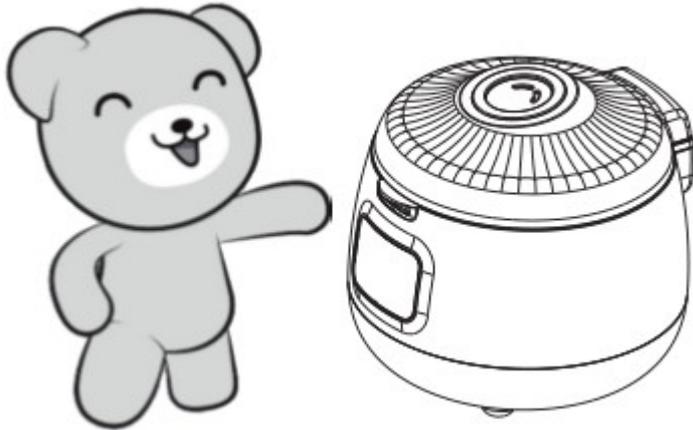


Bear 小熊

Liquid heater (black garlic machine)  
HSJ-A30F1

(Instruction Manual)



Please read this instruction manual carefully and keep it properly before using the product!

This product is only used at home or similar places.

Product execution standard:GB4706.1-2005 GB4706.19-2008 GB4806.1-2016

**Note:**

Please read the "safety precautions" carefully before using it and use it in the correct way to avoid damage or danger caused by improper use.

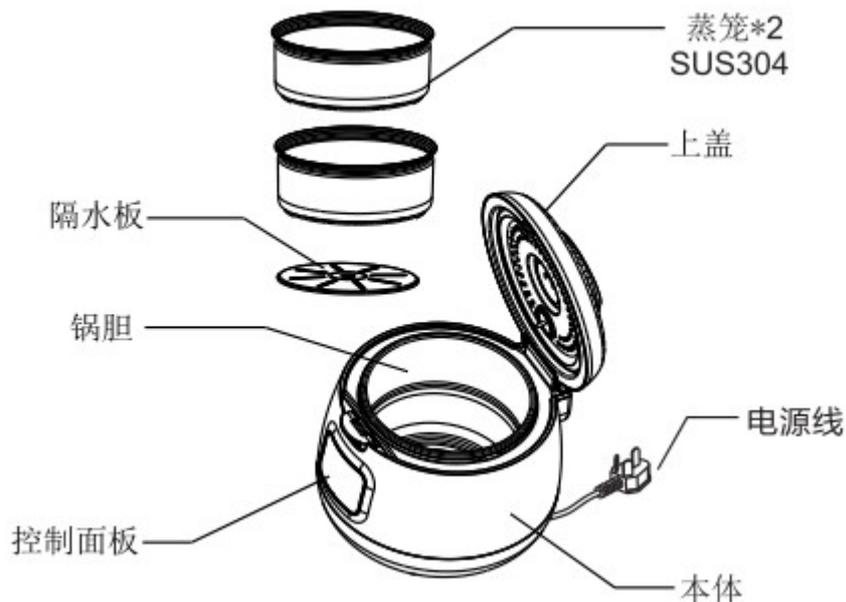
Please read the text of the instruction manual after understanding the contents of this section, and keep it properly after reading so that all users of this product can check it at any time.

1. This product belongs to Class I appliance. Please ensure the grounding of power socket is effective before use. At the same time, please confirm that the input voltage is 220V~50Hz.
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 professional personnel.
3. Do not use too much force when operating the key to prevent damage or knocking down the product.
4. Do not use on or near heat-resistant surfaces such as carpets and plastic stools, and do not place articles above this product.
5. It is strictly prohibited to inject water into aluminum pot or directly heat objects in aluminum pot. Only liquid food is allowed to be put into the container first and then put into the pan together for heating and heat preservation.
6. Do not touch the aluminum pot when the product is working to prevent burns.
7. When in use, a small amount of steam will be generated and the steam port cannot be covered.
8. Do not place this product on the surface of or near the heat source, such as oven, oven, gas stove, etc.
9. It is forbidden to use this product on unstable or inclined table tops to avoid accidents such as injury or fire caused by product dumping.
10. This product is not suitable for children, mental patients or inexperienced people to use or play with this product.
11. Do not insert metal and other foreign matters into the heat dissipation holes or gaps, otherwise damage or electric shock may result.
12. Please do not immerse the power cord, plug, complete machine, etc. in liquid during cleaning to avoid danger.
13. Please do not open the upper cover during the working process, so as not to change the anaerobic fermentation environment and cause the production failure.
14. In case of any problem during use, please unplug the power plug from the socket first; Do not plug or unplug the plug with wet hands to avoid electric shock.

## Bear's Words

Thank you for choosing the series of black garlic machines produced by our company. Its design concept combines the traditional black garlic production technology with the modern home appliance technology. The traditional manufacturing time is shortened from 90 days to 10 days. It is our company's independent research and development of health preserving products to provide high-quality experience for your high-quality life.

### Component installation drawing



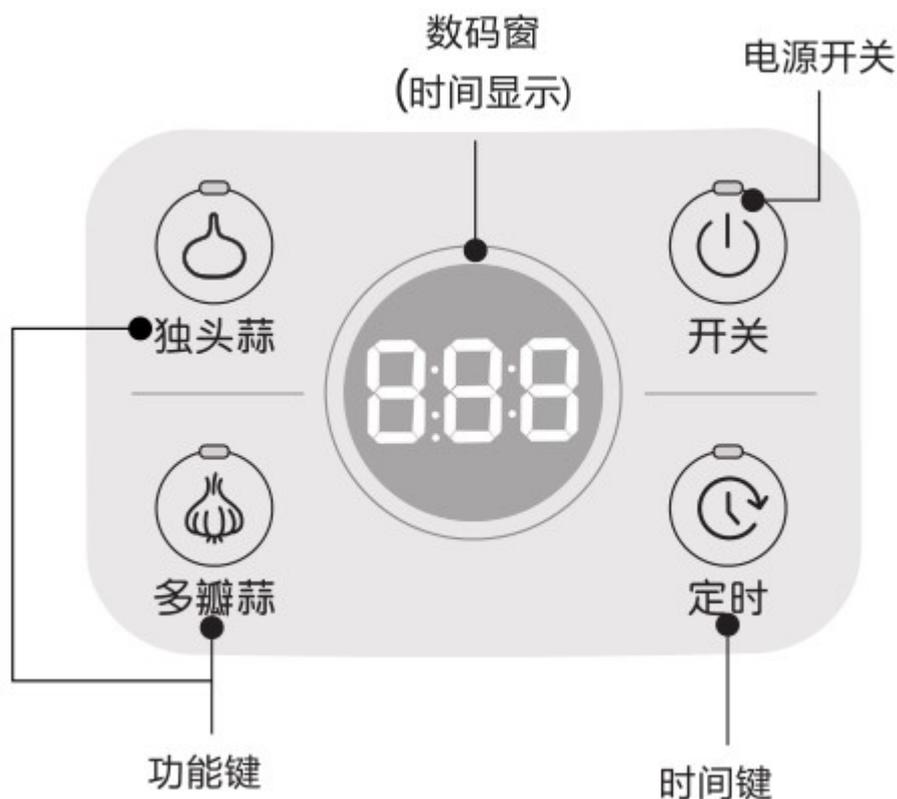
Steamer	蒸笼
On the cover	上盖
Water-resisting plate	隔水板
Pot liner	锅胆
Control panel	控制面板
Power cord	电源线
Main part	本体

Note: The product and configuration will be upgraded and improved. The picture is slightly different from the real one. Please take the real one as the standard.

### Main features

1. Microcomputer control, automatic temperature control fermentation.
2. With power-off memory function.
3. It has overheat and power-off protection function.
4. The aluminum pot liner is heated in a three-dimensional way, so that the heating is more uniform.
5. Non-stick pan coating, easy to clean.

## Functional interface



Digital Window (Time Display)	数码窗 (时间显示)
Power switch	电源开关
Single-headed garlic	独头蒜
Multiple garlic	多头蒜
Switch	开关
Timing	定时
Function key	功能键
Time key	时间键

### 1. Function setting

① first press the power switch to turn on the power, press the "single garlic" or "clove garlic" key, the corresponding indicator light, digital window shows the default working time of the corresponding function.

② when the function indicator light flashes after selecting the function, press the "timing" key to adjust the working time. the time adjustment range is 168~288 hours.

③ set up the function and working time after press the "switch" key again, directly into the work; Or 5 seconds without operation will automatically enter the work.

### Use method

#### 1. Food processing and related preparation

(1) Select fresh, complete and full garlic for later use.



—— 多瓣蒜要完整

—— 蒜皮要保留并保持干燥

Multi-clove garlic should be complete

Garlic skins should be preserved and kept dry.

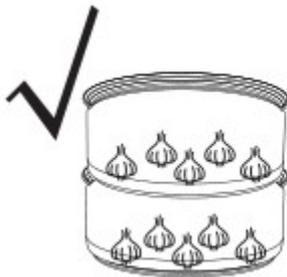
Warm tip:

① If garlic is mouldy, germinated and crushed, fermentation will fail.

② the garlic skin needs to be dried, washed or freshly picked garlic needs to be dried before use

③ Lay the spare garlic in the steamer. See the table below for the number of garlic in a single production.

Multi-petal garlic	1012	Weight 400500g
Single-headed garlic	2540	Weight 400-500g

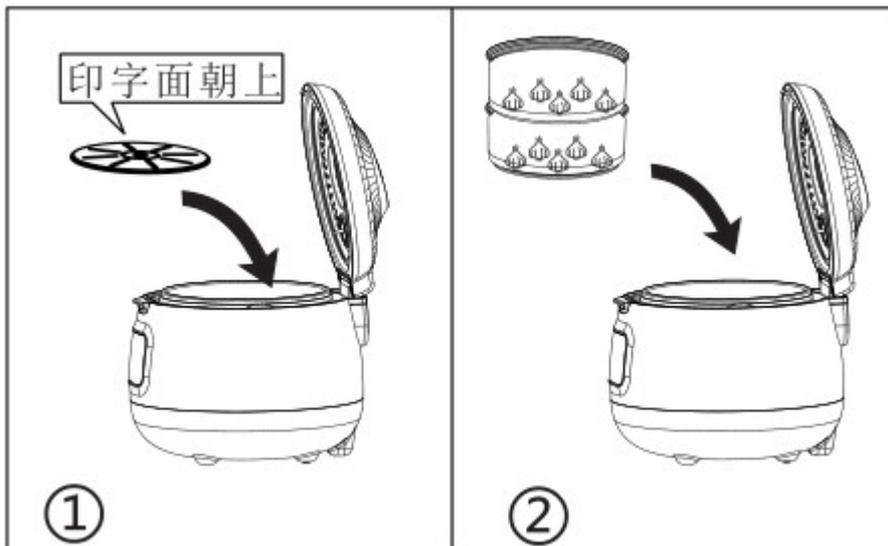


Do not stack if placed flat

(3) Install the components into the pan liner in the following order

① first put the water-resisting plate into the bottom of the inner container (the printed word needs to face up)

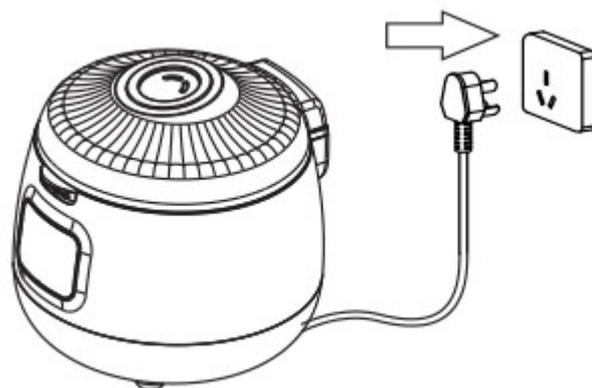
② Put the two steamed cages filled with garlic into the water-proof plate of the pan liner.



Warm Tip: The waterproof board needs to be properly placed to have a good fermentation effect, otherwise it will cause bad taste of black garlic.

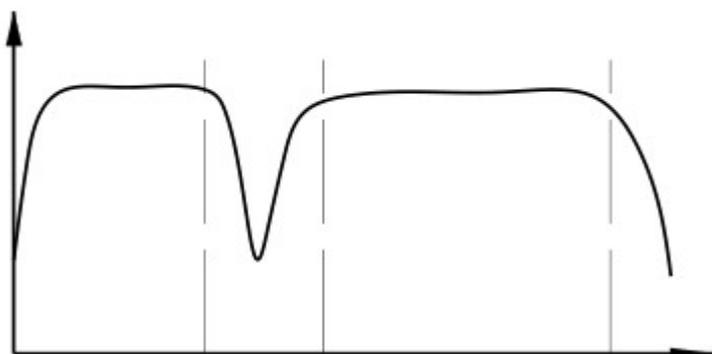
## 2. Connect the power supply.

(1) Please be careful not to have water stains on your hands and plug when connecting the power supply. Please confirm the safety of electricity before connecting the power supply.



Warm Tip: Black garlic produces strong garlic flavor when fermented. In order to avoid irritation of garlic flavor, please place the product in a ventilated place.

(2) Set the function and start fermenting black garlic. The fermentation curve is as follows:



Fermentation activation stage    enzyme collection stage    Fermentation enzyme stage    Fermentation enzyme ripening stage

Note: Black garlic will stop heating at a specific stage, which is a common phenomenon in IE

Note:

\* This product has power-off memory function and can automatically continue the work in progress before power-off.

\* Black garlic can be adjusted to your taste according to your preference.

Taste Effect Reference Table:

Time/hour	168-192	192-240	240-288
Taste of black garlic	Soft	Moderate	Hard

## 3. Post-constitutional status of work

1. When the fermentation is completed, the product will give a beep ... beep ... and the product will automatically stop working. The digital window will display "OFF"
2. When the work is finished, please take out the black garlic in time and put it in a cool and dry place for sealing and preservation.



Sealed storage



Afraid of wet

Fear of sun exposure

### **Maintenance and maintenance**

1. Before cleaning and maintenance, be sure to unplug the power plug, wait for the body to cool before cleaning.
2. Wipe the inside of the aluminum pot with a soft cloth or sponge. Wipe it clean to ensure that there is no water residue. Do not use water to clean directly.
3. Do not wipe with banana oil, gasoline, detergent powder, hard brush or stainless steel wire ball to avoid damaging the surface.
4. Do not put the whole machine into water for cleaning. The outer surface of the product can be wiped with a wet towel that has been screwed dry. It is not allowed to wash with water to avoid electric leakage and malfunction.
5. When the product is not used for a long time, please clean it up, put it in the packing box, and put it in a ventilated and dry place so as not to be affected with damp and affect its use.

## Analysis of Common Problems

1. No display when powered on:

- A. Is there a power outage?
- B. Is the power plug plugged in?
- C. Is the power outlet closed?

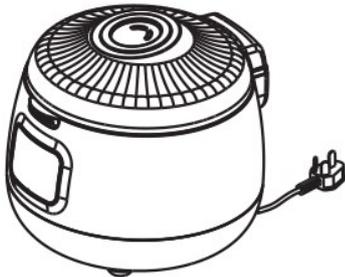
2. Black garlic did not ferment successfully:

- A. Has the garlic taken root, sprouted, moldy and damaged?
- B. Is the function correctly operated according to the instructions?
- C. Does it take a long time to open the upper cover?
- D. Is there a long power outage?
- E. Are garlic bulbs stacked in excess of the quantity?
- F. Is the fresh garlic just picked?

Note:

\* Please contact our service point or distributor if the failure cannot be eliminated after the above analysis.

## Product specification

Product name	Liquid heater (black garlic machine)
Model	HSJ-A30F1
Rated voltage	220V ~
Rated frequency	50Hz
Rated capacity	3.0L
Rated power	90W
Overall dimensions (length x width x height)	254*254*239mm
Product chart	

### Details of "Food Contact" Materials

The contact materials of this product and food meet the requirements of relevant national food safety standards:		
Part name	Material	Standard
Steamer	Stainless steel 06Cr19Ni10(304)	GB4806.9-2016
sealing ring	Methyl vinyl silicone rubber VMQ	GB4806.11-2016
Pot liner	Coating: polyethersulfone fluorine non-stick coating Base material: aluminum alloy AL3010	GB4806.10-2016 GB4806.9-2016
Warm Tip: Different types of food contact parts and materials may be different, please refer to the actual purchase model.		
Use conditions: do not lure steel parts to avoid contact with strong acidic substances.		

## Environmental protection instructions

This product meets the requirements of the Law on the Administration of Restricting the Use of Hazardous Substances in Electrical and Electronic Products.

During the environmentally-friendly use period, consumers will not have problems affecting consumers' health such as leakage and precipitation of harmful substances in the normal use process, and can use them with confidence.

The environmental protection service life of our products is 10 years, and the "environmental protection service life" is valid only when the products are used under the normal conditions described in this manual.

Names and Contents of Harmful Substances in Products

Part name	Harmful substance					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr(VI))	Polybrominated biphenyl (PBB)	Polybrominated diphenyl ether (PBDE)
Plastic component	0	○	○	○	○	○
Circuit board assembly	X	○	X	○	○	○
Hardware components	0	○	○	○	○	○
container	0	○	○	○	○	○
Heating element assembly	X	○	○	○	○	○
Power cord	X	○	○	○	○	○

This form is prepared according to SJ/T 11364

0: The content of harmful substances in all homogeneous materials of this component is below the limit specified in GB/T 26572

X: indicates that the content of the harmful substance in a homogeneous material of the component exceeds the limit specified in GB/T 26572

Remark: Some of the components marked "X" above contain harmful substances that exceed the standard due to the limitation of the current industry technology level and cannot be replaced or reduced temporarily.