Bar ZDQ-B05C1

Bar ZDQ-B05C1 Rapid Multi-function Egg Cooker User Manual

Model: ZDQ-B05C1

1. INTRODUCTION

Thank you for purchasing the Bar ZDQ-B05C1 Rapid Multi-function Egg Cooker. This appliance is designed to simplify your cooking experience, offering versatile functions for boiling, steaming, and frying. Its programmable micro-computer control ensures ease of use, while the ceramic material promotes healthy and safe cooking. Please read this manual thoroughly before operation to ensure proper use and maintenance.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, heat-resistant surface.

- Do not immerse the main unit in water or any other liquid.

- Keep out of reach of children.

- Unplug the appliance from the power outlet when not in use and before cleaning.

- Do not operate the appliance if the cord or plug is damaged.

- The appliance is equipped with dry-proof protection, automatically turning off when water dries during cooking. However, always monitor the water level.

- Use only accessories provided or recommended by the manufacturer.

- Avoid touching hot surfaces. Use handles or knobs.

3. PACKAGE CONTENTS

Carefully unpack your new Bar ZDQ-B05C1 Egg Cooker and check that all items are present and in good condition. The package should include:

- Main Machine Body

- Ceramic Tray

- Ceramic Cover with Silicone Handle

- Chinese-English Instruction Manual

Figure 3.1: Exploded view showing the main machine body, ceramic tray, ceramic cover with silicone handle, heating plate, operation panel, bottom cover, and the included Chinese-English manual.

4. SETUP

1. Place the main machine body on a flat, stable, and heat-resistant surface.
2. Ensure the heating plate is clean and free from debris.
3. For steaming or boiling, add the appropriate amount of water to the heating plate according to your recipe.
4. Place the ceramic tray onto the heating plate.
5. Place the ceramic cover over the tray and main unit.
6. Plug the power cord into a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

The ZDQ-B05C1 features a micro-computer control panel for easy operation.

Figure 5.1: Control panel detailing the 9.5-hour delay timer, 6 major functions (Complementary, Puree, Egg Custard, Boil Egg, Steam Grain, Keep Warm), and a one-button frying function.

5.1 Basic Operation

1. After plugging in, the display will light up.

2. Press the 'Function' button to cycle through the 6 major cooking modes: Heat Foods (Complementary), Vegetable Puree, Custard, Boil Eggs, Steam Cereals (Grain), and Keep Warm.

3. Once a function is selected, the appliance will begin cooking automatically.

4. To fry, press the dedicated 'Fry' button.

5. The appliance will automatically shut off when the cooking cycle is complete or if water dries out (dry-proof protection).

5.2 Preset Timer Function

The 9.5-hour time delay feature allows you to prepare ingredients in advance and set the cooker to start at a later time.

1. Load your ingredients into the cooker.

2. Press the 'Preset' button.

3. Use the '+' and '-' buttons to adjust the desired delay time (up to 9.5 hours).

4. Confirm your selection, and the cooker will start automatically after the set delay.

6. COOKING FUNCTIONS

This multi-functional cooker supports various cooking methods to meet your breakfast and meal preparation needs.

6.1 Egg Boiling

The cooker can prepare eggs to your preferred doneness.

Figure 6.1: Visual guide for egg doneness: soft boiled eggs (approx. 8 min), medium boiled eggs (approx. 10 min), and hard boiled eggs (approx. 12 min). Adjust water quantity and cooking time as needed.

To boil eggs:

1. Add water to the heating plate (refer to the manual for specific water levels for desired doneness).

2. Place eggs on the ceramic tray. The cooker can accommodate up to 5 eggs.

3. Cover with the ceramic lid.
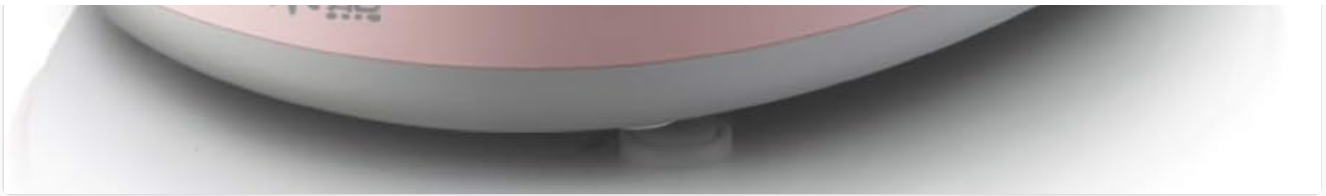
4. Select the 'Boil Egg' function.

Figure 6.2: The Bar ZDQ-B05C1 egg cooker ready for boiling, with five eggs placed on the ceramic steaming rack.

6.2 Steaming

The appliance is ideal for steaming various foods, including baby complementary foods.

Egg custard

Steamed meatloaf

Steam

Pumpkin puree

Baby porridge

Figure 6.3: Examples of steaming applications: preparing egg custard, steamed meatloaf, pumpkin puree, and baby porridge.

To steam:

1. Add water to the heating plate.

2. Place your food in a heat-safe bowl on the ceramic tray.

3. Cover with the ceramic lid.

4. Select the appropriate function (e.g., 'Vegetable Puree', 'Custard', 'Steam Grain').

6.3 Frying

The non-stick frying pan allows for easy frying of various ingredients.

Figure 6.4: The cooker's frying capabilities, including fried cod, a braised omelet, and fried sausage.

To fry:

1. Ensure the ceramic tray is removed, and the non-stick frying pan is in place.

2. Add a small amount of oil if desired.

3. Place your ingredients into the frying pan.

4. Press the 'Fry' button to activate the frying function.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your egg cooker. The ceramic steamer and non-stick frying pan are designed for easy cleaning.

Figure 7.1: Features like the non-stick baking tray and silicone handle contribute to ease of cleaning and safe handling.

1. Always unplug the appliance and allow it to cool completely before cleaning.

2. Wipe the exterior of the main unit with a damp cloth. Do not immerse in water.

3. The ceramic tray, ceramic cover, and non-stick frying pan can be washed with warm, soapy water. Rinse thoroughly and dry.

4. Do not use abrasive cleaners or scouring pads, as they may damage the surfaces.

5. Ensure all parts are completely dry before storing or next use.

8. TROUBLESHOOTING

If you encounter any issues with your Bar ZDQ-B05C1 egg cooker, please refer to the following common problems and solutions:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if there is a power outage.
- **Food not cooking properly:** Verify that the correct amount of water has been added for steaming/boiling. Ensure the lid is properly closed. Check if the correct function has been selected.
- **Appliance shuts off unexpectedly:** This may be due to the dry-proof protection activating if the water has evaporated. Add more water if necessary and restart the cooking cycle.
- **Display not working:** Unplug the unit, wait a few minutes, and plug it back in to reset.

If the problem persists after attempting these solutions, please contact customer support.

9. SPECIFICATIONS

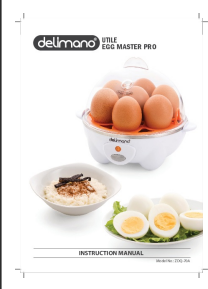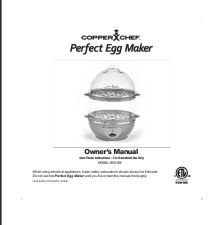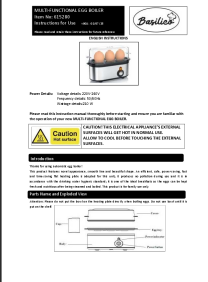| Specification	Detail
Model Number	ZDQ-B05C1
Brand	Bar
Color	Pink
Material	Ceramic
Product Dimensions (L x W x H)	8.66" x 7.05" x 7.44" (220mm x 179mm x 189mm)
Item Weight	4.34 Pounds
Capacity	14 ounces (e.g., 5 eggs or 4 buns)
Is Electric	Yes
UPC	708214748779

10. Warranty and Support

We value every single customer and strive to provide excellent service. If you have any questions regarding your Bar ZDQ-B05C1 Rapid Multi-function Egg Cooker, or if any accessories are broken, please do not hesitate to contact our customer support. We support separate shipping for replacement accessories.

For assistance, please refer to the contact information provided with your purchase or visit the official Bar brand store online: Bar Store on Amazon.

Related Documents - ZDQ-B05C1

	[Delimano Utile Egg Master PRO ZDQ-70A Instruction Manual](#) Comprehensive instruction manual for the Delimano Utile Egg Master PRO (Model ZDQ-70A), covering safety, usage, cleaning, and troubleshooting for perfect eggs and steaming.
	[Copper Chef Perfect Egg Maker ZDQ-206 Owner's Manual](#) Comprehensive owner's manual for the Copper Chef Perfect Egg Maker (Model ZDQ-206). This guide details safe operation, step-by-step instructions for cooking various egg styles, cleaning tips, and warranty information. Visit TristarCares.com for support.
	[GOURMETmaxx Design Egg Cooker 12377/13555 Operating Manual](#) User guide for the GOURMETmaxx Design Egg Cooker (models 12377, 13555). Learn how to safely operate, clean, and maintain your egg cooker for perfect results. Includes troubleshooting and technical details.
	[Basilico Multi-Functional Egg Boiler ZDQ-301: User Manual & Instructions](#) Comprehensive user manual for the Basilico ZDQ-301 Multi-Functional Egg Boiler. Learn how to use, clean, and maintain your egg boiler for perfect results. Includes features, safety precautions, specifications, and troubleshooting tips.

[Eierkocher ZDQ-603A Bedienungsanleitung](#)

Diese Bedienungsanleitung bietet detaillierte Informationen zur sicheren Verwendung und Wartung des Eierkochers ZDQ-603A von teknihall. Erfahren Sie mehr über die Zubereitung von Eiern, Sicherheitshinweise und technische Daten.
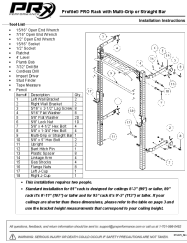
[PRx Performance Profile PRO Rack: Wall Mount Installation Guide](#)

Comprehensive installation instructions for the PRx Performance Profile PRO Rack. Includes tool list, parts, step-by-step assembly, and wall mounting guidance for home gyms.