

Precautions

Please read the "Safety Precautions" carefully before use, and use it in the correct way to avoid damage or danger caused by improper use. Please read the text of the instruction manual after understanding the content of this part, and keep it well after reading, so that all users of this product can read it directly at any time.

- 01 1. This product is a Class 1 appliance, please make sure that the grounding of the broadcast base is effective before use. At the same time, please confirm that the input voltage is 220V-50HZ.
- 02 2. If the power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer or its maintenance department or similar full-time personnel.
- 03 3. Do not use excessive force when operating the buttons to prevent damage to the buttons.
- 04 4. During use, if a problem occurs, please unplug the power sowing head from the socket first: it is forbidden to unplug it with wet hands and plug in to avoid electric shock.
- 05 5. Do not dig the wire along the pointed object or sharp edge, press the wire or let it hang down, and keep it away from heat and moisture sources.
- 06 6. Do not insert metal and other heterogeneous materials into the heat dissipation hole or gap, otherwise it may lead to damage or electrical exposure risk.
- 07 7. Do not place this product on the surface of or next to heat sources, such as ovens, ovens, etc.
- 08 8. It is forbidden to use this product on an unstable or unfavorable table to avoid accidents such as injury or fire caused by product dumping.
- 09 9. Do not use it on a surface that is not heat-resistant in the carpet plastic industry or objects that will be replaced by steam. Do not place it on top of this product.
- 10 10. It is forbidden to put the ceramic stew pot directly on the fire to cook the objects.
- 11 11. This product is not intended for children, people with mental illness or people who lack experience to use or play with this product.
- 12 12. If the product has a dry burning situation, please add water to the body or unplug the power supply. Do not touch the heating element to prevent burns.
- 13 13. When the product is working, a large amount of steam will be emitted from the steam outlet and cause injury. Please be careful.

14. When the cooking ingredients are finished, there is still heavy steam in the body. Do not open the upper cover immediately. Turn off the power and wait for a few minutes before opening it to avoid steam damage.
15. When cleaning, do not allow liquid to flow into the product, and do not put the power cord, plug, whole machine, etc. into the liquid to avoid danger!

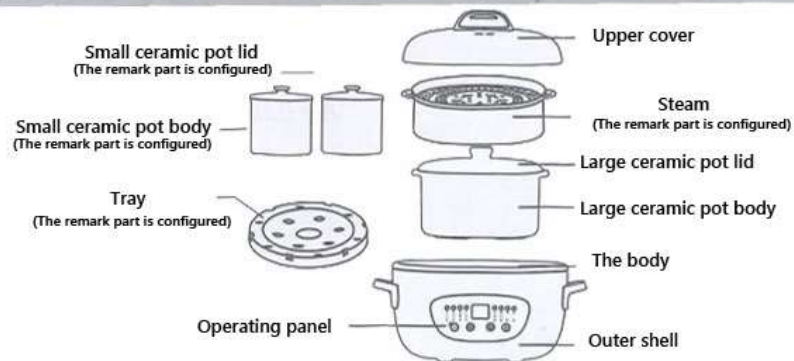
Words from Little Bear



Thank you for choosing the electric cup series produced by our company. It combines traditional cooking technology with modern home appliance technology. It is one of our company's independent research and development products. Fashionable appearance, exquisite craftsmanship, safe and reliable to use: When working, the heat industry will slowly and evenly permeate through the water through the water to the food she needs, which can keep the original taste of the artillery and protect the nutrition of the food. Ideal cookware for tonic for all seasons. Microcomputer control time and working status, easy to use.



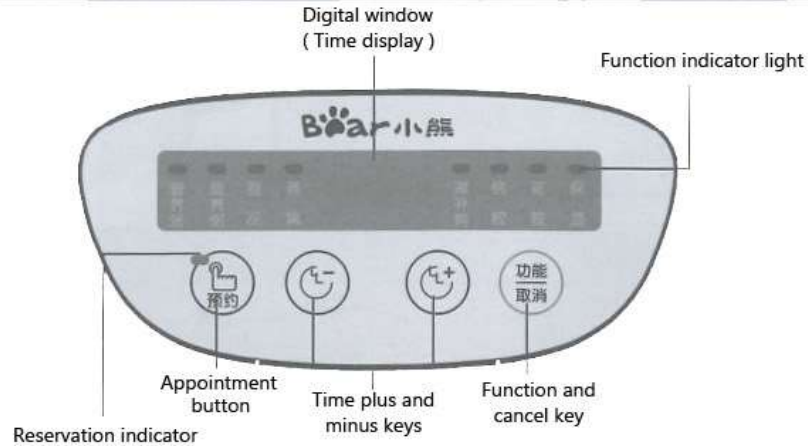
Parts and installation drawing



Main Features

1. Stylish appearance , fine craftsmanship.
2. Microcomputer control, with pre-appointment function.
3. It has anti-dry burning and over-heat power-off protection function .
4. There are different ceramic configurations, suitable for a variety of flavors.
5. Eight functions to meet different nutritional needs .
6. Pure cooking with water , original juice and original taste, fully preserving food nutrition .

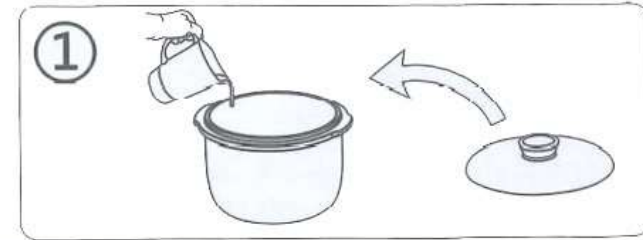
Control Panel



How to use it

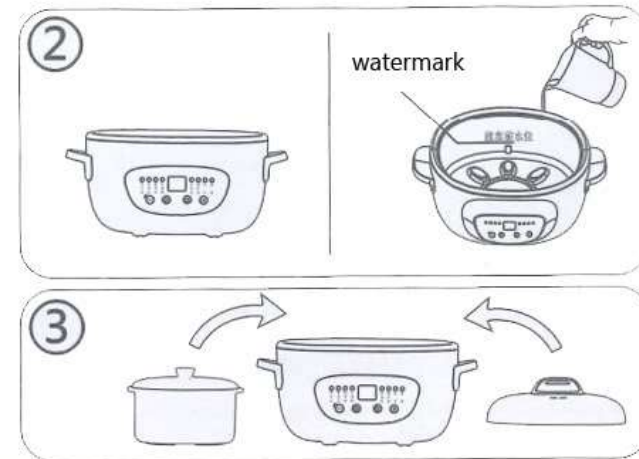
1. Food material handling and related preparations:

- ① Put all kinds of ingredients that need to be stewed into the ceramic pot and add an appropriate amount of water (it is appropriate to just fill the ingredients or a little more), and cover the ceramic steel lid.



Tips:

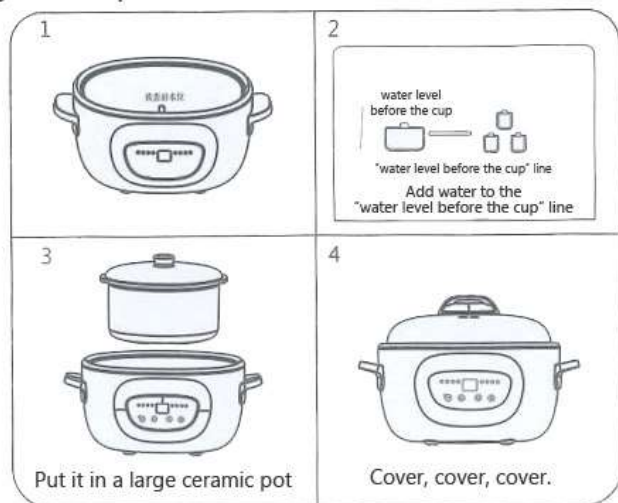
- When using it for the first time, please clean the ceramic pot with clean water.
- ② Then add water to the body to make the water cooler and immerse the highest water level.
 - ③ Put the ceramic pot in the body, and then close the lid.



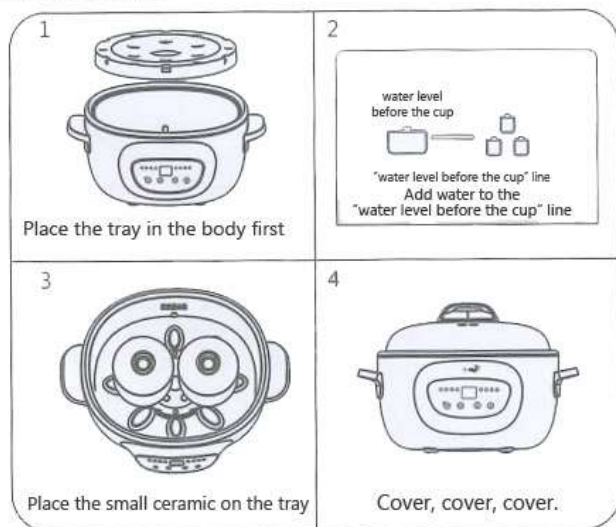
Warm reminder:

- Appropriate amount of water must be added to the body (that is, the ceramic is called the outer garden), otherwise the machine cannot start working when there is no water dripping.
- If the food has not been cooked when the water is added to the high water level, you can add an appropriate amount of water to the body and extend the pure cooking time appropriately.
- When using a small ceramic pot, you need to put the tray in the body first, and then put the small ceramics, when using the large ceramic knitting. You can put or not put the tray in the body.

Use a large ceramic pot



Use a small ceramic pot



2. Connect the power supply

Connect power supply , digital tube and full indicator flashing, beepMachine status , digital tube display "OF"

3. Pre-set settings

- ① Turn on the power, the product enters the special state, the nixie tube displays "OF".
- ② Press the "reservation" button, the product enters the reservation setting state, the nixie tube displays the default time and the reservation time is 2.00 hours, press "+", "-" Save the appointment setting time.
- ③ Press the function key to enter the function selection, wait for 10 seconds to enter the appointment mode (when entering the appointment mode, the appointment is always on, at this time, if you want to cancel the appointment, you can use the "function cancel" button to cancel it. Put the machine into standby mode.

Tips:

- The longest set time for reservation is 9.5 hours.
 - Foods that are prone to hollowing out or when the weather is hot, don't take the food that is popular in the country to avoid spoiling the ingredients.
 - The appointment setting can be made after selecting the function.
 - Product working time-appointment time + functional program working time.
- For example: The soup needs to be smoked and boiled for 4 hours, and hope to drink the stewed soup after 7 hours, then the appointment time needs to be set to 3 hours, and the "simmering soup" program is set to 4 hours.

4. Function selection

Press "function cancel" to build, select the function you need, the function indicator of the shooting-return flashes, and the digital tube displays the default working time of the corresponding function. At this time, press the key to adjust the working time, 10 seconds after confirming After the product automatically enters the working state, the corresponding function indicator will be on continuously. If you want to cancel the function, you can cancel the function by connecting the function cancel button to make the machine enter the standby mode).

Time reference for each function (unit: hours)

Function	Default working time	Minimum working time	Maximum working time	Remarks
Nutritional Soup	3.0 hours	2.0 hours	5.0 hours	
Cultivation	2.5 hours	1.5 hours	4.0 hours	
Sweet products	3.0 hours	1.5 hours	5.0 hours	
Bird's Nest	1.5 hours	1.0 hours	2.0 hours	
Nourishing stew	3.5 hours	1.5 hours	5.0 hours	
Peach gum	3.0 hours	1.5 hours	4.0 hours	
Flower gum	2.5 hours	1.5 hours	4.0 hours	
Keep warm	9.5 hours	/	/	

Note: The function and time of the product are different for different models, and the actual product shall prevail.

Reminder:

- Different ingredients have different simmering times, please adjust according to the actual situation.
- Different functions have different heating order, so select the appropriate function according to the ingredients.
- If the preset settings have been made, the heat preservation function is not selectable.
- If the heat preservation time exceeds the injection rate required by the product, the ingredients may be affected and will have peculiar smell.

5. Install state after work is completed

When the cooking work is completed, the product sends a reminder sound, the product automatically enters the temperature protection function

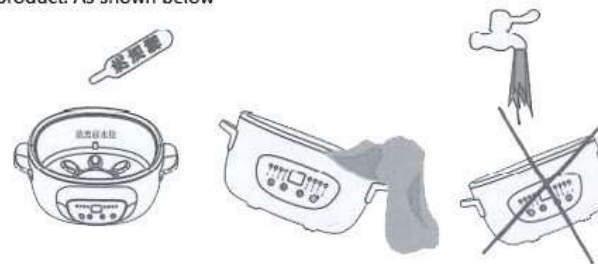
At this time, the temperature preservation function indicator light is on, and the digital display show the maximum time. Press the "Cancel" button, you can cancel the heat preservation function, and the product enters the holding status.

6. Anti-dry burning protection

After the product enters work, if the water in the steel body is boiled dry, the product enters the dry-burning protection state and the "EO" indicator light is off, and the power plug should be unplugged and added to the body. Expected water can continue to be used.

Care and Maintenance

1. Before cleaning and maintenance, we must unplug the power plug, and wait for the body to be cleaned after cooling.
2. Add a small amount of water and cleaning agent to the pot, wipe the inner surface of the pot with a soft or sponge, wipe clean. After emptying the pot water, and then use clear water to clean the inner surface of the pot until clean, drain the water in the pot, with a clean cloth wipe clean, no water can be used directly to clean the outer surface of the product. As shown below



3. Don't wipe with banana water, gasoline, scouring powder, hard brush or unsold steel wire ball, etc., so as not to damage the surface.
4. Do not wash the whole machine in water. The outer surface of the product can be wiped with a dry wet towel. Do not rinse with water to avoid leakage and malfunction.
5. When using ceramic products, please handle them gently, try to avoid the frequent high temperature state of ceramic products, so as to extend the service life of ceramic products.
6. When the product is not to be used for a long time, please clean it up, put it in the packaging plant, and put it in a ventilated and dry place to avoid moisture and influence the use.
7. Please use citric acid or vinegar to clean the scale formed by the product due to the water-proof stewing pot to prevent the accumulation of scale and affect the taste of the stewed

Analysis of common problems

- 01** 1. The digital tube is not displayed , the product can not be used properly :
- a. Yes No power outage ?
 - b. Is the power plug plugged in ?
 - c. Is the power socket in a closed state ?
 - d. Is the end plug of the power supply line connected to the tailstock of the machine body ?
- 02** 2. The food is not cooked :
- a. Is the setting time correct ?
 - b. Too little water is added to the body , the product is protected by dry burning, and the cooking time is too short ?

Remarks:

After the analysis of the above phenomena, the fault still cannot be eliminated, please contact the company's maintenance point or the dealer. It is strictly forbidden for non-professionals to disassemble and assemble the machine.

Product Specifications

Product Name	Electric stew
Product Model	DDZ-C25E1/DDZ-C25H2/DDZ-C25R6
Rated voltage	220V ~
Rated frequency	50Hz
Rated capacity	2.5L
Rated power	380W
External size (Length, width, height)	347x261x235(mm)
Product picture	