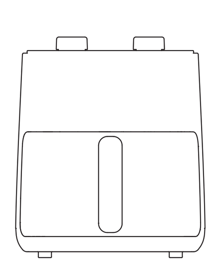
九阳	国际营销BU	STYLEMASTER NO.
型号：JAF-50F65	版本.1 1/11/2024 初稿输出	
内容：说明书设计稿		
设计：盛林锋		
研发：		
日期：1/11/2024		
尺寸：105mmx140mm		
颜色：K100		
工艺：60g双胶纸，折页		

Joyoung

User Manual

Air Fryer
JAF-50F65



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

Safety Precautions

⚠ Warning: Be alert to risks that may cause personal danger, serious injury, or major property loss.

1.During operation, the temperature of the front, sides, and top surfaces of the product will rise. Areas/surfaces marked with the "high-temperature surface" symbol ⚠ will become hot during operation. Be careful to avoid burn injury.

2.To prevent electric shock or short-circuit hazards, do not immerse this product and the power cord in any liquid.

⚠ Note: Pay attention to risks that may cause personal injury or property damage.

1.This product is not designed for use by people with physical, sensory, or mental disabilities, or lack of experience and knowledge (including children), unless supervised or instructed by a person responsible for their safety. Children should be supervised to ensure they do not play with the product.
2.After opening the package, immediately dispose of the plastic bags to prevent children from playing with them and causing suffocation.
3.Ensure there is enough space around the product during use, keeping at least 10cm distance from surrounding objects to prevent oil smoke pollution or fire hazards.
4.Ensure the product operates on a flat surface. Do not operate on carpets, towels, plastic, paper, or other flammable materials to prevent fire.
5.Do not place bagged, canned, or bottled items, cotton cloth, or flammable materials on or cover the product during use to avoid fire or explosion.
6.Remove all packaging materials before use. Otherwise, the product may cause fire or burns during operation.
7.This product is for household use only. Any commercial use, improper use, or failure to follow this manual will void the warranty, and the company will not be responsible for any resulting damage.
8.Keep the product at least 30cm away from fire sources to avoid damage or fire hazards.
9.Never leave the product unattended during operation to prevent fire or other hazards.
10.Unplug the product when not in use, during cleaning or moving, or if there is a malfunction to prevent electric shock or accidental startup.
11.This product's input voltage/frequency is 220-240V/50-60Hz. Before connecting the product to the power supply, check if it matches the local power voltage. Higher or lower voltage may damage components or affect product performance.
12.This is a Class I appliance. Ensure the grounding wire is properly grounded before use to prevent electric shock.
13.Use a 10A or higher grounded socket exclusively. Ensure the plug is fully inserted into the socket to prevent poor contact, which may cause overheating, short circuit, or fire hazards.
14.Do not plug or unplug the power plug with wet hands to avoid electric shock.
15.Do not let the power cord contact high-temperature surfaces or wrap around table edges. Avoid contact with sharp edges, burrs, or other protruding sharp objects to prevent electric shock or fire hazards.
16.A hanging power cord can cause accidents. Position the power cord properly during use to avoid tripping hazards.
17.When unplugging, hold the plug to pull it out. Do not pull or twist the power cord forcefully to prevent damage and electric shock hazards.
18.If the power cord is damaged, it must be replaced by the manufacturer, its service department, or similar qualified personnel to avoid danger.
19.To prevent electric shock or short circuit, do not wash or immerse this product in water or other liquids. Do not spray water on it to avoid damage or electric shock.
20.Do not insert pins, wires, or other metal objects into any gaps or openings in the casing or base to prevent electric shock injuries.
21.Do not use external timers or remote controls to prevent short circuits or fire hazards.
22.Do not place this product near high temperatures, strong magnets, or flammable and explosive gases (such as natural gas, biogas) to avoid damage, malfunction, or fire.
23.Do not touch the baking tray or baking tray handle during or before cooling to avoid burn injury.
24.Do not use the product for purposes other than food baking.
25.Check if the timer knob is in the "0" position before use.
26.During operation, use the knobs or handles. Do not touch the high-temperature surfaces or interior to avoid burns.
27.Do not operate the product empty (without any food) for a long time to prevent self-ignition and resulting injuries or property loss. It is recommended not to use it continuously for more than 3 hours.
28.Do not place any paper, plastic, or other flammable materials in the fryer during use to avoid fire hazards.
29.Do not place glassware, sealed containers, or other explosive items in the fryer for heating to avoid explosion hazards.
30.Ensure food does not touch the heating tube during use. Do not bake oversized food to prevent smoke or fire.
31.When baking acidic foods with pH<5 (such as vinegar, lemon juice sauces), wrap them in aluminum foil.
32.The product generates high temperatures and steam during operation. Do not touch or bring your face close to it. Be cautious when removing the frying basket to avoid burns from escaping hot steam.
33.After use, turn the timer knob to the "0" position and unplug the plug.
34.Use heat-resistant items to handle high-temperature objects to avoid burns.
35.Clean the frying basket and baking tray after each use to prevent smoke or fire from residue during future use.
36.The heating element surface still has residual heat after use. Let it cool before cleaning to avoid burns injury.
37.Unplug the plug immediately after using the machine.
38.If the product malfunctions or is damaged, stop using it and send it to the company's after-sales service point for repair. Do not attempt to repair it yourself to avoid danger.
39.Do not disassemble the product, as it may cause electric shock and injury. For repairs, contact an authorized service center.
40.When discarding this product and its packaging, hand it over to a qualified department for recycling. Cut off the power cord before discarding.
41.User should clean the frying basket surfaces in contact with food after use.

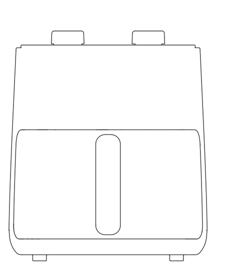
Warm Tips

- Before the first use, please remove the fryer and grill and clean them with detergent. After cleaning, place them in the air fryer and preheat for 10 minutes to eliminate any residual odors from packaging or transportation.
- It is normal to see a small amount of smoke or smell a slight odor when starting to use the product.
- Please use all original accessories provided with this product.

Dear user

Thank you for using the Joyoung Air Fryer. This manual is applicable to JAF-50F65,
All content in the book is for reference only when used and maintained by users. For any matters not covered, please feel free to consult the local after-sales service center or the customer service center.

This product complies with relevant laws, regulations, and standards for food contact accessories. Please feel free to use it with confidence. May Joyoung Air Fryer brings warmth, convenience, and health to your life.



Start here, experience cooking!

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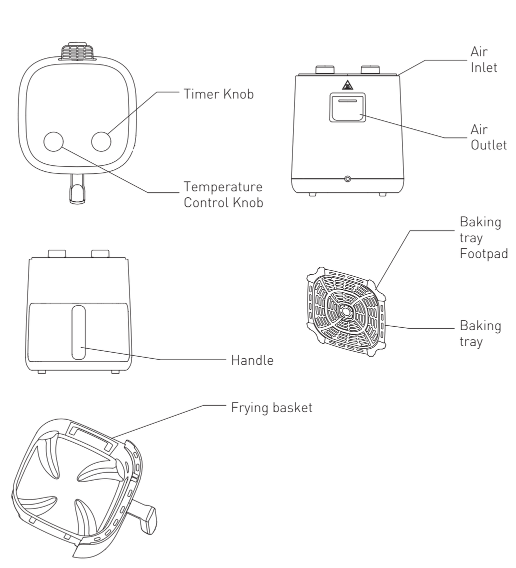
Components and Functions

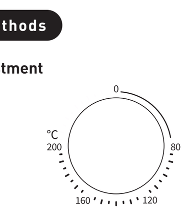


Note: Pictures are for reference only, the actual shape may vary.

Serial Number	Component Name	Function
1	Temperature Control Knob	0-200°C temperature adjustment
2	Timer Knob	0-60 minutes timer control
3	Air Inlet	Air flows in through the air inlet to form hot air circulation
4	Air Outlet	Air flows out through the air outlet to form hot air circulation
5	Handle	Used to push and pull the fryer
6	Baking tray Footpad	Used to hold food and place it in the fryer
7	Baking tray	Used to enhance the stability of the grill and prevent friction with the fryer
8	Frying basket	Used to place the grill

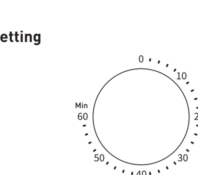
Product Usage Methods

Temperature Adjustment



- Turn the temperature control knob clockwise/counterclockwise to the desired temperature. The adjustable range is 0°C-200°C.
- Note: During the operation of the air fryer, when the internal temperature exceeds the preset value, the heating tube will stop heating. When the internal temperature cools below the preset value, the heating tube will start heating again. This cycle ensures the internal temperature remains at the preset value.

Timer Knob Setting



- The timer knob can be set from 0 to 60 minutes, with a maximum setting of 60 minutes. When set to the "0" position, the air fryer will be in a power-off state.
- Users can turn the timer knob clockwise to the desired position to set the time. When the set working time is over, there will be a "ding" sound to remind you.

Quick Start Guide

1.Remove all packaging materials.
2.Take out the frying basket and baking tray, and remove the bubble wrap.
3.Clean the frying basket and baking tray with warm water, and wipe the air fryer side walls and bottom with a cloth soaked in detergent. Use only after it is completely dry.
4.Place the air fryer on a stable surface.
5.Ensure there is enough space around the air fryer, keeping at least 10cm distance from other items, and do not place any items at the air outlet.

Note

- Before the first use, please remove the frying basket and baking tray and clean them with detergent. After cleaning, place them in the air fryer and preheat for 10 minutes to eliminate any residual odors from packaging or transportation.
- It is normal to smell an odor during the initial use, which is not a malfunction of the air fryer.

Instructions for Use

1.Place the baking tray in the frying basket.
2.Place the food on the baking tray according to its height, ensuring the food does not exceed the height of the frying basket.
3.Push the frying basket into the air fryer and set the desired heating temperature according to the recipe or personal preference.
4.Turn the timer knob clockwise to the appropriate working time, and the air fryer will start working.
5.When the work is completed, the air fryer will make a "ding" sound to remind you and automatically cut off the power.
6.Pull out the frying basket, place it on a table or heat-resistant support, and carefully remove the food from the baking tray using heat-resistant items.

Tips:

- Do not use plastic or paper containers that are not heat-resistant to hold food in the air fryer. Do not use glass or ceramic plates or lids.
- Adjust the working time according to personal taste. It is recommended to frequently check
- the food during the process to avoid burning.
For better grilling and baking results, it is recommended to preheat for 5-10 minutes before
- use.
The surface and air outlet of the air fryer may be very hot during and after operation. Do not
- touch or move it to avoid danger.
The fryer is not a water-holding component. If the water level is too high, it may leak, which
- is normal. It is recommended to clean the fryer and grill in the sink.
The front panel of the fryer is hollow inside. If water seeps in during cleaning, it is normal.
- Just let it dry.
Ensure the fryer is fully inserted into the machine during operation to avoid affecting the
- safety and cooking effect.

Troubleshooting

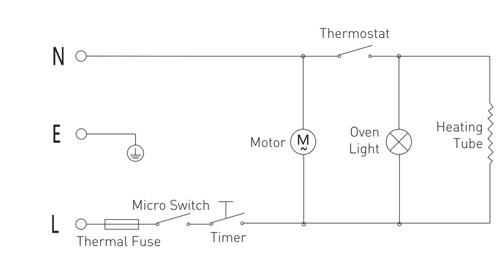
Fault Phenomenon	Cause Analysis	Solution
Product not working	Power not plugged in	Plug the power cord into a grounded socket
	Timer knob not rotated	Rotate the timer knob to the required cooking time
Fan not turning	Machine not powered on	Insert the power plug and rotate the timer knob
	Motor damaged or other components short-circuited	Send to designated repair point for repair
Cannot smoothly push the fryer into the product	Too much food, exceeding the frying basket surface	Reduce the amount of food and choose an appropriate amount
	Frying basket edge deformed	Send to designated repair point for repair
White smoke coming out	Cooking oily food	Large amounts of smoke may leak when cooking oily food, which is normal
	Residual oil residue from previous cooking in the fryer	Clean the fryer after each cooking

- If the problem cannot be solved, do not disassemble the machine yourself. Please send it to the local after-sales service department for repair.
- The above content may vary from the actual product due to model or component changes. Please refer to the actual product. No further notice will be given. Please understand!

Cleaning and Maintenance

1.Before cleaning the air fryer, turn off the switch and disconnect the power. Wait for the product to cool completely before cleaning.
2.If there is oil on the walls of the air fryer cavity, wipe it with a soft cloth soaked in neutral detergent.
3.The frying basket and baking tray can be removed and cleaned in water.
4.Do not immerse the entire product in water or other liquids to avoid electric shock or malfunction.
5.After cleaning, let the product dry and store it in a cool, dry place.

Electrical Schematic Diagram



Recipe

Recipe	Ingredients	Instruction
Blueberry Muffin Cake	Eggs: 2 Milk: 150g Corn oil or butter: 110g White sugar: 80g Cake flour: 250g Baking powder: 9g Butter: 12g Flour: 20g Powdered sugar: 12g	1.In a bowl, add eggs, milk, corn oil, and white sugar, and mix well. 2.Add cake flour and baking powder, and stir until there are no dry lumps. 3.Transfer the batter into a piping bag and fill the paper cups until they are one-third full. Add three blueberries, then continue filling to seven-tenths full and add another three blueberries. 4.In a bowl, combine the chopped butter, flour, and powdered sugar, and mix with your hands until crumbly. Sprinkle this mixture over the piped batter. 5.Place the paper cups in the air fryer. Set the temperature to 150°C and the time to 17 minutes, then start cooking. 6.Wait for the cooking to finish, and it's ready to enjoy
Spicy Chicken Thighs	Chicken thighs: 4 Ginger: 20g Green onions: 3-5 stalks Soy sauce: 13g Cooking oil: 10g Chili powder: 5g Salt: 2g Cumin powder: 2g Five-spice powder: 2g	1.Clean the chicken thighs and pat them dry. Wash the green onions and cut them into sections, and julienne the ginger for later use. 2.Place the chicken thighs in a bowl, adding cooking oil, green onion sections, ginger strips, soy sauce, salt, five-spice powder, chili powder, and cumin powder. Mix well and marinate for 4 hours; if you have time, seal and refrigerate overnight. 3.Place the marinated chicken thighs on the grill rack.

Recipe	Ingredients	Instruction
Spicy Chicken Thighs		4.Preheat the air fryer, set the temperature to 170°C, and the time to 23 minutes, then start cooking. 5.Wait for the cooking to finish, and it's ready to enjoy!
Spicy Grilled Fish	Crucian carp: 1 (400g) Soy sauce: 10g Oyster sauce: 20g Barbecue seasoning: 10g Cooking oil: as needed Green onions: as needed Ginger: as needed	1.Wash the green onions and cut them into sections; slice the ginger. 2.Scale the crucian carp, remove the internal organs, and wash it. Make diagonal cuts on the surface, then place it in a bowl. 3.In the bowl, add soy sauce, oyster sauce, barbecue seasoning, green onion sections, and ginger strips. Coat the surface and inside of the fish evenly with the marinade, then cover with plastic wrap and marinate for 2 hours. 4.Place the marinated crucian carp on the grill rack in the pot. 5.Preheat the air fryer, set the temperature to 170°C, and the time to 13 minutes, then start cooking. 6.Once cooking is finished, sprinkle with chili powder before serving.
Caramel Potato Chips	Sweet potato: 1 (350g) Eggs: 2 Cornstarch: 20g Honey: as needed	1.Wash the sweet potato, peel it, and cut it into 0.5-0.8cm thick slices. 2.In a bowl, add eggs and cornstarch, and stir until there are no lumps. 3.Dip the sweet potato slices into the egg mixture and place them on the grill rack. 4.Preheat the air fryer, set the temperature to 170°C, and the time to 14 minutes, then start cooking. 5.When there are 4 minutes left, remove the basket and brush a layer of honey on the sweet potato slices, then

Recipe	Ingredients	Instruction
Caramel Potato Chips		continue baking until done. 6.Once finished, it's ready to enjoy!
Spicy Grilled Corn	Corn: 2 ears Salt: 3g Chili powder: 5g Pepper salt: 3g Cooking oil: 4g Light soy sauce: 5g Oyster sauce: 4g Honey: 10g	1.Wash the corn thoroughly and drain the water. Cut one ear of corn in half and set aside. 2.In a bowl, combine salt, chili powder, pepper salt, cooking oil, light soy sauce, oyster sauce, and honey. Mix well. 3.Evenly spread the sauce over the corn. Wrap the sauced corn in aluminum foil and place it on the grill. 4.Preheat the air fryer to 190°C (375°F) and set the timer for 22 minutes to start cooking. 5.Wait for the cooking to finish, and it's ready to enjoy!
Oil-braised Shrimp	Fresh shrimp 300g Light soy sauce 15g Cooking oil 10g Pepper powder to taste Shredded ginger to taste	1.Clean the shrimp and remove the shrimp veins. Place them in a bowl and add cooking oil, light soy sauce, salt, pepper powder, and shredded ginger. Mix well and marinate for half an hour. 2.Evenly place the marinated shrimp on the grill. 3.Preheat the air fryer to 170°C (340°F) and set the timer for 10 minutes to start cooking. 4.Wait for the cooking to finish, and it's ready to 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 ven 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

安全注意事项

⚠ 警告：对可能导致人员危险、重伤、重大财产损失的风险要警惕。

1.工作期间，产品前部、左右侧和上部等表面温度会升高，贴有"高温表面"符号⚠的区域/表面，工作过程中会变烫，请注意避免烫伤。
2.为防止触点或短路等危险，切勿将本产品和电源线浸入到任何液体中。

⚠ 注意：对可能导致人员受伤或物品损害的风险要关注。

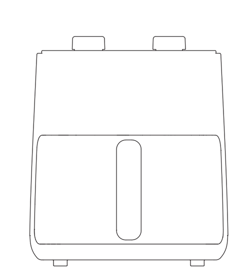
1.本产品并非设计给存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。应照看好儿童，确保他们不玩耍本产品。
2.打开包装后，请即刻将塑料袋放入垃圾桶，以免儿童玩耍，造成窒息的危险。
3.产品使用时，四周应留足够空间，与周边物体至少保持10cm距离，以防油烟污染家具，甚至引起火灾等危险。
4.请在水平台面上操作，请勿在地毯、毛巾、塑料、纸等易燃物上操作本产品，以防引起火灾。
5.使用过程中，请不要将袋装、罐装或瓶装的物品、棉纱布或易燃材料置于产品上或覆盖产品，以避免火灾、爆炸发生。
6.使用时必须将包装材料全部取下，否则产品在工作过程中会导致火灾、烧伤等。
7.本产品仅供家庭使用，任何商业用途、不适当用途或未遵守本说明书使用引起的故障，本公司均不负任何责任，此等故障损坏不在保修之列。
8.产品必须远离火源30cm以上，以免损坏产品或发生火灾危险。
9.切勿在无人看管的情况下让产品工作，以防产品突发情况造成火灾等危险。
10.无人使用本产品时、清洁或移动本产品时、产品出现故障时，请务必拔掉电源插头，防止漏电或意外启动造成损害。
11.本产品输入电压/频率为220-240V/50-60Hz，在将产品连接电源之前，请检查是否与当地的电源电压相符，高或低于此电压可能会损坏元器件或影响产品使用性能。
12.I类电器，使用前请确保接地线接地良好，以免发生漏电事故。
13.必须单独使用10A或以上带接地的插座，插头需彻底插入插座，以防接触不良而导致元件过热烧坏，引发短路或火灾等危险。
14.严禁用湿手插、拔电源插头，以免触电。
15.请不要让电源线接触高温表面或缠绕桌边，不要与尖锐的边缘、毛边、其他突出尖锐物接触。以防引起漏电，造成触电或火灾。
16.电源线悬垂易引起事故，建议使用时将电源线布置在合理的位置，以免绊倒带来危险。
17.拔下插头时，须握住插头拔出，切勿用力猛拉或扭曲电源线，以防电源线损坏，产生漏电危险。
18.如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
19.为防止触电或短路等危险请勿将本产品放在水或其他液体中冲洗或浸泡，不要对其喷洒水，以免器件损坏或漏电。
20.请勿向壳体、底座任何缝隙或开口处插入大头针、铁丝或其他金属物品以防触电造成伤害事故。
21.请勿在外接定时器或独立的遥控控制系统的方式下运行该产品，以防短路、自燃等危险。
22.请勿将本产品靠近高温、强磁、易燃易爆气体（如天然气、沼气等），以防引起器件损坏、故障或火灾。
23.产品在工作中或冷却前，严禁触碰烤架及烤架提手，以免烫伤。
24.严禁将产品作食物烘烤以外的其他用途。
25.使用前请检查定时旋钮是否在"0"的位置。
26.工作期间，请使用旋钮或把手，严禁触摸产品高温表面、内部，以免烫伤。
27.本产品不得长时间空烧（不放任何食材），以防发生自燃等造成伤害事故和财产损失。建议不要连续使用超过3小时。
28.使用时严禁将任何纸质类、塑胶类等易燃材料置于炸锅内，以免发生火灾危险。
29.请勿将玻璃器皿、密闭容器等易爆物品放置在炸锅内加热，以免发生爆炸危险。
30.使用过程中确保食物不要碰到加热管；请不要烤过大的食物，否则易导致冒烟、起火。
31.若烤制pH<5的酸性食材（如蘸醋、柠檬汁等酱料），请务必使用锡箔纸包裹。
32.产品在工作期间会产生高温和蒸汽，请勿用手触摸或将脸部靠近，特别在抽出炸锅时应非常小心，可能会有热蒸汽从电烤炉中涌出，以防烫伤。
33.使用完请先将定时旋钮调到"0"的位置，然后拔掉插头。
34.请使用高温隔热物件取高温物品，以防烫伤。
35.每次使用完毕，需对炸锅、烤架进行清洁，以防残留的粉渣、油渍等在下次烘烤时冒烟或起火。
36.本产品使用完毕后加热元件表面仍有余热，请冷却后再进行清洁，以防烫伤。
37.请在使用完机器后立即拔掉插头。
38.如产品发生故障或损坏，请停止使用，可以送到我公司的售后服务点维修，切勿自行修理，以免发生危险。
39.不可随意拆卸产品，否则有引起触电及受伤的危险，若有故障，请到指定维修点维修。
40.丢弃本产品和产品包装时，请交由有相关资质的部门回收，丢弃时请剪断电源线。
41.使用后，用户应清洁与食物接触的煎锅表面。

温馨提示

- 第一次使用前请将炸锅、烤架取出用清洁剂清洗，清洗好后放入空气炸锅预热10分钟以排除掉包装或运输过程中残留的异味。
- 开始使用时可能会有少量烟雾或轻微的异味发出，属正常现象。
- 请使用本产品的各项原装配件。

前言

尊敬的用户：
感谢您使用九阳空气炸锅。本说明书适用产品JAF-50F65。书中所有内容仅供用户使用和维护时参考，未尽事宜，欢迎向本公司的客户服务部门咨询。
本产品与食品接触配件均符合相应法律法规和标准要求，请放心使用。
愿九阳产品给您的生活带来温馨、便捷和健康。



从这里开始，感受烹饪！

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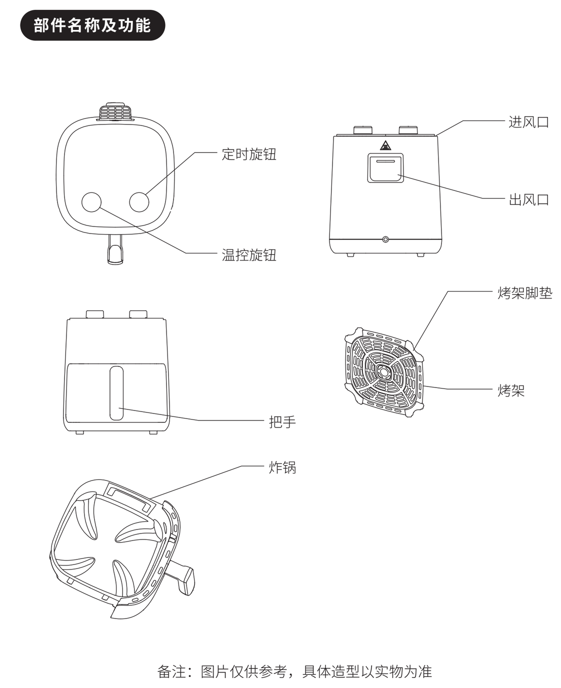
部件名称及功能



备注：图片仅供参考，具体造型以实物为准

序号	部件名称	功能
1	温控旋钮	0-200°C温度调节
2	定时旋钮	0-60分钟定时控制
3	进风口	从进风口流入空气形成热空气循环
4	出风口	从出风口流出空气形成热空气循环
5	把手	用于推放炸锅
6	烤架	用于盛放食物，并放置于炸锅中
7	烤架脚垫	用于提高烤架的放置稳定性并避免烤架与炸锅摩擦
8	炸锅	用于放置烤架

产品使用方法

温度调节

- 将温控旋钮顺/逆时针旋转到您想要的温度，温度可调节的范围为0°C-200°C。
- 注：空气炸锅工作过程中，当腔内温度高于预设值时，加热管将停止加热。待腔内温度冷却至低于预设值时，加热管重新开始加热。如此反复循环保证腔体内温度维持为预设值。

定时旋钮设定

- 0到60分钟定时旋钮，时间最多可以设定为60分钟，当设定到"0"档，空气炸锅将处于断电状态。
- 用户可将定时旋钮顺时针旋转到想要的位置进行时间设定。当设定工作时间结束时，会有"叮"的一声提示。

快速使用指南

1.除去所有包装材料。
2.取出炸锅、烤架去除气泡袋。
3.使用温水清洗炸锅、烤架，用浸过清洁剂的湿布擦拭空气炸锅侧壁及底部，待完全干燥后再使用。
4.将空气炸锅放置在平稳表面。
5.空气炸锅周围应预留足够空间，保证表面到其它物品至少10cm距离，出风口处不能放置任何物品。

注意

- 第一次使用前请将炸锅、烤架取出用清洁剂清洗，清洗好后放入空气炸锅预热10分钟以排除掉包装或运输过程中残留的异味。
- 初次使用时可能会闻到异味，这属正常现象，非空气炸锅故障。

使用说明

1.将烤架置于炸锅中。
2.根据食物的高度，合理放置在烤架上，保证食物不超过炸锅的高度。
3.将炸锅推入空气炸锅中，根据食谱或个人喜好设置您想要的加热温度。
4.将定时旋钮顺时针旋转到适当的工作时间，此时空气炸锅即开始工作。
5.当工作完成，空气炸锅会"叮"的一声响提示您，并自动切断电源。
6.拉出炸锅，将炸锅放置桌子或耐高温的支撑物上，使用耐高温隔热物件将食物小心地从烤架上取出

小贴士：

- 请勿使用塑料或纸质等不耐热的容器承载食物放入空气炸锅。
- 请勿使用玻璃或陶瓷的盘子或盖子。
- 可根据个人口味调整工作时间，工作过程中建议您经常检查食物避免食物烤焦。
- 为使烧烤、烘焙效果更好，建议使用前先预热5-10分钟。
- 空气炸锅处于工作状态和工作结束后的一段时间内，外表面及出风口的温度可能非常高，请勿随意触摸、移动，以免造成危险。
- 炸锅为非盛水部件，其螺钉连接处不密封，当炸锅内水位过高导致渗水，属正常现象，建议将炸锅、烤架放入水池中清洗。
- 炸锅前面板内部中空，清洗时有水渗入属正常现象，晾干即可。
- 空气炸锅工作时，确保炸锅推入整机到位，以免影响机器运行安全与食物烘烤效果。

故障分析及排除

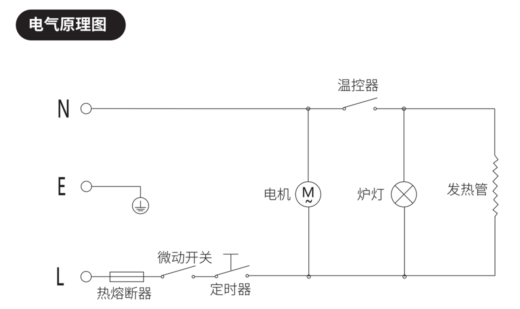
故障现象	原因分析	解决方法
产品未工作	电源未插	将电源线插头插入接地插座中
	没有旋转定时旋钮	将定时旋钮旋转到所需烹饪时间
风扇不转	机器未接通	插入电源插头，旋转定时旋钮
	电机损坏或其他元器件短路	请送当地售后服务部进行维修
不能顺利的将炸锅推入产品	食物盛放过多，高出炸锅面	减少食材，选择适量的食材
	炸锅边缘变形	请送当地售后服务部进行维修
冒出白烟	正在烤制油腻的食材	在烤制油腻的食材时将有大量的烟渗漏，属正常现象
	炸锅中还有残留上次烤制后的油脂残渣	请务必在每次烘烤完成后清洗炸锅

- 如问题不能解决，切勿私自拆卸机器。请送当地售后服务部进行维修。
- 以上内容如因型号或零部件变更与实物不符，请以实物为准，恕不另行通知，敬请谅解！

清洁和保养

1.清洁空气炸锅前，请先关闭开关并断开电源，待产品完全冷却后再进行。
2.如空气炸锅腔体壁有油污，请用浸过中性清洁剂的柔软湿布进行擦拭。
3.炸锅、烤架等配件可取出在水中清洗。
4.切勿将整个电烤炉浸入水或其它液体中清洗，以免发生触电危险或功能故障。
5.清洁完毕，待产品晾干后放置于阴凉干燥处保存。

电气原理图



食谱

菜谱	食材	做法
蓝莓玛芬蛋糕	鸡蛋 2个 牛奶 150g 玉米油或黄油 110g 白糖 80g 低筋面粉 250g 泡打粉 9g 黄油 12g 面粉 20g 糖粉 12g	1. 在碗中加入鸡蛋、牛奶、玉米油、白糖，搅拌均匀； 2. 加入低筋面粉和泡打粉，搅拌至无干粉状态； 3. 将面糊装入裱花袋中，挤入纸杯中，挤至三分满时，加入三粒蓝莓，再继续挤至七分满，再放三粒蓝莓； 4. 将切碎的黄油、面粉和糖粉放入碗中，用手捏成碎粒混匀，撒在挤好的面糊上，将纸杯蛋糕放至烤架上； 5. 空气炸锅通电，将温度调至150°C，时间旋至17分钟，开始制作； 6. 等待制作结束即可。
香辣鸡腿	大鸡腿 4个 生姜 20g 小葱 3-5根 生抽 13g 食用油 10g 辣椒粉 5g 食盐 2g 孜然粉 2g 五香粉 2g	1. 鸡腿洗净，擦干表面水分，小葱洗净切段，姜切丝备用； 2. 将鸡腿放入碗中，加入食用油、葱段、姜丝、生抽、食盐、五香粉、辣椒粉和孜然粉，抓拌均匀，腌制4小时，有时间的可以密封冷藏腌制一晚； 3. 将腌制好的鸡腿放入烤架上； 4. 空气炸锅通电，温度调至170°C，时间旋至23分钟，开始制作； 5. 等待制作完成即可。
香辣烤鱼	鲫鱼 1条 400g 生抽 10g 蚝油 20g 烧烤料 10g 食用油 适量 小葱 适量 生姜 适量	1. 小葱洗净切段，生姜切丝， 2. 将鲫鱼刮去鱼鳞，去除内脏后，洗净，在表面切花刀，然后放在盆中； 3. 在盆中加入生抽、蚝油、烧烤料、葱段和 生姜丝，将鲫鱼表面和内部涂抹均匀调味料， 然后盖上保鲜膜腌制2个小时； 4. 将腌制好的鲫鱼放在锅内烤架上； 5. 空气炸锅通电，温度调至170°C，时间调至13分钟，开始制作；

菜谱	食材	做法
香辣烤鱼		6. 等待制作结束后，表面撒上辣椒面即可食用。
焦糖薯片	红薯 1个 350g 鸡蛋 2个 玉米淀粉 20g 蜂蜜 适量	1. 红薯洗净，去皮，切成0.5-0.8cm的薄片； 2. 在碗中加入鸡蛋和玉米淀粉，搅拌至无颗粒状态； 3. 将红薯片裹上鸡蛋液，放在烤架上； 4. 空气炸锅通电，温度调至170°C，时间调至14分钟，开始制作； 5. 当烘烤时间剩余4分钟时，取出炸锅，在红薯片表面刷上一层蜂蜜后，继续烘烤至结束； 6. 制作结束后即可食用。
香辣烤玉米	玉米 2根 盐 3g 辣椒粉 5g 椒盐粉 3g 食用油 4g 生抽 5g 蚝油 4g 蜂蜜 10g	1. 将玉米洗净后，沥干水分，1根玉米切半，备用； 2. 取一口碗，加入盐、辣椒粉、椒盐粉、食用油、生抽、蚝油和蜂蜜，搅拌均匀； 3. 将酱料均匀的涂抹在玉米上，再将涂满酱料的玉米用锡纸包起来，放至烤架上； 4. 空气炸锅通电，温度调至190°C，时间调至22分钟，开始制作； 5. 等待制作结束后即可。
油焖虾	明虾 300g 生抽 15g 食用油 10g 胡椒粉 适量 姜丝 适量	1. 将虾洗净，去虾线，放入碗中，加入食用油、生抽、盐、胡椒粉和生姜丝，抓拌均匀，腌制半小时； 2. 将腌制好的虾均匀地放在烤架上； 3. 将空气炸锅通电，温度调至170°C，时间旋至10分钟，开始制作； 4. 等待制作完成即可。

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。

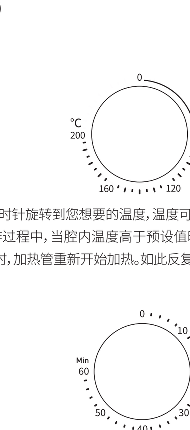
3. 保修除外条款：
以下情况不在保修范围内：
- 正常使用造成的磨损。
- 产品用于商业用途。
- 由非授权服务中心更改或更换的零部件。
- 因不当使用、第三方操作或其他外部原因造成的损坏。
- 附件或消耗品不享有保修。

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

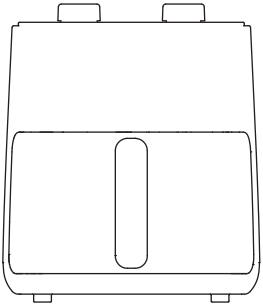


Joyoung

User Manual

Air Fryer

JAF-50F65



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

Safety Precautions

⚠ Warning: Be alert to risks that may cause personal danger, serious injury, or major property loss.

1.During operation, the temperature of the front, sides, and top surfaces of the product will rise. Areas/surfaces marked with the "high-temperature surface" symbol ♨ will become hot during operation. Be careful to avoid burn injury.

2.To prevent electric shock or short-circuit hazards, do not immerse this product and the power cord in any liquid.

⚠ Note: Pay attention to risks that may cause personal injury or property damage.

1.This product is not designed for use by people with physical, sensory, or mental disabilities, or lack of experience and knowledge (including children), unless supervised or instructed by a person responsible for their safety. Children should be supervised to ensure they do not play with the product.

2.After opening the package, immediately dispose of the plastic bags to prevent children from playing with them and causing suffocation.

3.Ensure there is enough space around the product during use, keeping at least 10cm distance from surrounding objects to prevent oil smoke pollution or fire hazards.

4.Ensure the product operates on a flat surface. Do not operate on carpets, towels, plastic, paper, or other flammable materials to prevent fire.

5.Do not place bagged, canned, or bottled items, cotton cloth, or flammable materials on or cover the product during use to avoid fire or explosion.

6.Remove all packaging materials before use. Otherwise, the product may cause fire or burns during operation.

7.This product is for household use only. Any commercial use, improper use, or failure to follow this manual will void the warranty, and the company will not be responsible for any resulting damage.

8.Keep the product at least 30cm away from fire sources to avoid damage or fire hazards.

9. Never leave the product unattended during operation to prevent fire or other hazards.
10. Unplug the product when not in use, during cleaning or moving, or if there is a malfunction to prevent electric shock or accidental startup.
11. This product's input voltage/frequency is 220-240V/50-60Hz. Before connecting the product to the power supply, check if it matches the local power voltage. Higher or lower voltage may damage components or affect product performance.
12. This is a Class I appliance. Ensure the grounding wire is properly grounded before use to prevent electric shock.
13. Use a 10A or higher grounded socket exclusively. Ensure the plug is fully inserted into the socket to prevent poor contact, which may cause overheating, short circuit, or fire hazards.
14. Do not plug or unplug the power plug with wet hands to avoid electric shock.
15. Do not let the power cord contact high-temperature surfaces or wrap around table edges. Avoid contact with sharp edges, burrs, or other protruding sharp objects to prevent electric shock or fire hazards.
16. A hanging power cord can cause accidents. Position the power cord properly during use to avoid tripping hazards.
17. When unplugging, hold the plug to pull it out. Do not pull or twist the power cord forcefully to prevent damage and electric shock hazards.
18. If the power cord is damaged, it must be replaced by the manufacturer, its service department, or similar qualified personnel to avoid danger.
19. To prevent electric shock or short circuit, do not wash or immerse this product in water or other liquids. Do not spray water on it to avoid damage or electric shock.
20. Do not insert pins, wires, or other metal objects into any gaps or openings in the casing or base to prevent electric shock injuries.
21. Do not use external timers or remote controls to prevent short circuits or fire hazards.
22. Do not place this product near high temperatures, strong magnets, or flammable and explosive gases (such as natural gas, biogas) to avoid damage, malfunction, or fire.
23. Do not touch the baking tray or baking tray handle during or before cooling to avoid burn injury.

24. Do not use the product for purposes other than food baking.
25. Check if the timer knob is in the "0" position before use.
26. During operation, use the knobs or handles. Do not touch the high-temperature surfaces or interior to avoid burns.
27. Do not operate the product empty (without any food) for a long time to prevent self-ignition and resulting injuries or property loss. It is recommended not to use it continuously for more than 3 hours.
28. Do not place any paper, plastic, or other flammable materials in the fryer during use to avoid fire hazards.
29. Do not place glassware, sealed containers, or other explosive items in the fryer for heating to avoid explosion hazards.
30. Ensure food does not touch the heating tube during use. Do not bake oversized food to prevent smoke or fire.
31. When baking acidic foods with pH←5 (such as vinegar, lemon juice sauces), wrap them in aluminum foil.
32. The product generates high temperatures and steam during operation. Do not touch or bring your face close to it. Be cautious when removing the frying basket to avoid burns from escaping hot steam.
33. After use, turn the timer knob to the "0" position and unplug the plug.
34. Use heat-resistant items to handle high-temperature objects to avoid burns.
35. Clean the frying basket and baking tray after each use to prevent smoke or fire from residue during future use.
36. The heating element surface still has residual heat after use. Let it cool before cleaning to avoid burns injury.
37. Unplug the plug immediately after using the machine.
38. If the product malfunctions or is damaged, stop using it and send it to the company's after-sales service point for repair. Do not attempt to repair it yourself to avoid danger.
39. Do not disassemble the product, as it may cause electric shock and injury. For repairs, contact an authorized service center.
40. When discarding this product and its packaging, hand it over to a qualified department for recycling. Cut off the power cord before discarding.
41. User should clean the frying basket surfaces in contact with food after use.

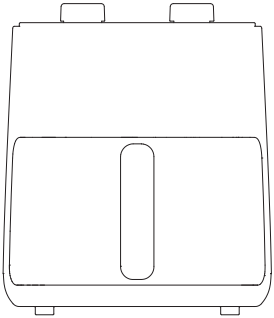
Warm Tips

- Before the first use, please remove the fryer and grill and clean them with detergent. After cleaning, place them in the air fryer and preheat for 10 minutes to eliminate any residual odors from packaging or transportation.
- It is normal to see a small amount of smoke or smell a slight odor when starting to use the product.
- Please use all original accessories provided with this product.

Dear user

Thank you for using the Joyoung Air Fryer. This manual is applicable to JAF-50F65,
All content in the book is for reference only when used and maintained by users. For any matters not covered, please feel free to consult the local after-sales service center or the customer service center.

This product complies with relevant laws, regulations, and standards for food contact accessories. Please feel free to use it with confidence. May Joyoung Air Fryer brings warmth, convenience, and health to your life.



Start here, experience cooking!

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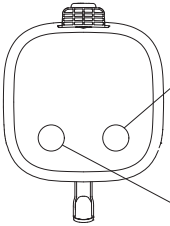
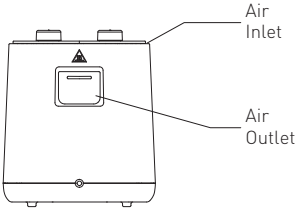
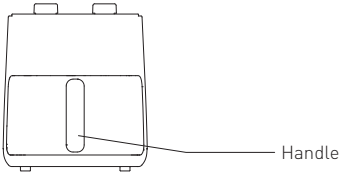
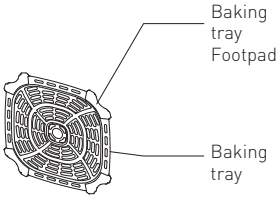
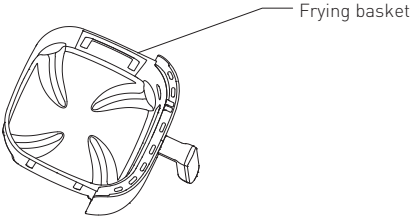
Components and Functions









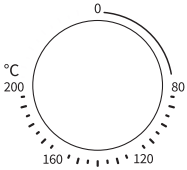


Note: Pictures are for reference only, the actual shape may vary.

Serial Number	Component Name	Function
1	Temperature Control Knob	0-200°C temperature adjustment
2	Timer Knob	0-60 minutes timer control
3	Air Inlet	Air flows in through the air inlet to form hot air circulation
4	Air Outlet	Air flows out through the air outlet to form hot air circulation
5	Handle	Used to push and pull the fryer
6	Baking tray Footpad	Used to hold food and place it in the fryer
7	Baking tray	Used to enhance the stability of the grill and prevent friction with the fryer
8	Frying basket	Used to place the grill

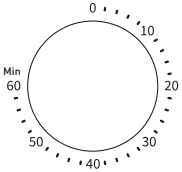
Product Usage Methods

Temperature Adjustment



- Turn the temperature control knob clockwise/counterclockwise to the desired temperature. The adjustable range is 0°C-200°C.
- Note: During the operation of the air fryer, when the internal temperature exceeds the preset value, the heating tube will stop heating. When the internal temperature cools below the preset value, the heating tube will start heating again. This cycle ensures the internal temperature remains at the preset value.

Timer Knob Setting



- The timer knob can be set from 0 to 60 minutes, with a maximum setting of 60 minutes. When set to the "0" position, the air fryer will be in a power-off state.
- Users can turn the timer knob clockwise to the desired position to set the time. When the set working time is over, there will be a "ding" sound to remind you.

Quick Start Guide

1.Remove all packaging materials.

2.Take out the frying basket and baking tray, and remove the bubble wrap.

3.Clean the frying basket and baking tray with warm water, and wipe the air fryer side walls and bottom with a cloth soaked in detergent. Use only after it is completely dry.

4.Place the air fryer on a stable surface.

5.Ensure there is enough space around the air fryer, keeping at least 10cm distance from other items, and do not place any items at the air outlet.

Note

- Before the first use, please remove the frying basket and baking tray and clean them with detergent. After cleaning, place them in the air fryer and preheat for 10 minutes to eliminate any residual odors from packaging or transportation.
- It is normal to smell an odor during the initial use, which is not a malfunction of the air fryer.

Instructions for Use

1. Place the baking tray in the frying basket.
2. Place the food on the baking tray according to its height, ensuring the food does not exceed the height of the frying basket.
3. Push the frying basket into the air fryer and set the desired heating temperature according to the recipe or personal preference.
4. Turn the timer knob clockwise to the appropriate working time, and the air fryer will start working.
5. When the work is completed, the air fryer will make a "ding" sound to remind you and automatically cut off the power.
6. Pull out the frying basket, place it on a table or heat-resistant support, and carefully remove the food from the baking tray using heat-resistant items.

Tips:

- Do not use plastic or paper containers that are not heat-resistant to hold food in the air fryer. Do not use glass or ceramic plates or lids.
- Adjust the working time according to personal taste. It is recommended to frequently check
- the food during the process to avoid burning.
  For better grilling and baking results, it is recommended to preheat for 5-10 minutes before
- use.
  The surface and air outlet of the air fryer may be very hot during and after operation. Do not
- touch or move it to avoid danger.
  The fryer is not a water-holding component. If the water level is too high, it may leak, which
- is normal. It is recommended to clean the fryer and grill in the sink.
  The front panel of the fryer is hollow inside. If water seeps in during cleaning, it is normal.
- Just let it dry.
  Ensure the fryer is fully inserted into the machine during operation to avoid affecting the
- safety and cooking effect.

Troubleshooting

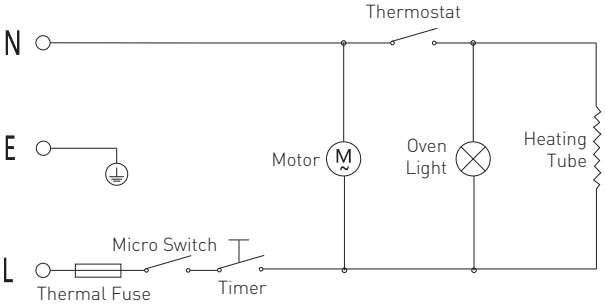
Fault Phenomenon	Cause Analysis	Solution
Product not working	Power not plugged in	Plug the power cord into a grounded socket
	Timer knob not rotated	Rotate the timer knob to the required cooking time
Fan not turning	Machine not powered on	Insert the power plug and rotate the timer knob
	Motor damaged or other components short-circuited	Send to designated repair point for repair
Cannot smoothly push the fryer into the product	Too much food, exceeding the frying basket surface	Reduce the amount of food and choose an appropriate amount
	Frying basket edge deformed	Send to designated repair point for repair
White smoke coming out	Cooking oily food	Large amounts of smoke may leak when cooking oily food, which is normal
	Residual oil residue from previous cooking in the fryer	Clean the fryer after each cooking

- If the problem cannot be solved, do not disassemble the machine yourself. Please send it to the local after-sales service department for repair.
- The above content may vary from the actual product due to model or component changes. Please refer to the actual product. No further notice will be given. Please understand!

Cleaning and Maintenance

1. Before cleaning the air fryer, turn off the switch and disconnect the power. Wait for the product to cool completely before cleaning.
2. If there is oil on the walls of the air fryer cavity, wipe it with a soft cloth soaked in neutral detergent.
3. The frying basket and baking tray can be removed and cleaned in water.
4. Do not immerse the entire product in water or other liquids to avoid electric shock or malfunction.
5. After cleaning, let the product dry and store it in a cool, dry place.

Electrical Schematic Diagram



Recipe

Recipe	Ingredients	Instruction
Blueberry Muffin Cake	Eggs: 2 Milk: 150g Corn oil or butter: 110g White sugar: 80g Cake flour: 250g Baking powder: 9g Butter: 12g Flour: 20g Powdered sugar: 12g	1.In a bowl, add eggs, milk, corn oil, and white sugar, and mix well. 2.Add cake flour and baking powder, and stir until there are no dry lumps. 3.Transfer the batter into a piping bag and fill the paper cups until they are one-third full. Add three blueberries, then continue filling to seven-tenths full and add another three blueberries. 4.In a bowl, combine the chopped butter, flour, and powdered sugar, and mix with your hands until crumbly. Sprinkle this mixture over the piped batter. 5.Place the paper cups in the air fryer. Set the temperature to 150°C and the time to 17 minutes, then start cooking. 6.Wait for the cooking to finish, and it's ready to enjoy
Spicy Chicken Thighs	Chicken thighs: 4 Ginger: 20g Green onions: 3-5 stalks Soy sauce: 13g Cooking oil: 10g Chili powder: 5g Salt: 2g Cumin powder: 2g Five-spice powder: 2g	1.Clean the chicken thighs and pat them dry. Wash the green onions and cut them into sections, and julienne the ginger for later use. 2.Place the chicken thighs in a bowl, adding cooking oil, green onion sections, ginger strips, soy sauce, salt, five-spice powder, chili powder, and cumin powder. Mix well and marinate for 4 hours; if you have time, seal and refrigerate overnight. 3.Place the marinated chicken thighs on the grill rack.

Recipe	Ingredients	Instruction
Spicy Chicken Thighs		4.Preheat the air fryer, set the temperature to 170°C, and the time to 23 minutes, then start cooking. 5.Wait for the cooking to finish, and it's ready to enjoy!
Spicy Grilled Fish	Crucian carp: 1 (400g) Soy sauce: 10g Oyster sauce: 20g Barbecue seasoning: 10g Cooking oil: as needed Green onions: as needed Ginger: as needed	1.Wash the green onions and cut them into sections; slice the ginger. 2.Scale the crucian carp, remove the internal organs, and wash it. Make diagonal cuts on the surface, then place it in a bowl. 3.In the bowl, add soy sauce, oyster sauce, barbecue seasoning, green onion sections, and ginger strips. Coat the surface and inside of the fish evenly with the marinade, then cover with plastic wrap and marinate for 2 hours. 4.Place the marinated crucian carp on the grill rack in the pot. 5.Preheat the air fryer, set the temperature to 170°C, and the time to 13 minutes, then start cooking. 6.Once cooking is finished, sprinkle with chili powder before serving.
Caramel Potato Chips	Sweet potato: 1 (350g) Eggs: 2 Cornstarch: 20g Honey: as needed	1.Wash the sweet potato, peel it, and cut it into 0.5-0.8cm thick slices. 2.In a bowl, add eggs and cornstarch, and stir until there are no lumps. 3.Dip the sweet potato slices into the egg mixture and place them on the grill rack. 4.Preheat the air fryer, set the temperature to 170°C, and the time to 14 minutes, then start cooking. 5.When there are 4 minutes left, remove the basket and brush a layer of honey on the sweet potato slices, then

Recipe	Ingredients	Instruction
Caramel Potato Chips		continue baking until done. 6.Once finished, it's ready to enjoy!
Spicy Grilled Corn	Corn: 2 ears Salt: 3g Chili powder: 5g Pepper salt: 3g Cooking oil: 4g Light soy sauce: 5g Oyster sauce: 4g Honey: 10g	1.Wash the corn thoroughly and drain the water. Cut one ear of corn in half and set aside. 2.In a bowl, combine salt, chili powder, pepper salt, cooking oil, light soy sauce, oyster sauce, and honey. Mix well. 3.Evenly spread the sauce over the corn. Wrap the sauced corn in aluminum foil and place it on the grill. 4.Preheat the air fryer to 190°C (375°F) and set the timer for 22 minutes to start cooking. 5.Wait for the cooking to finish, and it's ready to enjoy!
Oil-braised Shrimp	Fresh shrimp 300g Light soy sauce 15g Cooking oil 10g Pepper powder to taste Shredded ginger to taste	1.Clean the shrimp and remove the shrimp veins. Place them in a bowl and add cooking oil, light soy sauce, salt, pepper powder, and shredded ginger. Mix well and marinate for half an hour. 2.Evenly place the marinated shrimp on the grill. 3.Preheat the air fryer to 170°C (340°F) and set the timer for 10 minutes to start cooking. 4.Wait for the cooking to finish, and it's ready to 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 ven 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

安全注意事项

⚠ 警告：对可能导致人员危险、重伤、重大财产损失的风险要警惕。

1.工作期间，产品前部、左右侧和上部等表面温度会升高，贴有“高温表面”符号♨的区域/表面，工作过程中会变烫，请注意避免烫伤。

2.为防止触点或短路等危险，切勿将本产品和电源线浸入到任何液体中。

⚠ 注意：对可能导致人员受伤或物品损害的风险要关注。

1.本产品并非设计给存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。应照看好儿童，确保他们不玩耍本产品。

2.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。

3.产品使用时，四周应留足够空间，与周边物体至少保持10cm距离，以防油烟污染家具，甚至引起火灾等危险。

4.请在水平台面上操作，请勿在地毯、毛巾、塑料、纸等易燃物上操作本产品，以防引起火灾。

5.使用过程中，请不要将袋装、罐装或瓶装的物品、棉纱布或易燃材料置于产品上或覆盖产品，以避免火灾、爆炸发生。

6.使用时必须将包装材料全部取下，否则产品在工作过程中会导致火灾、烧伤等。

7.本产品仅供家庭使用，任何商业用途、不适当用途或未遵守本说明书使用引起的故障，本公司均不负任何责任，此等故障损坏不在保修之列。

8.产品必须远离火源30cm以上，以免损坏产品或发生火灾危险。

9.切勿在无人看管的情况下让产品工作，以防产品突发情况造成火灾等危险。

10.无人使用本产品时、清洁或移动本产品时、产品出现故障时，请务必拔掉电源插头，防止漏电或意外启动造成损害。

11.本产品输入电压/频率为220-240V/50-60Hz，在将产品连接电源之前，请检查是否与当地的电源电压相符，高或低于此电压可能会损坏元器件或影响产品使用性能。

12.I类电器，使用前请确保接地线接地良好，以免发生漏电事故。

13.必须单独使用10A或以上带接地的插座，插头需彻底插入插座，以防接触不良而导致元件过热烧坏，引发短路或火灾等危险。

14.严禁用湿手插、拔电源插头，以免触电。

15.请不要让电源线接触高温表面或缠绕桌边，不要与尖锐的边缘、毛边、其他突出尖锐物接触。以防引起漏电，造成触电或火灾。

16.电源线悬垂易引起事故，建议使用时将电源线布置在合理的位置，以免绊倒带来危险。
17.拔下插头时，须握住插头拔出，切勿用力猛拉或扭曲电源线，以防电源线损坏，产生漏电危险。
18.如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
19.为防止触电或短路等危险请勿将本产品放在水或其他液体中冲洗或浸泡，不要对其喷洒水，以免器件损坏或漏电。
20.请勿向壳体、底座任何缝隙或开口处插入大头针、铁丝或其他金属物品以防触电造成伤害事故。
21.请勿在外接定时器或独立的遥控控制系统的方式下运行该产品，以防短路、自燃等危险。
22.请勿将本产品靠近高温、强磁、易燃易爆气体（如天然气、沼气等），以防引起器件损坏、故障或火灾。
23.产品在工作中或冷却前，严禁触碰烤架及烤架提手，以免烫伤。
24.严禁将产品作食物烘烤以外的其他用途。
25.使用前请检查定时旋钮是否在“0”的位置。
26.工作期间，请使用旋钮或把手，严禁触摸产品高温表面、内部，以免烫伤。
27.本产品不得长时间空烧（不放任何食材），以防发生自燃等造成伤害事故和财产损失。建议不要连续使用超过3小时。
28.使用时严禁将任何纸质类、塑胶类等易燃材料置于炸锅内，以免发生火灾危险。
29.请勿将玻璃器皿、密闭容器等易爆物品放置在炸锅内加热，以免发生爆炸危险。
30.使用过程中确保食物不要碰到加热管；请不要烤过大的食物，否则易导致冒烟、起火。
31.若烤制pH＜5的酸性食材（如蘸醋、柠檬汁等酱料），请务必使用锡箔纸包裹。
32.产品在工作期间会产生高温和蒸汽，请勿用手触摸或将脸部靠近，特别在抽出炸锅时应非常小心，可能会有热蒸汽从电烤炉中涌出，以防烫伤。
33.使用完请先将定时旋钮调到“0”的位置，然后拔掉插头。
34.请使用高温隔热物件取高温物品，以防烫伤。
35.每次使用完毕，需对炸锅、烤架进行清洁，以防残留的粉渣、油渍等在下次烘烤时冒烟或起火。
36.本产品使用完毕后加热元件表面仍有余热，请冷却后再进行清洁，以防烫伤。
37.请在使用完机器后立即拔掉插头。

38.如产品发生故障或损坏，请停止使用，可以送到我公司的售后服务点维修，切勿自行修理，以免发生危险。

39.不可随意拆卸产品，否则有引起触电及受伤的危险，若有故障，请到指定维修点维修。

40.丢弃本产品和产品包装时，请交由有相关资质的部门回收，丢弃时请剪断电源线。

41.使用后，用户应清洁与食物接触的煎锅表面。

温馨提示

- 第一次使用前请将炸锅、烤架取出用清洁剂清洗，清洗好后放入空气炸锅预热10分钟以排除掉包装或运输过程中残留的异味。
- 开始使用时可能会有少量烟雾或轻微的异味发出，属正常现象。
- 请使用本产品的各项原装配件。

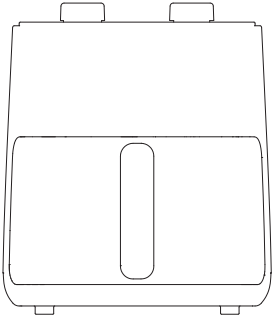
前言

尊敬的用户:

感谢您使用九阳空气炸锅。本说明书适用产品JAF-50F65。书中所有内容仅供用户使用和维护时参考,未尽事宜,欢迎向本公司的客户服务部门咨询。

本产品与食品接触配件均符合相应法律法规和标准要求,请放心使用。

愿九阳产品给您的生活带来温馨、便捷和健康。



从这里开始，感受烹饪!

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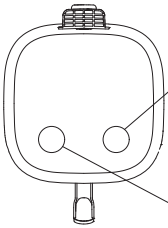
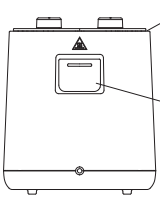
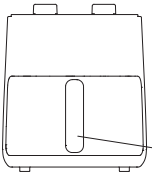
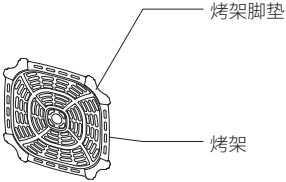
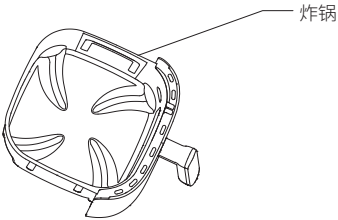
部件名称及功能









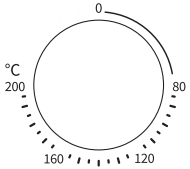


备注：图片仅供参考，具体造型以实物为准

序号	部件名称	功能
1	温控旋钮	0-200°C温度调节
2	定时旋钮	0-60分钟定时控制
3	进风口	从进风口流入空气形成热空气循环
4	出风口	从出风口流出空气形成热空气循环
5	把手	用于推放炸锅
6	烤架	用于盛放食物，并放置于炸锅中
7	烤架脚垫	用于提高烤架的放置稳定性并避免烤架与炸锅摩擦
8	炸锅	用于放置烤架

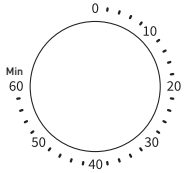
产品使用方法

温度调节



- 将温控旋钮顺/逆时针旋转到您想要的温度，温度可调节的范围为0°C-200°C。
- 注：空气炸锅工作过程中，当腔内温度高于预设值时，加热管将停止加热。待腔内温度冷却至低于预设值时，加热管重新开始加热。如此反复循环保证腔体内温度维持为预设值。

定时旋钮设定



- 0到60分钟定时旋钮，时间最多可以设定为60分钟.当设定到“0”档，空气炸锅将处于断电状态。
- 用户可将定时旋钮顺时针旋转到想要的位置进行时间设定。当设定工作时间结束时，会有“叮”的一声提示。

快速使用指南

1.除去所有包装材料。

2.取出炸锅、烤架去除气泡袋。

3.使用温水清洁炸锅、烤架，用浸过清洁剂的湿布擦拭空气炸锅侧壁及底部，待完全干燥后再使用。

4.将空气炸锅放置在平稳表面。

5.空气炸锅周围应预留足够空间，保证表面到其它物品至少10cm距离，出风口处不能放置任何物品。

注意

- 第一次使用前请将炸锅、烤架取出用清洁剂清洗，清洗好后放入空气炸锅预热10分钟以排除掉包装或运输过程中残留的异味。
- 初次使用时可能会闻到异味，这属正常现象，非空气炸锅故障。

使用说明

1.将烤架置于炸锅中。

2.根据食物的高度，合理放置在烤架上，保证食物不超过炸锅的高度。

3.将炸锅推入空气炸锅中，根据食谱或个人喜好设置您想要的加热温度。

4.将定时旋钮顺时针旋转到适当的工作时间，此时空气炸锅即开始工作。

5.当工作完成，空气炸锅会“叮”的一声响提示您，并自动切断电源。

6.拉出炸锅，将炸锅放置桌子或耐高温的支撑物上，使用耐高温隔热物件将食物小心地从烤架上取出

小贴士：

- 请勿使用塑料或纸质等不耐热的容器承载食物放入空气炸锅。
- 请勿使用玻璃或陶瓷的盘子或盖子。
- 可根据个人口味调整工作时间，工作过程中建议您经常检查食物避免食物烤焦。
- 为使烧烤、烘焙效果更好，建议使用前先预热5-10分钟。
- 空气炸锅处于工作状态和工作结束后的一段时间内，外表面及出风口的温度可能非常高，请勿随意触摸、移动，以免造成危险。

- 炸锅为非盛水部件，其螺钉连接处不密封，当炸锅内水位过高导致渗水，属正常现象，建议将炸锅、烤架放入水池中清洗。
- 炸锅前面板内部中空，清洗时有水渗入属正常现象，晾干即可。
- 空气炸锅工作时，确保炸锅推入整机到位，以免影响机器运行安全与食物烘烤效果。

故障分析及排除

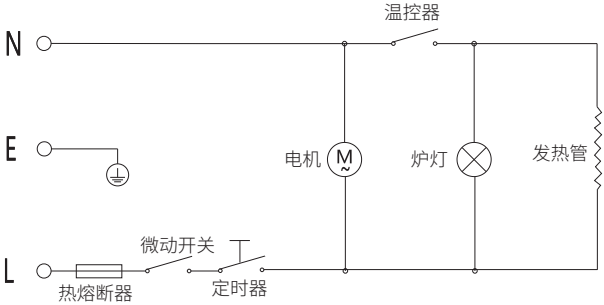
故障现象	原因分析	解决方法
产品未工作	电源未插	将电源线插头插入接地插座中
	没有旋转定时旋钮	将定时旋钮旋转到所需烹饪时间
风扇不转	机器未接通	插入电源插头，旋转定时旋钮
	电机损坏或其他元器件短路	请送当地售后服务部进行维修
不能顺利的将炸锅推入产品	食物盛放过多，高出炸锅面	减少食材，选择适量的食材
	炸锅边缘变形	请送当地售后服务部进行维修
冒出白烟	正在烤制油腻的食材	在烤制油腻的食材时将有大量的烟渗漏，属正常现象
	炸锅中还有残留上次烤制后的油脂残渣	请务必在每次烘烤完成后清洗炸锅

- 如问题不能解决，切勿私自拆卸机器。请送当地售后服务部进行维修。
- 以上内容如因型号或零部件变更与实物不符，请以实物为准，恕不另行通知，敬请谅解！

清洁和保养

1.清洁空气炸锅前，请先关闭开关并断开电源，待产品完全冷却后再进行。
2.如空气炸锅腔体壁有油污，请用浸过中性清洁剂的柔软湿布进行擦拭。
3.炸锅、烤架等配件可取出在水中清洗。
4.切勿将整个电烤炉浸入水或其它液体中清洗，以免发生触电危险或功能故障。
5.清洁完毕，待产品晾干后放置于阴凉干燥处保存。

电气原理图



食谱

菜谱	食材	做法
蓝莓玛芬蛋糕	鸡蛋 2个 牛奶 150g 玉米油或黄油 110g 白糖 80g 低筋面粉 250g 泡打粉 9g 黄油 12g 面粉 20g 糖粉 12g	1. 在碗中加入鸡蛋、牛奶、玉米油、白糖，搅拌均匀； 2. 加入低筋面粉和泡打粉，搅拌至无干粉状态； 3. 将面糊装入裱花袋中，挤入纸杯中，挤至三分满时，加入三粒蓝莓，再继续挤至七分满，再放三粒蓝莓； 4. 将切碎的黄油、面粉和糖粉放入碗中，用手捏成碎粒混匀，撒在挤好的面糊上，将纸杯蛋糕放至烤架上； 5. 空气炸锅通电，将温度调至150°C,时间旋至17分钟，开始制作； 6. 等待制作结束即可。
香辣鸡腿	大鸡腿 4个 生姜 20g 小葱 3-5根 生抽 13g 食用油 10g 辣椒粉 5g 食盐 2g 孜然粉 2g 五香粉 2g	1. 鸡腿洗净，擦干表面水分，小葱洗净切段，姜切丝备用； 2. 将鸡腿放入碗中，加入食用油、葱段、姜丝、生抽、食盐、五香粉、辣椒粉和孜然粉，抓拌均匀，腌制4小时，有时间的可以密封冷藏腌制一晚； 3. 将腌制好的鸡腿放入烤架上； 4. 空气炸锅通电，温度调至170°C,时间旋至23分钟，开始制作； 5. 等待制作完成即可。
香辣烤鱼	鲫鱼 1条 400g 生抽 10g 蚝油 20g 烧烤料 10g 食用油 适量 小葱 适量 生姜 适量	1. 小葱洗净切段，生姜切丝， 2. 将鲫鱼刮去鱼鳞，去除内脏后，洗净，在表面切花刀，然后放在盆中； 3. 在盆中加入生抽、蚝油、烧烤料、葱段和生姜丝，将鲫鱼表面和内部涂抹均匀调味料，然后盖上保鲜膜腌制2个小时； 4. 将腌制好的鲫鱼放在锅内烤架上； 5. 空气炸锅通电，温度调至170°C,时间调至13分钟，开始制作；

菜谱	食材	做法
香辣烤鱼		6. 等待制作结束后，表面撒上辣椒面即可食用。
焦糖薯片	红薯 1个 350g 鸡蛋 2个 玉米淀粉 20g 蜂蜜 适量	1. 红薯洗净，去皮，切成0.5-0.8cm的薄片； 2. 在碗中加入鸡蛋和玉米淀粉，搅拌至无颗粒状态； 3. 将红薯片裹上鸡蛋液，放在烤架上； 4. 空气炸锅通电，温度调至170°C,时间调至14分钟，开始制作； 5. 当烘烤时间剩余4分钟时，取出炸锅，在红薯片表面刷上一层蜂蜜后，继续烘烤至结束； 6. 制作结束后即可食用。
香辣烤玉米	玉米 2根 盐 3g 辣椒粉 5g 椒盐粉 3g 食用油 4g 生抽 5g 蚝油 4g 蜂蜜 10g	1. 将玉米洗净后，沥干水分，1根玉米切半，备用; 2. 取一口碗，加入盐、辣椒粉、椒盐粉、食用油、生抽、蚝油和蜂蜜，搅拌均匀; 3. 将酱料均匀的涂抹在玉米上，再将涂满酱料的玉米用锡纸包起来，放至烤架上; 4. 空气炸锅通电，温度调至190°C，时间调至22分钟,开始制作; 5. 等待制作结束后即可。
油焖虾	明虾 300g 生抽 15g 食用油 10g 胡椒粉 适量 姜丝 适量	1. 将虾洗净，去虾线，放入碗中，加入食用油、生抽、盐、胡椒粉和生姜丝，抓拌均匀，腌制半小时; 2. 将腌制好的虾均匀地放在烤架上; 3. 将空气炸锅通电，温度调至170°C，时间旋至10分钟，开始制作; 4. 等待制作完成即可。

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