

Bar DZG-A80A2

User Manual: Bear Electric Food Steamer

Brand: Bar | Model: DZG-A80A2

1. INTRODUCTION

Thank you for choosing the Bear Electric Food Steamer. This versatile appliance is designed to simplify your cooking, offering steaming, boiling, and stewing functions. With its 3-tier, 8L large capacity and digital controls, you can prepare a variety of healthy and delicious meals for your family. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.

A good kitchen assistant for your home!



Steam Fish



Steam Vegetable



Stew Soup



Shabu Shabu Hot Pot



Image: The Bear Electric Food Steamer showcasing its versatility with a variety of steamed dishes.

Video: An overview of the Bear Electric Food Steamer, highlighting its features and ease of use for various cooking needs.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the main unit (base with control panel) in water or any other liquid. Clean only with a damp cloth.
- Keep out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Always unplug the steamer from the outlet when not in use and before cleaning. Allow it to cool completely before handling.

- Exercise extreme caution when opening the lid during or after cooking, as hot steam will escape. Use oven mitts or a cloth.
- Ensure the water level in the base is always above the minimum mark and below the maximum mark to prevent dry burning. The steamer features dry burn protection with an alert sound and automatic standby mode if water is low.
- Do not block steam vents during operation.
- Use only accessories recommended by the manufacturer.

3. PRODUCT OVERVIEW AND COMPONENTS

The Bear Electric Food Steamer is designed for convenience and efficiency. Familiarize yourself with its components:

- **Main Unit (PP Mainframe with Control Panel):** The base of the steamer containing the heating element and digital controls. It is plastic on the outside for insulation and stainless steel on the inside.
- **304 Stainless Steel Inner Liner:** The primary cooking pot within the main unit.
- **304 Stainless Steel Steam Cover:** A small cover that sits over the heating element to efficiently gather heat.
- **304 Stainless Steel Steamers (2 tiers):** Stackable steaming baskets for cooking multiple items simultaneously.
- **Tempered Glass Lid:** Transparent lid for monitoring cooking progress, with a heat-resistant handle.
- **Carrying Handles:** Anti-scald, non-slip handles on the main unit and steamer tiers.
- **Power Cord:** Detachable power cord for easy storage.

Packge List

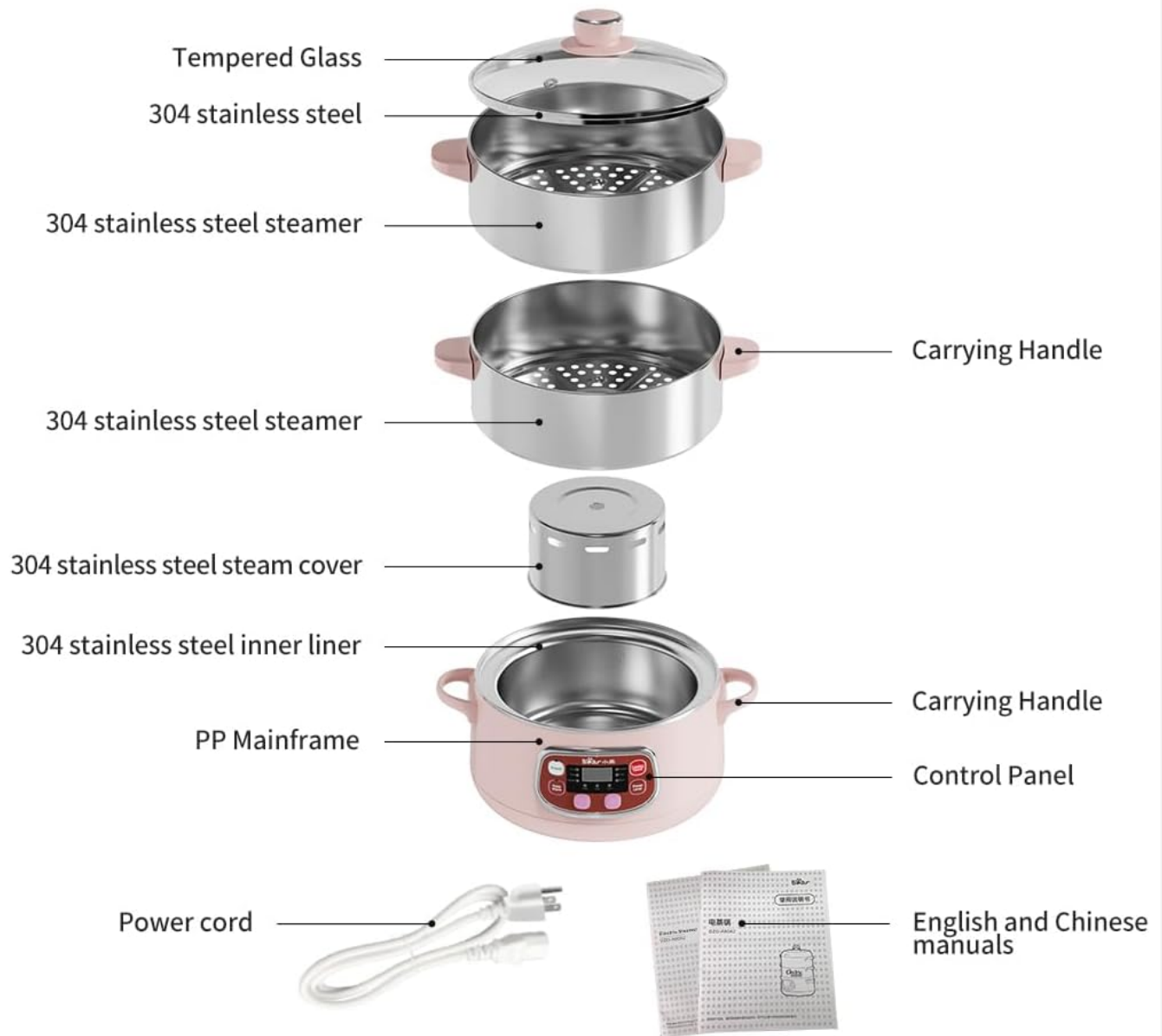


Image: Detailed view of all components included with the steamer.



Image: The complete Bear Electric Food Steamer assembly.

4. SETUP BEFORE FIRST USE

Before using your steamer for the first time, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials and inspect the steamer for any damage.
2. **Clean:** Wash all removable parts (steaming baskets, inner liner, lid) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Assemble:** Place the main unit on a stable, flat surface. Insert the 304 stainless steel inner liner into the main unit. Place the steam cover over the heating element inside the inner liner.
4. **Add Water:** Pour clean water into the inner liner, ensuring it is between the MIN and MAX fill lines.
5. **Place Food:** Arrange your food in the steaming baskets. You can use one or two tiers depending on your needs.
6. **Cover:** Place the tempered glass lid securely on top of the uppermost steaming basket.
7. **Connect Power:** Plug the power cord into the steamer's base and then into a standard electrical outlet.

STEAM & BRAISE & STEW



Image: Visual guide for the basic cooking steps.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Functions

The digital control panel allows for precise cooking. The display shows the selected function and remaining time.

Preset : Up to 10 hours



Put in food at 11pm,
Preset 8 hours

Wake up at 7am,
breakfast is ready

Timer : Automatic continuous heating after set time



Image: Digital control panel with preset, timer, and power level settings.

- **Preset Button:** Allows you to set a delayed start time for cooking, up to 10 hours.
- **Function/Cancel Button:** Cycles through different cooking functions (Rice, Ribs, Veggies, Chicken, Fish, Meat) or cancels the current operation.
- **Keep Warm Button:** Activates the keep warm function after cooking is complete.
- **Power Level Button:** Adjusts the heating power (Low, Mid, High).
- **+/- Buttons:** Used to adjust time settings for timer and preset functions.

5.2 Power Levels

The steamer offers three adjustable power levels:

- **Low (400W):** Ideal for gentle steaming or keeping food warm (104-138°F).
- **Mid (800W):** Suitable for general steaming and maintaining warmth (140-174°F).
- **High (1200W):** For rapid heating and intense steaming (176°F).

5.3 Preset and Timer Functions

To use the preset function, press the 'Preset' button, use the +/- buttons to set the desired delay time (up to 10

hours), then select your cooking function. The steamer will start automatically after the delay. For the timer, select your cooking function, then use the +/- buttons to set the cooking duration (up to 1 hour). The machine will automatically switch to keep warm mode or standby after the timer expires.

6. COOKING GUIDE

The Bear Electric Food Steamer is designed to cook a wide array of ingredients, preserving nutrients and flavor.

6.1 Steaming Modes

Select the appropriate function for your food type:

COOKING STEPS



Image: Available steaming modes for various food types.

- **Rice:** For perfectly steamed rice.
- **Ribs/Bone:** Ideal for tenderizing ribs or other bone-in meats.
- **Veggies:** Steams vegetables to retain their crispness and nutrients.
- **Chicken:** Ensures chicken is cooked thoroughly and remains juicy.
- **Fish:** Gently steams fish for delicate textures.
- **Meat:** For various cuts of meat, ensuring even cooking.

6.2 Hot Pot and Stewing

Beyond steaming, the base pot can be used for hot pot or stewing. Simply remove the steaming grids and use the inner liner directly for boiling broths, cooking noodles, or preparing stews.

SOLID & BPA FREE

FOOD GRADE 304 STAINLESS STEEL



Image: The steamer can be configured for hot pot, single-tier, or two-tier steaming.

Video: Demonstration of preparing Fish Head with Minced Pepper using the steamer, showcasing its cooking capabilities.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your steamer. The stainless steel components are designed for easy cleaning.

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely.
- **Removable Parts:** The steaming baskets, inner liner, and glass lid are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do NOT immerse the main unit in water.
- **Descaling:** Over time, mineral deposits may accumulate in the inner liner. To descale, fill the inner liner with a mixture of water and white vinegar (1:1 ratio). Heat the mixture for 15-20 minutes, then let it cool. Scrub gently with a non-abrasive sponge and rinse thoroughly.
- **Storage:** Ensure all parts are completely dry before storing. Store in a cool, dry place.

8. TROUBLESHOOTING

If you encounter any issues with your steamer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet issue; damaged cord.	Check power connection; try a different outlet; inspect cord for damage (do not use if damaged).
No steam produced.	Insufficient water; steam vents blocked; lid not properly sealed.	Add water to the inner liner; ensure vents are clear; secure the lid properly.

Problem	Possible Cause	Solution
Food not cooking evenly.	Overcrowding; uneven food distribution.	Do not overcrowd baskets; arrange food in a single layer for best results.
Dry burn alert sounds.	Water level is too low.	Add water immediately. The unit will enter standby mode to prevent damage.

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

9. SPECIFICATIONS

Feature	Detail
Brand	Bar
Model Number	DZG-A80A2
Power	1200W (High), 800W (Mid), 400W (Low)
Capacity	8 Liters
Material	Stainless Steel (Food Grade 304)
Color	Pink
Product Dimensions	12"L x 10"W x 15"H
Item Weight	7.9 Pounds
UPC	709161166463
Date First Available	September 16, 2020

10. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product packaging. Keep your purchase receipt as proof of purchase.

If you have any questions, require technical assistance, or need to report an issue, please contact Bar customer support through the retailer where you purchased the product or visit the official Bar website for contact details.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question