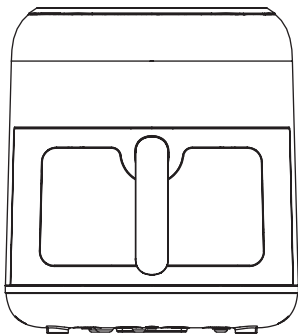


User Manual

Air Fryer
JAF-65F09



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

Safety Precautions

 **Warning:** Be aware of risks that could result in personal injury, serious harm, or significant property damage.

1. During operation, the surface temperature of the front, left and right sides, and upper part of the product will increase. Areas/surfaces labeled with the "high-temperature surface" symbol  may become hot during operation. Please be careful to avoid burn injury.
2. To prevent electric shock or short circuit hazards, do not immerse this product and power cord in any liquid.

 **Caution:** Pay attention to risks that could cause personal injury or damage to property.

1. This product is not intended for use by individuals with physical, sensory, or mental disabilities or lack of using experience or knowledge (including children) unless supervised and guided by a responsible person regarding the use of the product. Keep children away from this product to ensure they do not play with it.
2. After opening the packaging, please immediately put the plastic bag into the trash can to prevent children from playing and posing a risk of suffocation.
3. When using the product, sufficient space should be left around and at least 10cm away from surrounding objects to prevent oil fumes from contaminating furniture and even causing fire hazards.
4. Ensure the product operates on a flat surface. Do not operate this product on flammable materials such as carpets, towels, plastic, paper, etc. to prevent fire hazards.
5. During use, please do not place bagged, canned or bottled items, cotton gauze or flammable materials on or cover the product to avoid fire and explosion.
6. When using, all packaging materials must be removed, otherwise the product may cause fires, burns, etc. during operation.
7. This product is for household use only. The company is not responsible for any malfunctions resulting from commercial use, inappropriate use, or failure to follow the instructions in this manual. Such malfunctions and damages are not covered by the warranty.
8. The product must be kept at least 30cm away from sources of fire to avoid damage or fire hazards.
9. Never leave the product unattended during operation to prevent fire or other hazards.
10. When no one is using this product, cleaning or moving it, or when the product malfunctions, please be sure to unplug the power plug to prevent damage caused by

electrical leakage or accidental start-up.

11. The input voltage/frequency of this product is 220-240V/50-60Hz. Before connecting the product to the power supply, please check if it matches the local power supply voltage. High or low voltage may damage components or affect product performance.
12. Class I electrical appliances, please ensure that the grounding wire is well grounded before use to avoid electrical leakage accidents.
13. It is necessary to use a socket with a grounding of 10A or above separately, and the plug must be thoroughly inserted into the socket to prevent poor contact from causing overheating and burning of components, leading to short circuits or fire hazards.
14. It is strictly prohibited to insert or unplug power plugs with wet hands to avoid electric shock.
15. Please do not let the power cord come into contact with high-temperature surfaces or wrap around the edge of the table, and do not come into contact with sharp edges, burrs, or other protruding sharp objects. To prevent electrical leakage, electric shock or fire.
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 and do not forcefully pull or twist the power cord to prevent damage and kettleential leakage hazards.
18. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, their maintenance department, or similar departments.
19. To prevent hazards such as electric shock or short circuit, do not rinse or soak this product in water or other liquids, and do not spray water on it to avoid device damage or leakage.
20. Do not insert pins, wires, or other metal objects into any gaps or openings in the shell or base to prevent electric shock and injury accidents.
21. Do not use external timers or remote controls to prevent short circuits or fire hazards.
22. Do not place this product near high temperature, strong magnetic, flammable and explosive gases (such as natural gas, biogas, etc.) to prevent device damage, malfunction or fire.
23. Do not touch the baking tray or baking tray handle during or before cooling to avoid burn injury.
24. It is strictly prohibited to use the product for purposes other than baking food.
25. Please check if the control interface is clear and effective before use.
26. During work, please use handles and do not touch the high-temperature surface or

- interior of the product to avoid burns.
27. This product should not be burned empty for a long time (without adding any ingredients) to prevent accidents such as spontaneous combustion and property damage. It is recommended not to use continuously for more than 3 hours.
 28. It is strictly prohibited to place any flammable materials such as paper or plastic in the fryer during use to avoid the risk of fire.
 29. Do not place explosive materials such as glassware and sealed containers in the fryer for heating to avoid the risk of explosion.
 30. Ensure that food does not touch the heating tube during use; Please do not grill food that is too large, as it may cause smoke and fire
 31. If frying acidic ingredients with $\text{pH} < 5$ (such as vinegar, lemon juice, and other sauces), be sure to wrap them with 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, please cancel the working status first and then unplug the plug.
 34. Please use high-temperature insulation materials to remove high-temperature items to prevent 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. Please unplug the machine immediately after use.
 38. If the product malfunctions or is damaged, please stop using it and send it to our company's after-sales service point for repair. Do not 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, please hand it over to a qualified department for recycling. When discarding, please cut off the power cord.
 41. User should clean the frying basket surfaces in contact with food after use.

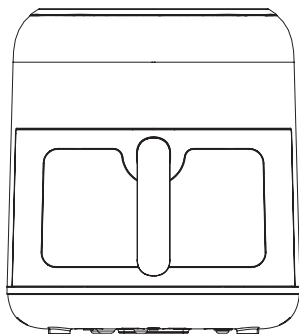
Warm tips

- Before the first use, please remove the fryer pot and grill and clean them with a cleaning solution. After cleaning, place them in an air fryer and preheat for 10 minutes to eliminate any residual odors during packaging or transportation.
- At the beginning of use, there may be a small amount of smoke or slight odor emitted, which is a normal phenomenon
- Please use the original accessories of this product.

Dear user

Thank you for using the Joyoung Air Fryer. This user manual is applicable to JAF-65F09, All content in the book is for reference only when used and maintained by users. For any matters not covered, please feel free to injury 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.

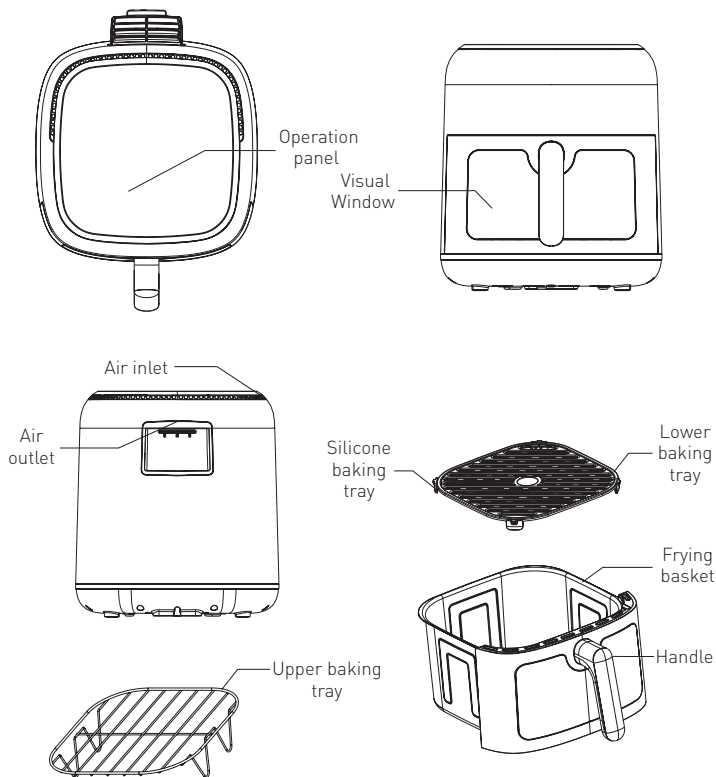


Start here, experience cooking!

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Component and Function Description (including interface introduction)



Base note: The picture is for reference only, for specific shape, please refer to the actual product

No.	Component names	Function
1	operation panel	Used for operating various functional buttons
2	Visual Window	Used to observe the baking effect of food inside the cavity
3	Air outlet	Used to dissipate heat
4	Air inlet	Used for inhaling cold air and reducing temperature
5	Upper baking tray	Used for placing food
6	Silicone baking tray	Used to place the grill and fryer for friction, while limiting the grill
7	Lower baking tray	Used for placing food
8	Frying basket	Used for placing grills
9	Handle	Used for pushing frying pots

Quick Use Guide

Preparation before first use

1. Remove all packaging materials.
2. Take out the frying basket, upper baking tray, lower baking tray, and remove the packaging bag.
3. Clean the frying basket and baking tray with warm water, wipe the side walls and bottom of the air fryer with a damp cloth soaked in cleaning solution, and wait until completely dry before use.
4. Put the frying pot into the machine.
5. Place the air fryer on a stable surface and use a separate power cord.
6. Adequate space should be reserved around the air fryer to ensure a minimum distance of 10cm from the surface to other objects, and no objects should be placed at the air outlet.

When using it for the first time, there may be an odor, which is a normal phenomenon and not a malfunction of the air fryer.

Product usage instructions

1. In filter oil mode, place the lower baking tray in the frying basket and place the food on the lower baking tray properly; In the paper liners mode, place the paper liners on the baking tray, and then place the food properly in the paper liners; In the shallow fry mode, there is no need to place a baking tray, simply place the food in the frying basket properly; In double-layer mode, place the food on the upper and lower baking tray respectively, and then place the baking tray in the frying basket (note that the upper baking tray is placed on top of the lower baking tray).
2. According to the height of the food, place it reasonably to ensure that it does not exceed the height of the frying basket.
3. Push the fryer basket into the air fryer, plug in the power, and the display screen will light up, indicating that the machine has been powered on normally.
4. Power on the machine, press the "Function" button, select the menu you want to cook, and the selected menu light will stay on.
5. After selecting the menu, you can adjust the cooking mode by pressing the "Mode" button, which includes four modes: "filter oil, paper liners, shallow frying, and double-layer", as shown in the table below.

Menu \ Mode	Filter oil	Paper Liners	Shallow Fry	Double-layer
self cooking	○	○	○	○
chicken wings	○	○	○	○
sweet potatoes	○	×	×	×
french fries	○	×	×	×
egg tarts	○	×	×	○
skewers	○	○	○	○
cakes	○	×	×	×
beef/mutton	○	○	○	○
shrimp	○	○	○	○
roasted chicken	○	○	×	×
fish	○	○	○	×
dried fruits	○	×	×	○
defrost	○	×	×	×
reheat	○	×	×	×

○ : Under this menu, frying mode can be selected.

× : Under the menu, frying mode cannot be selected

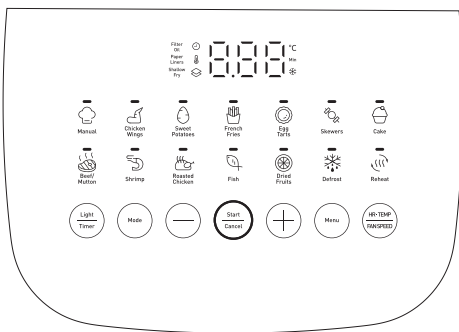
6. Press the "+" and "-" keys to adjust the temperature, time, and wind speed (also can be adjusted during the setting and working processes through the "Time/Temperature/Wind Speed" button)

Hr · Temp · Fan Speed Corresponding Table

Max time Temperature(°C)	90min	300min	96h
35-50	F(1-5)	F(1-5)	/
51-120	F(1-5)	F(1-5)	/
> 120	F(1-5)	/	/

- ① F-1 → F-5=gentle wind → strong wind
 - ② Adjusting the temperature from low to high (>50°C or 120°C) and automatically changing the default working time is a normal phenomenon
 - ③ To enhance the overall user experience, when the set temperature is $\geq 200^{\circ}\text{C}$, the F-1 and F-2 gear speeds are equal to the F-3 gear speed, which is a normal phenomenon
 - ④ The motor starts working, running in F-4 gear for 1 minute, and then turning to the set gear is a normal phenomenon
 - ⑤ In addition to manual,defrost and reheat, the other eleven functions come with intelligent compensation technology that automatically adjusts cooking time based on the working conditions of the machine. For example, if the cooking time for selecting the French fries function is 30 minutes, it may automatically change to 28 minutes or 32 minutes within one minute after startup, which is a normal phenomenon.
7. To make an timer, long press the "light/timer" button to enter the timer setting interface (no timer for defrost and reheat)
 8. Press the "Start/Cancel" button to start the machine, and the machine will start working. (In the timer mode, press the "Start/Cancel" button to start the timer)
 - ① During the fresh keeping timer process, the fan and heating tube starting up is a normal working phenomenon.
 9. When the work is completed, there will be a beep sound indicating that the cooking is complete, and the machine will automatically enter the keep warm mode (keep warm time of 15 minutes), with the interface displaying "b".
 10. If keep warm is not required, press the "Start/Cancel" button to cancel, remove the fryer, place it on a table or heat-resistant items, and carefully remove the food from the fryer using heat-resistant insulation materials.

Touch button interface



【Light/Timer】 Button

1. During machine operation, it is used to turn on and off the lights.
(Lighting time is 1 minute)
2. After selecting the menu, long press to enter the timer function, and the cooking will be done when the timer is end.

【Mode】 button

- If the menu has multiple modes, it can switch between four modes: oil filtration, paper tray, tender frying, and double-layer.

【-】 button

- Used to reduce temperature, time, and wind speed, with three adjustments.

【Start/Cancel】 button

- Used for starting and shutting down machine operations.

【+】 button

- Used to increase temperature, time, and wind speed, with three adjustments.

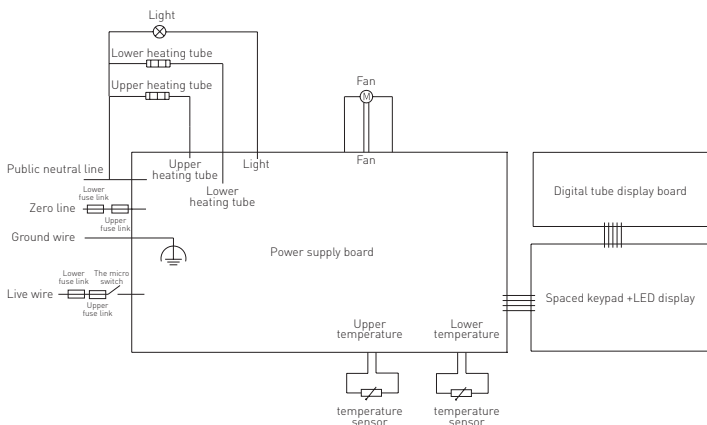
【Menu】 button

- Used for selecting 14 menu functions on the interface.

【HR, Temp/Fan Speed】 button

- Used for switching between three states: time, temperature, and wind speed, and can be switched during the setting and working processes. "

Electrical schematic diagram



Troubleshooting and Solutions

Symptom	Reason Analysis	Troubleshooting
The product is not working	The power supply is not plugged in	Insert the power cord plug into the grounding socket
	The frying pan is not pushed in place, and the micro switch is not triggered	Push the frying pan into place to ensure that the micro switch is triggered
	Machine not started	Put it into the fryer, set the working state, and touch the start button
	Motor damage or short circuit of other components	Contact the local after-sales service department for repair

Symptom	Reason Analysis	Troubleshooting
Unable to smoothly push the fryer into the product	Too much food is being served, rising above the surface of the frying pan	Reduce ingredients and choose the right amount of ingredients
	Explosion pot deformation	Contact the local after-sales service department for repair
Emitting white smoke	I am baking greasy ingredients	When baking greasy ingredients, there will be a large amount of smoke leakage, which is a normal phenomenon
	There are still oil residues from the last baking in the frying pan	Please make sure to clean the fryer after each baking session
E51	Open circuit of cavity sensor	Contact the local after-sales service department for repair
E52	Short circuit of cavity sensor	Contact the local after-sales service department for repair
E53	Chassis sensor open circuit	Contact the local after-sales service department for repair
E54	Chassis sensor short circuit	Contact the local after-sales service department for repair
E14	High temperature protection alarm	Contact the local after-sales service department for repair
E13	Long term failure to reach the preheating temperature point	Contact the local after-sales service department for repair
E19	Motor abnormal alarm	Contact the local after-sales service department for repair

- If the problem cannot be solved, do not disassemble the machine privately. Please send it to the local after-sales service department for repair.
- If the above content does not match the actual product due to changes in model or components, please refer to the actual product without further notice. Thank you for your understanding!

Maintenance and Care

1. Before cleaning the air fryer, please cut off the power and unplug the plug, and wait for the product to cool completely before proceeding.
2. If there is oil stains on the wall of the air fryer chamber, please wipe it with a soft damp cloth soaked in neutral detergent.
3. Clean all accessories including fryers and grills with neutral cleaning agents.
4. Do not immerse the entire product in water or other liquids for cleaning to avoid the risk of electric shock or functional failure.
5. After cleaning, store the product in a cool and dry place after it has dried.

Tip:

- Do not use Non-heat resistant containers such as plastic or paper to carry food into the air fryer.
- Do not use glass or ceramic plates or lids.
The foot pads on the grill are food grade and do not need to be removed, allowing for direct frying.
- For better frying effect, it is recommended to preheat for about 5 minutes before use.
- Some foods can be wrapped and fried with alluminium foil for better results.
The time and temperature can be adjusted according to personal preferences, and the process can be observed by pulling out the pot at any time to avoid food burning. When the air fryer is in operation and for a period of time after operation, the temperature on the outer surface and air outlet may be very high. Do not touch or move it at will to avoid danger.
- When frying continuously, pay attention to cleaning up the residue in the previous pot to avoid burning, smoking, or affecting the appearance of the food when frying again.

Recipe

Recipe	Ingredients	Instruction
Crispy Banana Bites	Bananas: 2 Pancake wrap: 2 sheets Egg yolk: 1 (15g) Black sesame seeds: to taste	1. Peel the bananas and place them on the softened pancake wraps, rolling them tightly. 2. Cut into small pieces about 1-1.5 cm long, lay them flat on the grill rack, brush the surface with egg yolk, and sprinkle with white sesame seeds. 3. Power on the air fryer, touch the "Menu" button, select the "Manual" function, then press the "Mode" button to choose the "Filter Oil" mode. Adjust the fan speed to F-5, set the temperature to 170°C, and the time to 10 minutes, then click the "Start/Cancel" button to begin baking. 4. Wait for the cooking to finish.
Crispy Roast Chicken	Whole chicken: 1 (1000g) Soy sauce: 30g Ginger: 25g Dark soy sauce: 5g Garlic: 50g Star anise: 5 pieces Dried Sichuan peppercorns: 5 pieces Salt: 3g Honey: to taste	1. Clean the chicken thoroughly, wash it, and drain the water. Remove the head, tail, and feet, then cut open the abdomen and place it in a bowl. 2. Slice the ginger and garlic, and add them to the bowl along with soy sauce, dark soy sauce, star anise, Sichuan peppercorns, and salt. 3. Rub the marinade evenly inside and outside the chicken. Use a skewer to make small holes and massage for 5 minutes. Cover with plastic wrap and refrigerate for at least 4 hours. 4. Remove the marinated chicken from the bowl, discarding the star anise, garlic, and peppercorns (the marinade will burn if cooked with the chicken). Slightly open the chicken and place it flat on the grill rack. 5. Power on the air fryer, touch the "Menu" button, select the "Roast Chicken" function, press the "Mode" button to choose the "Filter Oil" mode, and click the "Start/Cancel" button to begin roasting. 6. Once roasting is complete, you can brush a layer of honey on the surface according to your preference.

Recipe	Ingredients	Instruction
Egg Tarts	Egg tart shells: 7 (105g) Egg custard filling: as needed	1. Take out the egg tart shells and fill them with the egg custard filling until about 80% full, then place them on the grill rack. 2. Power on the air fryer, touch the "Menu" button, select the "Egg Tart" function, press the "Mode" button to choose the "Filter Oil" mode, and click the "Start/Cancel" button to begin baking. 3. Wait for the cooking to finish.
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 filled about 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 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 Chili peppers: as needed Spring onions : as needed	1. Clean the green onions (cut into sections), slice the ginger, and dice the dried chili peppers. 2. Scale the crucian carp, remove the innards, 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, ginger strips and diced chili peppers to the bowl. Coat the surface and inside of the fish evenly with the marinade, then cover with plastic wrap and marinate for 2 hours. 4. Place a foil tray on the grill rack, and put the marinated fish into the tray. 5. Preheat the air fryer, press the "Menu" button, select the "Fish" function, choose the "Mode", and press "Start/Cancel" to begin cooking. 6. Once cooking is finished, sprinkle with chili powder before serving.

Recipe	Ingredients	Instruction
Dried Lemons	Lemons: 3 (300g) Lemons: 5 (500g)	Single Layer Method 1. Wash the lemons and slice them into 0.2-0.3 cm thick slices and set aside. 2. Arrange the lemon slices flat on the grill rack in the pot. 3. Power on the air fryer, touch the "Function" button, select the "Dried Fruit" function, press the "Mode" button to choose the "Filter Oil" mode, and click the "Start/Cancel" button to begin baking. 4. Wait for the baking to finish. Double Layer Method 1. Wash the lemons and slice them into 0.2-0.3 cm thick slices and set aside. 2. Place the double-layer grill rack in the pot, arranging the lemon slices on the grill rack with one layer on the top and one on the bottom. 3. Power on the air fryer, touch the "Function" button, select the "Dried Fruit" function, press the "Mode" button to choose the "Double Layer" mode, and click the "Start/Cancel" button to begin baking. 4. Wait for the baking to finish.
Thawing Chicken Wings	Frozen chicken wings: 8 pieces	1. Place the frozen chicken wings on the grill rack in the pot. 2. Power on the air fryer, touch the "Menu" button, select the "Defrost" function, press the "Mode" button to choose the "Filter Oil" mode, and click the "Start/Cancel" button to begin thawing. 3. Wait for the thawing to complete.
Dry-Fried Green Beans	Green beans: 300g Cooking oil: 10g Soy sauce: 10g Oyster sauce: 7g Ginger: 4g Garlic cloves: 4 Dried chili peppers: 4 Sichuan peppercorns: 4g Granulated sugar: 5g Salt: 2g	1. Wash the green beans and cut them into small sections. Blanch them in boiling water, drain, and put aside in a bowl. 2. In the bowl, add cooking oil, soy sauce, oyster sauce, ginger, garlic cloves, chopped dried chili peppers, Sichuan peppercorns, granulated sugar, and salt. Mix well. 3. Put the green beans into the air fryer and spread them evenly.

Recipe	Ingredients	Instruction
Dry-Fried Green Beans		4. Power on the air fryer, touch the "Menu" button, select the "Manual" function, press the "Mode" button to choose the "Shallow Fry" mode. Set the temperature to 180°C, time to 15 minutes, and fan speed to F-3. Click the "Start/Cancel" button to begin cooking. 5. Wait for the cooking to finish, and it will be 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 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

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.为防止触电或短路等危险，切勿将本产品 and 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.本产品不打算由存在肢体、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、不当用途或未遵守本说明书使用引起的故障，本公司均不承担任何责任，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，不要对其进行喷水，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.使用前请检查控制界面是否清晰有效。
- 26.工作期间，请使用把手，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 $\text{pH} < 5$ 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.使用完请先取消工作状态，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 and 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并预热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。

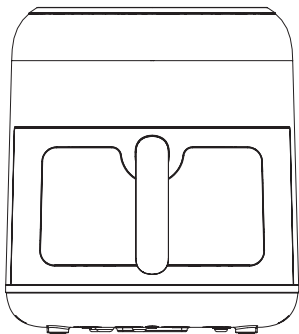
前言

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-65F09，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。

愿九阳空气炸锅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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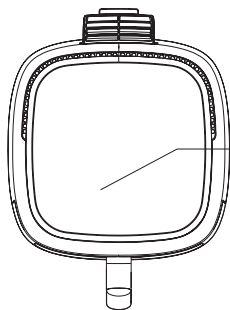
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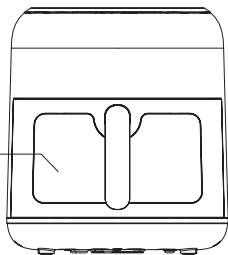
第八章 食谱

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部件名称及功能（含界面介绍）



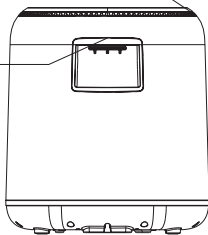
操作面板



可视窗

进风口

出风口

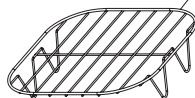


烤架硅胶

下烤架

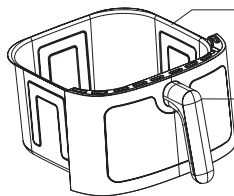


上烤架



炸锅

把手



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	操作面板	用于各功能按键的操作
2	可视窗	用于观察腔体内食物烘烤效果
3	出风口	用于散出热量
4	进风口	用于吸入冷风，降低温度
5	上烤架	用于放置食物
6	烤架硅胶	用于放置烤架与炸锅摩擦，同时限位烤架
7	下烤架	用于放置食物
8	炸锅	用于放置烤架
9	把手	用于堆放炸锅

快速使用指南

第一次使用前准备

1. 除去所有包装材料。
 2. 取出炸锅、上烤架、下烤架，去除包装袋。
 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. 将炸锅放入机器内。
 5. 将空气炸锅放置在平稳表面，请使用单独一条电源线。
 6. 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，出风口不能放置任何物品。
- 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。

产品使用方法

1. 滤油模式下，将下烤架置于炸锅中，将食物合理置于下烤架上；纸盘模式下，先将纸盘置于烤架上，再将食物合理置于纸盘中；嫩煎模式下，无需放置烤架，直接将食物合理置于炸锅内；双层模式下，将食物分别置于上下两层烤架，再将烤架置于炸锅中（注意上烤架放置于下烤架顶部）。

- 根据食物的高度,合理放置食物,保证食物不超过炸锅高度。
- 将炸锅推入空气炸锅中,插上电源,显示屏被点亮,此时表示机器已正常通电。
- 机器通电,按“功能”键,选择想要的烹饪菜单。
- 选中菜单后,可按“模式”键进行烹饪模式的调节,分别有“滤油、纸盘、嫩煎、双层”四种模式,具体以下表显示为主。

菜单 模式	自主	鸡翅	红薯	薯条	蛋挞	肉串	蛋糕	羊排	大虾	烤鸡	烤鱼	果干	解冻	复热
滤油	○	○	○	○	○	○	○	○	○	○	○	○	○	○
纸盘	○	○	×	×	×	○	×	○	○	○	○	×	×	×
嫩煎	○	○	×	×	×	○	×	○	○	×	○	×	×	×
双层	○	○	×	×	○	○	×	○	○	×	×	○	×	×

○:表示该菜单下,可选用烘烤模式。

×:表示改菜单下,不可选用烘烤模式

- 设置时,按“+”或“-”键可进行功能、温度、时间、风速的设定;工作时,按“+”或“-”键可进行温度、时间、风速的设定

时·温·风对应表

最大时间 温度(°C)	90min	300min	96h
35-50	F1-5)	F(1-5)	/
51-120	F(1-5)	F(1-5)	/
>120	F(1-5)	/	/

①F-1→F-5=柔风→强风

②温度由低温调到高温区(>50°C或120°C),自动更改默认工作时间,此为正常现象

③为提升整机使用体验,当设定温度≥200°C时,F-1和F-2档位转速等于F-3档位转速,此为正常现象

④电机初始工作,以F-4档位运行1分钟,再转到设定档位,此为正常现象(蛋挞功能以F-2档位启动)

⑤除自主、解冻、复热之外,其余十一个功能带有智能补偿技术,会依据机器所处工作条件自动微调烹饪时间。例如选定薯条功能的烹饪时间为30分钟,启动之后一分钟内可能会自动变为28分钟或者32分钟,此为正常现象。

7.如需预约,长按“炉灯/预约”键,进入预约时间设置界面(解冻、复热无预约)

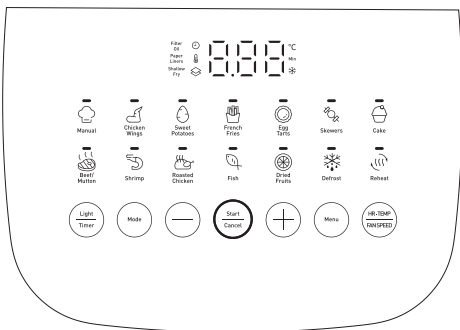
8.按“启动/取消”键启动机器,机器开始工作。(预约设置模式下,按“启动/取消”键,机器进入预约工作状态)

①保鲜预约过程中风扇以及加热管启动为正常工作现象

9.当工作结束时,会“滴滴滴滴”提示音提示,表示烘烤完成,同时机器自动进入保温模式(保温时长15分钟),界面显示“b”。

10.如无需保温,可按“启动/取消”键,进行取消,抽出炸锅,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炸锅中取出。

触摸按键界面



【炉灯/预约】键

1.机器工作中,用于点亮炉灯及关闭。(点亮时间为1分钟)

2.选中菜单后,长按进入预约功能,预约结束即烹饪结束。

【模式】键

- 若菜单具备多种模式,可进行滤油、纸盘、嫩煎、双层四种模式切换。

【-】键

- 用于设定功能、温度、时间、风速。

【启动/取消】键

- 用于启动及关闭机器工作。

【+】键

- 用于设定功能、温度、时间、风速。

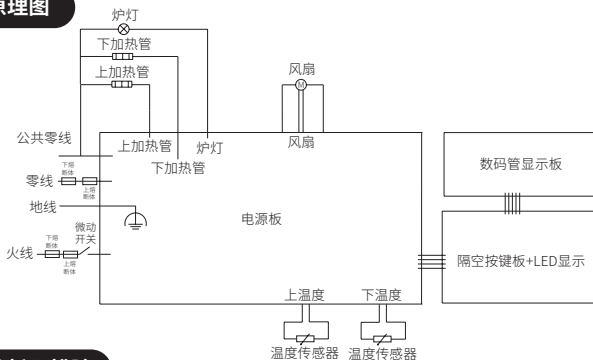
【功能】键

- 用于界面14个菜单功能的选择。

【时·温/风速】键

- 用于时间、温度、风速三种状态切换,设置过程及工作过程中均可进行切换设置。

电气原理图



故障分析及排除

故障现象	原因分析	解决方法
产品不工作	电源未插	将电源线插头插入接地插座中
	炸锅未推到位,微动开关未触发	将炸锅推到位,保证微动开关触发
	机器未启动	放入炸锅,设定工作状态,触摸启动键
	电机损坏或其他元器件短路	及时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
	炸锅变形	及时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
E51	腔体传感器开路	及时送当地售后服务部进行维修
E52	腔体传感器短路	及时送当地售后服务部进行维修

故障现象	原因分析	解决方法
E53	底盘传感器开路	及时送当地售后服务部进行维修
E54	底盘传感器短路	及时送当地售后服务部进行维修
E14	高温保护报警	及时送当地售后服务部进行维修
E13	长时间未达到预热温度点	及时送当地售后服务部进行维修
E19	电机异常报警	及时送当地售后服务部进行维修

- 如问题不能解决,切勿私自拆卸机器。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,请先切断电源并拔掉插头,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.用中性清洗剂清洗包括炸锅和烤架等在内的所有附件。
- 4.切勿将整个空气炸锅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。

小贴士:

- 请勿使用塑料或纸质等不耐热的容器承载食物入空气炸锅。
- 请勿使用玻璃或陶瓷的盘子或盖子。
- 烤架上的脚垫为食品级,无需取下,可直接烘烤。
- 为使烤制效果更好,建议使用前先预热5分钟左右。
- 部分食物可用锡箔纸包裹烘烤,效果更好。
- 可根据个人喜好调整时间与温度,过程可随时抽出锅体观察,避免食物烤焦。
- 空气炸锅处于工作状态时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。
- 连续烘烤时注意将上次锅内残渣清理干净,避免再次烤制时烧焦冒烟或影响食物外观。

菜谱	食材	做法
一口酥香蕉	香蕉 2根 手抓饼皮 2张 蛋黄 1个 15g 黑芝麻 适量	1.香蕉剥皮后放在软化后的手抓饼皮上,卷紧! 2.切成约1-1.5厘米的小段,平放在烤架上,表面刷上蛋黄液,撒上白芝麻; 3.空气炸锅通电,轻触“功能”键,选择”自主“功能,轻触“模式”键,选择“滤油烤”模式,点击”时温/风速“键,风速调至F-5,将温度调至170℃,时间调至10分钟,点击”启动/取消“键,开始烘烤; 4.等待制作结束即可。
脆皮烤鸡	整鸡 1只 1000g 生抽 30g 生姜 25g 老抽 5g 大蒜瓣 50g 八角 5g 干花椒粒 5g 食盐 3g 蜂蜜 适量	1.将鸡清理干净,洗净并沥干水分,切掉鸡头、鸡屁股和鸡爪子,然后从鸡的腹部划开,放入盆中; 2.生姜洗净切丝,蒜瓣洗净切片,放入盆中,再加入生抽、老抽、八角、花椒粒、和盐; 3.将鸡内外均匀涂抹上料汁,用竹签扎小孔,继续揉搓按摩5分钟,盖上保鲜膜,放入冰箱冷藏至少4小时; 4.将腌好的整鸡从盆中取出,去除八角、大蒜和花椒粒,(腌料会烤糊,不能和鸡一起烘烤),将整鸡稍微扒开,平放在烤架上; 5.将空气炸锅通电,轻触“功能”键,选择”烤鸡“功能,轻触虫”模式”键,选择“滤油”模式,点击”启动/取消“键,开始烘烤; 6.等待烘烤完成后,可根据自己喜好在表面刷上一层蜂蜜。

菜谱	食材	做法
蛋挞	蛋挞皮 7个 105g 蛋挞液 适量	1.蛋挞皮取出,倒入蛋挞液八分满,放入烤架上; 2.将空气炸锅通电,轻触“功能”键,选择“蛋挞”功能,轻触虫”模式”键,选择“滤油烤”模式,点击”启动/取消”键,开始烘烤; 3.等待制作完成即可。
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;2/6再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,挤至五分之满时,加入三粒蓝莓,再继续挤至七八分满,再放三个蓝莓; 4.将碗中加入切碎的黄油、面粉和糖粉,用手捏成碎粒,撒在挤好的面糊上; 5.空气炸锅通电,轻触“功能”键,选择”蛋糕”功能,轻触“模式”键,选择“滤油”模式,点击”启动/取消”键,开始烘烤; 6.等待制作结束即可。
香辣烤鱼	鲫鱼 1条 400g 料酒 10g 生抽 10g 蚝油 20g 烧烤料 10g 食用油 适量 小葱 适量 生姜 适量 小米辣 适量 葱花 适量	1.小葱洗净切段,生姜切丝,小米辣切丁备用; 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、料酒、蚝油、烧烤料、食用油、葱段、生姜丝和小米辣,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.烤架上放入锡纸盘,腌制好的鲫鱼放入锡纸盘中; 5.将空气炸锅通电,轻触“功能”键,选择“烤鱼”功能,轻触“模式”键,选择“纸盘”模式,点击”启动/取消”键,开始烘烤;

菜谱	食材	做法
香辣烤鱼		6.等待烘烤完成后,在表面撒上适量葱花即可。
柠檬干	柠檬 3个 300g 柠檬 5个 500g	单层 1.将柠檬洗净,切成0.2-0.3厘米的薄片备用; 2.将柠檬片平铺在锅内烤架上; 3.空气炸锅通电,轻触“功能”键,选择“果干”功能,轻触“模式”键,选择“滤油”模式,点击“启动/取消”键,开始烘烤; 4.等待烘烤结束即可; 双层 1.将柠檬洗净,切成0.2-0.3厘米的薄片备用; 2.双层烤架放入锅内,柠檬片放入锅内烤架上,上下各铺一层; 3.空气炸锅通电,轻触“功能”键,选择“果干”功能,轻触“模式”键,选择“双层”模式,点击“启动/取消”键,开始烘烤; 4.等待烘烤结束即可。
解冻鸡翅	冷冻鸡翅 8个	1.将冷冻鸡翅放入锅内烤架上; 2.将空气炸锅通电,轻触“功能”键,选择“解冻”功能,轻触“模式”键,选择“滤油”模式,点击“启动/取消”键,开始烘烤; 3.等待解冻完成即可。
干煸豆角	豆角 300g 食用油 10g 生抽 10g 蚝油 7g 姜 4g	1.将豆角洗净,切小段,焯水控干,放入碗中备用; 2.在碗中加入食用油、生抽、蚝油、姜、蒜瓣、干辣椒段、花椒、白砂糖和盐搅拌均匀; 3.在空气炸锅内倒入豆角,平铺均匀,合上炸锅; 4.空气炸锅通电,轻触“功能”键,选择“自主”功

菜谱	食材	做法
干煸豆角	蒜瓣 4个 干辣椒 4个 花椒 4g 白砂糖 5g 盐 2g	能,轻触“模式”键,选择“嫩煎”模式,点击“时 温/风速”键,温度调至180℃,时间调至15分 钟,风速调至F-3,点击“启动/取消”键,开始烘 烤; 5.等待烤制结束即可食用。

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