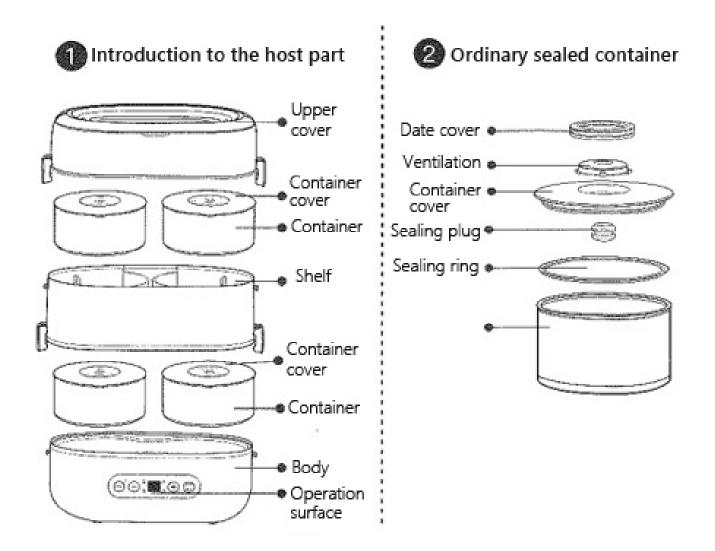


Product specifications

Product name	Cooking lunch box				
Model number	DFH-F1518、DFH-F1519	DFH-F1519-H02			
Rated voltage	220V~	220V~			
Rated frequency	50Hz	50Hz			
Rated input power	250W	250W			
Rated capacity	1.5L	2.0L			
Dimensions	250X130X220(mm)	250X130X220(mm)			
Product picture	(CO) (E(O))	(60) (60)			



Our cooking lunch box



Remarks: The product pictures are for reference only, the specific objects shall prevail



Tips for using the cooking lunch box

	Ref	erence ta	ble fo	or wa	ater inta	ke and	time	
Product number	Object category		Cooked degree		Amount of water added to the food (ml)	A mount of wateradded to the body (ml)	Cooking time (Hour)	Function settings Default time (Hour)
DFH-F1518 DFH-F1519 DFH-F1519 - H0 2	layer	Hot meal	Heating	Full lunch box	0	120~200	0.3~1.2	0.5
		Steamed rice (Raw rice)	All cooked	80g mete	120	120~200	0.5~1.2	0.7
		Stew	All cooked	Mode rate	1 2000	200	1~2.5	2

TIPS: ① When the above hot meals and steamed rice are served, please do not cover the matching container lid.

② When the machine is working, do not touch the cover and handle.

Meating meals

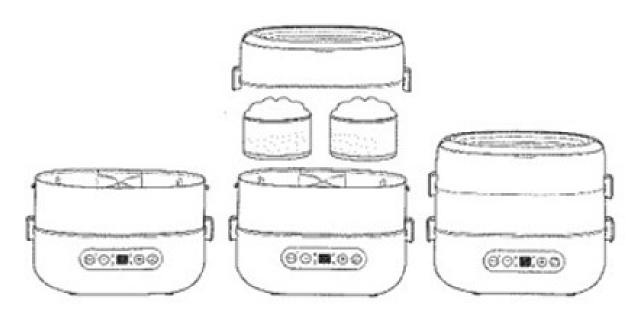
Measuring cup



Add an appropriate amount of water (about 200ml) into the body using a measuring cup

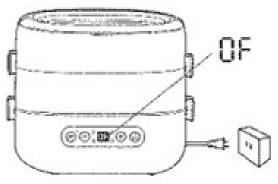


Put the ingredients into the lunch box container that comes with the original packaging



Then put them into the body together, and then close the cover.

Turn on the power

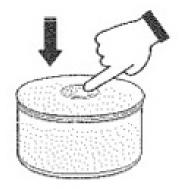


Turn on the power, enter the standby interface, and the operation panel displays "OF".

Oil Diagram of the use of container sealing

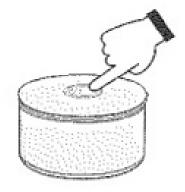


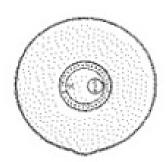
Before use, press the PUSH button to open the air exchange valve before opening the container cover.



After loading the food, close the lid of the container, and then close the ventilation valve.

Illustration of the use of the date cover of the container



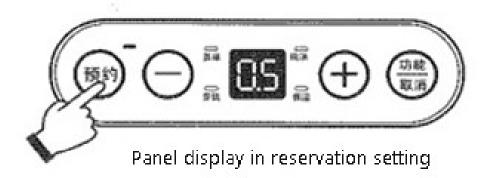


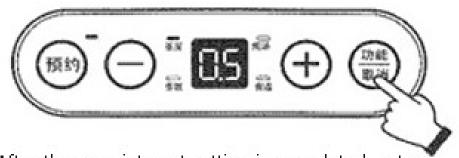
Before putting it in the refrigerator, turn the digital knob to the date of the day, align the date number with the double arrow of the ventilation valve, the number pointed by the arrow is the date of the start of preservation, and the storage time can be calculated by this number.



Tips for using the cooking lunch box

Set the reservation function

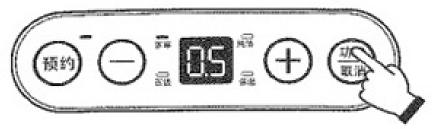




After the appointment setting is completed, enter the function selection panel display

Press the "Reservation" button, the reservation indicator flashes and the default time "0.5" is displayed. At this time, press the "+" and "1" buttons to adjust the length of the reservation time. Press and hold to increase or decrease quickly. After setting the reservation time, press the "function" / "Cancel" button, the reservation indicator light is always on at this time, indicating that the reservation has been set, and at the same time it enters the function selection state.

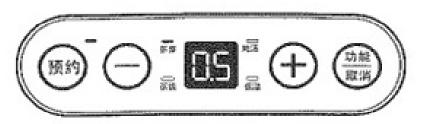
Tip: If you do not need to set an appointment, you can directly press the "Function/Cancel" key to enter the function selection state.



Select function panel display



10 seconds after the setting is completed, it will automatically enter the work

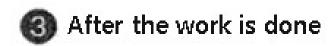


Start work panel display

In the standby state or after setting the appointment key, press "Function/Cancel" to enter the function selection state. Each time you press the "Function/Cancel" key, the corresponding function will be switched, and the function indicator will flash. Press the "Time" key at this time. The working time can be adjusted, and it will automatically enter the working state after 10 seconds; during the working process, press the "Function/Cancel" button to stop the reservation or cooking work and enter the standby state.

Kind tips:

- The function options cycle in the following order: steamed vegetables - steamed rice - stewed soup - keep warm - standby.
- In the state of function selection, the "Reservation" key is invalid. If you need to add the reservation function, you must first press the "Function/Cancel" key to adjust the product to the standby state displaying "OF".





Insulation panel display

After the set working time is completed, it will automatically enter the heat preservation state. At this time, you can wait for the end of the heat preservation time to enter the standby state. You can also press the "Function/Cancel" key to end the work, turn off the power, the indicator light is off, and unplug the socket.

Special reminder:

- After the water in the body is dried, the lunch box will stop working, and the digital tube will display "EO". After the thermostat is reset, it will display "OF" and enter the standby state. If you want to continue cooking or keeping warm, please add water in the body and restart set the program.
- If you want to open the top cover of the lunch box during the cooking process, please be careful that the steam is scalded and the boiling water inside the machine splashes and hurts your hands.



Cleaning and Maintenance

- After use, please unplug the power plug from the power socket in time.
- The container, compartment and top cover can be cleaned with detergent and sponge. Do not use hard steel wire to clean it to avoid damage to the surface.
- When the body is dirty, it can be wiped with a wet towel. Please do not wash the body in water to avoid leakage of electricity and accidents.
- 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.
- © Cleaning of PTC heating element: When the PTC heating element is dirty, add a small amount of water and citric acid or white vinegar to mix for 5-10 minutes, and then wipe with a towel or brush.



Machine failure attention

Fault description	Possible reason		
The power indicator does not light up	a. Whether there is a power failure b. Whether the power cord is plugged into the socket		
	c. Is the power outlet turned off?		
	d. Check whether the tail plug of the power cord of the cooking lunch box and the tail seat of the body are connected tightly.		
	e. Whether the switch button is closed		
	f. Whether it is burnt dry, the body is in the state of anti-dry burning protection		
Food not cooked	a. Too much or too little water added		
	b. Whether the heating plate has too thick scale		
	c. Is the set time correct?		

Remarks: After analyzing the above phenomena, the fault still cannot be eliminated, please contact the maintenance point of our company or the dealer. It is strictly forbidden for non-professionals to disassemble the machine!



Safety precautions



 Read the operating instructions of this manual carefully when using it, and keep it for future reference.

 Strictly abide by the following instructions, ignoring the instructions or operating errors may cause serious accidents or other injuries, so please follow the instructions below:

The power supply is AC 220V, 50Hz, please check the voltage standard before use. When using this product, make sure that the socket is in good contact and do not use an extension cord.

When using the product, it should be placed on a stable platform and out of the reach of children. Do not use too much force when pressing the switch button to prevent damage to the key switch.

Do not use this product on or near heat-labile objects such as carpets and plastics, and do not place objects that will be damaged by steam on top of this product.

If the product is dry, please add water to the product or unplug the power supply. Do not use your hands at this time.

Do not touch the hot body to prevent burns.

When the product is in use, a large amount of steam will be ejected from the steam outlet, be careful of being scalded by the steam.

After cooking the food, there is still a lot of steam in the machine, do not open the top cover immediately, turn off the power and wait for a few minutes before opening it to prevent the steam from being scalded.

The machine has thermal protection function, if you need to cook food continuously, it must be done before cooking the food for the second time.

The machine must be properly cooled, otherwise the work indicator will not light up.

When cleaning, do not immerse the machine in water or allow liquids to flow into the cooking box to avoid danger.

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

NOTE: To avoid a hazard from false resetting of the thermal cut-out, the appliance must not be powered by an external switching device, such as a timer or connected to a circuit which is periodically switched on and off by a common part.

Do not plug or unplug the power cord with wet hands, otherwise it may cause dangers such as short circuit and electric shock.