

---

DDZ-B45Z1  
DDZ-B45B2



### Precautions

**Please carefully read the "Safety Precautions" 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 contents of this section and keep it properly after reading so that all users of this product can consult it at any time.**

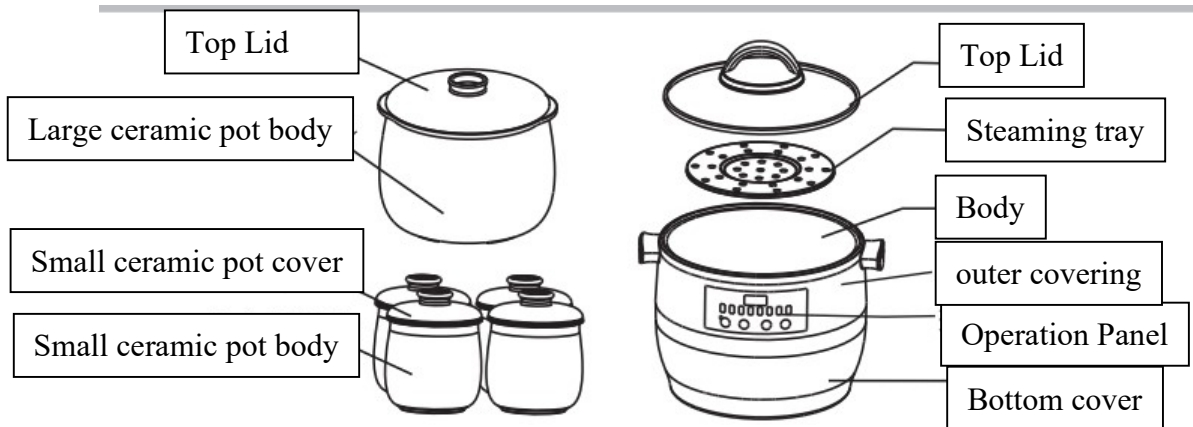
1. This product belongs to Class I appliances. Please ensure that the socket is grounded effectively before use. At the same time, please confirm that the input power supply is 220V ~ 50Hz.
  -
2. If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or maintenance department.
3. Do not use too much force when operating the keys to prevent the keys from being damaged.
4. In case of any problem during use, please unplug the power plug from the socket first. It is forbidden to pull out or plug in the plug with wet hands to avoid electric shock.
5. Do not pull, press or let the line hang down along the tip object or sharp edge, and stay away from heat and humidity sources at the same time.

6. Do not insert foreign matters such as metal into heat dissipation holes or gaps, otherwise it may lead to damage or electric shock danger.
7. Do not place this product on the surface of or beside the heat source, such as oven, oven, etc.
8. It is forbidden to use this product on unstable or inclined table top to avoid accidents such as injury or fire caused by product dumping.
9. Do not use it on or near the heat-resistant surface of carpets and plastic stools. Do not place objects damaged by steam above this product.
10. It is forbidden to put ceramic saucepans directly on the fire to cook food.
11. This product is not suitable for children, mentally ill or inexperienced people to use or play with this product.
12. If the product is dry and burned, please add water to the body or unplug the power supply. Do not touch the heating element to prevent scalding.
13. When the product works, a large amount of steam will be generated and sprayed out of the steam port, which is easy to cause burns. Please be careful.
14. When the stewing is completed, there is still a large amount of steam in the body. Do not open the upper cover immediately. Wait for a few minutes after power failure to open it to avoid steam burns.
15. Do not let the liquid flow into the product during cleaning, nor do you put the power cord, plug, whole machine, etc. into the liquid to avoid danger!

#### Little Bear's Words

Thank you for choosing the series of electric stew cups produced by our company. It combines traditional cooking technology with modern household appliance technology and is one of the products independently developed by our company. Fashion appearance, exquisite workmanship, safe and reliable use; When working, the heat slowly and evenly permeates into the food in the stewing cup through the water from the heating source, which can keep the original taste and taste of the stewing and protect the nutrition of the food. It is an ideal cooking utensil for four seasons. The microcomputer controls the time and working state, which is convenient to use. Functional subdivision, with fast stewing, fine stewing, bones and muscles, fish, meat, porridge cooking, dessert, heat preservation and reservation functions.

## Component and Installation Drawing

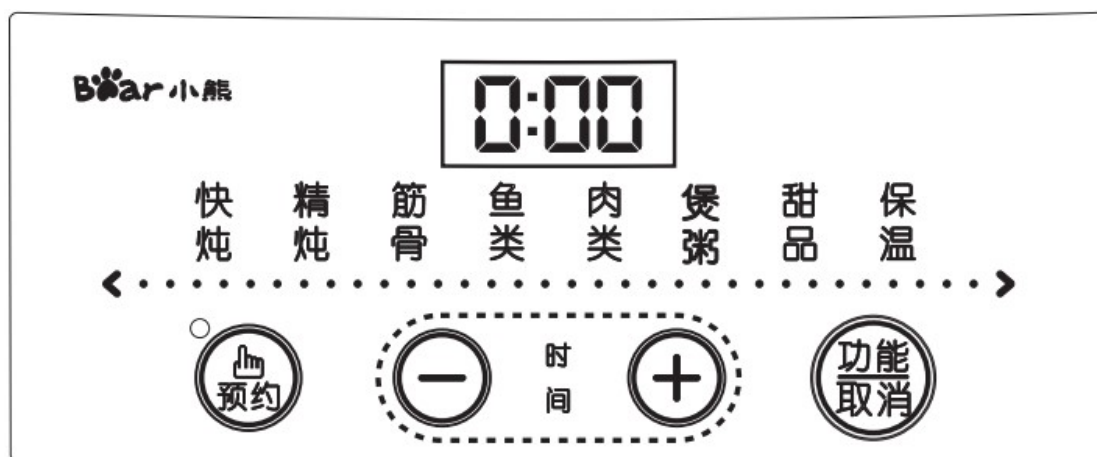


Note: The product picture is slightly different from the real object, please take the real object as the standard!

### Main Features

1. Fashion appearance and exquisite workmanship.
2. Microcomputer control with reservation function.
3. It has the protection function of preventing dry burning and overheating and power failure.
4. A cup of five gall, suitable for all kinds of delicious food.
5. 9 major functions to meet different nutritional needs.
6. Stew in water, original taste and flavor, and fully preserve food nutrition.

## Control Panel



01 [Function/Cancel] Key: In standby state, press this key to select the corresponding functions in turn: fast stewing, fine stewing, bones and muscles, fish, meat, soup cooking, dessert and heat preservation. After selecting the functions, the corresponding indicator lights will flash, and the digital tube will display its default working time. If there is no other operation, it will automatically enter the working state after 10 seconds, and the function indicator lights will turn on normally. Press this key during the working process, the product stops working, the digital tube displays "OFF" and returns to the standby state.

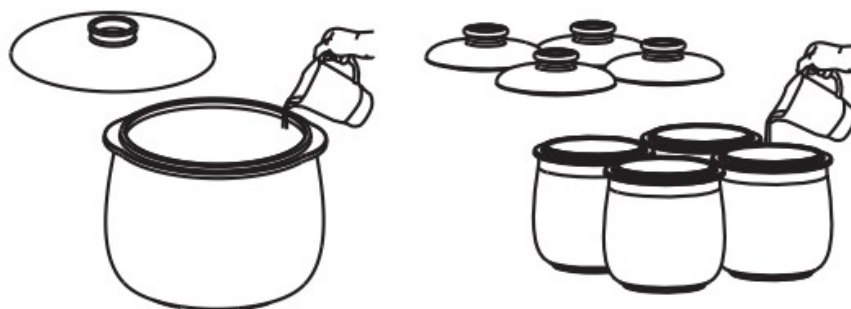
02 "+" and "-" Time adjustment keys: Press "+" and "-" keys to adjust each function and reserved working time. Each time you press "+" or "-" keys, the corresponding time increases or decreases by 30 minutes.

03 [Reservation] Key: In standby state, press this key to enter the reservation setting. The reservation indicator lights up. The digital tube displays the default reservation time [2:00]. Press the "+" and "-" keys to adjust the reservation time. After setting the reservation time, press the "Function/Cancel" key to select the required function. At this time, the reservation indication is on for the same length. After setting for 10 seconds, the product will automatically enter the reservation countdown. If only the reservation time is set, after 10 seconds without any operation, the reservation function will be cancelled automatically and the product will enter the standby state. When the function is selected, press the "Reservation" key to enter the reservation setting. At this time, the corresponding function indicator light will be on for a long time. Press the "Reservation" key again to cancel the reservation and return to the selected working mode.

## Usage Method

1. According to different cooking requirements, food processing and related preparations.

(1) Put all kinds of ingredients to be stewed into a ceramic pot and add a proper amount of water (preferably just immerse the ingredients or slightly more), and cover the ceramic pot cover. (as seen in the Figure below)



(2) First put the steaming plate into the body, then add water to the body, the amount of water cannot exceed the highest water level line, then put the ceramic pot on the steaming plate, and finally cover the upper cover. (as seen in the Figure below)

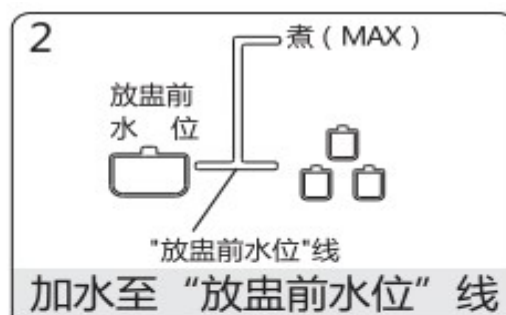
(3)

### With a large ceramic pot

Add water to the "water level before the cup is put" line

Put it into a ceramic pot

Cover the upper lid

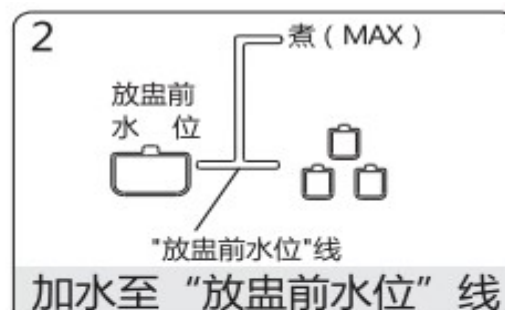


The steam tray needs to be put on first.

Add water to the "water level before the cup is put" line

Put it into a ceramic pot

Cover the upper cover



Warm Tip:

Appropriate amount of water must be added to the body (i.e. The periphery of the ceramic pot), otherwise the machine cannot start working without water and dry burning.

If the food is not cooked after the water is dried when it is added to the highest water level, a proper amount of water can be added to the body and the stewing time can be appropriately prolonged.

When putting some small stews into the pot, do not put them all on one side, try to center them, and avoid turning over the small stew cup during stewing.

When putting a small stew cup, the water level should be lower than the edge of the stew cup.

## 2. Reservation Settings

- 
- (1) Turn on the power supply, the product enters the standby state, and the digital tube displays "OFF".
- (2) Press the "Reservation" key to enter the reservation setting state. The digital tube displays the default reservation time at 2:00 hours. At this time, press the "+" and "-" keys to adjust the reservation setting time.

### Warm Tip:

The maximum reservation time is 9.5 hours.

- 
- When food materials that are easy to deteriorate or the weather is hot, do not set a long-term appointment to prevent food materials from deteriorating.

You can make an appointment after selecting a good function.

Product working time = appointment time + function program working time.

For example, the stew needs to be stewed for 4 hours. You hope you can drink the stewed soup in 7 hours, so you need to set the appointment time to 3 hours and the "soup cooking" program to set the time to 4 hours.

If no reservation is required, you can directly rotate the "Function Time" key to skip the reservation setting operation.

## 3. Function Selection

Press the "Function Cancel" key to select the required function. At this time, the indicator light of the corresponding function flashes, and the digital tube displays the default working time of the corresponding function. At this time, press the "+" and "-" keys to adjust the working time. After confirmation, the product will automatically enter the working state within 10 seconds.

Cooking time reference for each function

Functions	Default Working Time	Minimum working time	Maximum working hours
Quick stew	3:00	1:00	4:00
Refined stew	4:00	1:00	5:00
Bones and muscles	3:30	1:00	6:00
Fish	2:00	1:00	3:30
Meat	3:00	1:00	4:30
Porridge	2:30	1:00	3:00
Dessert	3:00	1:00	4:00

**Warm Tip:**

**The stewing time of different ingredients is different, please adjust according to the actual situation.**

**Different functions have different heating degrees, please select the appropriate functions according to the ingredients.**

**If the reservation setting has been made, the insulation function cannot be selected.**

**If no reservation is required, you can directly press the "Function/Cancel" key to skip the reservation setting operation.**

**The default working time of "Heat preservation" is 8 hours, and the countdown display starts when entering heat preservation.**

4. Status after Work Completion

(1) When the stewing work is completed, press the "Function/Cancel" key, the digital tube will display "OFF" and the indicator light will go out; If the "function/cancel" key is not pressed, the product will give a... prompt sound, and the product will automatically enter the heat preservation function for 1 minute. At this time, the heat preservation function indicator light will always be on, and the digital tube will display the countdown to heat preservation.

(2) After the product enters the heat preservation function, if the water boils dry, it will give a prompt sound. After about 40 seconds, the product will enter the dry burning protection state, the digital tube will display "E00" and the indicator light will go out.



## Maintenance and maintenance

1. Before cleaning and maintenance, be sure to unplug the power plug, wait for the body to cool before cleaning.



2. Add a small amount of clear water and detergent to the pan, scrub the inner surface of the pan with a soft cloth or sponge, pour out the washing water after wiping clean, then clean the inner surface of the pan with clear water until clean, pour out the water in the pan, wipe clean with a clean cloth, and do not directly clean the outer surface of the product with water. As shown in the following figure

3. Do not use banana oil, gasoline, detergent, hard brush or stainless steel wire ball to wipe, so as not to damage the surface.

4. Do not put the whole machine into water for cleaning. The outer surface of the product can be wiped with a wrung-dry wet towel. Do not flush with water to avoid leakage and failure.

5. When using ceramic products, please handle them with care, try to avoid frequent high temperature state of ceramic products, so as to extend the service life of ceramic products.

6. When the product is not in use for a long time, please clean and wipe it, put it in a packing box, and put it in a ventilated and dry place to avoid damp and affect the use.

7. Please use citric acid or vinegar to clean the scale formed by the water proof stewing cup to prevent the overstock of scale from affecting the taste of the stewed food.

## FAQ Analysis

1. The digital tube has no display and the product cannot be used normally:

- a. Is there a power outage?
- b. Is the power plug plugged in?
- c. Is the power socket off?
- d. Is the power cord tail plug tightly connected with the body tailstock?

2. The food is not cooked:

- a. Is the cooking time too short?
- b. Is the selected function correct?
- c. There is too little water in the body, and the product enters dry burning protection ahead of time?

### **NOTES:**

After the analysis of the above phenomena, the fault cannot be eliminated. Please contact the company's maintenance point or distributor. Non-professional personnel are strictly prohibited from disassembling and assembling the machine by themselves.