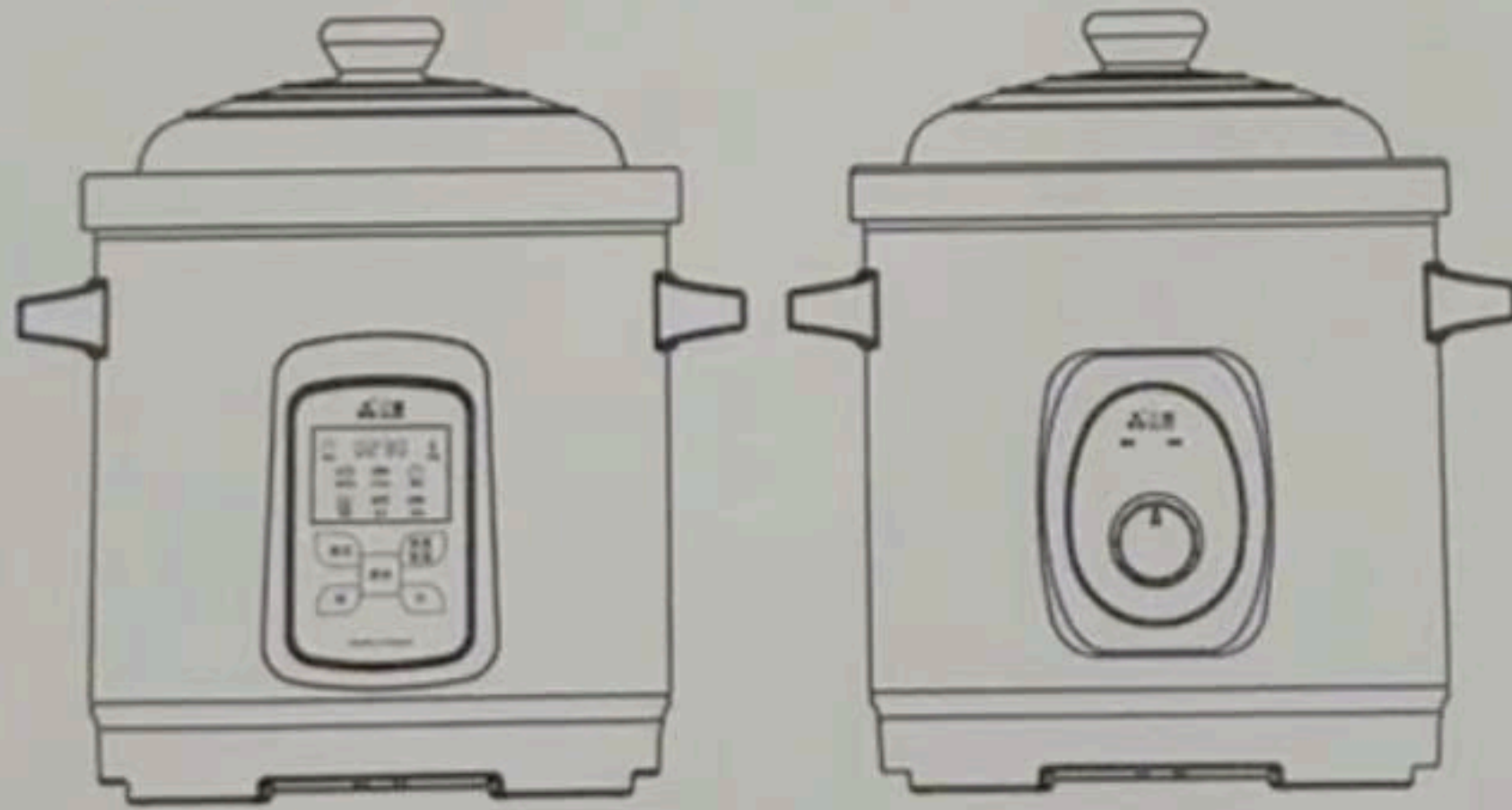


purple sand

electric soup pot

Product instruction manual

110V~60Hz



Instructions for use of TGD-SA series

- Product introduction

The natural purple clay soup pot uses high-quality natural mineral clay for its inner pot, making it especially suitable for cooking soups, porridge, and stews. It's healthy, delicious, and a great helper in the kitchen.

Large screen display, clear at a glance, light touch operation, beautiful and practical; it has functions such as nutritious soup, health porridge, stewing, braising, dessert, ginger vinegar, and keeping warm.

2. Product Features

◇ Natural mineral clay Zisha originates from strata deep within mountains, making it natural, green, and environmentally friendly;

◇ Traditional purple clay pot lid, beautiful and elegant;

◇ A high-quality purple clay inner pot allows you to cook traditional soups that are naturally flavorful and rich in nutrients;

Natural purple clay has the characteristics of good heat storage, uniform and gentle heating, and good heat preservation performance, making it difficult to...

To preserve the original flavor and nutrients in food;

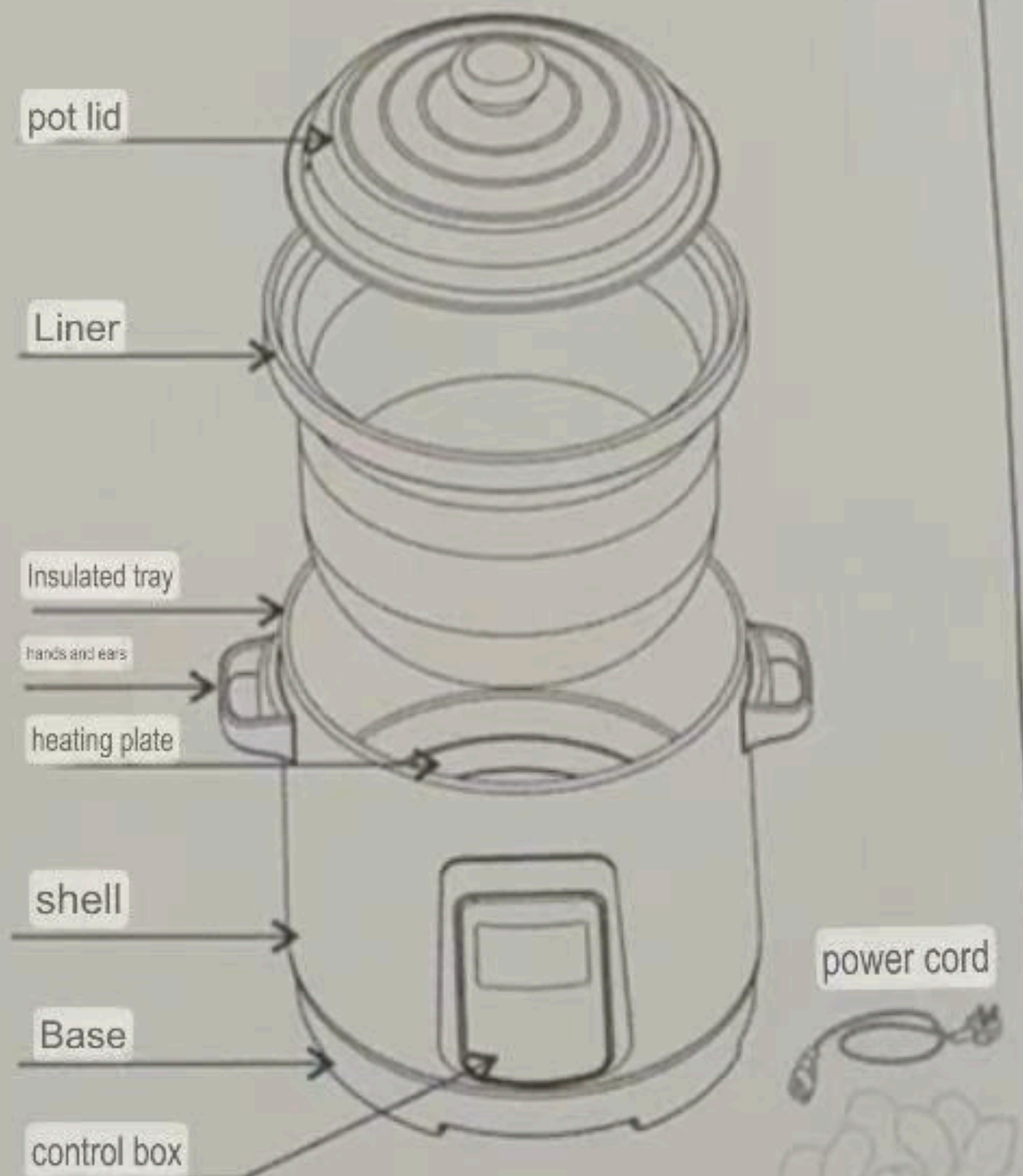
◇ When heated, purple clay emits far-infrared rays, which helps break down fats, making food more tender and less greasy;

◇ Multifunctional fully automatic computer control, four-digit digital display, 12-hour reservation.

Three product structure



Touch control panel



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Four technical parameters

Specifications and models	Inner tank volume	Rated power	Applicable power supply
TGD100-SA1-110	10.0L	850W	110V~60Hz
TGD100-SA2-110	10.0L	850W	110V~60Hz
TGD100-SA3-110	10.0L	850W	110V~60Hz
TGD100-SA4-110	10.0L	850W	110V~60Hz

Five button operation

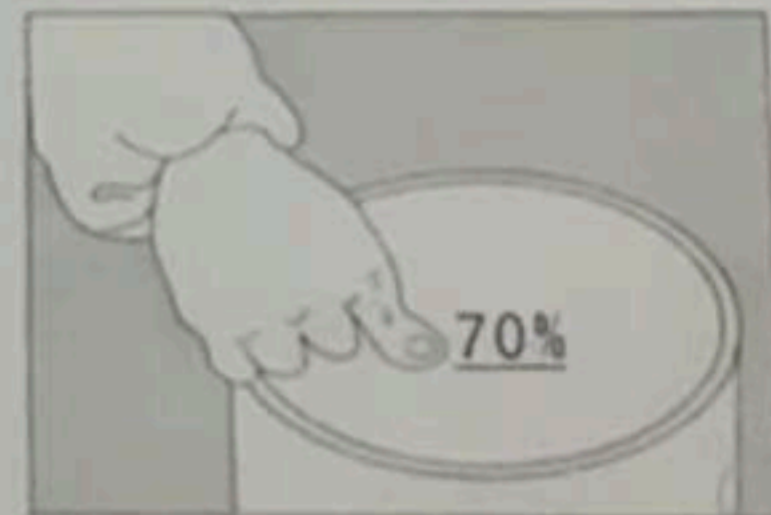
1. "Menu" button: Press the "Menu" button to enter the function selection mode, and select in the following order: "Nutritious Soup" → "Healthy Porridge" → "Stewing" → "Braising" → "Dessert" → "Ginger Vinegar" → "Nutritious Soup" in a cycle;
2. "Reservation" button: Enter the reservation time settings. The minimum reservation time is 1 hour, and the maximum reservation time is 12 hours.
3. "Hour" and "Minute" buttons: Adjust the timer or cooking time. Each press of the "Hour" button represents 1 hour; each press of the "Minute" button represents 5 minutes.
4. "Keep Warm/Cancel" button: Enters or cancels the keep warm function, and enters standby mode. When the machine is performing a function, pressing the "Hour", "Minute", "Reservation", or "Menu" buttons will have no effect. Only by pressing and holding the "Keep Warm/Cancel" button for 2 seconds can the machine's current operation be stopped.

Six ways to use

1. Wipe the outer surface of the inner liner and the surface of the heating plate with a dry cloth, then put the inner liner into the machine body and rotate the inner liner slightly to ensure good contact between the inner liner and the heating plate.



2. Put food and an appropriate amount of water into the inner pot, making sure it does not exceed 70% of the inner pot's capacity.



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3. Connect the power supply (make sure the plug and connector are fully inserted to prevent poor contact and arcing). The main unit will beep once, and the standby screen will display " --- : --- "

" indicating that the unit is in standby mode.

4. Function Selection:

Press the "Menu" button to select a cooking function; once a function is selected, the display will flash, and the cooking process will begin automatically after 10 seconds.

5. Adjust cooking time:

① Press the "Menu" button to select the cooking function. While the display is flashing, you can adjust the cooking time. ② Press the "Hour" and "Minute" buttons to adjust the cooking time (adjust the cooking time according to your personal preference to achieve the best flavor; if not adjusted, it will automatically start cooking at the default time).

③ After adjusting the cooking time, the display will flash, and it will automatically start cooking after 10 seconds.

6. Reservation time, reservation time range: "01:00-12:00", reservation cooking operation is as follows:

① Press the "Reservation" button to enter reservation

② Press the "Hour" and "Minute" buttons to adjust the preset cooking time;

③ Press the "Menu" button to select a cooking function;

mode; ④ Press the "Hour" and "Minute" buttons to adjust the cooking time (skip this step if you do not need to adjust the cooking time);

⑤ After the display screen flashes for 10 seconds, the machine will start a countdown for the reservation. When the time shows "00-00", the reservation will end and cooking will start automatically.



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Translate

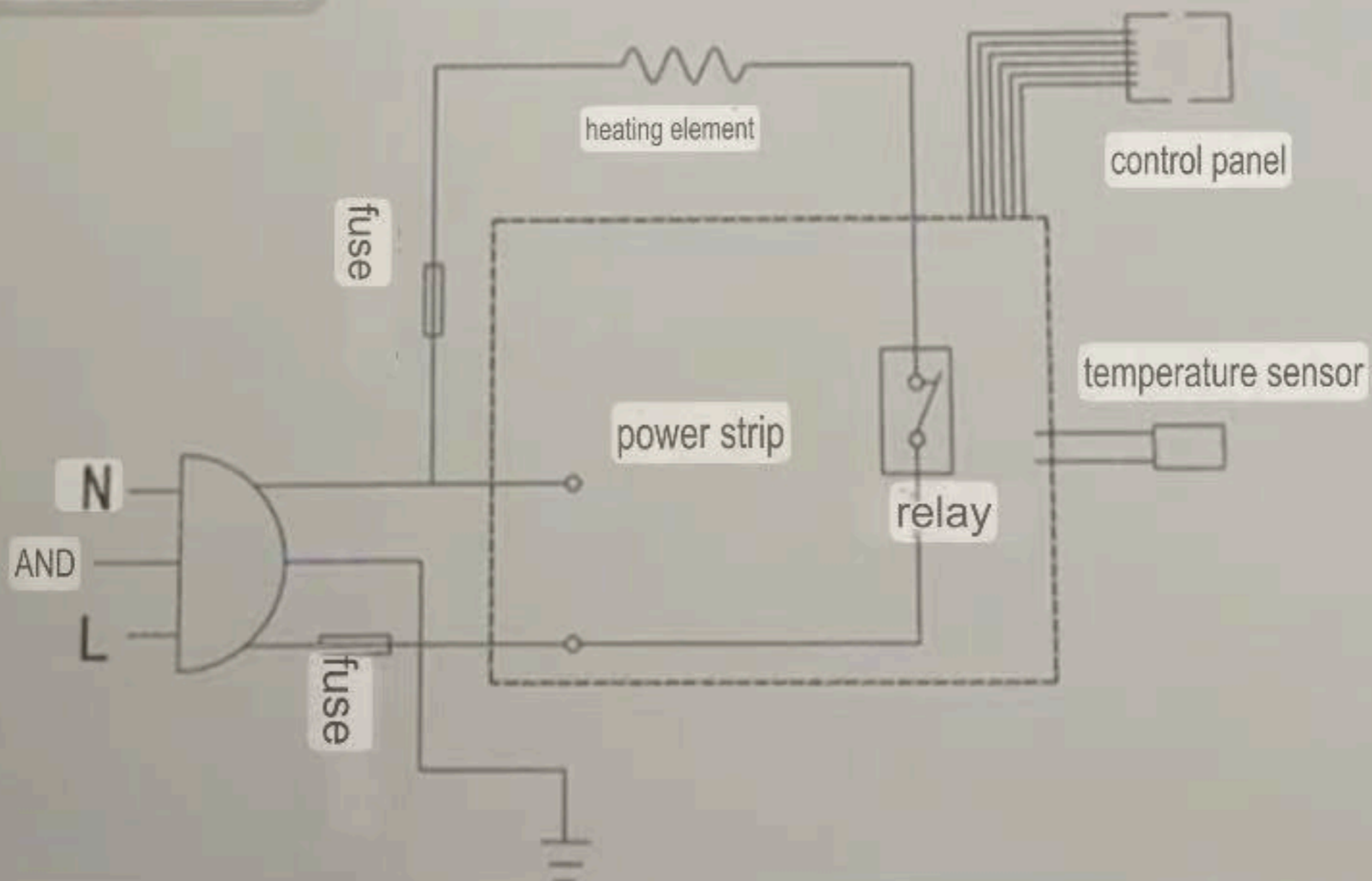
Seven menu introduction

Function	Default time	Function	Default time
Nutritious soup	3 : 00	stewing	2 : 00
health porridge	2 : 30	Dessert	3 : 00
Fine stew	4 : 00	ginger vinegar	3 : 00

Eight troubleshooting

serial number	Fault phenomenon	Cause	Troubleshooting
1	The heating element does not generate heat	"Power board power is not connected"	Check if the power is on
		Circuit board disconnected	Are the leads intact and properly connected?
		Electronic board damaged	Send to designated maintenance department for repair
		Electronic board damaged	Send to designated maintenance department for repair
2	body heat	Temperature control sensor failure	Send to designated maintenance department for repair
		The heating element is turned out	
		"Power board connection disconnected,	
		electronic board damaged"	
3	The heating element does not generate heat	Electronic board damaged	Send to designated maintenance department for repair
		Temperature control sensor abnormality	
4	and I cannot automatically maintain the temperature, is not working properly, Or the insulation is abnormal, the insulator	Sensor open circuit	Send to designated maintenance department for repair
5	Display "EO"	Sensor short circuit	Send to designated maintenance department for repair
6	Display "E2"	Dry burning protection without water	Disconnect power to cool down

Nine electrical schematics



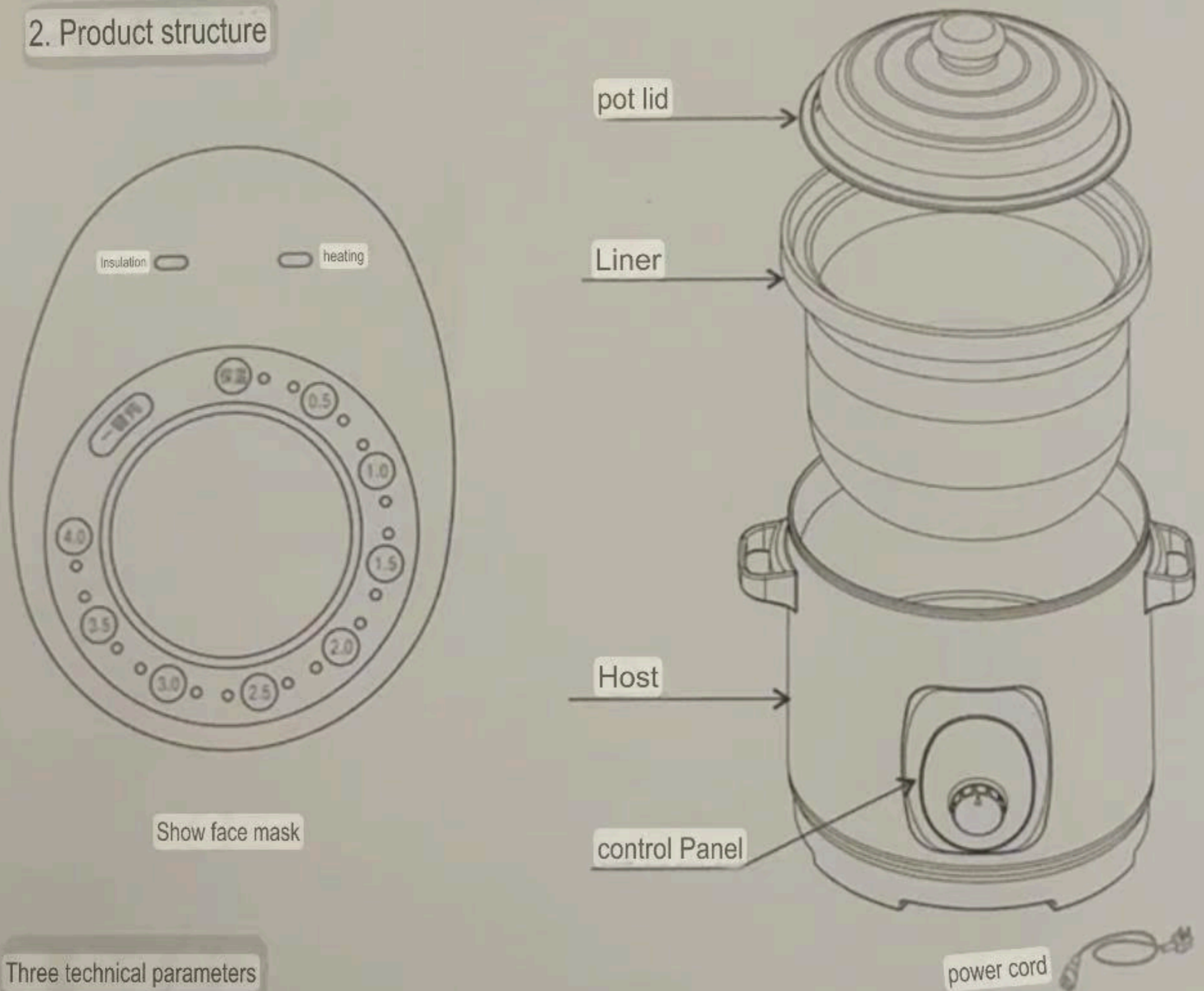
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Instructions for use of TGJ-SA series

Product introduction

This natural purple clay soup pot features a high-quality natural purple clay inner liner, making it especially suitable for cooking soups, porridge, and nourishing dishes. It's a healthy and delicious cooking tool, a great helper in the home kitchen. It uses a timer and automatic thermostat for simple operation; it also features one-touch stewing, keep warm, and 0-4 hour cooking time settings, achieving fully automatic, unattended cooking for convenience and practicality.

2. Product structure



Three technical parameters

Specifications and models	Inner tank volume	Rated power	Applicable power supply
TGJ100-SA1-110	10.0L	850W	110V~60Hz
TGJ100-SA2-110	10.0L	850W	110V~60Hz
TGJ100-SA3-110	10.0L	850W	110V~60Hz
TGJ100-SA4-110	10.0L	850W	110V~60Hz

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Introduction to four functions

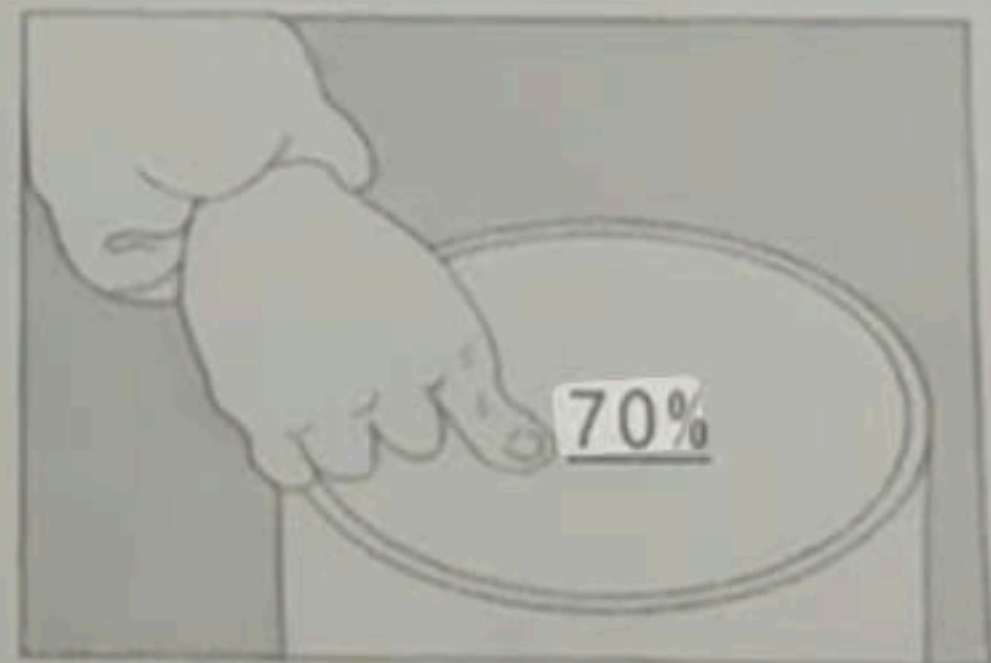
1. "Keep Warm" setting: The machine defaults to "Keep Warm," which is used to keep food warm and maintain a certain temperature.
2. "One-touch stew" setting: This function is suitable for stewing food for a long time. Turn the knob counterclockwise to the "one-touch stew" setting. At this time, the heating indicator light will light up. The "one-touch stew" function does not have a countdown function. You need to manually adjust the knob to set it back to the keep-warm mode. Therefore, you should pay attention to the control of water volume and cooking time to avoid boiling dry, which may affect the normal use of the product or damage the product.
3. "0~4" settings: According to the time indicated on the control panel, rotate the knob clockwise to your desired cooking time. The heating indicator light will illuminate. For example, when the knob is turned clockwise to the "4.0" position, it indicates that the cooking time is set to 4 hours. After the countdown ends, the timer will point to "Keep Warm," and the machine will return to the keep warm state, with the keep warm light illuminating, achieving automatic control.
4. This product is suitable for cooking methods that require slow heat, such as stewing, braising, boiling, and simmering. It is especially good for making soups, porridges, stewed chicken, and braised beef brisket (beef tendon). It is also an ideal kitchen tool for making desserts and ginger vinegar.
5. This product does not have an automatic shutdown control function, so please disconnect the power after use to avoid abnormal use or damage to the product.

Five ways to use

1. Wipe the outer surface of the inner liner and the surface of the heating plate with a dry cloth, then put the inner liner into the machine body and rotate the inner liner slightly to ensure good contact between the inner liner and the heating plate.



2. Put food and an appropriate amount of water into the inner pot, making sure it does not exceed 70% of the inner pot's capacity;



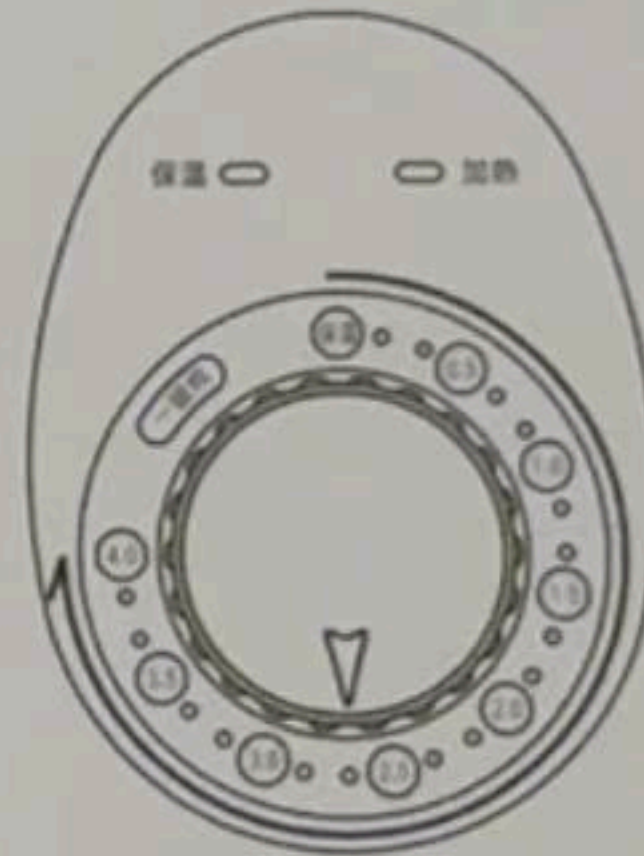
3. Connect the power supply (make sure the plug and socket are fully inserted to prevent poor contact and sparking).



4. Turn the knob to "One-touch stew" or the "0~4.0" range until the "heating" indicator light illuminates to start cooking.



5. To stop cooking on the "One-Touch Stew" setting, turn the knob to the "Keep Warm" setting. The keep warm indicator light will illuminate. (It will automatically switch to keep warm after cooking is complete on settings "0-4.0").



6. After cooking, please unplug the power cord.

Kind tips:

1. The arrow on the knob indicates the cooking time selection, from left to "One-Touch Stew" and right to "4.0". Do not apply excessive force to avoid damaging the knob. "One-Touch Stew" is a long-term heating mode and will not stop automatically; it must be manually turned off.
2. After cooking, remember to turn off the power, otherwise the machine will not stop heating and maintain the heat preservation state.
3. When cooking food, please control the amount of water and cooking time to avoid boiling dry or burning.
4. When the ambient temperature is low, it is recommended to extend the cooking time or use the "one-touch stew" function.
5. Fill the inner pot with 70% water at room temperature. The boiling time is about 2 to 2.5 hours. If you need to shorten the cooking time, you can add warm water at about 60°C for cooking.

Six menu introduction

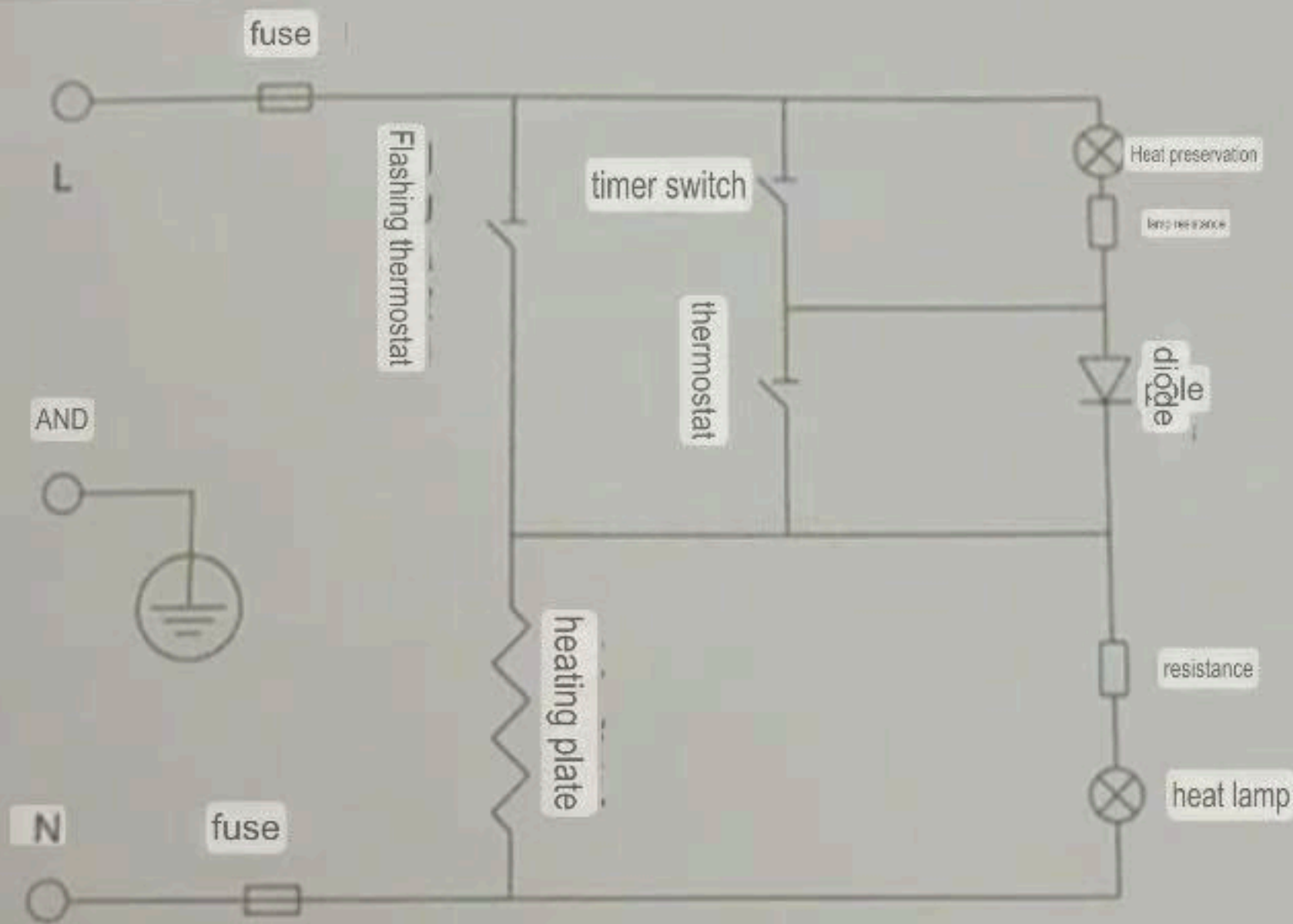
Function	Reference time	Function	Reference time
Nutritious soup	3:30~4:00	Muscle	2:30~3:00
Pig's trotters	2:00~2:30	porridge	2:30~3:00

Friendly reminder: Please adjust the cooking time above according to your personal taste preferences to achieve the best flavor.

Seven troubleshooting

serial number	Fault phenomenon	Cause	Troubleshooting
1	The heating element does not generate heat	Poor line contact or 熔断器损坏	Send to designated maintenance department for repair
	Heating element generates heat	The indicator light is damaged	Send to designated maintenance department for repair
2	The heating element does not generate heat	The heating element is burned out	Send to designated maintenance department for repair

Eight electrical schematics



Nine things to note

1. There may be an unusual odor when using it for the first time, which is normal and will gradually disappear with use. Please use it with confidence.
2. The inner liner is made of ceramic. Take care to prevent it from colliding with hard objects or falling from a height to avoid breakage.

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3. Do not expose electrical components to excessive moisture or immerse them in water, otherwise the insulation performance of the electrical components will be compromised.

4. Do not cook the inner pot over an open flame, and avoid sudden temperature changes. Do not pour hot oil or boiling water directly into the cold inner pot, and do not place the inner pot containing hot soup directly on cold objects (such as marble slabs, floors, water, etc.). The inner pot must be cooled down before cleaning to prevent it from cracking due to thermal expansion and contraction.

5. When using this product, keep it at least 100 mm away from the wall and place it in a stable, dry place. Do not use it in places with poor heat resistance (such as: plastic tables, cloth, cotton wool, carpet).

6. If the power cord is damaged, it must be replaced with a special flexible cord or a special power cord purchased from our company or our service department.

7. If any abnormality occurs during use, please take it to the designated repair shop for repair. Do not disassemble or repair it yourself.

8. The power supply voltage used should match the voltage specified on the product, and a three-pronged socket with a ground wire must be used.

9. This product should not be allowed for children to play with or use alone. Keep out of reach of infants and young children to avoid damage.

To prevent dangerous accidents such as electric shock and burns.

10. Never attempt to modify or disassemble the machine yourself.

11. When unplugging the power cord, be sure to hold the plug part and do not pull on the power cord.

12. When working, do not bring your hands or face close to the steam vent to avoid burns; when opening the lid, be careful of steam burns and remove your hands with a dry cloth or towel.

+ Warm reminder

* For perishable foods, it is recommended not to keep them warm or keep them warm for extended periods to avoid spoilage.

* After selecting the desired function, you can adjust the cooking time by pressing the hour or minute buttons according to your personal preferences.

To achieve the best taste in food.

* The recommended rice-to-water ratio for cooking porridge is 1:12 (for example, 1 cup of rice to 12 cups of water; 1 cup of rice is approximately 150g).

The maximum amount of rice should not exceed 3 cups, otherwise it is easy to overflow; of course, this is just a suggestion, and the rice-to-water ratio can be adjusted according to personal taste preferences.

* The amount of food and water placed inside should not exceed 70% of the inner liner's capacity, otherwise it may overflow.

* A slight, intermittent ticking sound during use is normal and should not be a cause for concern.

* When placing the inner liner into the machine body, gently rotate the inner liner to ensure good contact between the inner liner and the heating plate.

* Cooking time is displayed in increments of 1 minute (TGD-SA series).

* During cooking, pressing and holding the "Keep Warm/Cancel" button for 2 seconds will cancel the operation and return the device to standby mode; pressing other buttons will have no effect. (TGD-SA series)

11 Cleaning and Maintenance

1. After each use, please unplug the power cord. Disconnect the power and allow the inner liner to cool down before cleaning.

2. The inner liner and outer lid of the purple clay are smooth and can be cleaned simply by using a soft cloth dampened with neutral detergent.

3. The main body and heating plate can be cleaned by wiping with a wrung-out damp cloth.

4. Do not immerse the entire unit in water for cleaning, as this may cause electric shock or malfunction.

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12. Please note the following to avoid cracking the purple clay inner liner.

- Do not use an open flame to cook the inner pot of the purple clay pot. Do not place the inner pot on an open flame (gas stove) or on a heat source such as an electric ceramic stove. It can only be heated on the pot body of this product.
- The inner liner must be cooled before cleaning; it must not be cleaned while the purple clay liner is still warm.
- The bottom of the inner liner should not remain damp for extended periods. It is recommended to invert the inner liner after use. Keep the bottom dry and do not soak the entire inner liner in water for an extended period of time.
- Do not suddenly add cold water to a hot inner tank, nor suddenly add hot water to a cold inner tank.
- Do not place the inner container containing hot food on a cold surface such as marble or tile.

13. After-sales service

1. The main unit of the Sanyuan brand purple clay pot comes with a one-year warranty (only applicable to products used in the home; the purple clay inner pot and lid are not covered by the warranty).
2. The warranty period begins on the date of the product's sales invoice. Please present the invoice or warranty card when requesting repairs.
3. The following situations are not covered under warranty:
 - Damage caused by improper use and storage by the consumer;
 - Since the inner liner and outer lid are fragile, they are not covered under warranty.
 - Damage caused by disassembly and repair by personnel not authorized by our company's designated repair department;
 - No valid ticket;
 - The product model listed on the invoice does not match the actual model or has been altered.
 - Damage caused by force majeure;
4. If the inner liner is accidentally damaged, please call 0757-81991498 to order mail order from our company or purchase it from a local repair shop.
5. For products not covered by the warranty, our company will still be happy to serve you.

XIV. Packing List

Internal tank lid	power cord	manual	warranty card	Certificate
One set, one piece each		one bottle	one serving	one serving

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Special instructions

1. If the inner liner needs to be stored away from the sun for an extended period of time, please clean it thoroughly and let it air dry to ensure that it is stored dry and prevent it from becoming moldy due to moisture.
2. If there are any technical improvements to the product, a new version of the instruction manual will be prepared without prior notice.
3. The appearance and color of the product are subject to change. The actual product shall prevail.
4. If the product malfunctions, please contact the nearest authorized service center listed on the warranty card for repair.

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Richmond, BC, Canada

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