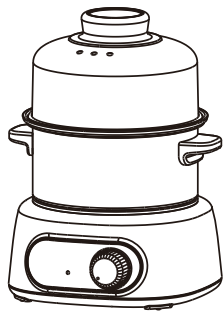


TONZE



Electric Food Steamer DZG-J30B DZG-J15A User Manual

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

WARNINGS:

- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The appliance must not be immersed in water.
Misuse of the appliance may cause injury.
- The heating element surface is subject to residual heat after use.
- Do not allow liquid to spill onto the power cord connector.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

I. Product Performance Features

- Multi-function breakfast cooker with steaming and frying capabilities.
- Steam tray and cover made of food-grade stainless steel, easy to clean and more durable.
- Heating plate features a non-stick coating, suitable for frying/stir-frying and prevents sticking.
- Double-layer structure allows steaming different foods simultaneously, effectively utilizing the steaming space (Only for DZG-J30B).
- High-quality ceramic bowl included for healthier steamed eggs (Only for DZG-J30B).
- 30-minute timer control with multiple safety protection devices ensures safe product use.

II. Main Technical Parameters

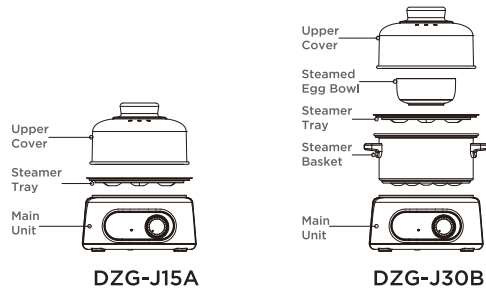
Product Name	Electric Food Steamer
Product Model	DZG-J15A
Power Supply	220V-240V- 50Hz/60Hz
Rated Power	400W-476W
Capacity	1.5L
Dimensions (L×W×H)	194 × 209 × 200mm

Product Name	Electric Food Steamer
Product Model	DZG-J30B
Power Supply	220V-240V- 50Hz/60Hz
Rated Power	400W-476W
Capacity	3.0L Egg custard bowl (240ml)
Dimensions (L×W×H)	194 × 209 × 276mm

III. Product Packing List

Name	Unit	Quantity	Note
Main Unit	Pc(s)	1	
Egg custard bowl	Pc(s)	1	For DZG-J30B only
User Manual	Copy	1	

IV. Component Names



V. Usage Instructions

1. Fried Egg:

- Pour approximately 10ml of cooking oil into the heating plate and spread it evenly across the bottom surface.
- Connect to power supply. Rotate the timer knob to a position exceeding 5 minutes. The power indicator will illuminate, indicating the steamer is operating.
- Preheat the heating plate for about 20 seconds. Crack eggs onto the plate and fry. Adjust cooking time based on desired doneness.
- After cooking, turn the knob to "0" and unplug the power cord.

2. Soft-Boiled Egg:

Add water to the heating plate (slightly below the MAX water line). Place the steaming tray inside. Position eggs on the steaming tray, cover with the upper lid, and set the timer for 11 minutes. Remove eggs immediately after cooking.

3. Egg Custard:

Crack one egg into the steamed egg bowl and whisk thoroughly. Add 70mL warm water and a pinch of salt, then stir continuously in one direction until the mixture is smooth with fine bubbles. Add water to the heating plate (slightly below MAX line). Place the bowl in the center of the steaming tray, cover, and set timer for 15 minutes.

4. Hard-Boiled Egg:

Add water to the heating plate (slightly below the MAX water line). Place the steaming tray inside. Position eggs on the steaming tray, cover with the upper lid, and set the timer for 15 minutes.

5. Frozen Bun:
Fill heating plate to MAX water line. Place steaming tray inside, arrange buns on tray, cover, and set timer for 25 minutes.

6. Corn/Potato:
Fill heating plate to MAX water line. Place steaming tray inside, arrange corn/sweet potatoes on tray, cover, and set timer for 30 minutes.

7. Function Reference Table

Function Model	Fried Egg	Soft-Boiled Egg	Hard-Boiled Egg
Reference Time	2-4 minutes	11 minutes	15 minutes
DZG-J15A	---	Slightly below MAX line	Slightly below MAX line
DZG-J30B			

Function Model	Egg Custard	Frozen Bun	Corn/Potato
Reference Time	15 minutes	25 minutes	30 minutes
DZG-J15A	MAX water line	MAX water line	MAX water line
DZG-J30B			

Important Notes:

- Recommended cooking times are based on 25°C room temperature and fresh ingredients. Adjust times according to actual conditions.
- When using dual-layer steaming, place harder-to-cook foods on the bottom level and extend cooking time appropriately.
- Remove soft-boiled eggs immediately after cooking to prevent residual heat from overcooking them.
- Always use wooden or silicone utensils when frying to protect the non-stick coating.

VI. Maintenance and Care

1. Cleaning Method

- Always unplug and allow unit to cool completely before cleaning.
- Never immerse power cord or entire unit in water. Avoid rinsing under faucet to prevent electrical damage.
- Wipe exterior surfaces with damp cloth only. Do not use corrosive cleaners.
- Steam baskets, trays, cover, and egg bowl may be washed with mild detergent and soft sponge. Never use steel wool or abrasive pads.

2. Storage Method

After thorough cleaning, store unit in original packaging in a dry, ventilated area to prevent moisture damage.

3. Troubleshooting Guide

No.	Symptom	Possible Cause	Solution
①	No power/No heating	Loose power plug	Securely reconnect power plug
		Knob at "0" position	Rotate knob to functional setting
		Internal malfunction	Contact authorized service center
②	Heating but no indicator	Faulty indicator light	Contact authorized service center
③	Indicator on/No heating	Internal malfunction	Contact authorized service center
		Thermal protection activated	Unplug, cool unit by adding cold water to heating plate before reuse

4.Never disassemble or attempt repairs unless qualified.

5.If power cord is damaged, replacement must be performed by manufacturer-certified technicians only.

6.For unresolved issues, contact local authorized service centers or our customer service department.

7.Keep all plastic packaging bags away from children - risk of suffocation.

8.The ceramic egg bowl is fragile and excluded from warranty coverage. Handle with care.

WARNINGS:

- Use AC power matching the voltage rating on the product label.
- Connect only to properly grounded outlets for safety.
- Insert power plug fully to ensure secure contact.
- Keep away from flammable materials, moisture, and heat sources.
- Place on stable surfaces out of children's reach.
- Avoid contact with steam vents during operation – risk of burns. Do not cover vents or place steam-sensitive items above unit.
- Steam baskets and cover become extremely hot – DO NOT touch.
- If unit overheats due to water shortage: Immediately unplug and cool completely before handling.
- Keep plugs/dry sockets dry. Never handle with wet hands.
- Never move appliance while powered on.
- Steam escapes from vents and cover gaps – exercise caution.
- Always unplug after use.
- Never place ceramic egg bowl directly on heating plate – thermal shock may cause breakage.
- Always return knob to "0" after cooking to prevent auto-restart.
- Turn knob gently – excessive force may damage switch mechanism.