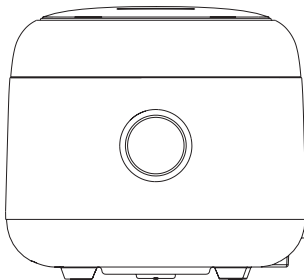


Operation Instruction

Electronic Rice Cooker
JRC-3HP02



Please read this user manual carefully before using the product and keep it properly

Introduction

Thank you for purchasing our electronic rice cooker. To ensure optimal performance and safe operation, we kindly ask you to read this instruction manual thoroughly before use. Please retain it for future reference. If you have any questions or require assistance during use, please contact your local after-sales service center for support.

Special reminder: Product specifications and features are subject to change without prior notice for continuous improvement.

Precautions

To ensure safety and prevent harm or damage to yourself, others, or property, please follow the safety guidelines outlined below. Failure to comply with these warnings may lead to accidents or injuries.



Prohibited items



Required items



Daily Precautions

1. Keep the rice cooker out of children's reach and do not allow children to operate it unsupervised to avoid electric shock, burns, or other injuries.
2. Do not insert metal objects such as metal shavings, wires, or needles into the product or its crevices, as this may cause electric shock or malfunction.
3. Please always unplug the rice cooker during cleaning, when not in use, or in the event of a malfunction, to prevent electrical leakage or accidental operation.
4. Before use, ensure the power cord is securely connected to the socket. A loose connection can lead to device damage, short circuits, or fire hazards.
5. Please do not place the rice cooker directly on or near fire or heat sources, as this may damage the product, cause malfunctions, or pose a safety hazard.
6. Please do not place this product on unstable, moist, high-temperature, smooth, or non-heat-resistant surfaces (such as plastic tablecloths, fabric, or carpets), to avoid the risk of electric shock, fire, or accidents that may cause injury or property damage.
7. Please use the power outlet with a rated current of 10A or higher and an AC voltage of 220-240V to prevent fire, electric shock, or other accidents.
8. Do not plug in or unplug the power cord with wet hands to avoid electric shock. When unplugging, always hold the plug itself, not the cord, to prevent damage to the power cable.

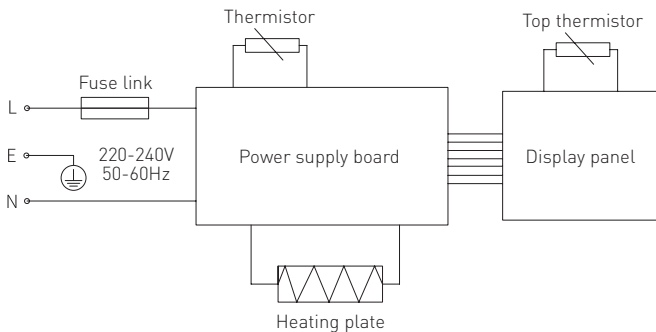
9. If the power cord is damaged, it must be replaced by the manufacturer, maintenance department or a similar professional in order to avoid danger.
10. This product is a Class I appliance, meaning the power outlet must have a properly grounded connection.
11. This product is intended for home use only. The company assumes no responsibility for any accidents or injuries resulting from commercial or improper use or non-compliance with this manual.
12. This product should not be operated with external timers or independent remote control systems.
13. This product is for indoor use only, not in wet areas or outdoors to prevent electric shock and damage from device aging.
14. Please do not move the product during operation.
15. This product is not suitable for use by individuals with sensory or mental impairments, or those lacking relevant experience or knowledge (including children), unless under the supervision and guidance of a professional. Ensure that children are supervised and do not play with the product.
16. Please send the product to the after-sales service department for repair, in order to keep away from fire, electric shock or injury, do not disassemble the product or replace the parts by yourself.
17. After unpacking, please put the plastic bag into the trash can immediately to prevent children from playing with it and causing the risk of suffocation.
18. During operation, do not open the lid, and avoid contact with the metal parts or steam vents to prevent burns.
19. Please keep the bottom and edges of the inner pot clean. Ensure there are no water droplets or food particles between the pot bottom and the heating plate. The pot should be placed evenly to avoid poor contact that could damage components.
20. Please do not cover the lid with a wet cloth during operation to prevent steam blockages and overheating that may damage the appliance.
21. Please do not immerse the appliance into the water.
22. Please use the provided rice spoon in this product and do not use the instrument with sharp edges to avoid damaging the inner pot.
23. It is strictly prohibited to use non built-in inner pot of this product to prevent component damage caused by overheating.
24. Do not heat any bagged, canned, or bottled items inside the appliance to prevent explosion risks.

25. Do not operate the appliance if the inner pot is not properly placed in the main unit or if the inner pot is empty to avoid damaging the components.
26. When not in use for extended periods, keep the appliance dry and avoid storing it in a damp environment.
27. It is strictly prohibited to lift the inner pot of the product during operation or before cooling to avoid burns.
28. This product is only suitable for use in areas below an altitude of 2000 meters.
29. Please do not cook acidic food ($\text{pH} < 5$).

Components

Rice spoon	Measuring cup	Steam rack	Power cord	Instruction manual
1	1	1	1	1

Electrical Schematic Diagram



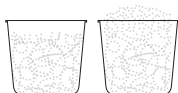
Quick Start Guide

- 1 Use the measuring cup to measure the rice as shown below.

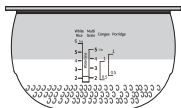
Correct example



Incorrect example



- 2 Add water.



- When cooking with four cups of rice, add water to scale 4
(This figure is for reference only)

Instructions for Use

- ① All functions should not exceed their corresponding highest water level; Do not use the inner pot to wash rice.
 - ② The cancel function only takes effect after long pressing the "Cancel" key for 2s.
- 1 **Keep warm function**
 - ① After cooking, the rice cooker will automatically switch to the heat preservation state;
 - ② You can manually activate the "Keep Warm" function from standby mode.
 - 2 **Timer function** | Example: Steam timer
 - ① Add water to the corresponding water level line based on the ingredients. Place the cleaned ingredients in the steam rack, and place the steam rack into the inner pot.
 - ② Close the lid, connect the power, and select the "Steam" function using the "Menu" key
 - ③ Adjust the timer by pressing the "+" or "-" keys; press the "Start" key to begin the timer function.
- When using the "Steam" function, ensure the water level exceeds the 2-cup mark but does not surpass the steam rack.
 - Timer functions are available for Congee, Soup, Porridge.
 - In timer mode:

Press the "+" key to increase the time by 5 minutes each time.

Press the "-" key to decrease the time by 5 minutes each time.

Press and hold the "+" or "-" key for 2s to quickly increase or decrease the timer time.

3 **Timer function** | Example: Preset Congee

Scenario: It is currently 10 PM, and you want your congee ready by 6 AM the next day, meaning the preset time is 8 hours (time difference from now to the desired completion time).

- ① After rinse the rice, add to the inner pot and fill water to the appropriate level based on the rice quantity. Close the lid.
- ② Connect the power, select the "Congee" function using the "Menu" key, press the "Timer" key to enter the preset mode.
- ③ Adjust the preset cooking time using the "+" or "-" keys until the time matches the desired completion time. Press the "Start" key to activate the preset congee function.
- The preset functions include: Quick Rice, Slow Cook, Multi Grain, Soup, Porridge, Congee, Steam.
- In preset mode:
Press the "+" key to increase the time by 10 minutes each time.
Press the "-" key to decrease the time by 10 minutes each time.
Press and hold the "+" or "-" key for 2s to quickly increase or decrease the preset time.
- The preset time is an estimated time, and the maximum preset time is 24 hours. It is recommended not to exceed 12 hours for optimal results.

4 **Reheat**

- ① Place the leftover rice into the inner pot, stir the rice, sprinkle an appropriate amount of drinking water, and close the lid of the rice cooker;
- ② Select the "Reheat" function using the "Menu" key, and press the "Start" key to enter the cooking mode.

5 **Multi Grain**

- ① Mixed grains (such as corn grits, quinoa, brown rice, glutinous rice, buckwheat) should be soaked in water for at least 5-6 hours before cooking;
- ② Wash the grains and rice, mix them evenly and place them into the inner pot;
- ③ Add water to the inner pot, not exceeding the corresponding water level line, and close the lid of the rice cooker;
- ④ Select the "Multi Grain" function using the "Menu" key, and press the "Start" key to

enter the cooking mode.

⑥ Porridge

- ① Rinse the prepared ingredients (millet/seafood/brown rice/miscellaneous grains or others) and place them in the inner pot;
- ② Add an appropriate amount of water to the water level in the inner pot (depending on the amount of rice), and close the lid of the rice cooker;
- ③ Select the "Porridge" function using the "Menu" key, and press the "Start" key to enter cooking mode.

⑦ Soup

- ① Rinse the raw materials with fresh water, put them into the inner pot, then add water into the inner pot, the added water should not exceed the highest water level of Porridge;
- ② Close the lid of the rice cooker, select the "Soup" function through the "Menu" key, and press the "Start" key to enter the cooking state.

⑧ Steam

- ① Prepare the ingredients to be steamed and add water to the corresponding water level according to the amount of ingredients.
- ② Put the cleaned ingredients into the steamer and place the steam rack into the inner pot.
- ③ Close the top cover of the rice cooker, press "Menu", and select "Steam".
- ④ Press Start to enter the cooking state.

⑨ Approximate time required for Quick Rice

Function \ Amount of rice	2 cups of rice	4 cups of rice	6 cups of rice
Quick rice	Approx. 30 minutes	Approx. 40 minutes	Approx. 45 minutes

- This data is obtained from laboratory conditions (room temperature: 23.0°C, rated voltage: 220V~, rice water volume ratio of 1:1.2 (rice water volume ratio of 1:1.4 for multigrain rice), rice species is northeast of Fulinmen, altitude not exceeding 1000m);

Rice refers to dry rice that has not been soaked in water, and several cups of rice refer to the amount of rice measured using the measuring cup provided with this prototype; The time required from cooking to entering the insulation state; The reference time is based on 5 cups of rice, and the remaining reference time for

cooking may be shortened or extended due to factors such as voltage, room temperature, season, water volume, and rice variety.

Cleaning and Maintenance

Attention: Ensure the rice cooker is unplugged before cleaning. Handle the inner pot with care to avoid collisions or deformation. Do not use steel wool or abrasive materials to clean the inner pot to prevent scratching the coating.

- ① Clean the exterior of the rice cooker. Open the lid by holding it with one hand and using the other hand to pull the central silicone pad on the inner lid to remove it.
- ② Wash the inner lid and sealing ring thoroughly. Dry them with a soft cloth before reattaching them securely. Remove the inner pot and clean both its interior and exterior with a soft sponge. Dry the inner pot with a clean, soft cloth and store it properly.

Statement

The data in this instruction manual is provided by the Joyoung R&D Center database.

Fault Analysis and Troubleshooting

Please authorize local after-sales service department to carry out repairs and installations

Fault phenomenon	Cause analysis	Fault resolution
The indicator light is not on	The circuit power supply is not connected	Check if the power is connected
	Power wire fault	Send to the after-sales service department for repair
The heating plate does not heat up	Circuit malfunction	Send to the after-sales service department for repair
	The fuse is blown	
	Heating plate malfunction	
The indicator light is on The heating plate does not heat up	Circuit malfunction	Send to the after-sales service department for repair
	Heating plate malfunction	
The rice is not done	Cooking too much or too little	Adjust the total capacity of rice and water within the range of the highest to lowest scale lines
	Incorrect ratio of rice to water	Adjust the ratio of rice to water
	The inner container is not properly placed and hanged	Gently rotate the inner container to restore it to normal
	There is a foreign object between the inner container and the heating plate	Clean foreign objects, but do not use water to directly clean them
	Inner container deformation	Send to the after-sales service department for repair
	Circuit malfunction	
	Sensor malfunction	
The rice is burnt	The inner container is not properly placed and hanged	Gently rotate the inner container to restore it to normal
	Inner container deformation	Send to the after-sales service department for repair
	Circuit malfunction	
	Sensor malfunction	

Fault phenomenon	Cause analysis	Fault resolution
Automatically enter warm keeping function or digital screen Display error code:E5	Not placed in the inner container	Cut off the power,After the rice cooker cools down, it can still be used normally
	Dry burning without water inside the inner container	
	The inner container is not properly placed and suspended	
Congee overflows	Cooking too much or too little	Adjust the quantity to a moderate level
Digitel screen display error code:E1/E2/E3 /E4/E6/E7	Circuit malfunction	Press the 'Cancel' button, turn off the power, and then turn it back on. If the issue persists,please send it to the after-sales service department for repair

Recipe

Recipe	Ingredients	Instruction
Huang Qiao Rice	Non-instant oatmeal: 224g Buckwheat: 168g Corn Grits: 112g Glutinous rice: 56g Water: 768g	<ol style="list-style-type: none"> 1. Soak the glutinous rice in water for 4-5 hours, and soak the buckwheat for about 2 hours. 2. Rinse the oatmeal, buckwheat, corn grits, and glutinous rice thoroughly, then add them to the inner pot of the rice cooker. Add water until the total weight is 1328g and stir well before closing the lid. 3. Select the "Multi Grain" function and press the "Start" button to begin cooking. 4. Once cooking is complete, open the lid and stir well before serving. (Adjust the water amount according to the quantity of rice used.)
Braised Rice	Rice: 3 cups (420g) Green peas: 50g Shiitake mushrooms: 50g Corn kernels: 50g Carrot: 50g Water: 528g Soy sauce: 15g Oyster sauce: 20g Vegetable oil: 10g Salt: 3g Chopped spring onions: 2g	<ol style="list-style-type: none"> 1. Slice and shiitake mushrooms, peel and dice the carrot, and rinse the green peas and corn kernels to drain. 2. Rinse 420g (3 cups) of rice and place it in the rice cooker inner pot. Add water until it reaches 948g. Mix in soy sauce, oyster sauce, vegetable oil, and salt. Then, layer, shiitake slices, diced carrot, green peas, and corn kernels on top of the rice. Cover the pot. 3. Select the "Slow Cook" function and press the "Start" button to begin cooking. 4. Once cooking is complete, open the lid and sprinkle with chopped spring onions, mixing well before serving.

Recipe	Ingredients	Instruction
Rich Chicken Soup	Chicken: 500g White mushrooms: 50g Dried shiitake mushrooms: 4 pieces Goji berries: 1g Salt: 4.5g Chicken essence: 2g Ginger slices: 15g Water: 900g Spring onions (cut into sections): 8g	<ol style="list-style-type: none"> 1. Soak the dried shiitake mushrooms in water to rehydrate. Clean the white mushrooms and cut the spring onions into sections. 2. Cut the chicken into pieces and blanch with ginger slices in cold water. After blanching, rinse under cold water and set aside. 3. Place the chicken, white mushrooms, dried mushrooms, salt, chicken powder, ginger slices, and water into the rice cooker's inner pot, stirring evenly. Close the lid. 4. Select the "Soup" function and set the timer to 90 minutes using the "+" and "-" buttons, then press the "Start" button to begin cooking. 5. Once cooking is complete, open the lid, stir well, and sprinkle with spring onion sections before serving.
Coke Chicken Wings	Chicken wings: 500g Coke: 150g Dark soy sauce: 10g Light soy sauce: 15g Oyster sauce: 15g Salt: 1.5g Ginger slices: 20g Cooking oil: 15g Chopped spring onions: 2g White sesame seeds: to taste	<ol style="list-style-type: none"> 1. Score two slits on one side of each chicken wing then place them in cold water with some ginger slices and bring to a boil. Remove and rinse under cold water. 2. Add light soy sauce, dark soy sauce, ginger slices, oyster sauce, salt and cooking oil to the chicken wings and marinate; 3. Put ginger slices at the bottom of the pot, put the chicken skin down in the pot, pour all the marinade into it, add cola to cover the chicken wings, and close the lid; 4. Select the "Steam" button and press the "Start" button to start cooking; 5. Once cooking is complete, open the lid, stir well, and sprinkle with chopped spring onions and white sesame seeds before serving.

Recipe	Ingredients	Instruction
Peach Gum Snow Pear Lily Dessert	Dried peach gum: 50g Snow pear: 1 (about 350g) Dried lily bulbs: 20g Job's tears: 50g Dried lotus seeds: 20g Red dates: 6 pieces Goji berries: 2g Rock sugar: 50g Water: 950g	<ol style="list-style-type: none"> 1. Soak the dried peach gum in water overnight. Soak the dried lily bulbs and dried lotus seeds in water for 1 hour, and soak the job's tears for 4-5 hours. Peel and dice the snow pear. 2. Rinse the soaked peach gum and place it in the inner pot along with the diced snow pear, lily bulbs, job's tears, lotus seeds, red dates, rock sugar, and water. Cover the lid. 3. Select the "Soup" function, then use the "+" and "-" buttons to set the time to 90 minutes, and finally press the "Start" button to begin cooking. 4. Once cooking is complete, open the lid, stir well, and sprinkle with goji berries. It can be served immediately or chilled in the refrigerator for a better taste.
Green Bean Lily Soup	Green beans: 150g Dried lily bulbs: 15g Rock sugar: 40g Water: 1050g	<ol style="list-style-type: none"> 1. Soak the dried lily bulbs in water for 1 hour. 2. In the inner pot, add the green beans, soaked lily bulbs, and rock sugar. Cover the lid. 3. Select the "Soup" function, set the time to 60 minutes using the "+" and "-" buttons, and then press the "Start" button to begin cooking. 4. Once cooking is complete, stir well and serve.

Terms & Conditions of Warranty

1. Warranty Period:

This product comes with a two year manufacturer's warranty effective from the purchasing date on valid proof-of-purchase, original receipts or invoices or delivery date (if the delivery date is later than the purchasing date).

2. Warranty Coverage:

If the product has a manufacturing defect during the warranty period, you can contact Joyoung Malaysia after-sales service team or authorized distributor/retailer. Upon verification of the defect, you can apply for free Warranty Repair Service.

Note: Packing materials like boxes, interior foam, paper cards, user manual and other consumables parts are not covered under warranty.

3. Exclusion from warranty:

The warranty does not cover:

- Normal wear and tear.
- Use of the product in commercial usage.
- Alterations to the product spare part from non-authorized service centres.
- Damage caused by improper use, including mishandling or damage by third parties
- No warranty for accessories/consumable parts.

4. Paid Repair Services (within warranty period):

Free warranty repair service will not be applicable in any of the following situations, though paid repair services are available:

- Products purchased from unauthorized dealers or sellers.
- Product does not comply with Malaysia product standard, including differences in voltage and adapter compatibility.
- Damage caused by improper use, maintenance, and storage.
- Defects found after the warranty period has expired.
- Damage from unauthorized disassembly.
- Damage due to natural disaster, accidents, or even beyond our control (e.g. acts of God,

floods, accidents, governmental orders)

- Failure or damage due to misuse or abuse such as incorrect operation, liquid exposure, inappropriate voltage, or transportation damage.

5. Charges for Non-Warranty Repairs

- After receiving the defective product sent by the customer, Joyoung Malaysia service team will inspect the product to determine whether it is covered by the warranty.
- If the damage is due to misuse or is outside the warranty, you will be responsible for the repair fees, parts costs, and one-way shipping costs if you opt for repair services.
- If you choose to cancel the repair for non-warranty products, you will be responsible for both round-trip shipping costs.

Note: SC Alliances (M) Sdn Bhd reserves the right to reject any warranty claim if the appliance is used for commercial or semi-commercial purposes, or if the product does not comply with Malaysian product standards, including differences in voltage and adapter compatibility.

Contact us:

1. General inquiry: Please contact our customer service team: +6010-8801010.
2. Live Chat: Joyoung Malaysia (Shopee/Lazada)
3. Technical Support: Please contact our service centre at 03-8026 6226 (Highpoint Service Network Sdn Bhd)

Operation Hours: 9am-6pm (Mon-Fri)

Closed on Public Holiday

尊敬的用户：

感谢您购买九阳电饭煲。书中所有内容仅供用户使用和维护时参考，具体以实物为准。如果您在使用过程中仍有问题，请向当地九阳售后服务中心或本公司客服中心咨询。

特别说明：

1.本说明书上所有内容均经过认真核对，如有任何印刷错漏或内容上的误解，可向本公司咨询。

2.产品如有更新，恕不另行通知。

产品注意事项

为了保证安全，避免对您和他人造成伤害和财产损失，请务必遵守以下安全事项，不遵守安全警告而错误使用可能导致事故的发生，请务必遵守。

⊘ 绝对禁止操作项

⚠ 必须遵循操作项

❗ 日常注意操作项

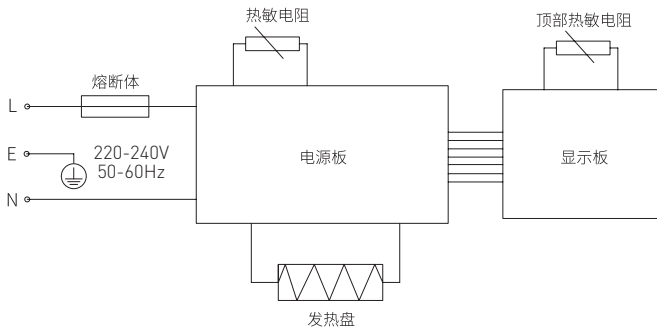
- ⊘ 1.请放置于儿童不能触及的地方，禁止儿童单独操作，以免触电、烫伤或造成其他伤害。
- ⊘ 2.禁止在产品内部或缝隙中插入金属屑、铁丝、针等异物，否则会引起触电或工作异常。
- ⚠ 3.在清洗、产品出现故障或不使用时，为防止漏电或意外启动，请务必拔掉电源插头。
- ⚠ 4.使用前，必须确保电源线与插座连接可靠，否则会因接触不良导致器件损坏，引发短路或火灾等危险。
- ⚠ 5.请勿将本产品直接放在火上或任何靠近热源、火源的地方，否则产品会受到损坏或发生故障，甚至发生危险。
- ⚠ 6.请不要将本产品放在不平稳、潮湿、高温、光滑、不耐热（如塑料台布、棉布、地毯等）的台面上，以免触电、起火、脱落等造成伤害事故和财产损失。
- ❗ 7.请单独使用额定电流为10A及以上，交流电压为220-240V的电源插座，以免引起火灾、触电等事故。
- ❗ 8.不可用湿手插、拔插头，以免触电。拔下插头时，必须握住插头柄，不能拉扯电源线，否则易损伤电源线。

- 9.如果电源软线损坏，必须用专用软线或从其制造商或维修部买到的专用组件来更换。
- 10.本产品为I类器具，插座接地线需保持良好接地。
- 11.本产品仅作为家庭使用。任何商业用途、不适当用途或未遵守本说明书使用引发的事故或伤害本公司均不负任何责任。
- 12.本器具不能在外接定时器或独立的遥控控制系统的方式下运行。
- 13.本产品仅供在室内使用，不可在潮湿的地方和户外使用，以防触电和器件老化造成损害事故。
- 14.工作过程中，请勿搬移产品。
- 15.本产品不适用下列人士：感官或心理功能障碍者、缺乏相关经验或知识者（包括儿童）等人群使用。除非他们在专业人士的监督和指导下使用本产品。应照看好儿童，确保他们不玩耍本产品。
- 16.产品发生故障请送售后服务部维修，切勿自行拆卸产品或更换配件，以免引起火灾，触电或受伤。
- 17.打开包装后，请即刻将塑料袋放入垃圾桶，以免儿童玩耍，造成窒息的危险。
- 18.当产品在工作时，勿打开上盖、勿靠近产品的金属部分以及蒸汽孔，以防烫伤。
- 19.内胆底部和边缘应保持干净、胆底与发热盘表面不能附有水滴、饭粒等杂物，内胆放置平稳，否则会因发热盘与内胆接触不良而烧坏元件。
- 20.在产品工作时，请勿用湿布覆盖煲盖，以防蒸汽无法排出及机体无法散热造成器件损坏。
- 21.器具不得浸入水中或淋水。
- 22.请使用本产品自带的饭勺，不要使用带有尖锐棱角的器具，以免损坏内胆。
- 23.严禁使用本产品非自带的内胆，以防过热造成元器件损坏。
- 24.不要将任何袋装、罐装或瓶装的物品放入本产品内加热，否则有爆炸的危险。
- 25.在内胆未放入主机中或内胆为空的时候，请勿启动操作，以免造成元器件损坏。
- 26.长时间不用时应保持产品干燥，切勿在潮湿环境中存放。
- 27.产品在工作中或冷却前，严禁端提内胆，以免烫伤。
- 28.本产品仅限于海拔2000米以下地区使用。
- 29.请勿烹饪酸性食品（ $\text{pH} < 5$ ）。

装箱附属品 | 各一个

饭勺	量杯	蒸笼	电源线	说明书
1	1	1	1	1

电气原理图



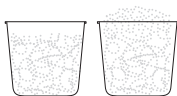
烹饪准备 | 接通电源

① 量米，使用附带的量杯

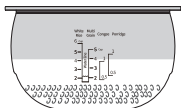
正确的例子



错误的例子



② 加水



- 若用4杯米煮饭时，请加水至刻度4的位置（此图仅供参考）

使用说明

- ① 所有功能请勿超过其对应的最高水位线；请勿用内胆淘米。
- ② 取消功能须长按“Cancel[取消]”按键2秒钟后才有效。

① 保温功能

- ① 烹饪结束后电饭煲自动进入保温状态；
- ② 也可以在待机状态下选择“Keep Warm[保温]”功能进入保温状态。

② 定时功能 | 例：蒸煮定时

- ① 根据食材，加水至相应水位线，将洗干净的食材放入蒸笼，并把蒸笼放入内胆；
- ② 合上电饭煲上盖，连接电源，通过“Menu[功能]”键选择“Steam[蒸煮]”功能；
- ③ 按“+”或“-”键调整定时的时间；按“Start[开始]”键启动定时功能。
 - “Steam[蒸煮]”功能加水应超过2杯米的对应水位线，但不超过蒸笼
 - 可定时的功能有：Congee[稀饭]、Soup[美味汤]、Porridge[香浓粥]
 - 定时功能状态下：按“+”键，每按一次增加五分钟；按“-”键，每按一次减少五分钟；长按“+”或“-”按键2秒后，可实现定时时间的快速增加或减少

③ 预约功能 | 例：预约稀饭。现在是晚上10点，需要明天早上6点完成，则预约时间为8个小时（预约时间为当前时间到烹饪完成的时间差）

- ① 把淘干净的米放入内胆，根据米量，加水至相应水位线，合上电饭煲上盖；
 - ② 连接电源，通过“Menu[功能]”键选择“Congee[稀饭]”功能，按“Timer[预约]”键进入预约状态；
 - ③ 接着按“+”或“-”键调整到当前时间多久饭煲完成烹饪时间；
 - ④ 点击“Timer[预约]”键，进入预约稀饭功能，煮稀饭将会在规定时间内完成。
- 可预约的功能有：Quick Rice[快煮饭]，Slow Cook[精煮饭]，Multi Grain[杂粮饭]，Steam[蒸煮]，Congee[稀饭]，Soup[美味汤]，Porridge[香浓粥]
 - 预约功能状态下：按“+”键，每按一次增加十分钟；按“-”键，每按一次减少十分钟；长按“+”或“-”按键2秒后，可实现预约时间的快速增加或减少
 - 设定时间为预估时间，最长预约时间为24小时，建议最好不要超过12小时。

④ 热饭

- ① 将剩饭倒入内胆，翻动米饭，洒上适量的饮用水，合上电饭煲上盖；
- ② 通过“Menu[功能]”键选择“Reheat[热饭]”功能，按“Start[开始]”键进入烹饪状态。

⑤ 杂粮饭

- ① 各种杂粮（如玉米糝，藜麦，糙米，糯米，荞麦）需提前浸泡，建议浸泡时间5-6小时以上；
- ② 将杂粮和米淘洗干净后，混合均匀倒入内胆里；
- ③ 将水加入内胆，加水不能超过对应的水位线，合上电饭煲上盖；
- ④ 通过“Menu[功能]”键选择“Multi Grain[杂粮饭]”功能，按“Start[开始]”键进入烹饪状态。

⑥ 煮粥

- ① 将准备好的食材（或小米/海鲜/糙米/杂粮）淘净，放入内胆；
- ② 加适量水至内胆水位线位置（视米量而定），合上电饭煲上盖；
- ③ 通过“Menu[功能]”键选择“Porridge[香浓粥]”功能，按“Start[开始]”键进入烹饪状态。

⑦ 煲汤

- ① 洗净原料，放入内胆，将水加入内胆，加水不能超过粥的最高水位线；
- ② 合上电饭煲上盖，通过“Menu[功能]”键选择“Soup[美味汤]”功能，按“Start[开始]”键进入烹饪状态。

⑧ 蒸煮

- ① 把需要蒸的食材准备好，根据食材，加水至相应水位线。
- ② 将洗干净的食材放入蒸笼，并把蒸笼放入内胆。
- ③ 合上电饭煲上盖，按动“Menu[功能]”键，选择“Steam[蒸煮]”功能。
- ④ 按“Start[开始]”键进入烹饪状态。

9 Quick Rice[快煮饭]所需的大约时间

功能 \ 米量	两杯米	四杯米	六杯米
Quick Rice[快煮饭]	约30分钟	约40分钟	约45分钟

- 本数据来自实验室条件下（室温:23.0℃，额定电压:220V~，米水体积比为1:1.2，米种为福临门东北米，海拔不超过1000m）测试所得；米指的是未经水泡过的干大米，几杯米是指使用本样机所配的量杯量的米；时间为从煮饭开始到进入保温状态所需的时间；另外因电压、室温、季节、水量、米种等而异。

安装清洗

注意：清洁时请确定电饭煲处于断电状态，取/放内胆时请轻拿轻放，避免碰撞变形；请勿用钢丝球或者硬物擦洗内胆，以免刮伤内胆涂层。

- ① 将电饭煲外面清理干净，再打开电饭煲上盖，一只手扶住上盖，另一只手抓住内盖上的中心硅胶片往外用力可取下内盖。
- ② 将内盖、密封圈清洗干净，并用软抹布擦干，扣合安装到位。再取出内胆，用柔软的海绵将内胆内外清洗干净，然后用干软布擦干。

声明

本说明书中的数据由九阳研发中心数据库提供。

维修服务

请委托当地售后服务进行维修和安装

故障现象	产生原因	解决方法
指示灯不亮	电路电源没有接通	检查电源是否接通
	线路故障	送当地的售后服务部进行维修
发热盘不加热	电路故障	送当地的售后服务部进行维修
	熔断器烧断	
	发热盘故障	
指示灯亮 发热盘不加热	电路故障	送当地的售后服务部进行维修
	发热盘故障	
饭不熟	煮的量过多或过少	调整米、水总容量，范围在最高至最低刻度线之间
	米与水的比例不对	调整米与水的比例
	内胆未放好，悬空	把内胆轻轻转动，使之恢复正常
	在内胆和发热盘之间有异物	清理异物，但切勿使用水直接清洗
	内胆变形	送当地的售后服务部进行维修
	电路故障	
	传感器故障	
煮成焦饭	内胆未放好，悬空	把内胆轻轻转动，使之恢复正常
	内胆变形	送当地的售后服务部进行维修
	电路故障	
	传感器故障	
自动进入保温功能或数码屏显示错误代码：E5	未放入内胆	切断电源， 待电饭煲降温后仍可正常使用
	内胆内无水干烧	
	内胆未放好，悬空	
煮粥大量溢出	煮的量过多	将量调整到适中
数码屏显示错误代码：E1/E2/E3/E4/E6/E7	电路故障	按“取消键”，再断电，然后重新送电，如仍异常，则请送当地的售后服务部进行维修

菜谱	食材	做法
黄乔饭	非即食燕麦片 224g 荞麦 168g 玉米渣 112g 糯米 56g 水 768g	<ol style="list-style-type: none"> 1. 糯米提前用水浸泡4-5小时, 荞麦泡2h左右; 2. 将燕麦片、荞麦、玉米渣、糯米淘洗干净倒入电饭煲的内胆中, 加水至1328g搅拌均匀, 合上锅盖; 3. 选择“Multi Grain[杂粮饭]”功能键, 按“Start[开始]”键开始烹饪; 4. 烹饪结束, 开盖搅拌均匀即可食用。(根据所加入米量适量增/减水)
懒人焖饭	大米 3杯 420g 青豆 50g 香菇 50g 玉米粒 50g 胡萝卜 50g 水 528g 生抽 15g 蚝油 20g 食用油 10g 盐 3g 葱花 2g	<ol style="list-style-type: none"> 1. 将香菇切片、胡萝卜去皮切丁、青豆、玉米粒洗净沥干; 2. 420g(3杯)大米淘洗干净放入电饭煲内胆中, 加水至948g, 加入生抽、蚝油、食用油、盐搅拌均匀, 再将香菇片、胡萝卜丁、青豆、玉米粒铺在米饭表面, 合上锅盖; 3. 选择“Slow Cook[精煮饭]”功能键, 按“Start[开始]”键开始烹饪; 4. 烹饪结束, 开盖撒上葱花搅拌均匀即可食用。
香浓鸡汤	鸡肉 500g 白玉菇 50g 干香菇 4朵 枸杞 1g 盐 4.5g 鸡精 2g 姜片 15g 水 900g 葱段 8g	<ol style="list-style-type: none"> 1. 将干香菇提前泡发, 白玉菇洗净, 小葱洗净切段备用; 2. 鸡肉斩成块, 冷水下锅, 放点姜片焯出浮沫后, 捞出凉水冲洗干净备用; 3. 将鸡肉、白玉菇、干香菇、盐、鸡精、姜片和在一起倒入电饭煲的内胆中, 搅拌均匀, 合上锅盖; 4. 选择“Soup[美味汤]”功能键, 通过按“+”、“-”键设置时间为“90min”, 最后按“Start[开始]”键开始烹饪; 5. 烹饪结束, 开盖搅拌均匀, 撒上葱段即可食用。

菜谱	食材	做法
可乐鸡翅	鸡翅 500g 可乐 150g 老抽 10g 生抽 15g 蚝油 15g 盐 1.5g 姜片 20g 食用油 15g 葱花 2g 白芝麻 适量	1. 鸡翅一面划两刀,冷水下锅,放点姜片和料酒煮开,捞出凉水冲洗干净; 2. 将鸡翅加入生抽、老抽、姜片、蚝油、盐、食用油搅拌腌制; 3. 锅底放入姜片,鸡皮朝下码在锅内,把腌制的腌料全部倒进去,加入可乐没过鸡翅,合上锅盖; 4. 选择“Steam[蒸煮]”键,按“Start[开始]”键开始烹饪; 5. 烹饪完成,开盖搅拌均匀,撒上葱花即可食用。
桃胶雪梨百合羹	干桃胶 50g 雪梨 1个 350g 干百合 20g 薏仁米 50g 干莲子 20g 红枣 4颗 枸杞 2g 冰糖 50g 水 1200g	1. 干桃胶提前用水泡一晚上,干百合、干莲子提前用水泡1h,薏仁米提前用水泡4-5h,雪梨去皮切丁; 2. 桃胶泡好洗净,内胆中放入桃胶、雪梨丁、百合、薏仁米、莲子、红枣、冰糖、水,合上盖子; 3. 选择“Soup[美味汤]”功能键,通过按“+”、“-”键设置时间为“90min”,最后按“Start[开始]”键开始烹饪; 4. 烹饪结束,开盖搅拌均匀,撒上枸杞,即可食用,也可放入冰箱冷藏后食用,味道更佳。
绿豆百合汤	绿豆 150g 干百合 15g 冰糖 40g 水 1050g	1. 干百合提前用水浸泡1h; 2. 内胆中加入绿豆、泡好的干百合、冰糖,合上盖子; 3. 选择“Soup[美味汤]”功能键,通过“+”、“-”键设置时间为“60min”,最后按“Start[开始]”键开始烹饪; 4. 烹饪结束,搅拌均匀即可食用。

保修条款

1. 保修期限：

本产品自购买之日起享有两年制造商保修，需提供有效的购买凭证、原始收据或发票。如交货日期晚于购买日期，则以交货日期为准。

2. 保修范围：

若产品在保修期内出现制造缺陷，用户可联系九阳马来西亚售后服务团队或授权经销商/零售商。经确认缺陷后，用户可申请免费保修维修服务。

注意：包装材料如外箱、内部泡沫、纸卡、用户手册及其他消耗品不在保修范围内。

3. 保修除外条款：

以下情况不在保修范围内：

- 正常使用造成的磨损。
- 产品用于商业用途。
- 由非授权服务中心更改或更换的零部件。
- 因不当使用、第三方操作或其他外部原因造成的损坏。
- 附件或消耗品不享有保修。

4. 保修期内的付费维修服务：

如果出现以下情况，即便在保修期内，用户仍需自费维修：

- 从非授权经销商或卖家处购买的产品。
- 产品不符合马来西亚产品标准，包括电压及适配器兼容性差异。
- 因不当使用、维护及存储导致的损坏。
- 保修期届满后发现的缺陷。
- 因未经授权的拆卸造成的损坏。
- 因自然灾害、事故或不可抗力（如天灾、洪水、事故、政府命令）造成的损坏。
- 因误用或滥用（如操作不当、液体渗入、使用不当电压或运输损坏）导致的故障或损坏。

5. 非保修维修费用：

- 九阳马来西亚服务团队在收到客户寄回的有缺陷产品后，会对产品进行检查，以

确定是否属于保修范围。

- 若检测结果显示损坏原因是用户误用或不在保修范围内，用户需承担维修费用、零部件费用及单程运费（若选择维修服务）。
- 如用户选择取消非保修产品的维修服务，需承担往返运输费用。

注意： SC Alliances (M) Sdn Bhd 保留拒绝任何因商业或半商业用途使用、或产品不符合马来西亚产品标准（包括电压和适配器兼容性差异）的保修申请的权利。

联系我们：

1.一般咨询：请联系客户服务团队：+6010-8801010。

2.在线咨询：Joyoung Malaysia（Shopee/Lazada）

3.技术咨询：请联系服务中心：03-8026 6226（Highpoint Service Network Sdn Bhd）

营业时间：周一至周五，上午9点至下午6点

公共假期休息