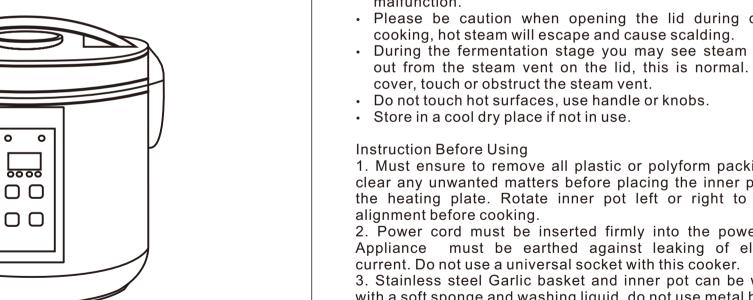
MICRO-COMPUTER MULTI-FUNCTION HEALTHY POT MODEL: BGM 8810 220-240V~50/60Hz 90-110W **INSTRUCTION MANUAL**



SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **WARNING:** This appliance is not intended for use by persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for

Make sure the power is "OFF" before cleaning the appliances. FOR HOUSEHOLD USE ONLY.

Read all instructions carefully before first use

- Do not use the appliance other than intended household use.
- Use only with 220-240V~ 50/60Hz power outlet. Ensure the AC cord is well connected to the power inlet of the appliance.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts.
- Do not use attachments or accessories other than those supplied or recommended by the manufacturer.
- Do not use for outdoors.

IMPORTANT SAFEGUARDS

touches hot surfaces

- Do not let the cord hang over edge of the table or counter or
- Make sure the appliance is "OFF" when not in use, or before taking any parts out for cleaning
- Always make sure the outer surface of the inner pot is dry before placing it into the cooker or it will cause the cooker to
- Please be caution when opening the lid during or after cooking, hot steam will escape and cause scalding.
- During the fermentation stage you may see steam coming out from the steam vent on the lid, this is normal. Do not cover, touch or obstruct the steam vent.
- Do not touch hot surfaces, use handle or knobs.
- Store in a cool dry place if not in use.

- 1. Must ensure to remove all plastic or polyform packing and clear any unwanted matters before placing the inner pot onto the heating plate. Rotate inner pot left or right to ensure
- 2. Power cord must be inserted firmly into the power inlet. Appliance must be earthed against leaking of electrical
- 3. Stainless steel Garlic basket and inner pot can be washed with a soft sponge and washing liquid, do not use metal brushes or other hard sanitary tools to prevent damages to the pot. Stainless steel garlic basket and inner pot must be dry before usage. Do not soak or rinse the cooker machine under running water. Clean the inner part of cover with a soft damp cloth.

Common Troubleshooting and Methods

- sure the power is "OFF" before cleaning the appliances. 1. During the program setting process, if the program is locked in the working state, you need to press and hold the "CANCEL" **Production Instruction:**
- 2. Tightly packed garlic basket (1.5-2kg) will have better 1. This intelligent fermenter is a fourth generation upgraded fermented effect than loosely packed ones. First time user, best product with a clean and simple beautiful appearance. Individualistic or family-oriented usage can make their own effect is to set to 7 days, during fermentation alternatively you fermented garlic, vogurt, kimchi, sweet rice wine, fruit wine. can open and taste it on the 5-6 days for your preferred taste natto fermentation drying, disinfection and other preference. (Longer fermentation period will give better taste.) multifunctional automatic intelligent products

2. This product adopts all-round heating mode of upper. Middle 1. During the program setting process, if the program is locked in the working state, and lower, the internal temperature is uniformed, and the heat you need to press and hold the "Cancel" button to reset.

Comn	non Troubleshooting	and Methods		dehydration button for further drying.
No.	Troubles	Reasons	Methods	4. Grilled stainless steel cage structure allows good air circulation to ensure uniform cooking and easy cleaning. two layer basket for the maximum weight load is (1.5KG fi segmented garlic and 2Kg for solo garlic) 5. Easy to remove and clean inner stainlesssteel pot. 6. Power control uses precision integrated circuits for state performance and durability. Machine Parts Instruction:
1	No power, no light is on	The power is not connected	Check if both ends of the power cord are plugged in or not, and the socket is good or not	
2	Power on, key locked	Process is working	Press the "Cancel" button several seconds to cancel the program and reset	
3	Display code, alarm	Working completed, prompted	Press the "Cancel" button to cancel the program	
4	Power on, no display or no heating	Machine is broken	Maintenance	
5	Display, no working	Machine is broken	Maintain when press the "Cancel" button invalid	

1. Handle

3. Display screen

4. Mode panel

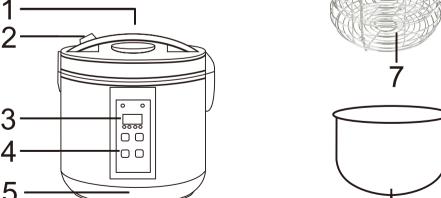
5.Power inlet

2.Cover open button

- 3. Figure 3: Put the inner pot into the cooker, then put the garlic
- . Stainless steel inner pot
- 7. Stainless steel garlic basket
 - 8. Power cord
- d easy cleaning. The load is (1.5KG for

8. CONTROL PANEL:

- d circuits for stable **Function Instruction:**



cleaning the appliances, the cover with a soft damp cloth. Make

loss is reduced thus reducing energy consumption.

3. For those moist black garlic you can use the unique food



When the power in ON, the digital screen will show "888", stay-by day, it is between 70-80°C. The whole fermentation time is 6-12 Repeated press of "Function" button for desired cooking mod of "FRUIT DEHYDRATOR/KEEP-WARM" "SEGMENTED GARLIC" "SOLO GARLIC" "YOGURT/NATTO" "FERMENT/ FRUIT WINE" "SIMMER/STERILIZER"

7. After the black garlic fermentation is completed, please be

. To cancel the selection, press and hold on "CANCEL" button fo 3secs ending with a "beep" will override and reset all function.

> further fermentation can be achieved by prolonging the FOUNDENTATION FOODDEHYDRATOR function can be further selected for 6, 12, 18, 24, 36, 48

you may selectively choose your desired temperature by pressing the "TEMP." button. (Defaulted setting will give better

garlic into the grid basket and buckle it. Shake it to make the garlic

2. Figure 2: Open the door of the stainless steel basket and put the

basket into the pot, cover the lid (press the lid and when the sound "click" is heard, the lid is tightly closed).

Function, light indicator will display default setting of 9days (25°C). Further selection of 6-12 days setting can be selected by pressing "TIME" button (generally 6 days fermentation effect is not very satisfactory), you may selectively choose your desired temperature by pressing the "TEMP." button. (Default setting will give better results).

4. Press "FUNCTION" button to enter Segmented or Solo Garlic

5. When the cooker is working, it will display the remaining fermentation days, the remaining fermentation hours and the

actual working temperature.

6. Working temperature shown between 70-80°C on the first to third day and between 60-75°C on the fourth day. After the fifth

days. After the fermentation completed, the cooker will automatically beep and go to standby mode.

careful when opening the lid due to the release of heating steam. Let the garlic cool down before storage. Better taste if stored for another 5-10days.

8. After fermented garlic is still too moist or not dark enough,

function for few more hours or days. When drying, leave the cooker lid ajar will further fasten the dehydrating effect. The

9. If the power is not disconnected within 8 hours after the fermentation completed, the machine will beep to prompt one

3. Pour the cooked rice into a drainable container and rinse with Press "FUNCTION" button to enter Segmented Garlic Function. cold water (you can also use tap water, it is recommended to

2. Cook the washed glutinous rice in a steamer or rice cooker.

mix until the powder is evenly dispersed. Then put the mix into

"Function" button to select FERMENT function, select 2 days timer

can be naturally fermented according to personal taste, and the

the cooker, close the cover lid, turn on the power. Press the

covered with a protective cloth to prevent the infection of

5. Check and taste it after 24hours. The sweet rice wine

longer the time is, the stronger the wine will be. When

fermentation is too long and the temperature is high, it will

1. Choose fresh segmented garlic \checkmark or solo garlic \checkmark . No

peeling, no need to clean. As figure 1, you can cut off the end of

Figure 4

bacteria in the fermentation process. When the room

air-conditioned room lower than 30°C.

moist enough.

result in a sour taste.)

Operation Tip:

Figure 1

Figure 3

light indicator will display default setting of 9days. Further selection use cold boiled water or bottled water) to make the glutinous of 6-12 days setting can be selected by pressing "TIME" button rice scattered. Note: No need to rinse water if glutinous rice is (generally 6 days fermentation effect is not very satisfactory), vo 4. After the rice is cooled to the point where you can handle it. may selectively choose your desired temperature by pressing the you can now add the rice wine yeast powder over the rice and "TEMP." button. (Defaulted setting will give better results).

2.SEGMENTED GARLIC function (W):

4. FERMENT/FRUIT WINE function:

ensure that "no water and no oil".

5. FOOD DEHYDRATOR/KEEP-WARM function:

Press "FUNCTION" to enter FOOD DEHYDRATOR function, light indicator will

display default hours. Further selection of different timing setting

can be selected by pressing the "Timer" button. (If it needs to be

dried after more than 48 hours, you can reset and start again.)

and set temperature to 25-28°C. The top of the inner pot can be 3 YOGURT/NATTO Function: Press "FUNCTION" button to enter NATTO function, light

indicator will display default setting of 4 hours (39°C). Further temperature is higher than 30°C it is necessary to brew in an selection of different timing setting can be selected by pressing the "TIME" button. You may selectively choose your desired temperature by pressing the "TEMP." button. Yogurt fermented has juice, aroma, sweet taste, and a strong wine fermentation time is 4-8 hours, temperature is 38-41°C, natto taste. Generally, 2 days can be brewed. (after 2 days, the wine fermentation time is 12-24 hours, temperature is 38-41°C.

Press"FUNCTION" button to enter FRIITWINF function, light indicator wil display default of 2 days (25°C). Stuffed sweet rice wine can be 2-3 days, the wine can be set for 10-20days, and the time duration can be adjusted to 2-3-6-8-10-12-15-17-20 days. The brewing process must pay attention to the container, tools, hands to cleaned, to

OPERATION

Yogurt making:

- 2. Put fresh milk in the inner pot or cup and add 10-12% white
- 3. Sterilize the milk of small amount for immediate consumption or skip this step.

Note that Simmer/Sterilizer button shares with power indicator light.

Press "FUNCTION" button to enter STERLIZER function, light indicator will display default of 6 hours. Further selection of different timing setting can be selected by pressing the "TIMER" button. You may selectively choose your desired temperature by pressing the "TEMP" button. Utensils required for the fermentation process car be sterilize directly onto the inner cooker without the inner pot for 1 hour duration. Only heat-resistant plastic can be used for

UNIQUE POWER-OFF MEMORY BACK UP function:

sterilization due to high temperature that may cause melting.

Sudden power cut-off, cooker will still retain memory of the days and time balance. Operation will resume when power is back on, (except cooking and disinfection function)

This product has long working hours and automatic countdown

AUTOMATIC TIMING function:

6. SIMMER/STERILIZER function:

timing function. Long term power failure memory function, if the power is cut off when working, the cooker will suspend process after the power is restored, the cooker will automatically continue to work, no need to worry about accidental power outages and the fermentation days. Please do not power off frequently during the fermentation stage or open the lid for a long time and don't press the "CANCEL" button when fermentation working.

CANCEL function:

Press and hold "CANCEL" button for 3 secs ending with a "beep" sound will override and reset all function.

1. Sterilize the inner pot, yogurt cup etc.

Natto making:

(stinkv strings).

cooker) add some water to cover the soaked beans, add some MSG and white sugar, boil it for 30-50 mins until the soybeans are soft. (Best result is to steam the sovbeans) 2. Drain the cooked beans and place into the fermentation

cooker. Dissolve some of natto spores and appropriate amoun of cold water to activate.

3. Pout natto spores mixture over the beans. Stir and mix together carefully using a sterilized spoon. Cover the cooker lid and select YOGURT function, select desired timing from 10-24 hours, ferment them till appearance of so-called slimy texture

4. Add vogurt bacteria to sterilized milk at a temperature lower than

43°C and mix well. Put it into the cooker and cover it. Power on and

set YOGURT to function. The default is 4 hours. The fermentation time

and temperature can be adjusted according to personal preference.

Generally, it can be set up for 4-6 hours. The default temperature is

39°C. The temperature can be adjusted between 37-42°C. If the

fermentation vogurt amount is large, the time needs to be extended.

the temperature have to be higher. (Single small milk cup can be put

into the inner pot for fermentation. If the amount is large, the milk

1. Soak the soybeans for one night. Use another cooker (or rice

can be directly poured into the inner pot to fermentation.)

4. Pour the first fermented natto into a clean container, use plastic cling wrap to seal and continue to put it in the freezer (8°C) for the second fermentation of another 12 hours.

Therefore, it will be ready for consumption.

Sweet rice wine making: 1. Wash the glutinous rice 3-5 times and soak in water (1-2)

hours in summer and 2-4 hours in winter). The maximum

amount of sweet rice wine produced by fermentation cooker is 1.5Kg of glutinous rice.