

Boil the pearl steps:

1. Add water and boil water

Pour 2500ML of boiling water into the pot (cold water is also available, but the cooking time is longer), plug in the plug, turn on the power switch, first press the "Function Select" button, then the screen "boiled pearls" and "boiled water" The indicator light is on, and then press the "Start" button to start boiling water. At this time, the pot pattern on the upper left of the screen is flashing, indicating that water is being boiled.

2. After the buzzer alarm, add pearls

When the water in the pot boils, there will be a buzzer alarm to add pearls. At this time, the "plus pearl" indicator lights up. When you hear the alarm prompt, open the lid, pour 900 grams of pearl into the pot, stir the pearl with a spoon. At least stir for more than 60 seconds, so that the pearls are dispersed as much as possible and the lid is covered.

3, start cooking pearls

After adding the pearl, when the water in the pot boils again, it will automatically jump to the "boiled pearls" step, and the boiled pearl indicator lights up. At this time, the screen displays the set time and immediately enters the countdown. This process does not require repeated mixing, the machine will fully cook the pearls.

4, start boring pearls

After the countdown of boiled pearls, it will automatically jump to the "sweet

pearl" step (this function does not heat, the pearl is even more transparent with the remaining temperature, this is also the characteristics of the pearl), the boring pearl indicator lights up at the same time, the screen displays the set time and immediately enters the countdown.

5, the end of the process to take out the standby

After the countdown of the "Sweet Pearl" step, it automatically enters the standby state, the screen displays the word "END", and a buzzer alarm is issued. At this point, the whole boring pearl process ends, and the pearl is taken out and rinsed with pure water at room temperature for cooling. With ice water, if the water is too cold, the pearl will become hard and not elastic.

Various types of pearls and methods:

Original black pearl Add water 2800ML, 1KG pearl raw material ( 1 pack) to cook for 25 minutes, simmer 25 minutes, after the end of pure water cold.

Brown sugar pearls Add water 2300-2500ML, 1KG pearl raw materials (1 pack) for 25 minutes, simmer for 25 minutes, and then rinse with pure water.

Brown sugar round pearl Add water 2300-2500ML, 1KG pearl raw material ( 1 pack) to cook for 25 minutes, simmer 25 minutes, after the end of pure water cold.

White pearls Add water 2000-2300ML, 1KG pearl raw materials ( 1 pack) for 25 minutes, simmer for 25 minutes, and then rinse with pure water.

Amber pearls Add water 2000-2300ML, 1KG pearl raw materials ( 1 pack) for 25

minutes, simmer for 25 minutes, and then rinse with pure water.

Strawberry Pearl Add water 2300-2500ML, 1KG pearl raw material ( 1 pack) for 25 minutes, simmer for 25 minutes, and then rinse with pure water.

Cherry Blossom Pearl Add water 2300-2500ML, 1KG pearl raw material ( 1 pack) to cook for 25 minutes, simmer 25 minutes, after the end of pure water cold.

If you are cooking large pearls, you can only cook 600G of pearl raw materials.

**In addition, do not always open the pot to stir the pearls after stirring, which will decrease the temperature and will also lead to cook unfamiliar.**

#### CAUTIONS IN USE

Thank you for using our Simi Pearl Pot, which must be read before use:

2. When boiling water to boil the pearl, the amount of water must not be over 2600ML, and the pearl cannot exceed 1KG. If there is too much volume, it will overflow.

Method of brown sugar pearls:

1. After finishing the pearl according to the method indicated above, rinse it with normal temperature pure water, pour 200cc of black syrup into the pot, then pour the pearl into the mixture evenly, select "insulation function", adjust the

temperature to 70. Degree, simmer 20~30 minutes. That is, you can use it (you can set the temperature and working time according to your daily operation experience)

2. There are honey pearls on the market. After finishing the pearls according to the prompt method, rinse them with normal temperature pure water, pour 200cc of black syrup into the pot, then pour the pearls into the mixture and mix them. "Feed for 10-20 minutes (adjust the time according to your needs), you need to open the lid and stir every 2-3 minutes. After the end, adjust to the "insulation" function, the temperature is adjusted to 45-55 degrees, simmer 20 minutes, you need to take out when you need it, you can keep it warm without shutting down.