

Warning: In order to avoid harm caused by misuse, you should read the instruction manual carefully before using this product, and strictly follow the instructions for use as stated in the instruction manual.

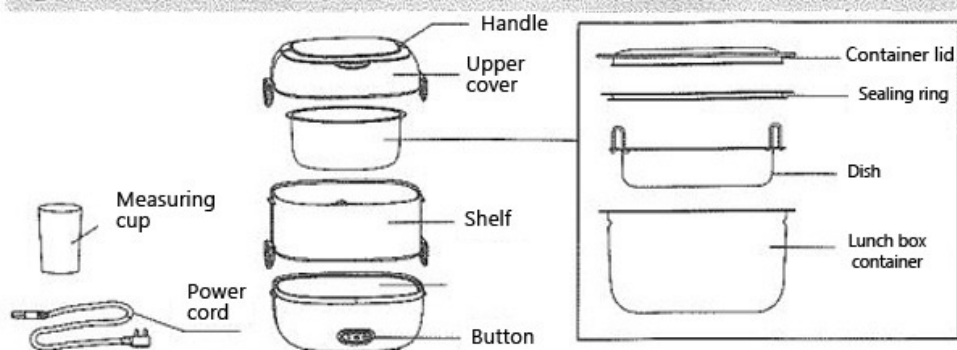
Little Bear's words



This product is a series of cooking lunch box products independently developed by our company. The appearance is novel, the lines are smooth, the shape is beautiful, the use is simple, safe and reliable. The steamed lunch box uses steam to heat food. The steamed meal diagram keeps the nutrition of the food from being lost and ensures the cleanliness of the food. It is an ideal health product. With the "Little Bear" cooking lunch box, you can enjoy nutritious, delicious and hygienic meals easily. "Little Bear" shares a healthy future with you.



Parts and installation map



Note: The product configuration of different models will be different. When the picture is slightly different from the actual product, please refer to the actual product!

Main features

1. Fashionable appearance and exquisite craftsmanship.
2. The operation is simple, convenient and fast.
3. Constant temperature PTC heating saves electrical energy.
4. It has the function of preventing dry burning and power failure protection.

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5. Hot meals and boiled rice are available.
6. Cooking maintains the umami, hygienic and nutritious health of the food.
7. Rice, vegetables, and soup are packed separately, without skewers.
8. Separate shelf structure, which can be used freely.
9. Container sealing design, physical preservation, long-lasting and healthier.

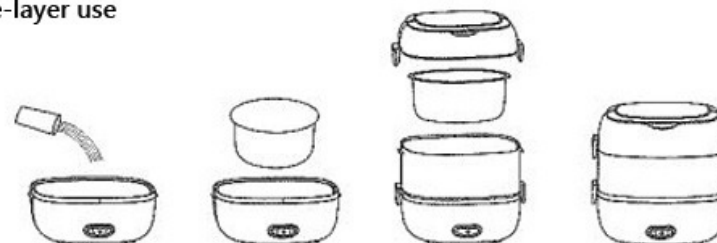
How to use

(1) Single-layer use



1. Heating meals: add an appropriate amount of water to the body in a measuring cup (refer to the table below for details), and heat the meals. Put it in the lunch box and dish that are matched in the original packaging, put it in the body together, and then cover the shell with a lid.
2. Cooking rice: add an appropriate amount of water to the body in a measuring cup (refer to the table below for details), and add an appropriate amount of raw rice and pour the water into the lunch box (refer to the table below for details), put it in the body together, and then cover the shell with a lid.

(2) Double-layer use



1. Heating meals: add an appropriate amount of water to the body in a measuring cup (refer to the table below for details), and put the rice, vegetables, and soup you want to add. Put it in the lunch box, dish, and soup bowl of the original packaging, put it in the body together, and then cover the shelf and lid.



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2. **Cooking rice:** add an appropriate amount of water to the body in a measuring cup (refer to the table below for details), and add an appropriate amount of raw rice. Pour it and water into the lunch box (refer to the table below for details), put it in the body together, and then cover the shell with a lid.

(2) **After the water in the cooking lunch box is boiled and dried, it will automatically power off and the work indicator light will be turned off, indicating that the actual product has been cooked.**

Product name	Combination	Types of cooked food	Degree of heat	Food portion	Amount of water added to the food (ml)	Amount of water added to the body (ml)	Cooking time (minutes)	Remark
DFH-B13E5 DFH-S285 DFH-S2012 DFH-S2016 DFH-B08H3 DFH-B08K6	Single layer	Hot meal	Heating	Full lunch box	0	80	18-20	This amount of water is suitable for low-temperature cold dishes to be cooked.
DFH-S2116 DFH-B14E2 DFH-S2516 DFH-S2358 DFH-S263 DFH-S2017		Steamed rice (raw rice)	All cooked	170g rice	260	160	30-40	After the work indicator goes off, bake for 10 minutes before opening the top cover.
DFH-S2123 DFH-S267 DFH-A15D1 DFH-S205 DFH-B17H1 DFH-B17K2	Single layer use	Hot meal	Heating	Full lunch boxes and dishes	0	80	20-25	This amount of water is suitable for low-temperature cold dishes to be cooked.
DFH-B17H1 DFH-B17K2	Double layer use				0	160	30	
DFH-B17H1 DFH-B17K2	Single layer use	Steamed rice (raw rice)	All cooked	170g rice	260	160	30-40	After the work indicator goes off, please bake for 10 minutes before opening the top cover.
DFH-B17H1 DFH-B17K2	Double layer use			170g rice	260	160	30-40	
DFH-B17H1 DFH-B17K2	Double layer	Steamed rice	All cooked	240g rice	360	240	50-55	

Tips:

- When the product is working, do not touch the top cover and handle.
- During the working of the product, in order to better heat the food, the container cover must be removed before use.
- In order to prevent the egg shell from bursting, before cooking the egg, tap the big end of the egg with a steel needle to make a small hole, and then place the small end on the shelf.
- Put the boiled egg Schindler into cold water.
- Double-layer lunch box, it is recommended to use the lower layer of egg custard, can make peeling eggs easier and more fragrant when eaten hot.

(3) Lunch box use

Because the container is highly sealed and has a vacuum effect, pay attention to the following when using it:



Press the key P U S H to change the air before using it. The lid of the lunch box can only be opened after the valve is opened



Put the food in, cover the lid of the lunch box, and then put it on. Ventilation valve closed



Precautions

- Before use, check whether the rated voltage marked on the product nameplate is consistent with the voltage you are using.
- Please use a power supply with grounding protection to ensure personal safety.
- When using the product, it should be placed on a stable platform, and placed in a place that children cannot touch.
- When pressing the power button, do not use too much force to prevent the power switch from being damaged.
- Do not use it on or near heat-resistant surfaces such as carpets, plastic stools, and objects that will be damaged by steam should not be placed on top of this product.
- If the product is dry, please add water to the body or unplug the power supply. Do not touch the heating element to prevent burns. Please unplug the power supply when not in use to avoid continuous burns and damage to the machine.
- When the product is in use, a large amount of steam will be ejected from the steam port, be careful to be injured by the steam.
- After cooking the food, there is still a lot of steam in the body. Do not open the top cover immediately, wait for a few minutes before turning on the power to prevent the steam from being scalded.
- The machine has a thermal protection function. The machine must be properly cooled before food, otherwise the work indicator will not light up.
- When the product is added with more than the maximum amount of water, there will be overflow during work, and there may be potential safety hazards. Please use the product strictly according to the instructions for use.

11、 When cleaning, do not flood the body into water or let the liquid flow into the body to avoid danger!

12、 If the power cord is damaged, it must be replaced with a special cord or a special cord purchased from its manufacturer or maintenance department.

13、 The heating plate used for heating in the body should not be in direct contact with the physical object.

14、 Stainless steel products (for food connection) need to be washed with detergent for the first time, and then scalded with just boiled boiling water for more than 1 minute to sterilize them.



Care and maintenance

1、 After use, please unplug the power plug from the power socket in time.

2、 The lunch box, shelf and upper cover can be cleaned with detergent and sponge. Do not wipe with a hard brush or stainless steel wire ball, so as not to damage the surface.

3、 When the body is dirty, do not wash the whole machine in water, it can be wiped with a dry wet towel to avoid leakage of the motor and failure.

4、 When the product is not in use for a long time, please clean it, put it in the box, and put it in a ventilated and dry place to avoid moisture and affect the use.



Analysis of common problems

1. The power indicator light is off:

- Is there a power outage?
- Is the power broadcast head plugged in?
- Is the power outlet turned off?
- Is the power cord tail plug of the cooking lunch box connected to the body tail seat tightly?
- Is the switch button off?
- Is the water dry, and the body is in a state of anti-dry-burn protection?

2. The rice is overcooked or too raw:

- Too much or too little water (overcooked for overcooked, under-cooked overcooked)?
- Is the heating plate too thick with limescale?