版本：CorelDRAW X6
日期：2023. 06. 05
编号：DGD32-32EG·美国熊猫惠·01·MG-03F
材质：100克亚太纸
尺寸：142mm×210mm

更多食谱，请扫-扫

更多厨电，扫一扫进入店铺

Manufacturer: SHANTOU TONZE ELECTRIC APPLIANCE INDUSTRIAL CO.,LTD
Imported by: Pandabrands Inc.
Email: business@ pandabrands.com
Customer Service: service@ pandabrands.com

天际 TIANJI

使用说明书
Operation Instruction

微电脑隔水电炖盅
Microcomputer Electric Stew Pot
型号 Model：DGD33-32EG

扫一扫（关注公众号，北美厨房有约）
发送关键词：天际隔水炖
能够获取：产品介绍视频　食谱视频
达人测评视频　电子说明书

使用时，请按本说明书进行操作。 本产品仅限家庭或类似场所使用。
Please operate it according to this instruction when using this product.This product is limited to household or similar application.

目录

一、注意事项 ……1
二、产品性能特点 ……3
三、主要技术参数 ……3
四、部件名称介绍 ……3
五、使用方法 ……3
六、保养和维护 ……6

一、注意事项（使用本电器时，应遵循以下安全防范措施）

1.请阅读所有的使用说明。
2.请使用与铭牌所标电压值一致的交流电源。
3.请使用有合格保护接地的电源,以确保人身安全。
4.不要接触发热的表面。使用提手或把手。
5.为防止电击不要把电线,插头或电器浸入水中或其他液体。
6.使用本产品时应放置在儿童接触不到的稳固平台上。
7.产品工作时会冒出蒸汽切勿将脸或手靠近蒸汽口,以免烫伤，怕蒸汽的物体不要置于本产品上方;切勿将抹布或类似物品覆盖在蒸汽口上,以避免引发意外或导致产品故障。
8.产品工作时,玻璃盖和不锈钢炖盅容器温度较高,请勿触摸,以免烫伤。
9.不要将内胆直接放在明火上加热并避免陶瓷件在较热时接触冷水,以免发生爆裂。
10.若产品出现缺水干烧请立即拔掉电源,等待冷却后再操作,此时切勿用手触摸发热盘以免烫伤。
11.使用小内胆炖煮食物,放小内胆前往不锈钢炖盅容器加水量不要超过"ㅁㅁ"水位线;使用内胆炖煮食物,放内胆前往不锈钢炖盅容器加水量不要超过"ㅁ"水位线否则可能会出现故障或造成危险。
12.在不锈钢炖盅容器内未加入水时切勿通电干烧不用时请拔下电源插头
13.插入电源线时,必须插到底以确保接触良好。
14.不要让电源线挂在桌子或柜台边或接触热的表面。
15.应经常保持电源插头、插座的干燥,禁止用湿手插拔电源插头,以防止触电。
16.短的电源线(或可拆式电源线)应被用于降低造成的缠住或被长线绳绊倒的风险,可拆式电源线或延长线都均可使用并如能小心使用。短的电源线用作减少被儿童抓住的危险,或被长线缠住或绊倒。警告:溢出的食物会引起严重烧伤,保持电器和电线远离儿童。不要将电源线悬挂台面,不要在台面下方使用电源插座,和不要使用延长线。如果使用一个较长的可拆式电源线或延长线。
①线或延长线的标识至少与电器的额定功率同样及电源线应放置妥当以免悬垂在台面或桌面避免让小孩拉到或不小心绊倒。
②如果电器是接地型的,延长线应该是3线接地线。
17.总是先将插头插入设备,然后将插头插入插座。要断电时,先将开关转为“关闭”,然后从墙上插座上拨下插头。

3、Failure and trouble shooting

No.	Failure phenomenon	Failure causes	Troubleshooting methods
①	Power failure	The product is plugged improperly	Check whether plug is connected well.
		Product is of failure.	Send to maintenance center for troubleshooting.
②	Shortly after it is powered and heated, the nixie tube is off.	There is no water in the container, which results in dry-burn power-off protection.	Turn off the power, add appropriate amount of water into the container, and then turn on the power again.
		Cook or stew the sticky foods or variable sticky foods,the foods sticking to the bottom of the container,caused the applicance start overheating protection.	1.Clean the foods sticking to the bottom of the container. 2.Use the ceramic pots to stew the sticky foods.
③	The power is switched on but the heating fails.	Product is of failure.	Send to maintenance center for troubleshooting.
④	“E1” or “E2” are displayed	Product is of failure.	Send to maintenance center for troubleshooting.

4. Do not dismount or repair the machine by yourself.
5. If the power cord is damaged, it must be replaced with special cord or the special component purchased from the supplier or the maintenance department of our company..
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact maintenance service for examination, repair or adjustment.
7. The ceramic pot and glass lid are the fragile items, which not belong to the warranty, please use them with caution.

18.产品在通电工作时,请勿移动。
19.陶瓷件、玻璃盖均为易碎品,慎防与硬物碰撞及从高处跌落,造成破碎损坏。
20.当使用电器时或有接近小孩时,必须严密监视。
21.当不使用或清洁前,请从插座上拔下插头。在放上或取下之前,允许冷却。
22.在任何方式下,都不要在有损坏的电线或插头或设备故障或已损坏的情况下使用电器。请送到最近的授权维修点进行检查、维修或替换。
23.如果使用不是电器生产商推荐的配件可能会引发受伤。
24.请勿在户外使用(如果该产品是专为室外使用,该项可省略)。
25.不要放置在接近热源、电热炉或加热炉,以免发生故障和危险。
26.移动电器带有热液体时,必须严加注意。
27.不要把电器另作他用。

特别提示：
锅盖采用了强度极高的钢化玻璃制作，但钢化玻璃存在着一个概率极低的自爆（自然碎裂）现象。即使如此，大家也不必过于担心。钢化玻璃碎裂时会形成类似蜂窝状的钝角碎小颗粒，没有锐利边缘，不易对人体造成严重的伤害，更不会产生爆炸，所以又被称为安全玻璃。

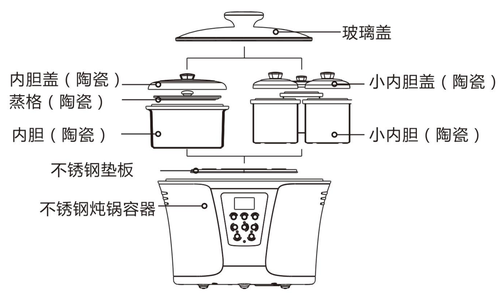
一旦发生上述情况，请注意小心清理玻璃碎渣，以防造成伤害，如需协助请及时与我们的客服人员联系。

二、产品性能特点
1.内钢外塑双层结构,聚能省耗、安全防烫 。
2.选用优质陶瓷内锅,煲炖食物更加营养、健康。
3.多陶瓷内锅组合,可同时炖煮不同食物。
4.食品级304#不锈钢锅体,亦可直接烹饪食物,真正一锅多用。
5.特设滋补、甜品及家常菜系,功能更强大,烹饪更专业。
6.缺水蜂鸣提示功能,使用更省心。

三、主要技术参数

型号	容量 内锅	容量 小内锅	电源	额定功率	外形尺寸（长×宽×高）（单位：mm）
DGD33-32EG	3.2L	2×0.65L 1×0.45L	120V～60Hz	600W	338×278×271

四、部件名称介绍



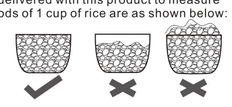
五、使用方法
1、操作面板及按键说明：

❸

3.Adjust 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 self-set time of each function (except for the functions of “Warm,” “Yogurt” and “Double stew”) enters into the working state of the function and immediately starts to count down. For example: the default 00:30 hour of the stewing time of the “Bird's Nest” function refers to another 30 minutes stewing after the water is boiled, and then it automatically turns into the Warm function.
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 glass lid at the time of stewing, firstly press “cancel” to stop working. Uncover the lid until the water stops boiling to prevent scalding injury.
7. In “warm” mode, it is unlimited and displays“- -:- -”.Press “cancel” buttonif you want to stop “warm”.
8.Rice and porridge functions:
(Note: Do not cook rice, thick porridge and soup directly inside the container,should use the ceramic inner pot to stew them, otherwise, malfunction or failure may occur.)
①Rice to water ratio (Refer to the following table for maximum capacity: Recommended rice to water ratio: Rice 1:1.2 and porridge 1:8. Since the rice variety, place of origin and seasons are different, the rice and water ratio is also different, so please match the ratio properly according to your own life experience.)

Rice	Inner pot 0.65L Small inner pot	3.5cups of rice+(4 cups of water+1/4 scale marks of water)
		1cup of rice+(1 cups of water +1/4 scale marks of water)
	0.45L small inner pot	1/2 scale marks of rice + 100 scale marks of water
Porridge	Inner pot	1cup of rice + 8 cups of water
	0.65L Small inner pot	1/4 scale marks of rice + (2 cups of water +1/4 scale marks of water)
	0.45L small inner pot	1/8 scale marks of rice + (1 cup of water +1/4 scale marks of water)

②. Rice 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、Repair and maintenance
1. Cleaning methods: Before it is cleaned, power cord must be unplugged and it cools down.
1) Use liquid detergent and sponge to clean the ceramic pot and glass lid instead of wire brush to prevent surface damage.
2) Clean the stainless steel stewing container inside and outside surface with a wet towel. Do not clean it with corrosive liquid..
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 removed.
3)Do not clean it with rinse the power cord and main body in or with water to avoid product failure and danger.
2. Storage methods:
Please clean and pack it when it is out of use for a long time. Place it in a dry and ventilated place.

a.Press the “Tonic” key to select the “Cordyceps” function, the screen displays “02:00”, and the “Cordyceps” function arrowhead flashes on.	b. Press the “Hour” key to adjust “02” to “03”.	c. Press the “Minute” key to adjust “00” to “10”.
d.After a few seconds, it automatically enters into the timer working state, the arrowhead of “Cordyceps” turns from flashing on into constantly on, the screen displays “03:10” and turns from flashing on into constantly on. It starts working and enters into the working state.	e. After the timer time is over, it enters into the infinite Warm state. The arrowhead of “Cordyceps” function is off, the “Warm” indicator is constantly on, the screen displays “--:--” and ":” flashes on	

C.Preset stewing setting and operation description (taking 5 hours and 10 minutes default timer time of “Bone Soup” function as an example)

a.Press the “Preset” key, the “Preset” indicator flashes on, the nixie tube displays the default Preset time of “02:00” and flashes on.	b. Press the “Hour” key to adjust “02” to “05”.	c. Press the “Minute” key to adjust “00” to “10”.
d. Press the “Homely Soup” key to select the “Bone Soup” function, the screen displays “03:00”, and the “Bone Soup” function arrowhead is constantly on.	e. After a few seconds, it automatically enters into the working state of Preset, the arrowhead of “Bone Soup” and the indicator of “Preset” turn from flashing on into constantly on, the screen displays “05:10” and it starts working to enter into the working state.	
f. After the Preset time is over, it enters into the “Bone Soup” working state, the Preset indicator is off, the screen displays “03:00” and starts working, enters into the working state and immediately starts the	g. After the timer time is over, it enters into the infinite Warm state, the bone soup function arrowhead is off, the “Warm” indicator is constantly on, the screen displays “--:--”, and the ":” flashes on.	

Note:
1. After pressing the “Preset” key, you must press the keys of “Tonic”, “Desserts Porridge”, “Homely Soup” and “Double stew” to select the functions, and then it can enter into the working state of Preset; if pressing the keys of “Tonic”, “Desserts Porridge”, “Homely Soup” and “Double stew” to select the functions first and then pressing the “Preset” key, then it cannot enter into the working state of Preset.
2. Under the condition of Preset work state, the time can not be adjusted;
3.“The functions of “Warm”and “Yogurt” cannot be preset.

D. 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 “Warm/Cancel” key (at this moment, this key only has the function of cancel) to stop the operations immediately and return to the standby mode.

4. After the product is used, unplug the power cord and turn off the power.

Tips:
1.Set appropriate preset time according to different food materials and experience. The time set for those easy-deteriorating 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 timer. When steaming chunks of sweet potato, potato, etc, please cut them into small pieces, in order to ensure the food is fully cooked.

1. “滋补炖” 按键:按第一下,“▲” 符号指向第一个功能(燕窝),同时显示默认炖煮时间，时间数字闪亮,可以进行定时时间设置;然后每再单击按键 “▲” 符号按逆时针方向依次移动,直至指向(参茸);此时再按,则 “▲” 符号又指向第一个功能,如此循环。
2. “甜品粥” 按键:按第一下,“▲” 符号指向第一个功能(酸奶),同时显示预设炖煮时间，时间数字闪亮，可以进行定时时间设置;然后每再单击按键 “▲” 符号按逆时针方向依次移动,直至指向(粥)；此时再按，则 “▲” 符号又指向第一个功能,如此循环。
3. “家常汤” 按键:按第一下,“▲” 符号指向第一个功能(骨汤),同时显示默认炖煮时间，时间数字闪亮可以进行定时时间设置;然后每再单击按键 “▲” 符号按逆时针方向依次移动，直至指向(套餐)；此时再按,则 “▲” 符号又指向第一个功能,如此循环。
4. “预约” 按键单击,“预约” 指示灯亮，显示 “02:00”,数字闪亮可以再按 “小时” “分钟” 键进行预约时间设置再单击,指示灯灭，显示 “00:00”,处于待机状态。
5.小时” 按键:当进行时间设置时，按 “小时” 按键，显示 “HH:MM”中的HH将在0～23之间以1为单位递变,短按 “小时” 按键递增1,长按 “小时” 按键以1为单位连续递增。当调至 “23” 时，再按 “小时” 按键,则回到 “0” 。(定时时间设置 “小时” 只能在0～11之间调整)。
6. “分钟” 按键:当进行预约时间设置时，按 “分钟” 按键,显示 “HH:MM”中的MM将在00～55之间以5为单位递变,短按 “分钟” 按键递增5,长按 “分钟” 按键MM将在00～55之间以5为单位递变，短按 “分钟” 按键递增5,长按 “分钟” 按键以5为单位连续递增。当调至 “55”时，再按 “分钟” 按键,则回到 “0”。

2.产品功能设置表：

功能	燕窝	虫草	鱼胶	参茸	酸奶	银耳	绿豆	粥	骨汤	肉汤	米饭	套餐	精炖	保温
默认时间(小时)	00:30	02:00	02:30	00:40	09:00	03:00	02:20	01:00	03:00	01:20	01:00	01:30	02:30	--:--
是否可预约	是	是	是	是	否	是	是	是	是	是	是	是	是	否

3.使用步骤
隔水炖的工作原理:是一种利用水做媒介,对内锅中的食物进行均匀柔和地加热的烹饪方法。故隔水炖锅的加热容器内必须加入水才可以正常使用。
①准备食材及器具
水密封内锅操作方式简介：
a.将内锅和内锅盖清洗干净。
b.将所需食材放入内锅中并加入适量水(以水恰好浸没食材或略多一点为宜,加入食材和水不得超过内锅容量的80%)。
c.盖上内锅盖。
d.往容器内加水至最高水位线处。
e.将不锈钢垫板放入容器内。
f.把装好食材的内锅或小内锅放入容器内不锈钢垫板上。
g.往内锅边缘储水槽注入干净的水。
h.轻轻转动内锅盖子,使储水槽的水分布更均匀,盖上上盖。
温馨提示：当炖煮完毕后，取出内锅，打开内锅盖，此时建议用干净的棉布吸取掉储水槽中的水，以防止内锅倒汤时，将储水槽中的水混入汤内。
2)连接电源。将所配的电源线首先连接到机器上，再将另一头连接到电源插座上。操作面板上显示屏亮，产品处于待机状态。

注：待机状态：预约指示灯不亮，显示屏显示“00:00”
3)选择功能及设置时间
A.默认时间炖煮（分别以“燕窝”、“精炖”为例）

a.按“滋补品”键，选取“燕窝”功能，液晶屏显示“00:30” “燕窝”功能前头闪亮。不再按动任何按键，约6秒后，自动进入该功能的炖煮。	b.按“精炖”键，选取“精炖”功能，液晶屏显示“02:30” “精炖”功能指示灯闪亮。不再按动任何按键，约6秒后，自动进入该功能的炖煮。

滋补品(“燕窝”、“虫草”、“鱼胶”、“参茸”)
甜品·粥(“酸奶”、“银耳”、“绿豆”、“粥”)
家常汤(“骨汤”、“肉汤”、“米饭”、“套餐”)以系列区分控制的操作模式！“精炖”做单独操控模式。
B.其它设置及说明定时炖煮设置及工作说明(以“虫草”功能定时3小时10分为例)

a.按“滋补品”键，选取“虫草”功能，液晶屏显示“02：00”，“虫草”功能前头闪亮。	b.按“小时”键，将“02”调整为“03”	c.按“分钟”键，将“00”调整为“10”
d.几秒钟后，自动进入定时工作状态，“虫草”功能前头由闪亮变成恒亮、液晶屏显示“03：10”由闪亮变为恒亮，并开始工作，进入工作状态。	e.定时时间结束后，进入无限时保温状态，虫草功能前头灭，“保温”指示灯恒亮，液晶屏显示“--：--”，“:”闪亮。	

C.预约炖煮设置及工作说明(以“骨汤”功能预约5小时10分钟默认定时时间炖煮为例)：

a.按“预约”键，“预约”指示灯闪亮，数码管显示默认预约时间“02：00”闪亮。	b.按“小时”键，将“02”调整为“05”。	c.按“分钟”键，将“00”调整为“10”。
d.按“家常汤”键，选取“骨汤”功能，液晶屏显示“03：00”，“骨汤”功能前头恒亮。	e.几秒钟后，自动进入预约工作状态，“骨汤”功能前头和预约指示灯由闪亮变成恒亮、液晶屏显示“05：10”并开始工作，进入工作状态。	
f.预约时间结束后，进入“骨汤”工作状态，预约指示灯灭，液晶屏显示“03：00”并开始工作，进入工作状态马上开始倒计时。	g.定时时间结束后，进入无限时保温状态，骨汤功能前头灭，“保温”指示灯恒亮，显示屏显示“--：--”，“：”闪亮。	

注意：1.先按“预约”键后必须再按“滋补品”、“甜品·粥”、“家常汤”、“精炖”键选定功能，才能进入预约工作状态；如果先按“滋补品”、“甜品·粥”、“家常汤”、“精炖”键选定功能后再按“预约”键，则无效。
2.预约工作状态下无法调整时间。
3.“保温” “酸奶”功能无法预约。
D. 中止工作
炖锅工作一定时间后，若您认为食物已炖至所需火候时，只须按“保温/取消”键（此时该键只是取消作用），即可停止工作，回到待机状态。
4.产品使用完毕之后，请拔掉电源线插头，切断电源。
温馨提示：
1.请根据各种食材的特性，按生活经验设定合适的预约时间，以使食材充分浸泡。浸泡易变质食材，预约时间不宜设置过长，以防止食材变质。
2.在炖煮不易熟的食物时，或在低温环境下，请在默认定时时间的基础上，适当加长时间和增加水量，确保食物熟透。
3.在工作过程中可以依您个人喜好调整工作时间，使食物达到合适的口感。
4.为确保食物的炖煮效果，各功能(“保温”“酸奶” “精炖” 功能除外)默认时间或者自设定的时间，进入功能工作状态水开后开始倒计时。例:“燕窝”功能默认的00:30小时炖煮时间，是指水开后再炖煮30分钟，然后自动转为保温功能。
5.请按容器上的最高水位线往容器内加水，以保证正常炖煮，防止出现产品故障或造成危险

2、Function Setting Table of the Product:

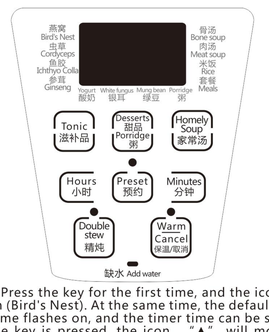
Function	Bird's Nest	Cordyceps	Ichthyo Colla	Ginseng	Yogurt	White fungus	Mung bean	Porridge	Bone soup	Meat soup	Rice	Meals	Double stew	Warm
Default Time (H)	00:30	02:00	02:30	00:40	09:00	03:00	02:20	01:00	03:00	01:20	01:00	01:30	02:30	--:--
Preset available or not	yes	yes	yes	yes	no	yes	yes	yes	yes	yes	yes	yes	yes	no

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. Therefore, you must add water into the heating container of the stewpot for normal use.
1)Preparing the food materials and utensils
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. Put on the inner pot lid.
d. Add water into the container to the maximum water line;
e. Put the stainless steel base plate into the container;
f. Put the inner pot or the small inner pot with prepared food materials in it onto the stainless steel base plate inside the container;
g. Pour clean water into the water-storage tank at the edge of the inner pot;
h. Gently turn the inner pot lid to make the water inside the water-storage tank distributed more evenly.
i. 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 water-storage tank into the soup when you pour the soup out of the inner pot.
2) Switch the power on: First connect the attached power cord to the product, and then connect the other end to a power socket. The screen on the operation panel is on, and the product is in the standby mode.
Note: In the standby state, the Preset indicator is off, and the screen displays “00:00”.
3) Selecting functions and setting time
A. The default time stewing (respectively taking “Bird's Nest”, “Double stew” as examples)

a.Press the “Tonic” key to select the function of “Bird's Nest”, the screen displays “00:30”, and the “Bird's Nest” function arrowhead flashes on. If any key is no longer pressed, it will automatically enter into the stewing of this function in about six seconds.	b.Press the “Double Stew” key to select the function of “Double stew”, the screen displays “02:30”, and the “Double stew” function arrowhead flashes on. If any key is no longer pressed, it will automatically enter into the stewing of this function in about six seconds.

Tonic (“Bird's Nest”, “Cordyceps”, “Ichthyo Colla”, “Ginseng”)
Desserts Porridge (“Yogurt”, “White Fungus”, “Mung Beans”, “Porridge”)
Homely Soup (Bone Soup”, “Meat Soup”, “Rice”, “Meals”) take the operating mode controlled with series!
“Double stew” takes the independent control mode.
B. Other settings and description.
Timed stewing setting and operation description (taking 3 hours and 10 minutes of “Cordyceps” function timer as an example)

V. How to use
1.Description of operation panel and keys:



1. “Tonic Stew” key: Press the key for the first time, and the icon “▲” will point to the first function (Bird's Nest). At the same time, the default time is displayed, and the figure of time flashes on, and the timer time can be set at this moment; then, each time the key is pressed, the icon “▲” will move in an counter-clockwise direction until it points to(ginseng antler); At this time, if the key is pressed again, the icon “▲” will return to point to the first function, and such circulation continues.
2. “Desserts Porridge” key: Press the key for the first time, and the icon “▲” will point to the first function (Yogurt). At the same time, the default time is displayed, and the figure of time flashes on, and the timer time can be set at this moment; then, each time the key is pressed, the icon “▲” will move in an counter-clockwise direction until it points to(Porridge); At this time, if the key is pressed again, the icon “▲” will return to point to the first function, and such circulation continues.
3. “Homely Soup” key: Press the key for the first time, and the icon “▲” will point to the first function (Bone Soup). At the same time, the default time is displayed, and the figure of time flashes on, and the timer time can be set at this moment; then, each time the key is pressed, the icon “▲” will move in an counter-clockwise direction until it points to(Meals); At this time, if the key is pressed again, the icon “▲” will return to point to the first function, and such circulation continues.
4. “Preset” key: The indicator for “Preset” will be on, the time “02:00” is displayed and the figures flash on when the key is pressed once, and now the Preset time can be set by pressing the keys of “Hour” and “Minute”. The indicator will be off if the key is pressed again with “00:00” displayed on the screen and the stewpot will be in standby state.
5. “Hour” key: During the time setting, the HH in the display of “HH: MM” will change from 0 to 23 by the unit of 1 every time when you press the “hour” key. The “Hour” will increase by 1 if you short-press the key and it will increase continuously by the unit of 1 if you long-press the key. When “23” is reached, press the “Hour” key again and it will return to “0”. (Setting the “hour” in such time seting, it can only be adjusted from 0 to 11)
6. “Minute” key: During the time setting, the MM in the display of “HH:MM” will change from 00 to 55 by the unit of 5 every time when you press the “Minute” key. The “Minute” will increase by the unit of 5 if you short-press the key and it will increase continuously by the unit of 5 if you long-press the key. When “55” is reached, press the “Minute” key again and it will return to “0”.

6.产品炖煮过程若要打开上盖，请先按“取消”键停止工作，待水不再沸腾时再开盖，以防止容器内沸水溅出烫伤。
7.当产品进入保温状态后，为无限时保温，这时显示为“--:--”。若需停止保温，请按“取消”键即可。
8.米饭和粥功能：（注：不可直接在容器内煮米饭、浓稠的粥和汤，应使用陶瓷内锅炖煮，否则可能会出现故障。）
a.米和水的配比（最大容量如下表，米与水比例建议：米饭1:1.2，粥1:8。由于大米品种、产地、季节的不同，米与水配比有所不同，请按生活经验适量配比。）

米饭	0.65L小内锅	3.5杯米+（4杯水+1/4刻度线杯水）
		1杯米+（1杯水+1/4刻度线杯水）
	0.45L小内锅	1/2刻度线杯米+100刻度线杯水
粥	内锅	1杯米+8杯水
	0.65L小内锅	1/4刻度线杯米+（2杯水+1/4刻度线杯水）
	0.45L小内锅	1/8刻度线杯米+（1杯水+1/4刻度线杯水）

量米方法：请使用本产品所附带的量杯量米，1杯米的正确与错误量米方法如下图所示。

六、保养和维护
1.清洗方法：产品清洗前应先拔掉电源线，待冷却后再进行清洗。
①.陶瓷件可用洗洁精和海绵清洗，请勿使用硬质钢丝清洗，以免损坏表面。
②.可用湿毛巾擦拭机体外表面，切勿使用腐蚀性液体进行清洗。
发热盘积水垢的清除方法：容器内放入1～2汤匙白醋或3～5片柠檬，并加水至覆盖发热盘表面，通电加 热至水沸腾约2分钟，断电冷却至温水，然后用百洁布擦洗即可将水垢清除。
③切勿将电源线、产品整机浸入水中或冲洗，以免电器进水，产生故障，影响安全使用。
2.保存方法
产品长期不使用时，请清洁干净后，装入包装箱中，应存放于通风干燥的地方，以免受潮，影响使用。

序号	故障现象	故障原因	排除方法
①	不通电	电源线插头没插好	检查电源线插头是否插紧到位
		产品故障	请送指定维修点检修
②	通电加热不久后，显示屏灭	容器内没有加水，导致干烧断电保护。	拔掉电源，往容器内加入适量的水，再重新插上电源。
		不锈钢容器直接炖煮粘稠食物或可变粘稠的食物，食物集结于容器底部，使产品启动过热保护。	①将附在不锈钢容器底部的粘稠食物清洗干净；②将粘稠食物或可变粘稠的食物放入陶瓷内锅进行隔水炖煮。
③	能通电但不加热	产品故障	请送指定维修点检修
④	显示屏显示“E1”或“E2”	产品故障	请送指定维修点检修

4.非专业人员切勿拆卸、修理本产品。
5.如果电源软线损坏，必须用专用软线或从我司供销商或维修部买到的专用组件来更换。
6.当产品出现故障且无法排除时，切勿自行维修，请与我司设立在当地的特约维修网点或本公司客户服务部联系解决。
7.本产品中的陶瓷件为易碎品，不在保修服务范围，请小心使用。

CONTENTS

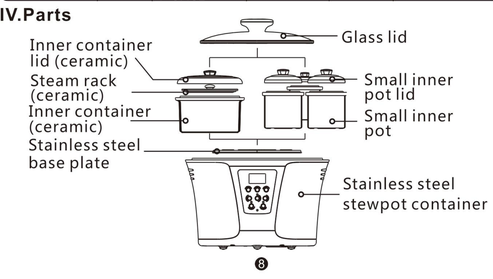
I. Important Safeguards ---------- 7
II. Performance characteristics ---------- 8
III. Technical specifications ---------- 8
IV. Parts ---------- 8
V. How to use ---------- 9
VI. Maintenance and repair ----------12

I.Important Safeguards
1.READ ALLINSTRUCTIONS.
2.Please use the AC power source with the voltage indicated on the data plate.
3.For your safety, use the power source with ground protection.
4.Do not touch hot surfaces.Use handles or knobs.
5.To protect against fire, electrical shock, do not immerse cord, plugs or appliancein water or other liquid.
6.Use only on a level, dry and heat-resistant surface, and keep it out from Children.
7.Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding. And don't put dish cloths or other things cover the vent.
8.Do not touch the glass cover or Stainless steel pot under the working condition to prevent scalding injury.
9.Do not put inner pot on fire and prevent the heat ceramic pot from cold water to avoid cracking.
10.If there is no water in this product,please unplug the cord,it cannot be powered on again before it cools down. Do not touch a heating base.
11.When using the small inner pot to stew food, the water amount added into the stainless steel stewing container shall not exceed the water line of “ㅁㅁ”. without inner pot; when using the inner pot to stew food, before putting the inner pot, the water amount added into the stainless steel stewing container shall not exceed the water line of “ㅁ”,otherwise there may be failure or danger.
12.Do not switch on the power when no water in the stainless steel stewing container.Unplug the product after use.
13.When plugging,please make sure it contact well.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. The power plug and socket should always be kept dry. Never insert and pull out the plug with wet hands to prevent electric shock.
16.A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a long cord.
A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
Intended for countertop use only.
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.
If a longer detachable power-supply cord or extension cord is used:
1)The marked electric rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
2)The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
17.Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off” then remove plug from wall outlet.

18.When this productis power on, do not move it.
19.The ceramic pot and glass lid are fragile. Do not hit them with hard objects ordrop them from height.
20.Close supervision is necessary when any appliance is used by or near children.
21.Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
22.Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
23.The use ofaccessory attachments not recommended by the appliance manufacturer may cause injuries.
24.Do not use outdoors.
25.Do not place on or near a hot gas or electric burner, or in a heated oven.
26.Extreme caution must be used when moving an appliance containing hotliquids.
27.Do notuse appliance for other than intended use.
28.Save these instructions.

II. Performance characte
1. Double-layer structure with stainless steel interior and plastic exterior for energy saving, safety and scald prevention.;
2. Selecting high-quality of all-ceramic inner pot to stew the food more nutritional and healthy.
3.Multiple ceramic inner pots are capable of stewing different dishes at the same time.
4 .It's really multifunctional with Food-grade 304# stainless steel pot inner body,makes it can be used to cook the food directly.
5. Specially-designed tonic, desserts and homely cuisine series, more powerful functions and professional cooking.
6. With buzzing function of add water warning.

III. Technical specifications

Model	Rated capacity Inner pot	Rated capacity Small Inner pot	Power supply	Power Consumption	Dimensions (length × width × height)
DGD33-32EG	3.2L	2×0.65L 1×0.45L	120V～60Hz	600W	338×278×271

IV.Parts