

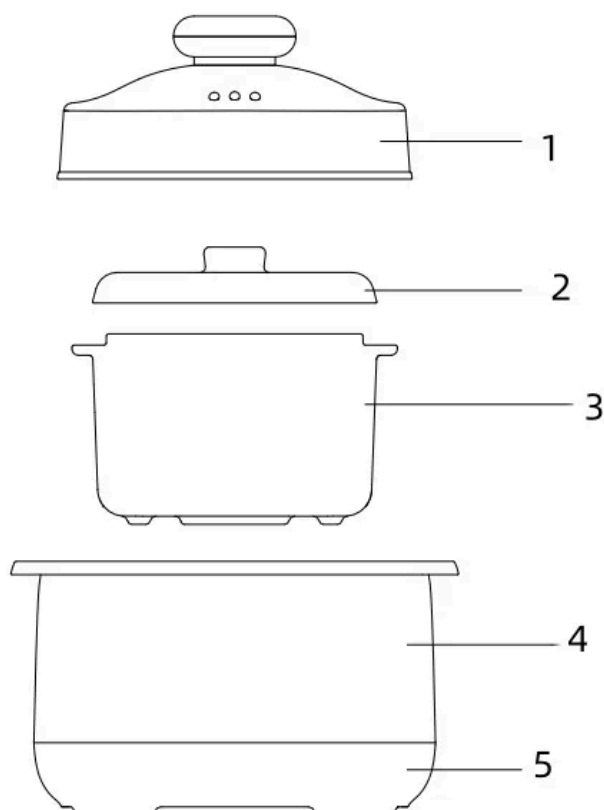
# Electric Stew Pot DDGU001 USER MANUAL

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### SPECIFICATIONS

Product name	Model No.	Rated power	Rated voltage	Rated frequency
Electric Stew Pot	DDG-10B	200W	220-240V~	50-60Hz

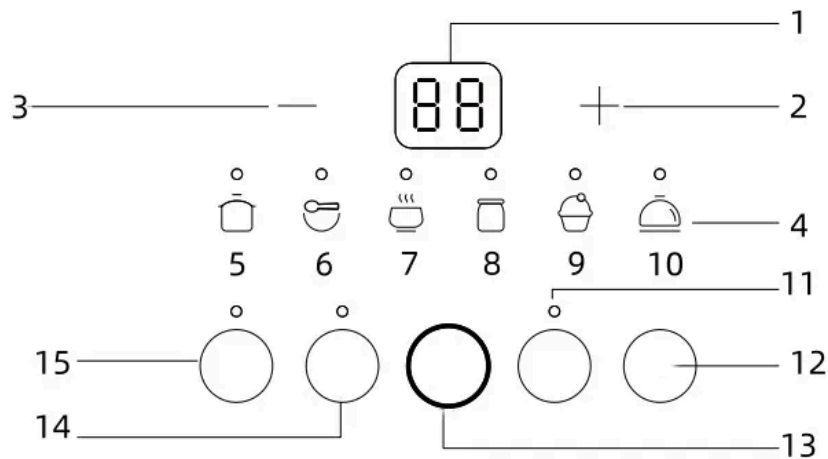
### ILLUSTRATION



1. Upper Lid
2. Stew Pot Lid
3. Stew Pot
4. Control Panel
5. Main Unit

## OPERATION

### Control Panel



1. Time Display Area
2. Time Adjust Button (+)
3. Time Adjust Button (-)
4. Menu Button
5. Nutrient Soup
6. BBPorridge
7. Egg Custard
8. Bird's Nest Soup
9. Dessert
10. Keep Warm
11. Hot-Water Cook
12. Function Button
13. Start/Cancel Button (Long Press to Cancel)
14. Quiet CookButton
15. Set Button

## OPERATION

### 1. Function Button

- Used for selecting cooking functions
- In standby mode, press the "Function" button to select the following options: "Nutrient Soup," "BB Porridge," "Egg Custard," "Bird's Nest," "Dessert," and "Keep Warm." During this process, the corresponding function indicator light will flash, and the digital display will show the default cooking time for each selected function. After selecting a function, press the "Start/Cancel" button to begin cooking.
- "Quiet Cook" and "Hot-Water Cook" are special functions. In standby mode, directly select these functions on the control panel. After selection, the corresponding function indicator light will flash, and the digital display will show the default cooking time. Press the "Start/Cancel" button to begin cooking.

## Note:

1. While selecting a function, you can adjust the cooking time according to your needs by pressing the "Time Adjust +" and "Time Adjust -" buttons. This makes your cooking experience more convenient.
2. When steaming food, it is recommended to cut it into smaller pieces and extend the cooking time as needed. The "Quiet Cook" function should not be used with a steamer basket, as this could negatively impact the cooking results.

## 2. "+" button and "-" button

- After selecting a cooking function, press the "+" or "-" button to set the timer.
- Press the "+" button to increase the time or the "-" button to decrease it. Each will increase or decrease the time for 0.1h.
- Once the timer is set, press the "Start/Cancel" button to begin cooking. The cooking time will be displayed in countdown mode.

Function	Nutrient Soup	BB Porridge	Egg Custard	Bird's Nest Soup	Dessert	Keep Warm	Quiet Cook	Hot-Water Cook
Default time	2.5h	2.5h	0.9h	1.0h	3.0h	/	3.0h	2.0h
Adjustable time	2.5-4.0h	2.5h-4.0h	/	/	3.0-4.0h	/	3.0-4.0h	2.0-3.0h

## Note:

1. During the cooking process, please monitor the water level to prevent the pot from drying out. After cooking is complete, the machine will automatically switch to the Keep Warm mode.
2. When using the porridge function, do not exceed 80% of the inner pot's capacity to avoid overflow. For optimal results, the rice-to-water ratio should be 1:8. It is recommended to soak beans for 2-6 hours before cooking or extend the cooking time as needed.
3. In summer or high temperatures, consider reducing the set time to prevent food spoilage.
4. Depending on the quantity, you can adjust the cooking time using the "+" and "-" buttons. In cold weather, you may need to extend the cooking time using the same buttons.
5. Time on the display area indicates the entire cooking process. The maximum reservation time for functions is 24 hours, with a default reservation time of 6 hours. The "Egg Custard," "Bird's Nest Soup," and "Keep Warm" functions do not have scheduling capabilities.
6. When selecting the "Hot-Water Cook" function, add an appropriate amount of hot water (80-100°C) to both the water tank and the inner pot. It is recommended to soak beans for 2-6 hours before cooking or extend the cooking time as needed.

Certainly! Here's the translation of the provided instructions into fluent and idiomatic English:

### 3. Set

- In standby mode, press the "Function" button to choose a cooking function, or after setting the cooking time, you can press the "Set" button to schedule the start time.
- Note: Pressing the "Set" button sets a default reservation time of 6 hours. Use the "+" and "-" buttons to adjust the time. Pressing the "+" button once increases the reservation time by 1 hour, and holding down the "+" or "-" buttons allows for quick adjustments.
- After setting the reservation time, press the "Start/Cancel" button to begin the cooking process.

#### Notes:

1. The reservation time indicates when cooking will be completed, and the maximum reservation time is 24 hours.
2. The "Egg Custard," "Bird's Nest Soup," and "Keep Warm" functions do not support reservation.
3. For reservation times greater than 10 hours, adjust in 1-hour increments. For times less than or equal to 10 hours, adjust in 30-minute increments. When adjusting the reservation time, if the scheduled time is not a multiple of 30 minutes, adjust to the nearest 30-minute increment.

### 4. Keep Warm

- After the cooking function completes, the machine automatically enters the Keep Warm mode. The keep warm light turns on, and the time in the display accumulates in 0.1-hour increments. The maximum warm-keeping time is 8 hours, after which the machine returns to standby mode.
- Choosing the "Keep Warm" function directly starts the keep warm process. The keep warm light turns on, and the time in the display accumulates in minute increments. The maximum warm-keeping time is 8 hours, after which the machine returns to standby mode.
- After a cooking function ends, the machine automatically transitions to the Keep Warm function.

### 5. Judgement and Statement of Anomalies

Alarm code	Failure cause	Processing method
E1	Thyristor breakdown	Immediately power off the machine and send it to a designated maintenance point for repair
E2	No heating	Immediately power off the machine and send it to a designated maintenance point for repair
E3	Dry-boil alarm	① Unplug the device. After it cools down, add water and reconnect the power ② If the error code "E3" remains, please descale the unit. <small>(Use 5% lemon water or a 1:1</small>

	<p>Descaling reminder</p>	<p>(Use 5% lemon water or a 1:1 mixture of white vinegar and water, bring to a boil, then pour out.)</p>
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## CLEANING and MAINTENANCE

1. After use, always unplug the power cord and wait for the appliance to cool down before starting the cleaning process.
2. Do not use substances such as banana oil, gasoline, abrasive powders, hard brushes, or steel wool to clean the surface, as they may damage it.
3. Never submerge the entire appliance in water. Clean the exterior and interior with a damp cloth that has been wrung out to prevent water ingress, electric shock, or malfunction.
4. If an odor remains after cleaning with a regular detergent, pour some baking soda into the ceramic pot, add a small amount of water, and heat the appliance to boiling. Then, use a sponge cloth to clean it, which will help eliminate the odor.
5. It is recommended to descale the product once a month. Use 5% lemon water or a 1:1 mixture of white vinegar and water, pour into the pot, boil, and discard.
6. If the product will not be used for an extended period, clean and dry the slow cooker thoroughly before storing it.

## CAUTION

### 1. Prohibited Operations

(1) Place the appliance where children cannot reach it and do not allow children to operate it unsupervised to prevent electric shock, burns, or other injuries.

(2) Do not insert metal shavings, wires, needles, or other foreign objects into the appliance or its gaps, as this could cause electric shock or malfunction.

### 2. Mandatory Operations

(1) When the appliance is being cleaned, malfunctions, or not in use, unplug the power cord to prevent electric shock or unintended operation.

(2) Do not place the appliance directly on a flame or near any heat source or open flame, as this could damage the appliance or cause it to malfunction, potentially leading to danger.

(3) Do not place the appliance on unstable, damp, hot, slippery, or heat-sensitive surfaces (such as plastic tablecloths, cotton cloths, carpets, etc.), to avoid electric shock, fires, falls, or other accidents and property damage.

### 3. Regularly Observed Operations

- Use a dedicated power socket with a rated current of 6A or higher and an AC voltage of 220V to prevent fires or electric shocks.
- Do not insert or remove the plug with wet hands to avoid electric shock. When unplugging, grasp the plug body rather than pulling on the power cord, as this can damage the cord.

- If the power cord is damaged, it must be replaced by the manufacturer, a service agent, or a similarly qualified person to avoid danger.
- Before use, ensure that the power cord is securely connected to the socket to prevent damage due to poor contact, which could lead to short circuits or fires.
- This appliance is intended for household use only. The company accepts no responsibility for accidents or injuries resulting from commercial or inappropriate use, or failure to follow the instructions in this manual.
- Use the appliance indoors only and not in damp locations or outdoors to prevent electric shock and component aging that could cause damage.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised not to play with the appliance.
- When adding water to the pot, do not exceed 80% of the inner pot's capacity to prevent boiling water from overflowing and causing burns. Do not touch high-temperature areas such as the steam vent. When opening the lid, use a towel or heat-resistant gloves to avoid burns.
- If the appliance malfunctions, send it to the after-sales service department for repair. Do not disassemble the appliance or replace parts yourself to avoid fire, electric shock, or injury.
- Immediately dispose of the plastic packaging in the trash after opening to prevent choking hazards for children.
- Upon initial power-up, a slight odor may occur, which usually lasts for a few minutes and is normal.
- The inner pot and inner pot lid are fragile. Avoid collisions with hard objects or dropping them from heights to prevent breakage.
- Do not cook with direct flame on the inner pot. Avoid sudden temperature changes. Clean the inner pot only after it has cooled completely to prevent cracking due to thermal expansion and contraction.
- Keep the inside of the appliance clean and free of foreign objects, and ensure the outer surface of the inner pot is dry. The inner pot should be inserted into the appliance to avoid performance.
- Do not operate the appliance without the inner pot in place or without food in the inner pot to prevent damage to components.
- Do not spill water or soup into the appliance to prevent circuit board shorts.
- Do not cook food directly without stew pot to prevent damage to components.
- Pay attention to cooking time to avoid overheating and boiling all the water dry. If this occurs, immediately disconnect the power.
- When the appliance is not in use for a long period, clean and dry it before storing.
- Do not move the appliance while it is in operation.
- Do not immerse the appliance in water or expose it to water splashes.



