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Bear DFB-B20A1-BEIGE

Bear 3.5-Cup Multifunctional Mini Rice Cooker User Manual

Model: DFB-B20A1-BEIGE

1. PRODUCT OVERVIEW

The Bear 3.5-Cup Multifunctional Mini Rice Cooker is designed for efficient and versatile cooking, perfect for individuals or small families (1-4 people). It features a 2-liter capacity and multiple cooking functions to prepare a variety of dishes beyond just rice.



Figure 1.1: Bear Mini Rice Cooker with its inner pot filled with cooked white rice, demonstrating its compact size and readiness for use.

Key Features:

- **Capacity:** 2 Liters (approx. 3.5 cups uncooked rice), suitable for 1-4 servings.
- **Power:** 350 Watts.
- **Functions:** White Rice, Brown Rice, Steaming, Porridge, Soup, Keep Warm.
- **Smart NTC Temperature Probe:** Integrated NTC temperature probe for precise temperature control, preventing overflow and enhancing taste.
- **4-Step Cooking Process:** Optimizes rice texture and nutrient release.
- **Easy to Clean:** Removable non-stick inner pot and insulation panels for simple maintenance.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Always ensure the voltage matches your power supply (220 Volts AC).
- Do not immerse the main unit in water or any other liquid.
- Keep out of reach of children.
- Do not operate if the power cord or plug is damaged.

- Always unplug the rice cooker when not in use and before cleaning.
- Use only the accessories provided or recommended by the manufacturer.
- Avoid touching hot surfaces. Use oven mitts or handles.
- Ensure the steam vent is clear during operation.

3. COMPONENTS

Familiarize yourself with the parts of your Bear Mini Rice Cooker:

- Main Unit (Housing)
- Removable Non-Stick Inner Pot
- Lid with Steam Vent
- Control Panel (Buttons for White Rice, Brown Rice, Menu, Start/Cancel)
- Measuring Cup
- Rice Paddle
- Power Cord



Figure 3.1: The rice cooker with its lid open, revealing the removable non-stick inner pot, ready for ingredients.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Before first use, wash the inner pot, measuring cup, and rice paddle with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth.

3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
4. **Insert Inner Pot:** Place the clean, dry inner pot into the main unit, ensuring it sits properly.
5. **Connect Power:** Plug the power cord into the rice cooker and then into a suitable 220V AC power outlet.

5. OPERATING INSTRUCTIONS

General Operation:

1. **Measure Ingredients:** Use the provided measuring cup to measure rice. Rinse rice thoroughly until water runs clear.
2. **Add Water:** Add the appropriate amount of water to the inner pot. The inner pot has water level markings for different types of rice. For white rice, a common ratio is 1 cup of rice to 1.5-2 cups of water.
3. **Close Lid:** Securely close the lid.
4. **Select Function:**
 - Press "White Rice" or "Brown Rice" directly for standard cooking.
 - Press "Menu" repeatedly to cycle through other functions (Porridge, Soup, Steam).
5. **Start Cooking:** Press the "Start/Cancel" button to begin the cooking cycle. The indicator light for the selected function will illuminate.
6. **Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to "Keep Warm" mode. This function maintains the temperature of the food.
7. **Cancel:** To stop any cooking cycle or exit "Keep Warm" mode, press the "Start/Cancel" button.



Figure 5.1: A user carefully pouring measured rice into the inner pot, illustrating the initial step of preparing a meal.



Figure 5.2: The rice cooker lid being opened, showing perfectly cooked white rice inside, ready to be served.

6. COOKING FUNCTIONS

The Bear Mini Rice Cooker offers a variety of cooking modes:

Function	Description	Approx. Cooking Time
White Rice	For perfectly cooked fluffy white rice.	40-60 minutes
Brown Rice	For cooking healthier brown rice.	Longer than white rice (refer to specific rice package instructions)
Porridge	Prepares creamy porridge or congee.	Variable, typically 60-90 minutes
Soup	Ideal for simmering soups and broths.	Variable, depending on recipe

Function	Description	Approx. Cooking Time
Steam	For steaming vegetables, fish, or other foods. (Requires a steamer basket, not explicitly listed as included but implied by "cuisiseur vapeur")	Variable, depending on food
Keep Warm	Automatically activates after cooking to keep food warm.	Up to 12 hours recommended



Figure 6.1: The rice cooker alongside a bowl of freshly prepared seafood porridge, showcasing its versatility beyond just plain rice.



Figure 6.2: The rice cooker used to prepare chicken soup, with a serving bowl of the soup nearby, highlighting its soup-making capability.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your rice cooker.

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Inner Pot:** Remove the inner pot. Wash it with warm, soapy water using a soft sponge or cloth. Do not use abrasive cleaners or metal scrubbers, as this can damage the non-stick coating. Rinse thoroughly and dry.
3. **Lid:** Wipe the inside of the lid and the steam vent with a damp cloth. Ensure no food particles are blocking the vent.
4. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water.
5. **Accessories:** Wash the measuring cup and rice paddle with warm, soapy water and dry.
6. **Storage:** Store the rice cooker in a dry place when not in use.

8. TROUBLESHOOTING

If you encounter issues with your rice cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is too hard/undercooked	Not enough water; lid not properly closed; power interruption.	Add more water next time; ensure lid is sealed; check power connection.
Rice is too soft/mushy	Too much water.	Reduce water amount next time.
Rice cooker does not turn on	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Overflow during cooking	Too much water or rice; steam vent blocked.	Reduce quantity; ensure steam vent is clear. The NTC probe should help prevent this.
Food sticks to inner pot	Non-stick coating damaged; not enough water.	Ensure proper cleaning (no abrasive materials); adjust water ratio.

If the problem persists, please contact customer support.

9. SPECIFICATIONS

- **Brand:** Bear
- **Model Number:** DFB-B20A1-BEIGE
- **Color:** BEIGE
- **Dimensions (L x W x H):** 27 x 23.3 x 19.7 cm (10.6 x 9.2 x 7.8 inches)
- **Capacity:** 2 Liters (approx. 3.5 cups uncooked rice)
- **Power:** 350 Watts
- **Voltage:** 220 Volts (AC)
- **Material:** Plastic (housing), Non-stick (inner pot)
- **Item Weight:** 2.4 Kilograms (5.3 lbs)
- **Special Features:** Keep Warm, Multifunctional
- **Manufacturer:** Bear Electric Appliance Co.,Ltd
- **Country of Origin:** China

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the purchase documentation or contact the retailer where you purchased the product. Keep your proof of purchase for any warranty claims.

Online Support: Visit the official Bear website for FAQs and additional support resources.

Contact Information: (Specific contact details are not provided in the product data. Users should refer to their purchase receipt or the brand's official website.)