箭頭按: "精燉→骨湯→肉湯→煮飯·粥"順序 點亮,至"煮飯·粥"功能箭頭亮時,再按"家常"鍵, "精燉"功能箭頭又亮,如此循環。

次小時位增加1,由默認時間開始遞增,至"9"後則回到"0"繼續再按,則仍以1為增量 遞增 , 如此循環. 長按 "小時" 鍵則以1為單位連續遞增。 5. "分鐘"鍵:按"預約/定時"鍵後,可以按"分鐘"鍵來調節預約時間或定時時間,每按一 次分鐘位增加5,由默認時間開始遞增,至"55"後則回到"00"繼續再按,則仍以5為增

4. "小時"鍵:按 "預約/定時"鍵後,可以按 "小時"鍵來調節預約時間或定時時間,每按一

量遞增,如此循環.長按"分鐘"鍵則以5為單位連續遞增。 6. "保溫/取消"鍵:在待機狀態下,按一下"保溫/取消"鍵,則進入保溫功能狀態;在工作 情況下,按一下"保溫/取消"鍵,將停止工作,回到待機狀態,顯示屏顯示"0:00"。

2.產品功能	設置表	:							
功能	蟲草	燕窩	魚膠	酸奶	精燉	骨湯	肉湯	煮飯·粥	保溫
默認時間 (小時)	2:00	0:30	2:30	9:00	2:30	3:00	1:20	1:00	-:
是否可預約	是	是	是	否	是	是	是	是	否
					8	-			

保溫,最長可調至9:55。 定時保溫時間結束後,進入待機狀態,顯示屏顯示"0:00" (定时保温时间结束后,进入待机状态,显示屏显示"0:00"。 ③预约炖煮设置及工作说明(以"精炖"功能预约3小时30分钟默认定时时间炖煮为例): ●按"预约"键,"预约"指示灯恒亮,显示屏显示默认预约时间"2:00"闪亮。 ●分别按"小时""分钟"键,设定所需的预约时间"3:30",最长可调至9:55。

●再按"家常"键,选择"精炖"功能,"▲"指向"精炖"并闪亮,显示屏显示默认定时时 间"2:30"闪亮。几秒钟后自动进入预约工作状态,"预约"指示灯和"▲"均恒亮,显 示屏显示预约时间"3:30"并开始倒计时,":"闪亮。 ●预约时间倒计时结束后,自动进入选定功能"精炖"的定时炖煮工作状态。"预约"指示灯 灭 , "▲" 指向 "精炖" 并闪亮 , 显示屏显示默认定时时间 "2:30" 并开始按定时功能工 作。(定时时间结束后,进入保温状态,"▲"灭,"保温"指示灯恒亮,显示屏显示"-':"闪亮,为无限时保温。

●必要时,可以先按"定时"键,然后再按"小时""分钟"键,将无限时保温调整为定时 保温,最长可调至9:55。定时保温时间结束后,进入待机状态,显示屏显示"0:00" 1.先按"預約/定時"鍵後必須再按"滋補"或"家常"鍵選定功能,才能進入預約工作狀態 如果先按"滋補"或"家常"鍵選定功能後再按"預約/定時"鍵,則進入功能定時設置狀

2.預約工作狀態下無法調整時間 3. "保溫""酸奶"功能無法預約。 燉鍋工作一定時間後,若您認為食物已燉至所需火候時,只須按"取消"鍵,即可停止 工作,回到待機狀態。

溫馨提示 請根據各種食材的特性,按生活經驗設定合適的預約時間,以使食材充分浸泡。浸泡易變 質食材,預約時間不宜設置過長,以防止食材變質。

1.在燉煮不易熟的食物時,或在低溫環境下,請在默認定時時間的基礎上,適當加長時間和 增加水量,確保食物熟透。 2.在工作過程中可以依您個人喜好調整工作時間,使食物達到最佳的口感。 3.為確保食物的燉煮效果,各功能("保溫"、"優酪乳"功能除外)默認時間或者自設定 的時間,為水開一段時間後開始倒計時。例: "蟲草"功能默認的2小時燉煮時間,是指水 開一段時間後再燉煮2小時,然後自動轉為保溫功能。

4.請按容器上的最高水位線往容器内加水,以保證正常燉煮,防止出現產品故障或造成危 5.產品燉煮過程若要打開上蓋,請先按"取消"鍵停止工作,待水不再沸騰時再開蓋,以防止 6.當產品進入保溫狀態後,為無限時保溫,這時顯示為 "-:--"。若需停止保溫,請按 "取 消"鍵即可。 米飯和粥功能:(注:不可直接在容器内煮粥和米飯,應使用陶瓷内鍋燉煮,否則可能會出

①米和水的配比(最大容量如下表,米與水比例建議:米飯1:1.2,粥1:8。由於大米品種、產 地、季節的不同,米與水配比有所不同,請按生活經驗適量配比。)

		米與水的配比 (用本機配送的量杯測量)				
功能	器具	DGD22-22BG	DGD32-32BG			
11.6-	大内鍋	3.5杯米+ (4杯水+ 1/4刻度線杯水)	4.5杯米+5.5杯水			
米飯	0.65L小内鍋	1杯米+ (1杯水+1/4刻度線杯水)				
	0.44L小内鍋	1/2刻度線杯米+	-100刻度線杯水			
粥	内鍋	1杯米+8杯水	1.5杯米+12杯水			
	0.65L小内鍋	1/4刻度線杯水+(2杯水+1/4刻度線杯水)				

# CONTENTO

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I.Important Safeguards 1.READ ALL INSTRUCTIONS

2. Please use the AC power source according to the voltage indicated in the nameplate.

3. For your safety, use the power source with ground protection. 4.Do not place the appliance near the items or at the surfaces that are flammable and explosive; do not put the appliance at the places that are wet or near other heat sources to avoid failures and danger

5. When using this product, it should be placed at a solid platform out of children's reach. 6.Do not operate the product near children or infirm persons. 7. Use extreme caution when opening the lid during or after cooking. Hot steam will escape

and may cause scalding. And don't put dishcloths or other things cover the vent. 8.Do not touch the top cover under the working condition to prevent scalding injury. 9. The inner pot can only be heated inside this product, and do not directly place it on an open flame or put it on other heating stoves for heating. Prevent the heat ceramic pot

from cold water to avoid cracking. 10. If there is no water in this product when it is in operation, please unplug power cord, it can not be powered on again before it cools down, do not touch a heating base to avoid

11. The amount of water added into the stew pot container is at the maximum water level after putting into the inner pot or the small inner pot, and the water added cannot exceed the maximum water line, or there may be breakdown or dangers. 12.Do not switch on the power for dry burning when no water is added into the stew pot

container. Unplug the power line when it is out of use.

14. The power plug and socket should be always kept dry. Do not insert and pull out the plug with wet hands to prevent electric shock. 15.Do not move the product when it is working with power supply connected. 16. The ceramic pots are fragile. Do not hit them with hard objects or drop them from

13. When plug in the power cord you must fully insert it in to ensure the good contact.

put the inner pot or lid into water when the stewing is just over, in case they will crack due to shock cooling and shock heating. 18. When there is no stew food pot inside the inner pot, be sure not to switch the power on to burn dry. Pull out the power plug when not in use.

17. Never add cold water into the inner pot in the heating process, and do not immediately

time, the icon "A" turns to be constantly on, the ":" flashes on and it starts to enter into

Troubleshooting methods

Send to maintenance center

food into the ceramic inner pot

and then place the ceramic inner

pot into the container, and finally

add right amount of clean water

Send to maintenance center for

Send to maintenance center for

plugged in place tightly.

for troubleshooting.

into the container.

troubleshooting.

troubleshooting.

There is no water in the Turn off the power, add appropriate

container, which results amount of water into the container,

in dry-burn power-off | and then turn on the power again.

Stew the foods by directly Clean the container and put the

The plug of the power | Check if the power line is

Failure causes

line is not properly

Product is of failure.

putting them into the

Product is of failure.

Product is of failure.

4. If the power line is damaged, it must be replaced with special cord or the special component purchased from the supplier or the maintenance department of our

When the product fails and the trouble can not be ruled out, do not repair by yourself,

6. The ceramic parts of the product are breakable parts, which are not included in the

please contact the local special repair service network set up by our company or contact

Non-professionals should not remove and repair this product.

our customer service department to solve it.

scope of quality warranty, so please use with care.

Power failure connected.

"E3" is displayed in protection.

the LCD not long after heating up

The power is switched

on but the heating

"E1" or "E2"

are displayed

can be adjusted up to 9:55.

time can be adjusted up to 9:55.

• After the timing time is over, it enters into the infinite heat preservation state, the icon "A" is off, the "KEEP WARM" indicator is constantly on, the screen displays "-:--", •If necessary, press the "TIMER" key first, and then press the "Hour" key and "Minute" key to adjust the infinite heat preservation into timed heat preservation. The maximum time

mode, and the screen displays "0:00" Preset stewing setting and the operation description (taking the 3.50-hour preset time) and default timing time stewing of the "Stew" function as an example): •Press the "PRESET" key, and the presetting indicator flashes on.. The screen displays the default preset time of "2:00" and flashes on.. You can set the desired presetting time

Press After the completion of timed heat preservation insulation, it turns into the standby

"3:30" by respectively pressing the "hour" and "minute" keys. The maximum time can be ●Press the "HOME COOKING" key again and select the "STEW" function, the icon "▲" points to "STEW" and flashes on, and the screen displays the default timing time of

 Press After a few seconds, it automatically enters into the presetting working state, the "PRESET" indicator and the icon "A" are both constantly on . The screen displays the preset time of "3:30" and starts to count down, and the ":" flashes on •After the preset time countdown is over, it automatically enters into the timing stewing state of the selected function of "Stew". The "PRESET" function indicator is off, and

the icon "▲" points to "STEW" and flashes on. The screen displays the default timing time of "2:30" and it starts to operate according to the timing function •After the timing time is over, it enters into the heat preservation state, and the icon "▲" is off. The "KEEP WARM" indicator is constantly on, and the screen displays "-.--". The ": " flashes on, and it is the infinite heat preservation •If necessary, press the "TIMER" key first, and then press the "HOUR" key and "MINUTE"

key to adjust the infinite heat preservation into timed heat preservation. The maximum

•After the completion of timed heat preservation insulation, it turns into the standby mode, and the screen displays "0:00" 1.After pressing the "PRESET/TIMER" key first and then pressing "NUTRITIOUS" key or "HOME COOKING" key to select the desired functions, it will enter into the presetting working state; if you press the "NUTRITIOUS" key or "HOME COOKING" key to select the desired functions first and then pressing the "PRESET/TIMER"

key, then it will enter into the function timing setting state. 2. Under the condition of presetting work state, the time can't be adjusted; 3. The functions of "KEEP WARM" and "YOGURT" cannot be preset. C. Stop working. After the stewpot works for a certain period of time, if you think that the food is stewed to

the appropriate degree, you simply press the "Cancel" key to stop the operations immediately and return to the standby mode. 4. After the product is used, unplug the power line and turn off the power.

1. Set appropriate reserved time according to the characteristics of food materials and life experience to fully immerse the food materials in water. The time set for those easydeteriorating food shall not be too long to prevent deterioration. 2. When stewing or steaming the food not easy to cook, or at low temperatures, please

properly cook with more time to make sure that the food is fully cooked based on default timing. When steaming chunks of sweet potato, potato, etc, please cut them into small pieces, in order to ensure the food is fully cooked.

Cordyceps Bird's nest Fish maw Yogurt Stew

2. Function Setting Table:

	1000 00				1000000	27.55.27.65	3643765	romage	vvarm
Default Time	2:00	0:30	2:30	9:00	2:30	3:00	1:20	1:00	-:
Presetting available or not	Yes	Yes	Yes	No	Yes	Yes	Yes	Yes	No
Add Water	is boiled o triggered: t warning no you should while, plug	ut after lo the water s sise of "bee unplug th the power	ng-time ste shortage in ep-beep-be e power lir cord agair	ewing, the dicator flas ep", which ne and add n, the produ	water short thes on, the gives the w appropriate act returns t	age warning screen dis varning of the amount of	g function plays "E3" e shortage water into by mode. T	of the product, the buzzer of water. At the contained then press the operation.	gives out this time, er. After a

Bone soup

Meat

3. Operational Procedures Working principle of out-of-water stewing: it is a cooking method which takes water as a medium to evenly and gently heat the food inside the inner pot (or the inner container ). Therefore, you must add water into the heating container of the stewpot (or stew cup) for normal use. 1. Allocating inner pot in selecting stew method: (When using the inner pot to stew food, the following methods are available for your selection. The food materials and water

a. "Stewing Method": Do not use the steamer rack but directly put the food materials into the inner pot and add the appropriate amount of water (the water level shall be equal to or slightly higher than the food) and then put on the inner pot lid. Note: The small inner pot is just applied to the "stewing method". b. "Separated Stewing Method": First put the medicinal materials that are not directly eaten at the bottom of the inner pot, and then put into the steamer rack to have them

added into the inner pot should not exceed the 80% of the inner pot capacity.)

separated, and finally place the food onto the steamer rack. After that add right amount of water into the inner pot (the water level shall be equal to or slightly higher than the food) and then cover it with the inner pot lid. c. "Stewing without water": Put the steamer rack into the inner pot and then put food on the steamer rack. It is no need to add any water into it but directly cover it with the inner pot

lid. Using this method, you will obtain a small bowl of "original food juice". 2. Preparing the food materials and utensils ① Brief introduction of the water-sealed inner pot operation: a. Clean up the inner pot and its lid

b. Put the food materials into the inner pot and add appropriate amount of water into it (the water level shall be equal to or slightly higher than the food, and the food materials and water added shall not exceed the 80% of the inner pot volume); c. Pour clean water into the water-storage tank at the edge of the inner pot; 1. "PRESET/TIMER": In the standby mode, press the "PRESET/TIMER" key once, the

presetting indicator is on and the screen displays "2:00" and flashes on. At this moment, you can press the "Hour" key and "Minute" key to adjust the presetting time. Note: The presetting function means that the stewpot does not stew food temporarily, and after the time is set it will start its function of stewing. 2. "NUTRITIOUS": Press the key for the first time, the "CORDYCEPS" function arrowhead is on, and the screen displays the default stewing time of "2: 00" and flashes on.

Subsequently, each time you press the "NUTRITION" key, the function arrowheads will be on in the sequence of "CORDYCEPS →BIRD NEST→ FISH MAW→YOGURT", and when the "YOGURT" function arrowhead is on, and then press the "NUTRITION"key, and the "CORDYCEPS" function arrowhead is on again, starting 4. "HOUR" key: After pressing the "PRESET/TIMER" key, you can press the "HOUR" key to

19.The power plug and socket should be kept dry and it is prohibited that inserting and pull the power plug with wet hands to prevent from electric shock.

20.Extreme caution must be used when moving an appliance containing hot liquids. 21.WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

product in water or other liquid. 23. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. 24. Do not operate this product with a damaged cord or plug or after the product

22. To protect against electrical shock do not immerse cord, plugs, or main body of this

malfunctions or has been damaged in any manner. Return product to the nearest authorized service facility for examination, repair, or adjustment. 25. The use of accessory attachments not recommended by the product manufacturer may cause injuries.

28. Do not place on or near a hot gas or electric burner, or in a heated oven. 29. Always attach plug to product first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

27. Do not let cord hang over edge of table or counter, or touch hot surfaces.

26. Do not use outdoors.

30. Do not use product for other than intended use. 31.CAUTION - Risk of Electric Shock. Cook only in removable container. 32. Short power-supply cord instruction:

a) A short power-supply cord is provided to reduce the riskresulting from becoming entangled in or tripping over a longer cord. b) Extension cords are available and may be used if care is exercised in their use. c) If extension cord is used:

1) The marked electrical rating of the extension cord should be at least asgreat as the electrical rating of the appliance; 2) The cord should be arranged so that it will not drape over the countertop or

3) Extension cord should be agrounding-type 3-wire cord.

tabletopwhere it can be pulled on by children or tripped over unintentionally; and

Save these instructions.