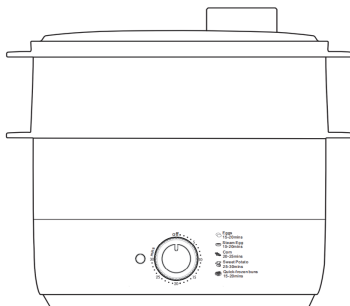
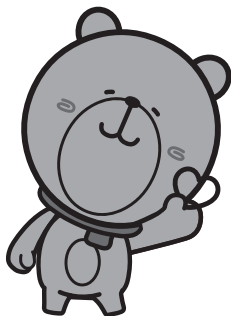


# USER MANUAL



## 2TIER STEAMER

ZDQ-B06G1

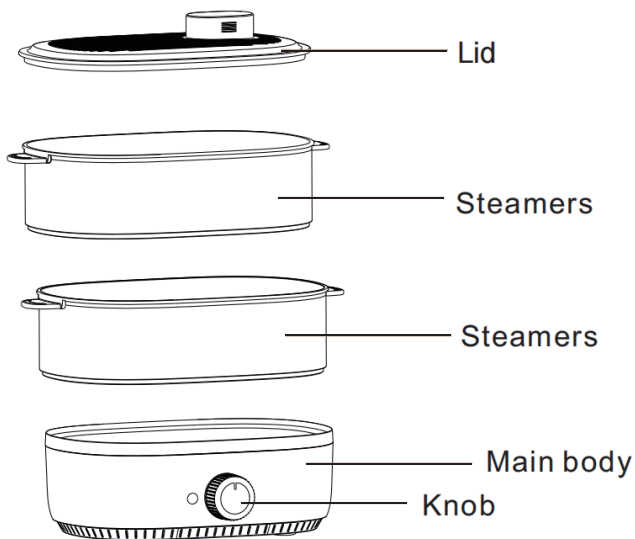


220204-24

Before use the product, please read the user manual carefully & keep it handy for future reference. Product made for home use only, do not use for commercial purpose.



## PARTS & ASSEMBLY

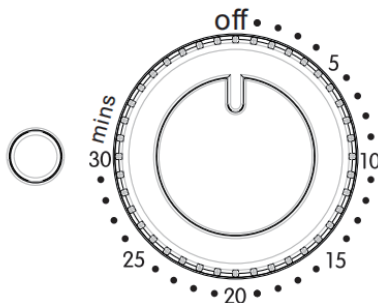







### NOTE:

The above product images are for reference only, the specific product appearance and color are subject to the actual product.



## Menu Function



-  Eggs  
15-20mins
-  Steam Egg  
15-20mins
-  Corn  
20-25mins
-  Sweet Potato  
25-30mins
-  Quick-frozen buns  
15-20mins



## Operational settings

Add an appropriate amount of water to the measuring cup in the egg boiler (refer to the following table). After the power is turned on, adjust the knob to set the corresponding cooking time, and the indicator light will be on when it is working.

Summary of cooking guide:			
FOOD TYPE	FOOD FUNCTION	Water volume	TIME
Boiler eggs	Boiler eggs	140ml	20mins
Steamer eggs	Steamer eggs	140ml	20mins
Miscellaneous grains	Sweet potato	210ml	30mins
	Corn	210ml	25mins
bun	bun	140ml	20mins
Steamed meat	Fish	140ml	20mins
	Meat	140ml	30mins
	Ribs	210ml	30mins

### Tips:

1. The above time is based on the test data of Bear Labs for reference. Adjust the time according to actual needs when using it.
2. Do not add water beyond the maximum water level scale line.
3. Avoid hurting people by breaking the eggshell device during use.
4. Please cut miscellaneous grains and put them in a steamer for cooking.



### Cooking and using common ingredients

1. Steamed whole eggs: add 2 cups of water to the measuring cup in the egg boiler, put the big end of the egg on the egg positioning pit on the steamer, and steam the egg standing upright, cover the lid, and adjust the timing knob to 15 ~20 minutes. When the time is over, you can take it out and eat it. Take care to prevent burns just after the time is over.
2. Steamed egg custard: add 2 cups of water to the measuring cup in the egg boiler, turn the egg into custard, put it in a metal bowl and put it in the steamer for steaming, cover the lid, adjust the timing knob to 20-25 minutes, when After the time is over, you can take it out and eat it, and take care to prevent burns at the end of the time.
3. Steamed sweet potatoes: add 3 full cups of water to the measuring cup in the egg boiler, cut the sweet potatoes into the steamer and steam, close the lid, adjust the timing knob to 25~30 minutes, when the time is complete, you can Take it out for consumption, and take care to prevent burns at the end of consumption.

### Tips:

1. In order to prevent the egg shell from bursting, before steaming the egg, tap the top of the small end of the egg with a needle at the bottom of the measuring cup to make a small hole, and then put the big end down on the egg rack.
2. Put the boiled eggs in cold water quickly, which can make it easier to peel the shells, and the eggs will be more fragrant when eaten while they are hot.



## Precautions

1. Before use, check whether the rated voltage on the product nameplate is consistent with the voltage you are using.
2. Please use a power supply with grounding protection to ensure personal safety.
3. Place the product on a stable platform and place it out of the reach of children.
4. Do not use this product on or near carpets, plastics and other objects that are not heat-resistant. Do not place objects that will be damaged by steam on top of this product.
5. If the product is dry, please add water to the product or unplug the power supply. At this time, do not touch the heating plate with your hands to prevent burns.
6. When the product is in use, a large amount of steam will be emitted from the steam port. Be careful of being burned by the steam.
7. Do not immerse in water or allow liquid to flow into the body during cleaning to avoid danger!
8. If the power cord is damaged, you must contact the manufacturer or a professional to replace it in order to avoid danger.
9. The PTC used for heating in the body should not be in direct contact with food.
10. For stainless steel products (for food contact), the inside and outside must be cleaned with detergent when used for the first time, and then blanched with just boiling water for more than 1 minute to sterilize them.
11. The machine has a thermal protection function. If you need to steam the eggs continuously, the machine must be properly cooled before the second steaming of the eggs. After the thermostat is reset, the steaming can be started.



## Care and maintenance

1. After use, please unplug the power plug from the power socket in time.
2. The steaming tray, steamer, and lid can be cleaned with detergent and sponge, please do not use hard steel wire to clean, so as not to damage the surface.
3. Do not wash the whole machine in water. The outer surface of the egg boiler can only be wiped with a wet towel. Do not rinse with water to avoid leakage and malfunction.
4. When the product is not used for a long time, please clean it, put it in the packing box, and put it in a ventilated and dry place to avoid moisture and influence the use.
5. After the product has been steamed for many times, if there is a layer of scale on the surface of the heating element of the breakfast machine (the scale is characterized by the black surface of the heating element or the surface is gray), it needs to be cleaned off in time. Avoid the heat insulation caused by long-term limescale remaining on the surface of the heating element, which may cause the steamed eggs to be undercooked. The scale can be removed by adding edible white vinegar and boiling water.



## Common problem analysis

1. The indicator light does not light up:
  - a. Is there a power outage?
  - b. Is the power cord plugged into the socket?
  - c. Is the power outlet turned off?
  - d. Whether the timing switch is closed.
1. The eggs are cooked too cooked or raw:
  - a. Adding more or less water, more water, slow steaming, the time is up, the eggs are not cooked, and the water is less. After the water is boiled dry, the breakfast machine cannot be steamed.

**Remark:**

After the analysis of the above phenomena, the fault still cannot be eliminated, please contact the company's maintenance point or the dealer. It is strictly forbidden for non-professionals to disassemble and assemble the machine by themselves.

**Product specifications and parameters**

Name	Eggs Boiler
Model	ZDQ-B06G1
Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Capacity	2.0L
Rated Power	350W

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