

BUYDEEM

Sweet Tour for Taste Buds

K2693

USER MANUAL



Hi I am K2693

Nice to meet you, please feel free to give your comment in the future!
Have an overall picture of me from this manual.

I want to have a sweetest love with life
Eat - kettle, Eat Love

Step 1

Please confirm the local voltage before use
I am only suitable for use in voltage 120V

Step 2

If the site of use is 250 m above the sea level, you shall make a
boiling point test before use.

Step 3

There will be a run-in period between electrical appliances and
foodstuffs. I hope the owner shall not lose confidence due to a
cooking failure. The size, dryness, moisture content and portions of
food, amount of water in the kettle, and cooking time will have a
great influence on the final cooking result.

I hope the owner can try and think more, enjoy the fun of health
preservation!



A kettle can both stew and boil.

Stew | Cordyceps flower scallop soup

Stew | Mushroom scallop congee

Stew | Cereal rice stew

Stew | Okra and egg stew

Stew | Wolfberry, lotus seed and bird's nest

Boil | Kumquat, lemon and osmanthus tea

Boil | Chinese locust grain rice and white fungus soup

Boil | Mung bean and glutinous rice soup

Boil | Longan and red dates soup

Boil | Roselle rose tea



CHAPTER 1

SENSE OF COOKING

There will be a lot of sweet "cooking" idea
in mind at the thought of life.

Magical effect of a tea basket

"I wouldn't eat the ingredients if I put them into the tea basket."



- Before cooking

The opening with large diameter is easy for cleaning the ingredients.
- uring cooking

The contact area of ingredients with water is increased, so the ingredients are more likely to be immersed in water to improve cooking efficiency.
- After cooking

If tea taste is too strong, lift up the tea basket;
If tea taste becomes lighter, immerse the tea into tea basket, that's so easy.

Tea basket installation



STEP 1

Place ingredients into tea basket



STEP 2

Put tea basket into the lid-in-lid



STEP 3

Tighten the lid of tea basket clockwise. When you hear a slight click sound, it means it has been tightened.

Tea basket disassembly



STEP 1

Twist the tea basket lid counterclockwise



STEP 2

Remove tea basket lid



STEP 3

Grab tea basket handle and lift it

Magnetic Tea cup

Give the tea basket a "home"



Tea basket can be easily placed in the teacup, without worrying about getting your desktop wet.



There is magnetic grasp at the side of seat, don't worry about losing it.

Soft and glutinous soup can be made by pressing one button

Soup Function

120 min

Ingredients for cooking



Chinese locust grain rice



Tremella



Lotus seed



Lily



Sea coconut



Barley



Peanut



Semen euryales



Tremella aurantialba



Red bean



Purple Rice



Black rice

Tips

- 1.Suggest each ingredient should not exceed 100g. After adding the ingredients, water should not exceed 1200 ml.
- 2.Chinese locust grain rice and white fungus should be soaked in advance.
- 3.When cooking, if more bubbles are on the ingredients, you can open the lid for "breathing".
- 4.Properly lengthen the cooking time, the taste can be more softer.
- 5.Pregnant women should not eat pearl barley.

Lecture for tremella

How to choose tremella



Densely arranged tremella (recommended)
Small size, round and thick shape, bright color and rich gum, which tastes soft.



Fresh tremella
It needs to be kept in cold storage. Due to its short shelf life, improper preservation can easily lead to mould. This kind of tremella is tasted soft with grassy flavor which does not need to be soaked.



Basswood tremella
It is cultivated in the form of basswood, naturally grows in a nearly wild state. It is easiest to stew, with heavy gum and delicious taste.



Ordinary tremella
The most common artificially cultivated tremella has a crispy taste, which is not easy to produce gum. It takes a long time to boil to be soft, and it will lose gum after long time storage.

T i p s

- 1. Suggest the dried tremella is about 12 g per kettle, and the water volume does not exceed 1200ml.
- 2. Suggest the soak time for tremella is about 2 hours, and the time can be adjusted depending on the thickness of the tremella.

Soaking steps for tremella

How to cook the soft, gluinous
And sticky tremella soup



STEP 1
Put tremella in a large bowl and add water to soak



STEP 2
Soaking for 2 hours



STEP 3
Wash the soaked tremella



STEP 4
Tear tremella into small pieces



STEP 5
Suggest to tear tremella, same as the size of above figure



STEP 6
Put the torn tremella into a beverage maker and add water to 1200 ml, then press the tremella /nutritious soup function.

Chinese locust grain rice and tremella soup

“Soup” button recipe

tremella 12 g; Chinese locust grain rice 5 g;
Red dates 10 g; Wolfberries 3 g; Add an
appropriate amount of rock sugar



Cooking steps

1. Soak Chinese locust grain rice one night in advance.
2. Soak 12g tremella into water for 120 minutes.
3. Take out tremella after two hours and tear into small pieces.
4. Put tremella and Chinese locust grain rice into kettle, add water to 1200ml.
5. Start the soup function, open the spill-proof lid.
6. Add red dates and medlar after cooking 60 minutes.
7. After cooking process is ended, add a proper amount of rock sugar for flavor, and then the soup is finished.

Tips

1. People who are allergic to fungus should not eat.
2. BUYDEEM suggest to open the spill-proof lid when cooking tremella for effectively preventing spill.

Tremella can also be cooked with
following ingredients



Purple sweet
potato



Peach gum



Cranberry



Lily Undersea Coconut

“Soup” button recipe

Dried lily bulb 5 g; Dried sea coconut 2 g; Lotus nuts 15 pc;
Snow pear a half; Chinese locust grain rice 15 g; Candied
dates 3pc; Appropriate amount of rock sugar

Cooking steps

1. Soak Chinese locust grain rice one night in advance.
2. Wash all the ingredients, cut snow pear into pieces, and put with lotus seeds, Chinese locust grain rice and lilies into the kettle. Put candied dates and sea coconuts into the tea basket.
3. Add water to 1200 ml and start “soup” function.
4. After the cooking process is ended, remove the ingredients in tea basket. Add some rock sugar for taste.
is finished.



Beverage Function

60 min

The following ingredients can be cooked directly in
The kettle and eat after cooking



North and South
apricot



Peach gum



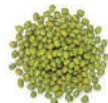
Longan



Chinese water
chestnut



Yam



Green beans



Black beans



Purple sweet
potato

T i p s

- 1.Suggest each grain food not exceed 100 g. After adding the food, the water does not exceed 1200 ml.
- 2.If there are many bubbles on food during cooking, such as astragalus, open the lid for "breathing."
- 3.Properly lengthen the cooking time, and the taste of food can be more softer.
- 4.Peach gum needs to be soaked in advance.

Beverage Function

60 min

After cooking, ingredients that are not edible can
be placed in tea basket



Poria cocos



Polygonatum
odoratum



Astragalus



Angelica sinensis



Cassia Twig



Mountain
ginseng



Radix fici
hirtae



Codonopsis

Sour Plum Soup



Ebony



Hawthorn



Licorice



Dried orange
peel

Radix fici hirtae and glutinous rice soup

"Beverage" button recipe

Radix fici hirtae 40 g; Red bean 40 g; Glutinous rice 40 g
Poria 10 g; Red lotus seeds 15 g; Appropriate amount of
rock sugar

RECIPE

Cooking steps

1. Wash the radix fici hirtae, red bean and glutinous rice and
soak them into cold water for half an hour, and dry them.
2. Wash and dry lotus seeds and poria.
3. Put the radix fici hirtae and poria into tea basket, put red
beans, glutinous rice, and lotus seeds into the kettle, add water
to 1200 ml, and start the "Beverage" function.
4. After the cooking process is ended, remove the ingredients
in tea basket. Add the appropriate amount of rock sugar to the
kettle, and the soup is finished after rock sugar melts.

Glutinous rice can also be cooked with
following ingredients



yam



Lotus seeds



Lily





Snow pear and Figs

"Beverage" button recipe

Figs 40 g; Apricot kernel 5 g; Candied date 30 g
Dried orange peel 1 g; Longan 8 g; Half a snow
pear



Cooking steps

1. Cut snow pear into pieces and wash other ingredients.
2. Put figs, apricot, dried orange peel and candied dates into tea basket, and put longan and snow pear into the kettle. Add water to 1200 ml and start the "Beverage" function.
3. After the cooking process is ended, remove the ingredients in tea basket and it is done.

Tips

Because snow pear skin is rich in nutrients, suggest not peeling when cooking.

Tea Function

10 min

Ingredients for cooking



Jasmine



Honeysuckle



Osmanthus



Chrysanthemum



Rose



Roselle



Lotus leaf



Senecio cineraria



White tea



Black tea



Pu-erh tea



Barley

Tips

- 1.Suggest Chinese- style cooked tea/flower tea not to exceed 5 g. After adding ingredients, water should no more than 1200 ml.
- 2.If cook finer ingredients, suggest to use tea basket.

Tea Function

10 min

Ingredients for cooking



Apple



Snow Pear



Orange



Passion Fruit



Lemon



Strawberry



Green orange



Pomegranate



Litchi



Watermelon



Pineapple



Dried orange peel

Tips

- 1.Suggest the fruit ingredients is not exceed 100g. After adding ingredients, water is not exceed 1200ml.
- 2.When cooking fruit, if there are many bubbles, open the lid for "breathing."
3. Properly lengthen the cooking time, the taste of food can be more softer.



Photo by @ 若谷行深

Kumquat Lemon Osmanthus Tea

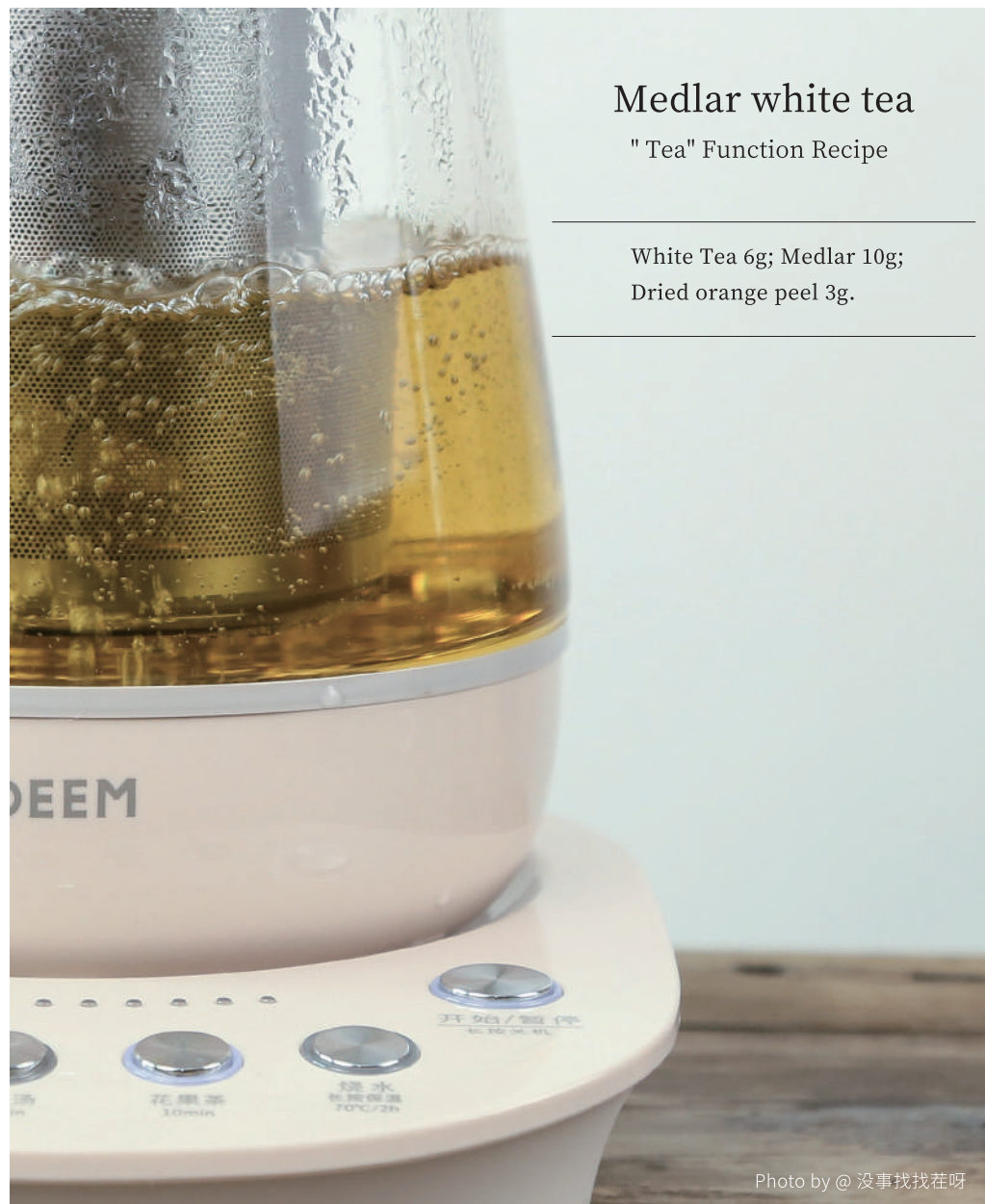
"Tea" button recipe

Dried kumquats 20 g; Candied dates 15 g; glutinous rice 8g; Medlar 3g
Freeze-dried lemon slices 3 g; Roselle 1.5 g; osmanthus 1 g; Rock
sugar 30 g

Cooking steps

1. Wash the roselle and Medlar, put them in kettle with dried kumquat, candied dates, glutinous rice, lemon slices, and sweet-scented osmanthus.
2. Add 1200 ml water to the kettle and start "Tea" function.
3. After the cooking process is ended, add appropriate amount of rock sugar for taste, and then drink .





Cooking steps

1. Put white tea, medlar, and dried orange peel into tea basket.
2. Assemble tea basket, add water to the kettle to 1200 ml.
3. Start the "Tea" function. After the cooking process is ended, then drink.

T i p s

If Tea is cooked for a long time, it taste a bitter. BUYDEEM suggest not cook for a long time.

If worry about the bitter taste, put tea basket into the teacup.

CHAPTER 2

AWAKENING
BY
STEWING

It's not anxious to have a love with life
So we should in slow way with
small fire



The magical effect of a stew pot

How should the stew pot be installed?

Stew pot installation



STEP 1

Put the stew pot covered with a glass lid in the bracket

STEP 2

Lift the stew pot bracket

STEP 3

Put the bracket on the mouth of the kettle, align the bracket with the handle triangle

STEP 4

Cap bracket cover

Tips

- 1.Do not pour water when using the stew pot bracket to prevent the injury caused by the falling stew pot and bracket.
- 2.Do not heat the glass stew pot directly on open fire.
- 3.Do not heat glass stew pot in the oven or microwave oven.
- 4.The effective maximum capacity of stew pot is 500 ml (approximately 70% of the stew pot height). Please do not exceed the maximum

Stew pot disassemble



STEP 1

Take out stew pot bracket

STEP 2

Put down stew pot bracket

STEP 3

Remove bracket cover and take out stew pot

Problems

- Q: What should I do if glass cover can't be opened after stewing?
- A: If the glass cover cannot be opened, please do not force the cover to open. This operation will easily lead to break the stew pot. The stew pot can be soaked in hot water for a few minutes until the glass cover is slightly loose.
- Q: What should I do if stew pot is broken?
- A: Buydeem has a complete supply of accessories, if break stew pot in accident, please contact our after-sale to purchase the accessories.

The magical effect of stew pot bracket

How should stew pot dry and storage?

Stew pot drying



STEP 1

Put the inner glass lid of stew pot on the soft rubber



STEP 2

Reversely place stew pot on the soft rubber



STEP 3

Hold the stew pot bracket on the storage rack



STEP 4

Place the bracket cover on stew pot



STEP 5

After drying, remove the bracket silicone to dry

Stew pot storage



STEP 1

Put glass stew pot in the storage rack



STEP 2

Put bracket on the storage rack



STEP 3

Put the stew pot cover on stew pot

Wash and store it to wait for the next delicious trip, then start again.

Bird's nest lecture hall

How to choose bird's nest



Bird's nest

Strips of bird's nest

Side of bird's nest

Broken parts of bird's nest

It is directly processed in the bird's nest and the complete form is for better taste. Suggest to soak 4-6 hours

The strips are separated from the middle part of bird's nest, suggest to soak 4-6 hours.

It is the hard part from two sides of bird's nest, suggest to soak 4-6 hours

The broken parts of bird's nest during the process of picking and transport, suggest to soak 2-4 hours

Tips

- 1.The nutrients of bird's nest, strips of bird's nest, sides of bird's nest and broken parts of bird's nest are basically the same. Due to the different shapes, the tastes are quite different.
- 2.When stewing bird's nest, pay attention to the water in stew pot, just enough to submerge bird's nest. Excessive water may cause bird's nest melting.
3. After bird's nest is stewed, suggest to eat immediately, avoid bird's nest melting for a long time soaking in hot water.

Soaking step for bird's nest

How to stew delicious bird's nest



STEP 1

Put bird's nest in a clean bowl, add water for soaking

STEP 2

After 2 hours soaking, the bird's nest becomes larger

STEP 3

Use tweezers to remove excess hair

STEP 4

After picking up the hair, pour out the water from soaking bird's nest



STEP 5

Add fresh water to continue soaking for 2-4 hours, which depends on the texture of bird's nest

STEP 6

After soaking, tear bird's nest into strips

STEP 7

Put bird's nest in stew pot, add water to just submerge the bird's nest

STEP 8

After stew pot is installed, start the "bird's nest" stew function

Medlar, lotus seed and bird's nest stew

"Bird's Nest" Stew knob recipe

Bird's Nest 10 g; Rock sugar 10 g
Lotus seeds 10 g; Medlar 3 g

Cooking steps

1. Soak bird's nest in water for 2 hours, pick hair and remove impurities after soaking.
2. Core the lotus seeds and wash the lotus seeds for spare.
3. Tear bird's nest without impurities into small strips and soak it again in fresh water for 2-3 hours, which depends on the texture of bird's nest.
4. Soak the bird's nest and ingredients into a stew pot, and add fresh water to just submerge the bird's nest.
5. Add water to 1000 ml in the kettle and install stew pot.
6. Start "bird's nest" stewing function. After the cooking process is ended, then eat it.

Bird's nest can also be matched with following ingredients



Milk



Papaya



Cranberry



Creative recipes for staple food

Congee Function

60 min

Ingredients for cooking



Rice



Sticky rice



Brown rice



Barley



Millet



Oat rice



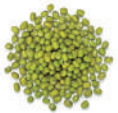
Buckwheat



Peanut



Red bean



Green bean



Purple rice



Black rice

Tips

- 1.Suggest the stewed congee ingredients not to exceed 50 g, and the stew food should not exceed 200 g.
- 2.Pregnant women, please do not eat barley.
- 3. Properly lengthening the cooking time can make the food taste more softer.

Mushroom scallop congee

"congee" stew knob recipe

Rice 40 g; Dried mushrooms 10 g
Scallops 10 g; Parsley 3 g



Cooking steps

1. Wash the dried mushrooms and scallops, soak 30 minutes in advance.
2. tear soaked mushrooms and scallops in pieces for use.
3. Put the rice, dried mushrooms, and scallops in stew pot, add water at a ratio of 1:10 for ingredients and water.
4. Start the “congee” function.
- 5.After the cooking process is ended, add some salt and sesame oil for taste. Finally add parsley for eating.

T i p s

People who are allergic to fungus should not eat.

Purple potato and yam congee

"congee" stew knob recipe

Purple potatoes 50g; Yam 30g; Red rice 7g; Millet 5g
White glutinous rice 25g; Red peanuts 5g; Wheat kernels 5g

Cooking steps

1. Peel and dice the purple sweet potato and yam, wash all the ingredients and put them into stew pot.
2. Add water to the position 1 cm lower the lid.
3. Add water to 1000 ml in the kettle and install stew pot.
4. Start the "congee" function and serve until the cooking process is ended.



Lock nutrition firmly in the soup

Herbal Function

120min

Ingredients for cooking



Fish Maw



Abalone



Sliced whelk



Scallop



Mushroom



Bamboo fungus



Cordyceps flowers



Agaricus blazei murill



Soybean



Mountain pills



Chicken thigh



Rib

Tips

- 1.Suggest fish maw and ginger slices to soak one night in advance, or put fish maw in a steamer to steam for 20 minutes, and then soak, which can help e remove odor ffectively.
- 2.Suggest to soak meat in the water before use.
- 3. Infants and children should not eat Cordyceps flowers.

Cordyceps flowers and scallop soup

"Herbal" stew knob recipe

Cordyceps flower 4g; Scallop 4g; Gorgon Fruit 10g;
Medlar 2g; Carrot 20g; Lean meat 80g

RECIPE

Cooking steps

1. Slice the lean meat, and soak it in the water as spare.
2. Wash the cordyceps flowers, scallops, citrus aurantium, medlar and red radish, and then put them together with lean meat into stew pot.
3. Add water to the position lower 1 cm of stew pot lid.
4. Add water to 1000 ml in the kettle and install the stew pot.
5. Start the "Herbal" function, and add the appropriate amount of salt about 10 minutes before the stew ending. After the cooling process is ended, you can eat it.

Tips

Infants, children and fungal allergies are unfit to eat.



Yogurt function

40 °C / 10 h

3 big tricks for yogurt production

NO.1 (recommendation)

Buydeem yogurt powder + pure water

Yogurt powder is used to make yoghurt with a higher success rate and better taste, and at the same time, it has other flavors such as fruit, honey etc. This method is the favorite for lazy people.



NO.2

Milk + lactic acid bacteria powder

The most common practice at present, the yoghurt is made thicker. But if you inappropriately control the proportion of bacterial powder, it easily lead to yoghurt harder with acid taste.



NO.3

Milk + Yogurt

The flavored yoghurt is used as a fermentation medium, the material is simple. The texture of the yoghurt produced is relatively thin, and the taste is greatly affected by the added yoghurt with instable flavor.



DIY yogurt, healthier!



Yoghurt

"Yoghurt" stew knob recipe

Buydeem yogurt powder (100 g)
400 ml Pure water in normal temperature

Cooking steps

- 1.Stew pot, lid of stew pot, and stirring tools are sterilized with boiling water.
- 2.Pour 1 packet of yogurt powder into stew pot
- 3.Add 400 ml of pure water at room temperature, stir well (without granules), and cover with the stew pot lid.
- 4. Add 1000 ml cold water to the health kettle.
- 5.Assemble the stew pot on the kettle.
- 6.Start the "yogurt" function. After 8 hours, the kettle will be automatically powered off, and then you can eat it. Refrigerated flavor is better.

* Tips: yoghurt production time will vary according to different yogurt powder, if you choose other brands of yogurt powder, BUYDEEM suggest you should refer to the operation of yogurt powder!

Yogurt can also be matched with following ingredients



Cranberry



Oats



Honey



Warm milk

“Milk” Stew knob recipe

200 ml fresh milk



Cooking steps

1. Remove the milk from refrigerator and pour it into stew pot.
2. Add water to 1000 ml and install the stew pot.
3. Start the "milk" function and take out the stew pot after the cooking process ends.



CHAPTER 3

COOK OUTSIDE AND STEW INSIDE

Only take care of yourself, we have
a love with each other

Cook outside and stew inside

T i p s

1. Buydeem suggest when cooling outside and stew inside, the ingredients that are prone to foaming, such as white fungus and jaundice etc.
2. When cooking outside and stew inside, please keep in mind that the cooking time of the ingredients in the kettle and stew pot should be consistent.
3. When cooking outside and stew inside, remember that the ingredients and water is just 1000 ml in the kettle.



One soup and one meal for one people

Cook corn and carrots outside
Stew steamed rice with cured taste

“Congee” function



The "taste" of young couples is sweet

Cook lingzhi mushroom jujube soup outside
Stew Medlar, lotus seed and bird's nest inside

"Bird's Nest" function



Care for gastrointestinal health

Cook pumpkin lily soup outside
Stew purple sweet potato congee inside

“Congee” function

CHAPTER 4

K2693
の
ENCYCLOPEDIA

BUYDEEM

Food storage

How to preserve food properly

Suggest to storage in room temperature

Rice, Millet, Purple rice, Black rice, Red beans, Green beans and other cereals; Tremella, Mushrooms, Cordyceps flowers and other mushrooms.



Rice



Millet



Purple rice



Black rice



Red beans



Green beans



Soybean



Peanuts



Tremella



Cordyceps flowers



Agaricus blazei muril



Mushroom

Suggest to storage the dried food

Bird's nests, fish gelatin, sea cucumbers, scallops, and screw slices into refrigerate.



Bird's nests



Fish maws



Screw slices



Scallops

Daily cleaning

In daily cleaning, what should we pay attention?

Daily cleaning steps

Step 1: After the kettle is cooling, pour out the remaining soup from kettle.

Step 2: Add fresh water, clean the kettle inside with a wet sponge.

Step 3: After cooking the sweet soup or broth, add a small amount of detergent to help remove oil and sugar

Step 4: Rinse it with water and drain.

Step 5: When cleaning the tea basket, pour the tea slag out of tea basket and use a brush to clean inside clockwise. Rinse it with clean water and drain.



T i p s

1. Please don't soak the base, power cord or plug into the water. The electronic connectors must not touch the water. Please pay attention when cleaning the kettle!
2. If boiled white fungus, congee, etc., please ensure that the remaining soup of the heating plate is cleaned during each cleaning so the residual would not stick to the bottom during subsequent cooking.
3. Do not use a hard object to clean the glass body, avoid to crack the glass. BUYDEEM suggest to use a soft scouring pad or rag to wipe gently.
4. After the tea slag in tea basket is poured out, use a brush to clean the inside clockwise, rinse it with water, and drain.

Scale cleaning

What is the little yellow dot on stainless steel bottom of kettle?

Because the water contains trace amounts of calcium and magnesium ions, it is deposited on the heating components after boiling and looks like a yellow dot. This is the scale, which is a normal phenomenon during use.



How to remove scale?

Buydeem provide two ways to remove scale and it is effective!

1 White vinegar

Step 1: Add 100 ml white vinegar to the kettle.

Step 2: Add water into kettle with 500 ml mark.

Step 3: Start the "boil" function.

Step 4: After the program is ended, let it stand for 1 hour, then wipe the bottom of kettle with a scouring pad.

2 Citric acid method (see illustration on the right)



STEP 1

Add 500 ml water into the kettle



STEP 2

Add 5 g of citric acid



STEP 3

Start the "boil" function



STEP 4

After the power is turned off automatically, let it stand for 5-10 minutes (If there is more scale, you can extend the standing time)



STEP 5

Finally, clean the bottom of kettle with a scouring pad

Spill processing

What should we do if accidentally spilled

Please ring the "Spill " alarm bell in the following 4 kinds of situations

- 1.Inconsistent mix of ingredients and water: suggest not to add too much ingredients more than the high water mark when cooking, otherwise it will cause spill.
- 2.Boil ingredients easy to bubble: when cooking ingredients such as black tea, scutellaria, coffee etc, which are easy to bubble, it may cause spill. At this point you can reduce some ingredients, increase the proportion of water, and open the lid at the appropriate time for “breathing” , so the spill may be greatly reduced.
- 3.Press the "Boil " key for heating: choose the "Boil " function when reheating. Because of the high boiling water power, it is easy to cause the spill. Therefore, when reheating, you can choose to press and hold the insulation for a long time. The kettle will enter the heat preservation state in 70 °C, which will not be hot or cold without spill and be suitable for drinking.
- 4.Use at high altitudes: If 250 m above sea level and you have not done the boiling point test before use, it may cause spill. In this case, please refer to the procedure of boiling point test in P68 to perform a boiling point test.

Three measures for spilling



Do not exceed maximum water level when cooking



When there are too many bubbles, open the lid for breathing



Adjust the ratio of ingredients and water

Sticking processing

What should you do if you accidentally got sticking

In the following five situations, we must be extra cautious about the sticking "disaster" of K2693.

- 1.When cooking a large amount of ingredients, it may cause sticking, suggest to adjust the amount of ingredients and water.
- 2.Cook ingredients with more gum or sand, such as red beans, green beans, milk, and soybean milk. The thicker the soup will be, the more viscous it will be. In fact, because the "little fire" modeled by the kettle program can't roll up the soup, so the sticking tragedy will occur over time if the ingredients accumulate on heating plate. Avoid this situation, please remember to stir the ingredients in time!
- 3.For cooking ingredients with high protein content, such as milk and soybean milk, suggest the ingredients should be cooked in a stew pot due to the heat deterioration of protein.
- 4.When the soup is sticky with sugar, it will easily lead to sticking. Avoid this situation, please add sugar during the second half of cooking, it will reduce the possibility of sticking greatly.
- 5.When the soup is hot, if do not stir it in time, more starch will be collected at the bottom from ingredients like green bean, red bean etc., which will cause the sticking.

The most appropriate way to clean in sticking situation.

Step 1: Be soaked in hot water,
If the sticking is too strong, you need to extend the soaking time.

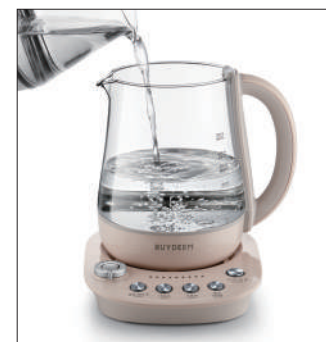
Step 2: Use the harder side of scouring pad to wipe.
If the sticking disaster is too serious, try the "silica sponge" rather than the steel wool, because this will damage the stainless steel surface and shorten the kettle life.

Boiling point test

Why should we do the boiling point test?

At high altitudes, the water temperature begins to boil without reaching 100 °C, lead the kettle unable to break normally and being in a state of continuous cooking. So we prepare the boiling point detection function carefully. If your city is 250 m above sea level, please use it after boiling point test!

How to detect the boiling point test?
(See illustration on the right)



STEP 1
Add water to 1200ml



STEP 2
Put the kettle body on the base, without electricity



STEP 3
Press the "tea" and "Boil " buttons at the same time



STEP 4
Inserting the plug into the power supply, and release the finger



STEP 5
The "Start/Pause" LED flashes. Click the "Start/Pause" button

T i p s

1. After entering the boiling point test mode, all button lamp rings will flash.
2. After the test is completed, the kettle will ring 3 times and end the work automatically , and enter the standby state.

Frequently Question

Q & A

Q: In the cooking process, the kettle always has a humming sound, is it a malfunction?

A: This is the "frequency conversion" sound, not a malfunction. Because our kettles are automatic conversions of small and large fires, a slight buzzing sound will be emitted during the conversion process. This is normal.

Q: My tea soup is cold. What should I do if I want to reheat?

A: You just need to long press "boil" button two seconds and then touch "start" button, now the LED indicator flickers, the soup inside the kettle will be heated to 70°C and the heat will be preserved for 2 hours, so that the temperature of tea is just OK and not scald your mouth.

Q: After cooking, why the function key flickers and are not off, are they broken?

A: They are not broken, this phenomenon is caused by working of the heat preservation LED indicator. Except for "boil" function, All functions will preserve heat automatically for 2 hours, so it is "preserving heat" .

Q: If the "start" button is clicked accidentally when there is no water inside the kettle? Is it unsafe?

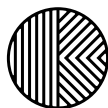
A: No, it isn't, our K2693 product is equipped automatic power off function for dry heating. If the product is started without any water inside, the power supply will be disconnected automatically and an alarm sounds to prompt that the kettle is dry heating , you shall remove the kettle at once. The kettle will recover to normal working as long as a moderate amount of clean water is added into it.

Q: Is the power base water-proof? Can it be washed all over the body by water?

A: We adopt "anti-splashing" design on the surface of the power base. The soup will be drained from the drain hole on the power base back if they are accidentally splashed onto its surface, don't worry. But power base and the kettle bottom contains electrical components, so don't wash by water and shall be cleaned up by dry cloth instead.

Are you willing to join me in the next sweet journey?

Yes, I am.



BUYDEEM

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K2693-98-A2

Any slight changes are subject to actual product.