

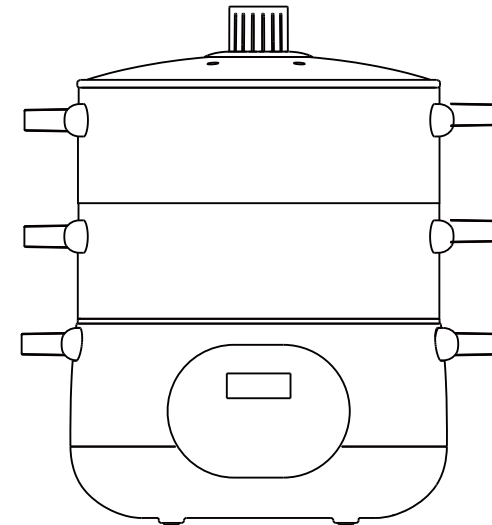
Joydeem

电蒸锅 JD-DZG15B

Electric steamer

使用说明书

USER MANUAL



使用本产品前请认真阅读使用说明书
阅读后请妥善保管本使用说明书以备查阅
产品以包装内实物为准

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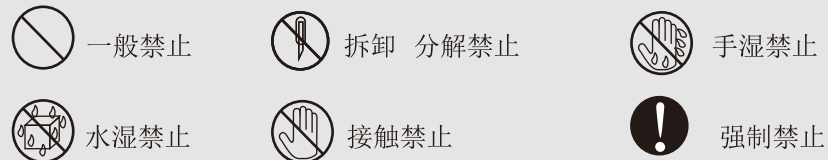
Made in China

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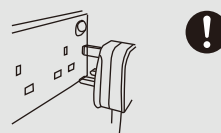
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安全注意事项

警告符号



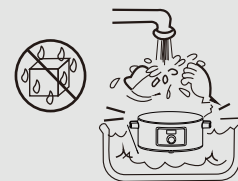
将电源线插入15A以上120V插座内,请勿与多个插头共用电源,不用时请将插头拔掉。



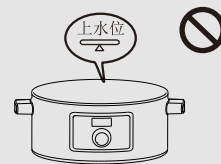
如电线,插头或器具损坏,为了避免危险,必须由制造商其维修部门 或类似部门的专业人员更换。



请勿将器具浸泡在任何液体中清洗,避免损坏。



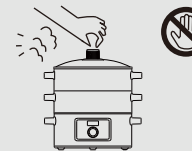
加水时,不要超过最大上水位,开水可能会从锅中溢出。



请不要用布覆盖蒸汽口,蒸锅可能被损坏,热蒸汽可能从其他位置喷出。



蒸锅工作时不要打开盖子,避免蒸汽烫伤,关电一分钟后,才可以打开盖子,谨慎操作。

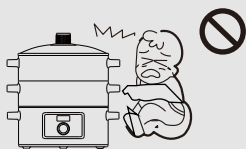


安全注意事项



警告
Warning

使用中请勿让儿童接近器具，避免发生危险。



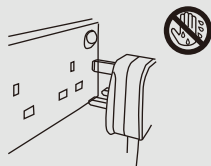
请勿用手接触蒸汽出口，否则可能会导致烫伤。为安全起见，不要让小孩接触到电锅。



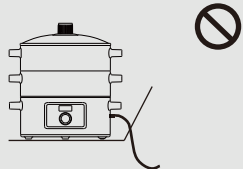
请勿接触电源线插头及尾部，避免产生意外，用完电锅后请拔掉电源。



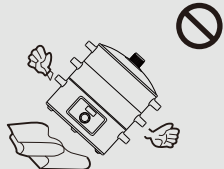
请勿用湿手操作插头，可能会导致触电。



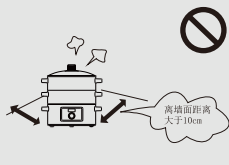
请勿将电源线悬挂在桌边或台边及接触到热表面物体。



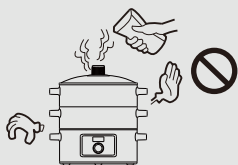
不要将电锅摆放在任何不稳定的桌面或布上，电锅可能会因此翻倒引起烫伤。



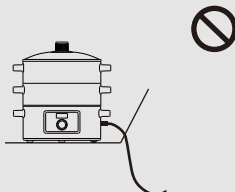
电锅要离开墙面及其它器具一定距离使用，避免损坏。



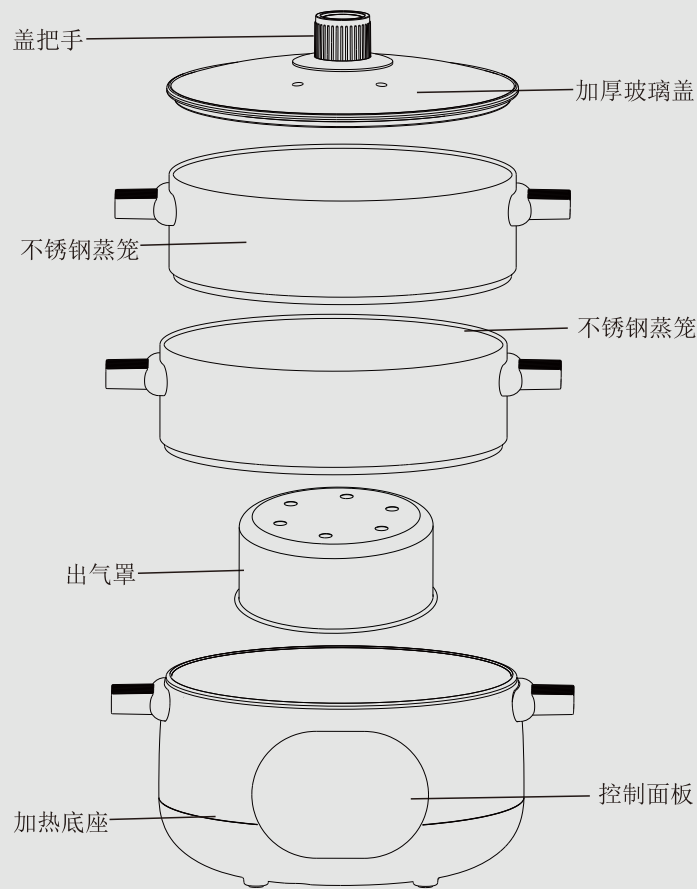
清洁时，要让电锅冷却，倒出剩余水时要小心。



本器具不能在外接定时或独立遥控控制器系统下独立运行。



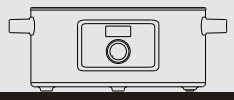
产品结构



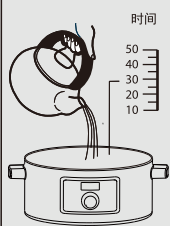
产品规格

产品名称	规格型号	额定电压	额定功率	层蒸	内胆	总容积
电蒸锅	JD-DZG15B	120V~ 60Hz	1350W	6L	3L	15L

使用步骤

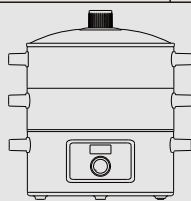


使用步骤1: 从包装内取出电蒸锅配件, 并清洗干净, 把电锅放在平面桌面上, 切勿让儿童接触到。



使用步骤2: 根据您所烹饪食物, 按水尺标识倒入适量的水。(图1-1)

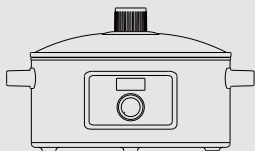
(注意: 火锅 煮 炖 水量不宜放少, 避免水烧干, 影响产品使用效果。)



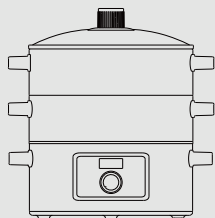
使用步骤3: 根据您所烹饪食物, 按图叠加所需部件, 选择面板功能即可使用。

烹饪功能选配

适用于烹饪模式:
火锅 煮粥 炖汤



适用于烹饪模式: 蒸



电脑款控制面板

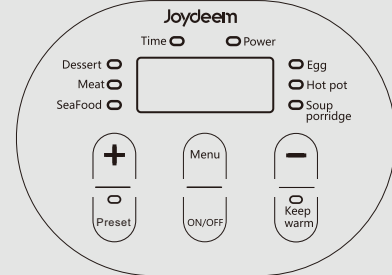
面点 肉类 海鲜
鸡蛋, 烹饪时间
参照附表(1-1)

“+”键
特定模式下时间
火力可以调节

功能/选择
烹饪模式选择切换

开/待机

烹饪中可结束工作



手动保温
预定30分钟
5-120分钟可调节

预约定时
预约时间调节范围
0.5-24小时

自动保温-LED
预定30分钟

火锅模式
预定2小时
火力3档可以调节

电脑款快速使用指南

锅内加入水及所需要的食物插入电源, 蒸锅发出“滴”声, 显示“----”蒸锅处于待机。

1) 上电- 待机模式。



数码屏幕显示“----”

2) 按“ON/OFF”键。



数码屏幕显示“0000”

3) 再按“Menu”选择
任意烹饪模式。



数码屏开始闪烁, 5秒后开始工作
并显示剩余时间。

蒸

按“ON/OFF”键, 屏幕显示



→按“Menu”键, 选择“烹饪模式”;

屏幕显示该模式下的预定时间, 并闪烁5秒, 5秒内按“+”键可调整烹饪时间, 5秒内无按键操作, 进入烹饪模式, 开始倒计时, 倒计时完成, 自动转入保温状态, 保温默认30分钟, 5-120分钟可以调节, 保温时间完成, 回到待机状态; 烹饪过程中按“ON/OFF待机”键可停止烹饪(提示: 自动保温参照表1-1部分功能无自动保温)

汤粥

按“ON/OFF”键, 屏幕显示




→按“Menu”选择“Soup/Porridge”功能


屏幕显示该模式下的预定时间68分钟, 并闪烁5秒, 5秒内无按键操作, 进入烹饪模式, 开始倒计时, 倒计时完成, 自动回到待机状态, 此功能为自动烹饪, 无需调整时间和功率; 烹饪过程中按“ON/OFF”键可停止烹饪。

(提示: 煮粥时水与米比例为: 水8: 米1, 煮比较稠粥时用木勺搅动几次避免粘锅)


火锅

按“ON/OFF”键, 屏幕显示  → 按“Menu”键, 选择“Hot pot”功能; 屏幕显示最大火力1350W, 并闪烁5秒, 5秒内无按键操作, 进入烹饪模式, 按“+ -”键, “900W”“600W”“300W”档火力可调节, 火锅模式工作为2小时, 2小时内无按键操作, 自动回到待机状态; 烹饪过程中按“开/待机”键可停止烹饪;

手动保温

按“ON/OFF”键, 屏幕显示  → 选择保温键“Keep warm”; 屏幕显示预定保温时间30分钟, 并闪烁5秒, 5秒内无按键操作, 进入保温模式开始倒计时, 按“+ -”键可调整保温时间5-120分钟, 倒计时完成, 回到待机状态; 烹饪过程中按“ON/OFF”键可停止烹饪; (提示: 预约参照表1-1部分功能不能保温) (保温温度约为60-80℃);

定时预约

按“ON/OFF”键, 屏幕显示  → 按“Preset”键, 进入预约模式; 屏幕显示预定预约时间30分钟, 并闪烁5秒, 按“+ -”可调整预约时间0.5-24小时, 预约时间调整后, 选择您所需要的功能, 再按“+ -”键可调整烹饪功能所需的工作时间; 以上烹饪功能和时间选择好后, 屏幕闪烁5秒后, 进入预约倒计时, 倒计时完成, 预约烹饪功能开始工作, 并显示烹饪倒计时, 烹饪倒计时完成, 回到待机状态; 预约过程中按“ON/OFF”键可停止烹饪;

烹饪时间参照表

本产品蒸煮炖多种烹饪模式, 下表是各烹饪模式的预定时间表: (1-1)

烹饪功能	默认预设时间	时间调节范围	保温时间	预约时间范围
面点 Dessert	25分钟	1- 60分钟	30分钟	0.5- 24小时
肉类 Meat	20分钟	1- 60分钟	30分钟	0.5- 24小时
海鲜 Seafood	15分钟	1- 60分钟	不保温	0.5- 24小时
鸡蛋 Egg	18分钟	1- 60分钟	30分钟	0.5- 24小时
火锅 Hot Pot	120分钟	不可调节	不保温	不可预约
汤粥 Soup/Porridge	68分钟	不可调节	30分钟	0.5- 24小时
保温 Keep warm	30分钟	5-120分钟	5-120分钟	0.5- 24小时

清洁与保养

- ◆ 使用完成后立即切断电源, 待蒸锅完全冷却后再进行清洁。
- ◆ 请勿使用研磨性清洁剂或溶剂进行清洁。
- ◆ 蒸笼及玻璃盖可用清洁剂清洗干净, 风干后收藏; 机身用软布沾上少许洗洁精轻轻擦洗, 再用清水清洗擦干净, 请勿将加热底座水龙头直接清洗或放在水中浸泡清洗, 避免产品进水损坏。
- ◆ 使用完毕后将锅内的剩水倒干净, 每次使用前换干净的水, 蒸锅使用20次左右后内胆底部会有水垢产生, 请定期除水垢, 用食用白醋加水1:3比例或专用柠檬酸除垢剂, 倒入内胆至最低水位线, 用任意模式, 加热15分钟即可除垢, 完成后待醋液冷却后将其倒出, 使用软布擦拭锅内壁, 用清水反复清洗消除醋味。

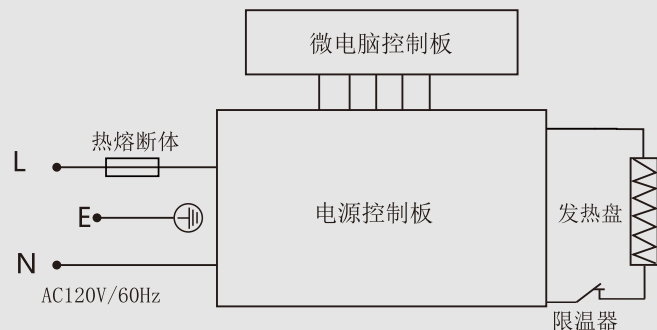
温馨提示

- ◆ 请勿用钢丝球金属铲之类的清洁用具, 清洗煮锅内胆; 以免破坏内胆影响产品使用效果。
- ◆ 严禁将产品煮锅底座浸入任何液体中清洗, 以免损坏产品。

售后服务

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电脑款电器原理图



常见故障判别与维修

序号	故障现象	产生原因	排除方法
1	通电无显示	熔断体或电源板损坏	送指定维修点
2	通电显示正常不加热	发热盘或电源板损坏	送指定维修点
3	加热火力调整无变化	控制板或电源板损坏	送指定维修点
4	显示E1	锅底传感器损坏或插头脱落	送指定维修点
5	显示E3	无水干烧, 超温报警	请加水或除水垢

食物加工表

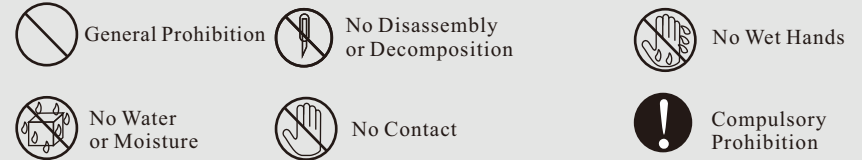
	食物	类型	份量	层数	器皿	蒸煮时间
Dessert	米饭	生米	3杯米	1层	饭盒	18-35分
	馒头 包子	自制	4-8个	1层	放蒸片上	20-25分
		速冻馒头	4-8个	1层	瓷盘	20-25分
		速冻包子	5-9个	1层	瓷盘	20-25分
	粽子	自制	200g/个	1层	放蒸片上	35-45分
Egg	玉米	新鲜 整根	500g	1层	放蒸片上	25-35分
	红薯	切片 小整只	500g	1层	放蒸片上	25-35分
	鸡蛋	新鲜 带壳	10只	1层	放蒸片上	10-15分
Sea Food	蛋羹	新鲜	2只一碗	2层	瓷碗或蒸盘	5-10分
	淡水鱼	薄片	500g	1层	瓷盘或蒸盘	5-10分
		小鱼块 腌制	500g	1层	瓷盘或蒸盘	10-15分
		整条鲈鱼 新鲜	1000g	1层	瓷盘或蒸盘	25-30分
	海水鱼	整条鱼 新鲜	1000g	1层	瓷盘或蒸盘	25-30分
	虾	新鲜	500g	1层	瓷盘或蒸盘	20-25分
	蟹	新鲜	3两/只铺满	2层	放蒸片上	20-25分
	文蛤	新鲜	300g 去壳	1层	瓷盘或蒸盘	10-15分
	鱿鱼	新鲜 切断	300g	1层	瓷盘或蒸盘	15-20分
	Meat	排骨	新鲜 切块	500g	1层	瓷盘或蒸盘
猪肉		新鲜 切片	400g	1层	瓷盘或蒸盘	10-15分
鸡翅		新鲜 切块	5-10个	1层	瓷盘或蒸盘	25-35分
老鸽		新鲜 切块	500g	1层	炖盅	25-35分
猪心		新鲜 切片	400g	1层	炖盅	25-35分
牛肉		新鲜 切片	400g	1层	瓷盘或蒸盘	5-15分
Dessert		西兰花	新鲜 切块	400g	1层	放蒸盘上
	娃娃菜	新鲜整颗分	400g	1层	放蒸盘上	15-20分
	土豆	新鲜 切片	500g	1层	放蒸盘上	15-20分
	萝卜	新鲜 切片	500g	1层	放蒸盘上	15-20分
	木瓜	对半切掏空加牛奶	半个	1层	放蒸笼上	10-15分
	雪梨	新鲜 中间掏空	1个	1层	炖盅加梨盖	20-25分
	银耳红枣	干银耳 干红枣带核	150g	1层	小碗	25-35分

Contents



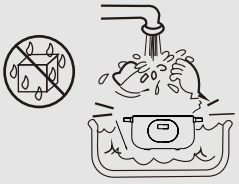
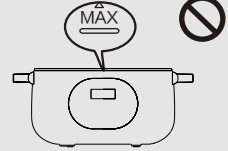


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Safety Precautions

Warning Symbols



Warning

<p>When the power cord is plugged into a 120V socket with over 15A, please do not share the power socket with multiple plugs, and unplug the power supply when not in use.</p> 	<p>If cord, plug or appliance are damaged, in order to avoid danger, they must be replaced by professionals from the repair department or similar departments of the manufacturer.</p> 	<p>Please do not soak the appliance in any liquid to avoid damage.</p> 
<p>When adding water, please make sure that the water does not exceed the maximum water level of the appliance, otherwise the boiling water may overflow from the steam boiler.</p> 	<p>Please do not cover the electric steamer with cloth. The electric steamer may be damaged and boiled steam may be ejected from other places.</p> 	<p>When the electric steamer is working, please do not open the cover to avoid steam burns. Then please turn off for 1 minute before opening the cover, which must be handled carefully.</p> 

Safety Precautions



Warning

Do not let children get close to the appliance during use to avoid danger.



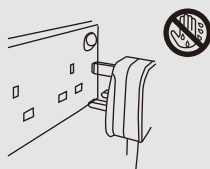
Do not touch the electric steamer with your hands, otherwise it may cause burns. For the sake of safety, please do not let children touch the electric steamer.



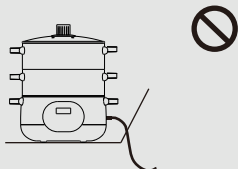
Do not touch the plug and tail of the power cord to avoid accidents. Please unplug the power supply after using the electric steamer.



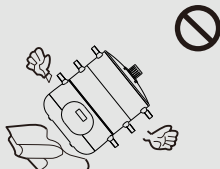
Do not operate the plug with wet hands, otherwise it may cause electric shock.



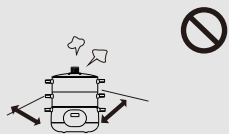
Do not hang the power cord on the edge of the table and hot surface objects that can be touched.



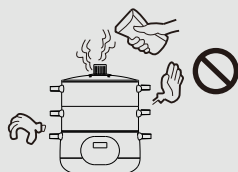
Do not put the electric steamer on any unstable table or cloth, otherwise the electric steamer may fall over and cause burns.



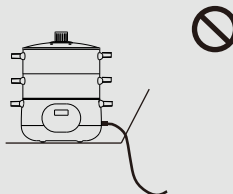
The electric steamer shall be used at a certain distance from the wall and other appliances to avoid damage.



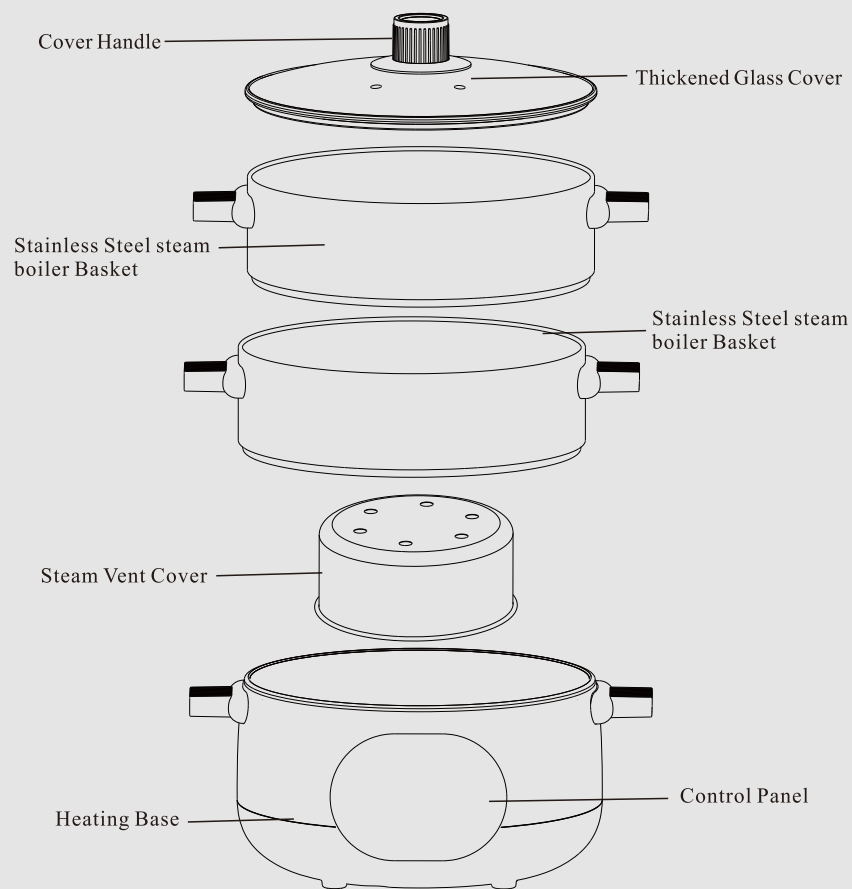
When cleaning, the electric steamer must be cooled first, and the remaining water must be carefully poured out.



This instrument shall not operate independently under external timing or independent remote control system.




Product Structure



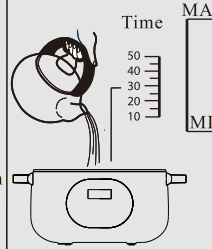
Product Specifications

Product Name	Specification Model	Rated Voltage	Rated Power	Steam Volume	Liner Volume	Total Volume
Electric Steamer	JD-DZG15B	120V~ 60Hz	1350W	6L	3L	15L

Operation Steps

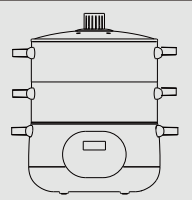


Step 1: Take accessories of the electric steam boiler out of the package and clean them, then put the electric steam boiler on a flat table surface, and make sure that it is not touched by children.



Step 2: According to the food you want to cook, pour in the right amount of water according to the mark of the water gauge. (Figure 1-1)

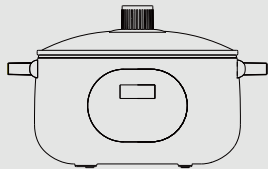
(Note: The amount of water used in hot pot, boiling and stewing shall not be too small, so as to avoid the use effect of the product when the water is dried.)



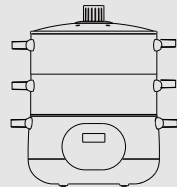
Step 3: According to the food you want to cook, stack the required parts according to the figure, and select the panel function for using.

Cooking Function Selection

Applicable Cooking Modes:
Hot Pot, Soup porridge



Applicable Cooking Mode: Steaming



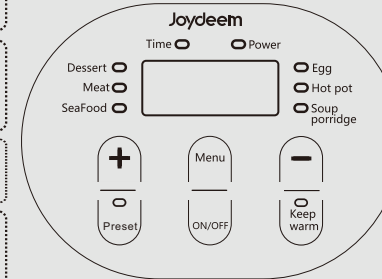
Computer Control Panel

Attached Reference Table of Cooking Time(1-1) for Dessert, Meat, Seafood, Egg, Soup/Porridge

The “+” key and “-” key can adjust the time and fire gear under a specific mode.

Menu
Cooking Mode Selection Switch

Preset Adjustment Range of Time Reservation for 0.5-24 hours



Hot Pot Mode Default for 2 hours There are three gears of firepower to adjust.

ON/OFF
Stop Anytime When Cooking

Keep Warm default for 30 minutes Adjustment for 5-120 minutes

Automatic Keep warm LED shows for 30 minutes

Quick Use Guide for Computer Models

The power supply shall be plugged in after adding water and needed food into the electric steamer, and then the electric steamer makes a "Didi" sound, while the electric steamer is in standby state when “—:—” is displayed.

1) Turn-on and standby mode



The digital screen displays “—:—”.

2) Press the “ON/OFF” key



The digital screen displays “00:00”.

3) Press “Menu” key to select any cooking mode you want



The digital screen starts flashing, starts working after 5 seconds while displaying the remaining time.

Steaming

When pressing the "ON/OFF" key, the screen displays



then the "Menu" key can be pressed to select the "Cooking Mode".

The screen shows the reserved time under this mode and flashes for 5 seconds. Then, the "+/-" key shall be pressed within 5 seconds to adjust the cooking time. If there is no key pressing within 5 seconds, the cooking mode starts accordingly. When the countdown is completed, the electric steamer will automatically turn to the "Keep warm" state. The default heat preserved time is 30 minutes, which can be adjusted within 5-120 minutes. When the heat preserved time is completed, the electric steamer will return to the standby state. Additionally, when pressing the "ON/OFF" key during cooking, the cooking mode stops. (Tip: For automatic heat preservation reference table 1-1, some functions are no automatic heat preservation.)

Soup/Porridge

When pressing the "ON/OFF" key, the screen displays



then the "Menu" key can be pressed to select the "Soup/Porridge" function.

The screen shows the reserved time under this mode for 68 minutes and flashes for 5 seconds. If there is no key pressing within 5 seconds, the cooking mode starts accordingly. When the countdown is completed, the electric steamer will automatically turn to the standby state. This function is automatic cooking mode without time and power adjustment. Additionally, when pressing the "ON/OFF" key during cooking, the cooking mode stops. (Tip: When cooking porridge, the ratio of water to rice is 8 to 1. When cooking the thicker porridge, please be sure to stir it with a wooden spoon several times to avoid sticking on the bottom.)

Hot Pot

When pressing the "ON/OFF" key, the screen displays.



→ then the "Menu" key can be pressed to select the "Hot Pot" function.

The screen shows the maximum firepower of 1,350W and flashes for 5 seconds. If there is no key pressing within 5 seconds, the cooking mode starts accordingly. While pressing the "+/-" key, and the firepower gears of "900W", "600W" and "300W" can be adjusted. The hot pot mode cooks for 2 hours. If there is no key pressing within 2 hours, the electric steamer will automatically turn to the standby state. Additionally, when pressing the "ON/OFF" key during cooking, the cooking mode stops.

Keep warm

When pressing the "ON/OFF" key, the screen displays.



→ then the "Keep warm" key can be pressed to select the "Keep warm" function.

The screen shows the reserved time of "Keep warm" for 30 minutes and flashes for 5 seconds. If there is no key pressing within 5 seconds, the "Keep warm" mode starts the countdown. Then, the "+/-" key can be pressed to adjust the time of "Keep warm" for 5-120 minutes. When the countdown is completed, the electric steamer will automatically turn to the standby state. Additionally, when pressing the "ON/OFF" key during cooking, the cooking mode stops. (Tip: For automatic "Keep warm" reference table 1-1, some functions are no automatic "Keep warm".) (The temperature of Keep warm is about 60-80 °C).

Time Reservation

When pressing the "ON/OFF" key, the screen displays.



→ then the "Preset" key can be pressed to enter the reservation mode.

The screen shows the reserved time for 30 minutes and flashes for 5 seconds. Then, the "+/-" key can be pressed to adjust the reserved time for 0.5-24 hours. After finishing the time reservation, the cooking function can be selected. Then, the "+/-" key can be pressed to adjust the cooking time of the cooking function. After the above cooking function and time are selected, the screen flashes for 5 seconds, and then the electric steamer starts the reservation countdown. After the countdown is completed, the reserved cooking function starts to work, and the cooking countdown starts. When the cooking countdown is completed, the electric steamer will automatically turn to the standby state. Additionally, when pressing the "ON/OFF" key during the reservation, the cooking mode stops.

Reference Table of Cooking Time

This product is steamed or stewed under various cooking modes, and the following table is the time reservation of each cooking mode: (1-1)

Cooking Modes	Default Reserved Time	Time Adjustment Range	Time of Heat Preservation	Reserved Time Range
Dessert	25 minutes	1-60minutes	30 minutes	0.5-24 hours
Meat	20 minutes	1-60minutes	30 minutes	0.5-24 hours
Seafood	15 minutes	1-60minutes	No Heat Preservation	0.5-24 hours
Egg	18 minutes	1-60minutes	30 minutes	0.5-24 hours
Hot Pot	120 minutes	Not Adjustable	No Heat Preservation	No Reservation
Soup Porridge	68 minutes	Not Adjustable	30 minutes	0.5-24 hours
Keep warm	30 minutes	5-120minutes	5-120minutes	0.5-24 hours

Cleaning and Maintenance

- ◆ Please cut off the power immediately after use, and clean the steam boiler again after it is completely cooled.
- ◆ Do not use abrasive detergent or solvent for cleaning.
- ◆ The steam boiler and glass cover can be cleaned with detergent, and please keep them well after air drying. Then, please gently scrub the fuselage with a soft cloth dipped in a little detergent, and then clean it with clear water. Do not directly use the faucet to clean the heating base or soak it in water to avoid damage due to the water input.
- ◆ Please pour out the remaining water in the steam boiler after use, and replace the liquid with clean water before each use. After the steam boiler is used for about 20 times, the water scale will be generated at the bottom of the inner container. Please remove the water scale regularly. You can pour liquid into the liner with edible white vinegar and water in a ratio of 1:3 or special citric acid scale remover to the lowest water level, then heat the liquid in any mode for 15 minutes to remove the water scale. After the vinegar is cooled, please pour it out, and wipe the wall of the liner with a soft cloth and wash it repeatedly with clear water to remove the smell of vinegar.

Warm Tips

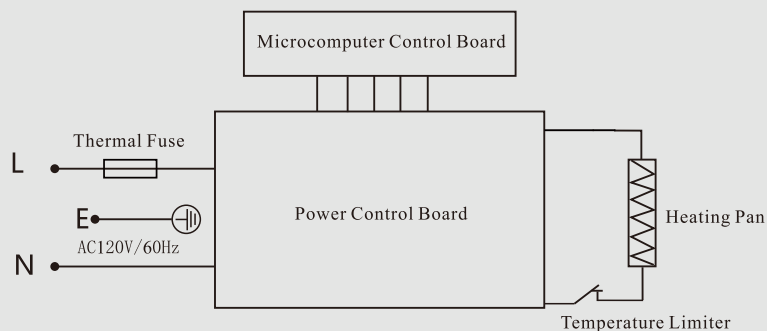
- ◆ Do not use cleaning tools such as steel wire ball metal shovel to scrub the steam boiler liners, so as not to damage the liner and affect the use effect of the product.
- ◆ It is forbidden to immerse the base of the steam boiler in any liquid for cleaning, so as not to damage the product.

After-sales Service

PandaBrands Inc warranties this product to be free from defects in materials or craftsmanship for a period of One year following the date of purchase, provided that the product is used in a home environment. This limited warranty does not cover failure due to abusive operations, accidental damage or when repairs have been made or attempted by non professional. A defective product meeting the above warranty conditions set forth herein will be replaced or repaired at no charge if the product is purchased within 30 days. Beyond 30 days but within One year of original purchases, the product will be repaired or replaced free of charge and customer will be responsible for shipping charges. Beyond One Year of original purchase, customer will be responsible for parts, labor and shipping charges. This product is not intended for commercial use, and accordingly, such commercial usage will void this warranty. For more information, please contact the customer service at service@pandabrand.com.

- ◆ Failures caused by failure to operate according to this operation instruction, and failures caused by falling and collision.
- ◆ Failures caused by accidental misuse, and intentional damage, and failures caused by self-disassembly and repair.
- ◆ Faults caused by discoloration, abrasion, scaling or overheating damage during the commercial use. For products that are beyond the warranty period or are not free of charge, our customer service department will also serve you warmly.
- ◆ The manufacturer has the right to change the model without prior notice.
- ◆ All contents in this operation instruction have been carefully checked. If there are any typographical errors or misunderstandings, our company reserves the final explanation.

Schematic Diagram of Computer Electrical Appliance



Discrimination and Maintenance of Common Failures

No.	Failures	Causes	Solutions
1	Power-on, but no display	The fuse or power board has damaged.	Please send to the designated maintenance point.
2	Power-on and normal display, but no heating	The heating plate or power board has damaged.	Please send to the designated maintenance point.
3	No change in the adjustment gear of heating firepower	The control panel or power board has damaged.	Please send to the designated maintenance point.
4	Display E1	The sensor at the bottom of the pot has damaged or the plug has fallen off.	Please send to the designated maintenance point.
5	Display E3	There has been dry burning without water, and over-temperature warning has been given.	Please add water or remove scale.

Food Processing Table

	Foods	Type	Amount	Floor	Utensils	Cooking Time
Dessert	Rice	raw rice	3 cups of rice	1 floor	meal boxes	18-35 minutes
	Steamed Bread, Steamed Stuffed Bun	hand-made	4-8 pieces	1 floor	steaming baskets	20-25 minutes
		quick-frozen steamed bread	4-8 pieces	1 floor	porcelain pans	20-25 minutes
		quick-frozen steamed stuffed bun	5-9 pieces	1 floor	porcelain pans	20-25 minutes
Rice Dumpling	hand-made	200g/pieces	1 floor	steaming baskets	35-45 minutes	
Egg	Corn	Fresh wholly	500g	1 floor	steaming baskets	25-35 minutes
	Sweet Potato	slice, small whole	500g	1 floor	steaming baskets	25-35 minutes
	Egg	Fresh with shell	10 pieces	1 floor	steaming baskets	10-15 minutes
Sea Food	Egg Custard	fresh	2 pieces per bowl	2 floors	porcelain bowls or steaming pans	5-10 minutes
	Freshwater Fish	thin fillets	500g	1 floor	porcelain pans or steaming pans	5-10 minutes
		small fish pieces, pickled	500g	1 floor	porcelain pans or steaming pans	10-15 minutes
		a whole bass, fresh	1000g	1 floor	porcelain pans or steaming pans	25-30 minutes
	Sea Fish	a whole fish, fresh	1000g	1 floor	porcelain pans or steaming pans	25-30 minutes
	Shrimp	fresh	500g	1 floor	porcelain pans or steaming pans	20-25 minutes
	Crab	fresh	3x50g per piece	2 floors	steaming baskets	20-25 minutes
	Clam	fresh	300g excluding shells	1 floor	porcelain pans or steaming pans	10-15 minutes
	Squid	fresh, cut off	300g	1 floor	porcelain pans or steaming pans	15-20 minutes
	Meats	Chop	fresh, cut into small pieces	500g	1 floor	porcelain pans or steaming pans
Meat		fresh, cut into slices	400g	1 floor	porcelain pans and bottom steaming pans	10-15 minutes
Chicken Wing		fresh, cut into small pieces	5-10 pieces	1 floor	porcelain pans or steaming pans	25-35 minutes
Old Pigeon		fresh, cut into small pieces	500g	1 floor	stewing pots	25-35 minutes
Pig Heart		fresh, cut into slices	400g	1 floor	stewing pots	25-35 minutes
Beef		fresh, cut into slices	400g	1 floor	porcelain pans or steaming pans	5-15 minutes
Dessert	Broccoli	fresh, cut into small pieces	400g	1 floor	steaming pans	10-15 minutes
	Baby Cabbage	fresh, the whole one	400g	1 floor	steaming pans	15-20 minutes
	Potato	fresh, cut into slices	500g	1 floor	steaming pans	15-20 minutes
	Radish	fresh, cut into slices	500g	1 floor	steaming pans	15-20 minutes
	Papaya	cut in half, and add milk after hollowing out	half pieces	1 floor	steaming baskets	10-15 minutes
	Snow Pear	fresh, hollow out	1 pieces	1 floor	stewing pots with covers	20-25 minutes
	White Fungus and Red Dates	dried white fungus, dried red dates with seeds	150g	1 floor	small bowls	25-35 minutes