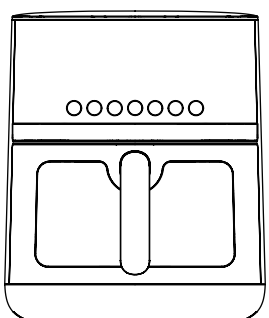


九阳 国际营销BU STYLEMASTER	
型号	20P-630772
内部	品牌设计计划
设计	品牌设计
核算	
日期	1/17/2024
尺寸	118mm x 148mm
颜色	4710
工艺	46%铝粉，前胶
1. 本文件为设计稿，不作为生产依据。 2. 本文件为设计稿，不作为生产依据。	

Joyoung

User Manual

Air Fryer
JAF-65F72



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

[illegible]

20. Always apply the correct amount when it is not in use, during (switching) or if it malfunctions to prevent electrical shock or accidental injury.
21. This product operates at an input voltage range of 220-240V/50/60Hz. Before using this product, it is the user's responsibility to ensure that it matches the local utility specifications. Deviations in voltage may damage components or affect product performance.
22. This is an Class I appliance. Ensure that the grounding wire is properly connected to prevent electric shock incidents.
23. Do not touch the power cord or the power plug. Ensure the plug is fully inserted into the outlet to prevent poor contact, which can lead to overheating, component damage, or fire.
24. Do not pull or remove the power cord with wet hands and do not use electric shock.
25. Keep the power cord away from hot surfaces and do not use a single sharp object to pierce electric shock or fire hazards.
26. Do not use the power cord for anything other than a reasonable purpose to avoid tripping hazards.
27. When using the power cord, hold the plug firmly and avoid pulling or twisting the power cord to prevent damage and potential electric shock hazards.
28. If the power cord is damaged, it must be replaced by the manufacturer, its service representative, or a qualified professional.
29. Do not use electric shock or short circuits, do not wash or immerse the product in water, and do not use the product in wet areas to avoid electrical damage or fire leakage.
30. Do not use pins, wires, or other metal objects into any openings in the product to prevent electric shock and injury.
31. Do not use external flames or remotes controls to prevent short circuits or fire hazards.
32. Do not use the product in areas with flammable or explosive gases or vapors, such as natural gas, methane, or LPG. It prevents damage, malfunction, and fire.
33. Do not touch the burning mark, it is handles while the product is operating or cooling down to avoid the burning risk.
34. Do not use the product for purposes other than food baking.
35. Before use, check that the control interface is clear and functional.
36. During operation, use the handle to avoid touching the hot temperature surfaces or

Warning: do not attempt to prevent burns.

27. Do not expose the product empty fuel/tank body for extended periods to prevent self-heating which can cause, accidents, and property damage. It is advised not to let the product continuously for more than 3 hours.

28. Do not place any paper, plastic, or other flammable materials inside the dryer during the drying process.

29. Do not place glassware, sealed containers, or other explosive items inside the dryer for heating to avoid explosion risks.

30. Ensure that the product does not come into contact with the heating element during use. Avoid keeping oversized food items in front of smoke and fire hazards.

31. Do not use the product for drying food items for 4 to 5 hours as it may lead to uneven cooking, be overcooked or even turn in aluminium foil.

32. Do not use the product for drying clothes or other items for long periods of time. Do not stretch the product with your feet, especially when removing the feet, as hot steam can cause injury and damage.

33. Do not touch, approach, or use the heating element and then unplug the appliance.

34. Use heat-resistant utensils to handle hot items to prevent burns.

35. Do not use the product for drying wet or damp items, such as wet powder, oil, or other substances resistant to smoking or catching fire during the process.

36. The heating element will still be hot after use. Allow it to cool before cleaning to avoid burns.

37. Always unplug the appliance immediately after use.

38. Do not use the product for drying clothes or other items for long periods of time. Do not stretch the product with your feet, especially when removing the feet, as hot steam can cause injury and damage.

39. Do not attempt to repair it. Do not attempt to repair it yourself or allow to danger.

40. Do not use the product for drying clothes or other items for long periods of time. Do not stretch the product with your feet, especially when removing the feet, as hot steam can cause injury and damage.

41. When disposing of the product and its packaging, ensure it is handled by a qualified professional.

42. Always use the product in a well-ventilated area.

43. Always clean the flying basket surfaces in contact with food after use.

Warning Reminder

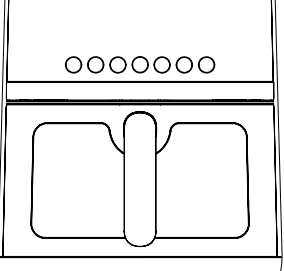
• Before using the product for the first time, remove the drying rack and baking rack, wash them with warm water and soap, and then dry them. Do not use the product for drying the air for 30 minutes to eliminate any residual odors from packaging or transportation.

- During initial use, it is normal to see a small amount of smoke or a slight odor.
- Please use only the original accessories provided with this product.
- The machine is equipped with voltage and temperature compensation features. During cooking, you might notice a slight variation in the calibration time. This is a normal phenomenon.

Introduction

Dear user,
Thank you for using the Joyoung Air Fryer. This introduction manual is applicable to JAF-65072.
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 team.

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 bring you warmth, convenience, and health to your life.



Contents

- Chapter 1: Component and Function
(Including interface introduction)
- Chapter 2: Quick Start Guide
- Chapter 3: Product Using Methods
- Chapter 4: Electrical schematic diagram
- Chapter 5: Troubleshooting and Solutions
- Chapter 6: Maintenance and Care
- Chapter 7: Recipe
- Chapter 8: Terms & Conditions of Warranty

Component Names and Functions (Including Interface Introduction)

Control Panel, Viewing Window, Air Outlet, Air Inlet, Silicone Baking Tray, Baking Tray, Frying Basket, Handle.

Image. The image is for reference only, the actual design may vary.

No.	Component Names	Functions
1	Control Panel	Used for operating various menu buttons.
2	Viewing Window	Used for observing the baking effect of food inside the chamber.
3	Air Outlet	Used to expel heat.
4	Air Inlet	Used to draw in cold air to lower the temperature.
5	Baking Tray	Used to place food.
6	Silicone Baking Tray	Used to place the baking tray and frying basket to prevent injury, and also to limit the position of the baking tray.

No.	Component Names	Functions
6	Frying Basket	Used to place the frying basket
7	Handle	Used to push and place the frying basket.

Start Guide

Preparation Before First Use

- Remove all packaging materials.
- Wipe the inside of the frying basket, baking tray, and oil filter net, and remove any packaging bag.
- Place the frying basket, baking tray, and oil filter net with warm water. Wipe the sides and bottom of the fryer with a damp cloth soaked in a mild detergent. Allow everything to dry completely before use.
- Place the fryer on a stable and level surface and use a separate power outlet.
- Ensure there is enough space around the fryer; maintain at least a 10 cm distance from other objects and keep the air outlet unobstructed.

It is normal to notice a slight odor during the initial use, which is not a sign of malfunction.

Product Usage Instructions

- For Oil Fryer Mode: Place the baking tray inside the fryer basket and arrange the food on the rack appropriately. Fry by pressing the Mode First, place the paper on top of the food and arrange the food on the rack.
- Place the food according to its height, ensuring that it does not exceed the height of the fryer basket.
- Insert the fryer into the air, fryer, plug in the power cord, and the display screen will light up, indicating that the machine is properly powered on.
- The machine will be powered on, press the "Menu" button to select the desired cooking menu. The indicator light for the selected menu will flash on with it stay on after the cooking is finished.
- After selecting the menu, you can press the "Mode" button to adjust the cooking mode. There are two modes: "Oil Fryer" and "Fry Basket", as detailed in the table below.

4. Except for the "Still-Clean" and "Defrost" functions, the remaining ten functions feature automatic temperature compensation technology. This technology will automatically adjust the cooking time slightly based on the working conditions of the machine. For example, if the cooking time for the "Fries" function is set to 30 minutes, it may automatically adjust to 28 minutes or 32 minutes after starting. This is a normal occurrence.

Menu	Manual	Chicken Wings	Sweet Potatoes	French Fries	Egg Tarts	Shawarma
Fillet 01	○	○	○	○	○	○
Paper Lines	○	○	○	×	×	○

Menu	Shrimp	Beef Mutton	Roast Chicken	Cake	Tsaozi	Defrost
Fillet 01	○	○	○	○	○	○
Paper Lines	○	○	○	○	×	×

○: Indicates that baking mode is available for this menu.
 ×: Indicates that baking mode is not available for this menu.

Friendly Reminder When making fries, they should be spread out evenly and not too thick. You can also remove the hot fat layer and use the oil for cooking to save even heating of the fries, resulting in better food quality.

① Press the "+" and "-" buttons to adjust temperature, time, and fan speed. You can switch between these settings during the using and cooking processes. (The "Time/Temperature/Fan Speed Correspondence Table")

Temperature/Fan Speed Correspondence Table				
PCI Temperature	Maximum Temperature	30mm	300mm	90h
35-50	F1-F3	F1-F3	F1-F3	F1
51-55	F1-F3	F1-F3	F1-F3	F1
>120	F1-F3	F1-F3	-	-

- When changing from F-to another fan speed, the time parameter will automatically adjust. This is normal.
- 8. To set a timer, briefly press the "Timer" button to enter the timer setting interface.
- 9. Press the "Start/Cancel" button to start the machine. The machine will begin operation. (In timer mode, pressing "Start/Cancel" will set the machine to work at the scheduled time.)
- 10. When the cooking process ends, the machine will emit a "beep-beep" beep to indicate that the cooking is complete. The machine will automatically enter the keep-warm mode lasting 15 minutes, and the display will show "Keep".
- 11. If you do not need the keep-warm function, you can press the "Start/Cancel" button to cancel it. Remove the frying basket, place it on a table or a heat-resistant surface, and carefully remove the food from the frying basket to avoid hot-resistant burns.

Touch Button Interface

- [Timer] Button**
After setting a timer, press briefly to enter the timer function. The cooking will end with the timer expires.
- [Cook] Button**
The machine has multiple modes, you can switch freely between the "Oil Filter" and "Pasta Fry" modes.
- [-] Button**
Press to decrease temperature, time, or fan speed settings.

Start/Cancel Button
Used to start or stop the machine.

1 - Button
Used to increase temperature, time, or fan speed settings.

Menu/Stop Button
Used to select from the 12 menu functions on the interface.

DIR - TEMP/FAN SPEED Button
Used to switch between time, temperature, and fan speed settings. This switch can be made both during setup and while the machine is operating.

Manual - Defrost Menu
When selecting a function, the selected menu will flash. After confirming the selection, the menu indicator will remain on.

Note 1: During the operation, when the air's internal temperature exceeds the preset value, the heating element will heat. Once the temperature cools down below the preset value, the heating element will restart. This cycle ensures that the temperature inside the fryer stays at the preset value. During this process, the oven light will turn on and off intermittently with the heating element.

Note 2: In standby mode, you can enter the interface mode setting by pressing and holding the "on" button for 5 seconds. The digital display will show "J1".

Navigation switch between J1 - J2 using the J1 and J2 buttons.

J1 - Standard Mode (default setting of the machine)

J2 - Probe Mode (no function selection, temperature adjustable by 1°C)

J3 - Standby Mode (simplest function selection, only time adjustable after setting, suitable for elderly users)

● When the set cooking time runs out, there will be a "beep" sound notification.

The diagram shows the electrical wiring for a fryer. It includes a power source with L (Live), N (Neutral), and PE (Protective Earth) lines. The L line passes through a fuse and a Micro Switch (MC Switch) before reaching the fryer. The N line also passes through a fuse. The PE line is connected to a ground symbol. Inside the fryer, the wiring includes a Live Wire, a Heating Element, a Thermal Protection (NTC), a Fan Motor, a Fryer Detection sensor, an Oven Light, and a Heating Element. A Display Board is connected to the fryer via a cable labeled 'Cable'.

Electrical Schematic Diagram

L — Fuse — MC Switch — Fryer

N — Fuse — Fryer

PE — Ground

Fryer Components:

- Live Wire
- Heating Element
- Thermal Protection (NTC)
- Fan Motor
- Fryer Detection
- Oven Light
- Heating Element
- Switch
- Neutral Wire

Cable — Display Board

Troubleshooting and Solutions		
Fault phenomenon	Cause analysis	Solution
The product is not working	The power supply is not plugged in	Insert the power cord plug into the grounding socket
	The fryer plug is not pushed in place, and the micro switch is not triggered	Push the fryer plug 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

Fail phenomenon	Cause analysis	Solution
The product is not working	Motor damage or short circuit of other components	Contact the local after-sales service department promptly for repairs
Unable to smoothly turn the flyring cap (Push in the product)	Too much load is being applied to the surface of the turning cap The flyring cap is deformed	Reduce impediments and choose the right amount of ingredients Contact the local after-sales service department promptly for repairs
Emitting white smoke	I am baking greasy ingredients There are still oil residues from the last baking in the flyring cap Turns around of flyring sensor	When baking greasy ingredients, there will be a large amount of white smoke, which is a normal phenomenon Please make sure to clean the flyring after each baking session
E31	Short circuit of flyring sensor	Contact the local after-sales service department promptly for repairs
E14	High temperature protection alarm	Check the correct installation of the flyring; there are any abnormalities, then have not been cancelled, please contact the local after-sales service department for repair in a timely manner
E13	Long time to reach the preheating temperature point	
Err	The flyring pan is not installed or not installed properly, or the micro switch is abnormal	

● If the problem cannot be solved, do not disassemble the machine properly. Please send it to the local after-sales service department for repair.

● 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!

Cleaning and Maintenance

1. **Before cleaning the air fryer, disconnect the power supply and unplug the appliance.**

2. **Wait until the product is completely cool before cleaning.**

3. **When there are grease stains on the interior walls of the air fryer, wipe them with a soft, damp cloth and a mild detergent.**

4. **Clean all accessories, including the fryer and baking rack, with a mild detergent.**

5. **Do not immerse the entire air fryer in water or any other liquid for cleaning to avoid the risk of electric shock or functional failure.**

After cleaning, allow the product to dry completely before storing it in a cool, dry place.

Tips:

- **Do not use plastic or paper containers that are not heat-resistant to hold food when placing it in the air fryer.**
- **Do not use glass or ceramic plates or lids.**
- **Do not use metal plates, bowls, food grade and not need to be removed, you can place directly on food.**
- **For better drying results, it is recommended to preheat the air fryer for about 5 minutes before use.**
- **Wrapping some foods in aluminum foil before baking can improve the cooking efficiency.**
- **You can adjust the time and temperature according to your preferences. You can also select the fryer basket at any time to check that the food is cooked properly.**
- **The exterior surface and air vents of the air fryer may become very dirty over time and therefore require additional cleaning to prevent corrosion.**
- **Do not clean continuously, avoid cleaning more than 10 minutes from the previous use to avoid burning, smoking, or affecting the appearance of the food.**

Recipe		
Recipe	Ingredients	Instructions
		1. In a bowl, combine the eggs, milk, and salt. Beat until water and salt are well combined. 2. Add the butter. If it's still warm, stirring is better. 3. Soften the butter a while, then add it to the dough and mix again. 4. Remove the dough and place it on a parchment-lined surface. Roll the dough into a 6-inch circle. 5. Divide the dough into two 3-inch portions, mix the salt, and place them in parchment paper circles larger than the dough balls. Place the dough balls in the center and seal with your fingers. 6. Bake at 350°F for 10-12 minutes. 7. Remove the cookies and let the temperature to 100°C, wait 2 minutes, and use the spatula to lift. Stir water on the parchment disk. 8. Place the cookies on a parchment disk and use a "Start/Cook" button to begin baking. 9. Watch for the cooking to finish, and let the water to warm.
Mocha Bites	Mocha 230g Salt 10g Milk 75g Butter 40g Baking soda 10g Baking powder 5g	1. Cut the butter into small pieces and soften it at room temperature. Use a whisk to beat the butter. 2. Add the milk and sugar and beat with the whisk and continue beating until the butter is smooth. 3. Gradually add the baking mix in three or four additions, beating well after each addition. 4. Once mixed, add milk and beat. 5. Use a spatula to spread the flour and butter onto parchment-lined circles, stop when the dough is about 1 cm thick.
Butter Cookies	Butter 100g Sugar 100g Powdered sugar 50g Egg 100g Cocoa powder 10g One cup flour (about 140g)	1. Cut the butter into small pieces and soften it at room temperature. Use a whisk to beat the butter. 2. Add the milk and sugar and beat with the whisk and continue beating until the butter is smooth. 3. Gradually add the baking mix in three or four additions, beating well after each addition. 4. Once mixed, add milk and beat. 5. Use a spatula to spread the flour and butter onto parchment-lined circles, stop when the dough is about 1 cm thick.

[illegible][illegible]

Terms & Conditions of Warranty

1. Warranty Period
This product comes with a two-year manufacturer's warranty effective from the purchase date on valid proof of purchase, original receipts or invoice or delivery date if the delivery date is later than the purchase date.

2. Warranty Coverage
This warranty covers manufacturing defects during the warranty period, you can contact [Jaguar Malaysia After-sales service team](#) or authorized distributor/retailer. (Upon verification of the details, you can apply for this Warranty Repair Service.)

3. Exclusions from Warranty
Excluded items are: **interior trim, paper cards, user manual and other consumable parts are not covered under warranty.**

- The warranty does not cover:
 - Normal wear and tear
 - Use of the product in commercial usage
 - Alterations to the product made prior from an authorized service center
 - Damage caused by accident, misuse, neglect or damage by third parties
 - No warranty for accessories/consumable parts

4. Paid Repair Services (within warranty period)
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 items are not comply with Malaysia product standard, including differences in safety and quality
- Damage caused by improper use, maintenance, and storage
- Defects found after the warranty period has expired
- Damage from external disaster
- Damage due to natural disasters, or even beyond our control (e.g. acts of God).

Roads, accidents, governmental orders) ;

- Physical 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 to the customer: Joyang Malaysia send team will inspect the product to determine whether it is covered by the warranty.

- The damage is due to misuse or it is outside the warranty, you will be responsible for the repair fee, parts costs, and one-way shipping costs (if we 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: SAZILIANZA (M) SD 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 installation in village and adapter compatibility.

Contact us:

- 1. General inquiry / Please contact our customer service team: +6010-88010015
- 2. Report Claim / Joyang Malaysia (Shipped outside)
- 3. Technical Support / Please contact our service centre at 02-8626 8226 (Singapore Service Network Sdn Bhd)
- 4. Operation Issues / Team (Joy-Mon-Fri)

Clicked on Public History

[illegible][illegible]

- 36.本产品使用完毕后应将其内件取出并冲洗，或放在清水内漂洗，以防生锈。
- 37.在需要更换内胆时请立即断电。
- 38.如产品发生堵塞或故障，请停止使用，可以联系到该产品的售后服务点维修，切勿自行修理，或发生危险。
- 39.不可将本产品通电，否则有引起触电发生危险的危险。如有故障，请确定维修点后再修。
- 40.如将本产品出厂后损坏时，该交由有相关资质的部门维修，否则将造成安全隐患。
- 41.使用完后，用户应清污与食物接触的内胆表面。

温馨提示

- 本产品内胆可连续利用，每次加完清洗用清水漂洗，清洗后再注入空气并静置约10-15分钟待内胆形成负压后取出即可倒出。
- 可用清水将内胆有少量细菌或霉斑的物品取出，属正常现象。
- 该使用本产品时的各项操作说明。
- 请勿将本产品加热和冷冻后自动补偿功能。烹饪过程中可能会因为时间过长而引发火灾，请及时关闭。

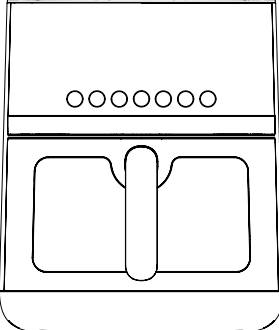
前言

尊敬的用户：

感谢您选择美的空气能空调。本说明书适用 JAF-652F 产品。同时所有内容仅供用户使用和维修时参考，未尽事宜，欢迎向本公司的客户服务热线咨询。

本产品符合欧盟CE认证并有中国强制性产品认证标准。请放心使用。

请仔细阅读您的生活用水温度、硬度和水质。



从这里开始，感受舒适！

目录

第一章	零件名称及功能 (含界面介绍)
第二章	快速使用指南
第三章	产品使用的方法
第四章	供气系统原理
第五章	故障分析和排除
第六章	清洗和保养
第七章	查账
第八章	维护保养

部件名称及功能 (左界面介绍)

[illegible][illegible]

結構溫度計算

【節電】

- ・ 涼中要節電。節電の取組により、建物内部を涼しく保ち、空調の稼働を抑制する。
- ・ 節電の取組により、電力消費量を削減し、コスト削減を図る。

【節水】

- ・ 節水器具等を採用し、水道水の使用量を削減し、コスト削減を図る。
- ・ 節水の取組により、水道水の消費量を削減し、コスト削減を図る。

【節材】

- ・ 節材の取組により、木材、石材、鉄骨等の消費量を削減し、コスト削減を図る。
- ・ 節材の取組により、資源の消費量を削減し、コスト削減を図る。

【節地】

- ・ 節地の取組により、敷地面積を削減し、コスト削減を図る。
- ・ 節地の取組により、土地の消費量を削減し、コスト削減を図る。

【節電】

- ・ 節電の取組により、電力消費量を削減し、コスト削減を図る。
- ・ 節電の取組により、電力消費量を削減し、コスト削減を図る。

【節水】

- ・ 節水の取組により、水道水の消費量を削減し、コスト削減を図る。
- ・ 節水の取組により、水道水の消費量を削減し、コスト削減を図る。

【節材】

- ・ 節材の取組により、木材、石材、鉄骨等の消費量を削減し、コスト削減を図る。
- ・ 節材の取組により、資源の消費量を削減し、コスト削減を図る。

【節地】

- ・ 節地の取組により、敷地面積を削減し、コスト削減を図る。
- ・ 節地の取組により、土地の消費量を削減し、コスト削減を図る。

- **显示和待机状态**：通过长按“开”键5s，可进入待机模式设置页面，数码管显示为 3h，通过 [向左] 键调整待机时间 1h 至 24h 时间
- **小童锁功能**：通过长按“开”键 5s，可进入小童锁功能设置页面，数码管显示为 00，通过 [向左] 键调整小童锁时间 00 至 99 分钟
- **20℃ 半导体制冷模式**：通过长按“开”键 5s，可进入 20℃ 半导体制冷模式设置页面，数码管显示为 00，通过 [向左] 键调整 20℃ 半导体制冷模式温度 00 至 20℃
- **当设备运行结束工作时，各种“开”键的指示灯熄灭。**

故障分析与排除		
故障现象	原因分析	解决方法
产品不工作	电源未接通	将电源线正确插入插座或检查电源
	电源线未固定好, 导致开关断开	将电源线固定好, 保证电源线与开关连接
	线路未接通	断开电源, 检查主电路, 检查线路连接
不能制作出预期的产品	材料不合格或选用光电元器件错误	请返当地售后服务部进行维修
	参数设置不正确, 取出样品检查	减少冷却, 选择适当的参数
	材料变质	请返当地售后服务部进行维修
冒出白烟	正在处理错误的食材	在材料处理时食材材料要有大量的油脂, 请返当地售后服务部
	材料中含有过多上烤制时产生的油脂滴落	请务必在每次烹饪结束后清洗烹饪锅
E51	腔内存在异物	
E52	腔内存在异物堵塞	
E14	系统故障	请返当地售后服务部进行维修
E13	材料温度超出预设温度范围	
Err	材料温度超出预设范围或受到物理冲击并报警	确认正确安装材料, 按照正确安装, 请返当地售后服务部进行维修

● 同时出现不能加热, 无法启动或自锁机, 请通过当地售后服务部门进行维修。

● 以上所述故障类型可能或者更可能是实际产品, 请予以确认, 如不行, 请及时联系, 敬请谅解。

清洗和保养

1. 清洗空气净化器时，请先关闭电源并拔掉电源线。将产品完全干燥后再进行。
2. 空气净化器中的滤网需要清洗。清洗滤网时请遵循下列步骤：
 1. 取出滤网并轻轻拍打，以清除滤网表面的灰尘。
 2. 将滤网浸泡在清水中包括任何顽固的污渍在内的所有污染物。
 3. 用温和的清洁剂清洗滤网，不要使用漂白剂或任何具有腐蚀性、漂白性或强碱性的清洁剂。
 4. 将清洗后的空气净化器放在通风处自然风干，以免产生静电或造成短路。
 5. 晾干后，将滤网装回空气净化器中。

小贴士

- 请勿将滤网或底座浸泡在清水中，以免液体渗透食物摄入空气净化器。
- 请勿将滤网或底座浸泡在沸水中清洗。
- 将滤网上方覆盖一层食品级保鲜膜，可防止灰尘直接落到滤网上。
- 为保持效果更好，建议每次清洗前先将滤网风干左右。
- 如空气净化器长时间未使用，建议定期清洗滤网。
- 可按照《用户手册》中的步骤，以正确的方式拆卸和安装滤网，避免造成损坏。
- 空气净化器在工作时会产生少量的热量，长时间运行一段时间后，机身表面及出风口的温度可能非常高，请勿触摸，避免引起火灾或烫伤。
- 还出故障时请上联大网或拨打客户服务热线，或两次拨打时请留意客服如何影响处理。

食谱		
菜名	食料	备注
凉菜拼盘	1. 将鸡蛋、牛肉、熟鱿鱼洗净，用沸水焯熟并切丝。	
	2. 将豆腐干洗净，加入酱油、盐拌匀。	
	3. 将豆腐干切丝，与鸡蛋、牛肉、熟鱿鱼、盐、香油拌匀。	
	4. 将豆腐干丝、鸡蛋丝、牛肉丝、熟鱿鱼丝、盐、香油拌匀。	
	5. 将豆腐干丝、鸡蛋丝、牛肉丝、熟鱿鱼丝、盐、香油拌匀。	
凉菜拼盘	1. 将鸡蛋、牛肉、熟鱿鱼洗净，用沸水焯熟并切丝。	
	2. 将豆腐干洗净，加入酱油、盐拌匀。	
	3. 将豆腐干切丝，与鸡蛋、牛肉、熟鱿鱼、盐、香油拌匀。	
	4. 将豆腐干丝、鸡蛋丝、牛肉丝、熟鱿鱼丝、盐、香油拌匀。	
	5. 将豆腐干丝、鸡蛋丝、牛肉丝、熟鱿鱼丝、盐、香油拌匀。	
凉菜拼盘	1. 将鸡蛋、牛肉、熟鱿鱼洗净，用沸水焯熟并切丝。	
	2. 将豆腐干洗净，加入酱油、盐拌匀。	
	3. 将豆腐干切丝，与鸡蛋、牛肉、熟鱿鱼、盐、香油拌匀。	
	4. 将豆腐干丝、鸡蛋丝、牛肉丝、熟鱿鱼丝、盐、香油拌匀。	
	5. 将豆腐干丝、鸡蛋丝、牛肉丝、熟鱿鱼丝、盐、香油拌匀。	

菜名		做法
脆皮鱼		2)炸肉，炸熟待用； 3)在炸肉上码放葱丝10分钟，取出炸肉，煎后继续烤制； 5等待炸肉变软即可。
菜名	食材	
	面粉 200g	1)准备肉入锅中，加入葱蒜，炸熟捞出即可。
	鲜笋 2支	2)将炸好的肉、面粉、白糖，用勺子弄一个窝，加入面粉，形成糊状。
	蛋 100g	3)将面粉团放入一个光滑的盘中，上面放炸肉，炸好的肉。
	白油 30g	4)将面粉团放入一个光滑的盘中，上面放炸肉，炸好的肉。
菜名	食材	
	红萝卜 150g	1)红萝卜洗净，去皮，切成5.0x5.0x5.0的薄片；
	鸡蛋 2个	2)将红萝卜放入沸水和玉米粉，搅拌均匀即可食用；
	玉米粉 20g	3)将红萝卜洗净，去皮，切成5.0x5.0的薄片；
	玉米粉 20g	4)将红萝卜洗净，去皮，切成5.0x5.0的薄片；
菜名	食材	
	红萝卜 150g	1)红萝卜洗净，去皮，切成5.0x5.0的薄片；
	鸡蛋 2个	2)将红萝卜放入沸水和玉米粉，搅拌均匀即可食用；
	玉米粉 20g	3)将红萝卜洗净，去皮，切成5.0x5.0的薄片；
	玉米粉 20g	4)将红萝卜洗净，去皮，切成5.0x5.0的薄片；

[illegible]

担保条款

1. 保证担保
 产品出厂前已对主要零件有制造质量担保, 质量有问题的零件只换, 不修, 造成退货或返工, 退货或返工费用均由卖方承担, 退货及返工费用由买方。

2. 质量担保
 产品自售出之日起实行三包, 产品出厂前经九级质量检测合格并有质量合格证及授权书, 产品有质量问题, 由卖方承担, 用户可要求退货或修理。

注意: 包修材料除外, 内部故障、低档、用户不遵守使用说明书造成损坏不在三包范围内。

3. 保修服务条款
 ① 以下情况不能享受保修服务:
 ② 主要零件造成故障的;
 ③ 产品出厂后已修理;
 ④ 未按使用说明书要求或更替零件的;
 ⑤ 因不可抗力、第三方损坏或其他非正常使用造成的损坏。
 ⑥ 前两款情况不予享受保修。

4. 保修期限及保修范围
 保修期限以月为限, 保修范围在保修期内, 用户的免费维修费:
 ① 从保修之日起保修金或退货金为 0;
 ② 产品不自然自毁造成产品损坏, 但能修理及更换配件者免费修理;
 ③ 产品不自然自毁, 修理及更换配件者;
 ④ 产品自然自毁及更换配件的;
 ⑤ 产品经修理仍不能正常使用;
 ⑥ 因自然灾害、事故等非不可抗力(火灾、洪水、事故、战争等)造成的损坏;
 ⑦ 因使用不当(如操作不当、操作不当、使用不当造成损坏等)导致的故障损坏。

5. 其他条款
 ① 凡属卖方直接责任及造成用户损坏的损坏产品, 会进行适当赔偿, 以;

确定资源属于保障范围。

- 对于国际漫游服务，如果资源超出保障范围，用户不承担国际漫游费用，需自行购买国际漫游服务（具体资费请咨询客服）。
- 对于非保障范围内设备的产品质量问题，需自行承担送修费用。

注意： *St. Alliance*、*Mal Sdn Bhd* 等网络运营商因网络设备质量问题使用、使用产品不符合国家产品品质标准（如性能和稳定性等管理性指标）的损害承担权利。

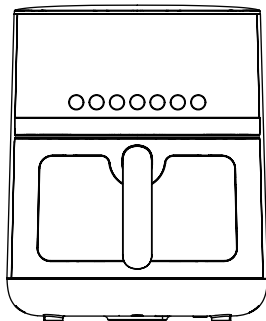
联系我们：

- 2-一般咨询：联系客户服务中心：+6020-88021010。
- 在线客服：Jomeng Malaysia（Shopee/Lazada）
- 3-技术支持：联系技术服务中心：+6020-6226（Highpoint Service Network Sdn Bhd）

营业时间：周一至周五，上午9点至下午6点
 公开假期休息

User Manual

Air Fryer
JAF-65F72



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 hazards such as contact points or short circuits, 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 to be used by individuals with physical, sensory, or mental impairments, or those lacking experience and knowledge, including children, unless they are supervised or instructed by a responsible person regarding the use of the appliance. Keep children under supervision to ensure they do not play with the product.
2. After unpacking, immediately dispose of the plastic bag to prevent children from playing with it, which could pose a suffocation hazard.
3. Ensure there is adequate space around the product during use, maintaining at least a 10 cm distance from surrounding objects to prevent oil smoke from contaminating furniture or causing fire hazards.
4. Ensure the product operates on a flat surface. Do not use it on flammable materials like carpets, towels, plastic, or paper to avoid the risk of fire.
5. Do not place or cover the product with bagged, canned, or bottled items, cloth, or flammable materials during use to prevent fire or explosion.
6. All packaging materials must be removed before using the product. Failure to do so may cause fire or burns during operation.
7. This product is intended for household use only. The company is not responsible for any damage resulting from commercial use, improper use, or failure to follow this manual. Such damages are not covered by the warranty.
8. Keep the product at least 30 cm away from any heat source to prevent damage or fire hazards.
9. Never leave the product unattended during operation to prevent fire or other hazards.

10. Always unplug the product when it is not in use, during cleaning, or if it malfunctions to prevent electrical shock or accidental activation.
11. This product operates at an input voltage/frequency of 220-240V/50-60Hz. Before connecting the product to the power supply, ensure that it matches the local voltage specifications. Deviations in voltage may damage components or affect product performance.
12. This is an Class I appliance. Before use, ensure that the grounding wire is properly connected to prevent electric shock incidents.
13. Use a dedicated 10A or higher grounded outlet. Ensure the plug is fully inserted into the outlet to prevent poor contact, which can lead to overheating, component damage, short circuits, or fire hazards.
14. Do not insert or remove the power plug with wet hands to avoid electric shock.
15. Keep the power cord away from hot surfaces and do not wrap it around table edges. Avoid contact with sharp edges, rough surfaces, or other protruding sharp objects to prevent electric shock or fire hazards.
16. To prevent accidents, arrange the power cord in a reasonable position to avoid tripping hazards.
17. When unplugging, hold the plug firmly and avoid pulling or twisting the power cord to prevent damage and potential electric shock hazards.
18. If the power cord is damaged, it must be replaced by the manufacturer, its service department, or a qualified professional to avoid danger.
19. To prevent electric shock or short circuits, do not wash or immerse the product in water or other liquids, and do not spray it with water to avoid component damage or leakage.
20. Do not insert pins, wires, or other metal objects into any gaps or openings in the casing or base to prevent electric shock and injury.
21. Do not use external timers or remote controls to prevent short circuits or fire hazards.
22. Keep the product away from high temperatures, strong magnets, and flammable or explosive gases (such as natural gas, methane, etc.) to prevent damage, malfunction, or fire.
23. Do not touch the baking rack or its handles while the product is operating or cooling down to avoid burns.
24. Do not use the product for purposes other than food baking.
25. Before use, check that the control interface is clear and functional.
26. During operation, use the handle to avoid touching the high-temperature surfaces or

interior of the product to prevent burns.

27. Do not operate the product empty (without food) for extended periods to prevent self-heating, which can cause accidents and property damage. It is advised not to use the product continuously for more than 3 hours.
28. Do not place any paper, plastic, or other flammable materials inside the fryer during use to prevent fire hazards.
29. Do not place glassware, sealed containers, or other explosive items inside the fryer for heating to avoid explosion risks.
30. Ensure that food does not come into contact with the heating element during use. Avoid cooking oversized food items to prevent smoke and fire hazards.
31. When cooking acidic foods with a $\text{pH} < 5$ (such as vinegar or lemon juice-based sauces), be sure to wrap them in aluminum foil.
32. The product will generate high temperatures and steam during operation. Do not touch or approach with your face, especially when removing the fryer, as hot steam may escape and cause burns.
33. After use, cancel the cooking mode and then unplug the appliance.
34. Use heat-resistant utensils to handle hot items to prevent burns.
35. Clean the fryer and baking rack after each use to prevent residual powder, oil, or other substances from smoking or catching fire during the next use.
36. The heating element will still be hot after use. Allow it to cool before cleaning to prevent burns.
37. Always unplug the appliance immediately after use.
38. If the product malfunctions or is damaged, stop using it and take it to an authorized service center for repair. Do not attempt to repair it yourself to avoid danger.
39. Do not disassemble the product arbitrarily, as this may cause electric shock or injury. For any issues, take the product to a designated repair center.
40. When disposing of the product and its packaging, ensure it is handled by a qualified recycling department. Cut the power cord before disposal.
41. User should clean the frying basket surfaces in contact with food after use.

Warm Reminder

- Before using the product for the first time, remove the fryer and baking rack, wash them with a cleaning agent, and then place them back into the air fryer. Preheat the air fryer for 10 minutes to eliminate any residual odors from packaging or transportation.

- During initial use, it is normal to see a small amount of smoke or a slight odor.
- Please use only the original accessories provided with this product.
- The machine is equipped with voltage and temperature compensation features. During cooking, you might notice a slight variation in the calibration time. This is a normal phenomenon.

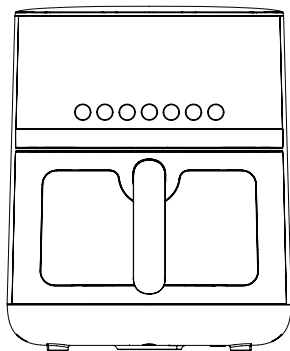
Introduction

Dear user

Thank you for using the Joyoung Air Fryer. This introduction manual is applicable to JAF-65F72.

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.



Contents

Chapter 1: Component and Function
(including interface introduction)

Chapter 2: Quick Start Guide

Chapter 3: Product Using Methods

Chapter 4: Electrical schematic diagram

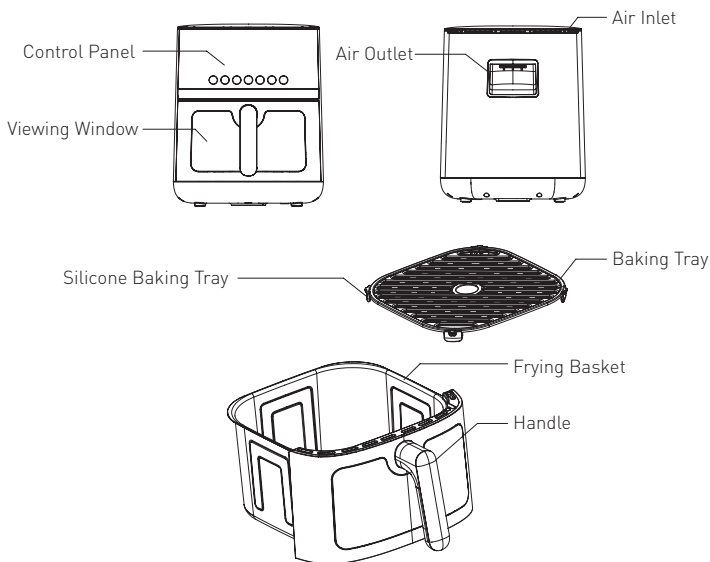
Chapter 5: Troubleshooting and Solutions

Chapter 6: Maintenance and Care

Chapter 7: Recipe

Chapter 8: Terms & Conditions of Warranty

Component Names and Functions (Including Interface Introduction)



Note: The image is for reference only; the actual design may vary.

No.	Component Names	Functions
1	Control Panel	Used for operating various menu buttons.
2	Viewing Window	Used for observing the baking effect of food inside the chamber.
3	Air Outlet	Used to expel heat.
4	Air Inlet	Used to draw in cold air to lower the temperature.
5	Baking Tray	Used to place food.
6	Silicone Baking Tray	Used to place the baking tray and frying basket to prevent friction, and also to limit the position of the baking tray.

No.	Component Names	Functions
7	Frying Basket	Used to place the frying basket
8	Handle	Used to push and place the frying basket.

Quick Start Guide

Preparation Before First Use

1. Remove all packaging materials.
2. Take out the frying basket, baking tray, and oil filter net, and remove any packaging bags.
3. Clean the frying basket, baking tray, and oil filter net with warm water. Wipe the sides and bottom of the air fryer with a damp cloth soaked in a mild detergent. Allow everything to dry completely before use.
4. Place the air fryer on a stable surface and use a separate power outlet.
5. Ensure there is enough space around the air fryer; maintain at least a 10 cm distance from other objects and keep the air outlet unobstructed.
6. It is normal to notice a slight odor during the initial use, which is not a sign of malfunction.

Product Usage Instructions

1. For Oil Filter Mode: Place the baking tray inside the frying basket and arrange the food on the rack appropriately. For Paper Tray Mode: First, place the paper tray on the baking rack, then arrange the food on the paper tray.
2. Place the food according to its height, ensuring that it does not exceed the height of the fryer.
3. Insert the frying basket into the air fryer, plug in the power cord, and the display screen will light up, indicating that the machine is properly powered on.
4. Once the machine is powered on, press the "Menu" button to select the desired cooking menu. The indicator light for the selected menu will flash (it will stay on after starting).
5. After selecting the menu, you can press the "Mode" button to adjust the cooking mode. There are two modes: "Oil Filter" and "Paper Tray," as detailed in the table below.

6. Except for the "Self-Clean" and "Defrost" functions, the remaining ten functions feature intelligent compensation technology. This technology will automatically adjust the cooking time slightly based on the working conditions of the machine. For example, if the cooking time for the "Fries" function is set to 30 minutes, it may automatically adjust to 28 minutes or 32 minutes after starting. This is a normal occurrence.

Menu Mode	Manual	Chicken Wings	Sweet Potatoes	French Fries	Egg Tarts	Skewers
Filter Oil	○	○	○	○	○	○
Paper Liners	○	○	×	×	×	○

Menu Mode	Shrimp	Beef/ Mutton	Roast Chicken	Cake	Toast	Defrost
Filter Oil	○	○	○	○	○	○
Paper Liners	○	○	○	×	×	×

○: Indicates that baking mode is available for this menu.

×: Indicates that baking mode is not available for this menu.

Friendly Reminder: When making fries, they should be spread out evenly and not too thick. You can also remove the oil filter net before cooking to ensure more even heating of the fries, resulting in better food quality.

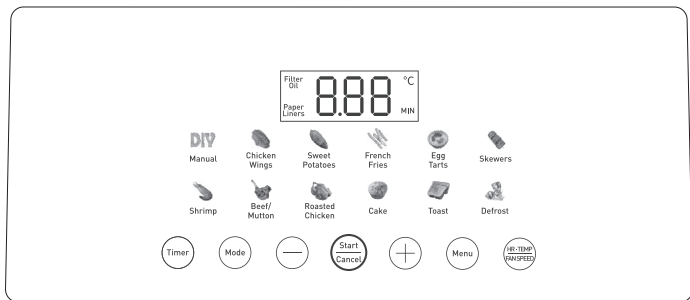
7. Press the "+" and "-" buttons to adjust temperature, time, and fan speed. You can switch between these settings during the setup and cooking processes using the "Time/Temp/Fan Speed" button.

Time/Temperature/Fan Speed Correspondence Table

Maximum Temperature (°C)	90min	300min	96h
35-50	F(0-3)	F(0-3)	F(0)
51-120	F(1-3)	F(1-3)	/
>120	F(1-3)	/	/

- When changing from F-0 to another fan speed, the time parameters will automatically adjust. This is normal.
- 8. To set a timer, briefly press the "Timer" button to enter the timer setting interface.
- 9. Press the "Start/Cancel" button to start the machine. The machine will begin operation. (In timer mode, pressing "Start/Cancel" will set the machine to work at the scheduled time.)
- 10. When the cooking process ends, the machine will emit a "beep beep beep beep" sound to indicate that cooking is complete. The machine will automatically enter the keep-warm mode (lasting 15 minutes), and the display will show "b."
- 11. If you do not need the keep-warm function, you can press the "Start/Cancel" button to cancel it. Remove the frying basket, place it on a table or a heat-resistant surface, and carefully remove the food from the frying basket using heat-resistant utensils.

Touch Button Interface



[Timer] Button

After selecting a menu, press briefly to enter the timer function. The cooking will end when the timer expires.

[Mode] Button

If the menu has multiple modes, you can switch freely between the "Oil Filter" and "Paper Tray" modes.

[-] Button

Used to decrease temperature, time, or fan speed settings.

[Start/Cancel] Button

Used to start or stop the machine.

[+] Button

Used to increase temperature, time, or fan speed settings.

[Menu] Button

Used to select from the 12 menu functions on the interface.

[HR · TEMP/FAN SPEED] Button

Used to switch between time, temperature, and fan speed settings. This switch can be made both during setup and while the machine is operating.

[Manual] - [Defrost] Menu

When selecting a function, the selected menu will flash. After confirming the selection, the menu indicator will remain on.

Note 1: During the operation, when the air fryer's internal temperature exceeds the preset value, the heating element will stop heating. Once the temperature cool down below the preset value, the heating element will restart. This cycle ensures that the temperature inside the fryer stays at the preset value. During this process, the oven light will turn on and off intermittently with the heating element, which is normal.

Note 2: In standby mode, you can enter the interface mode setting by pressing and holding the orange "0" button for 5 seconds. The digital display will show "Jx". You can switch between J1-J3 using the [1] and [2] buttons:

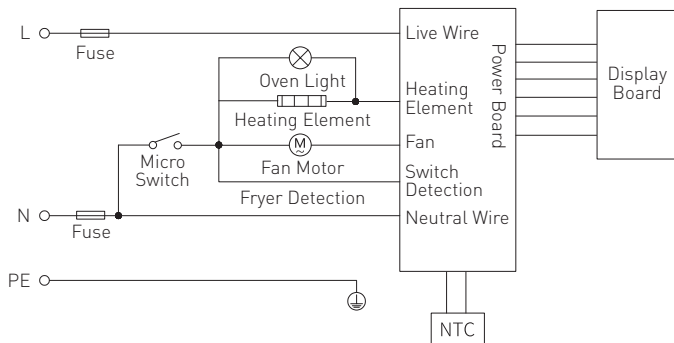
J1 = Standard Mode (default setting of the machine)

J2 = Professional Mode (no function selection, temperature adjustable by 1°C)

J3 = Simple Mode (supports only function selection, only time adjustable after starting, suitable for elderly users)

- When the set cooking time ends, there will be a "beep" sound notification.

Electrical Schematic Diagram



Troubleshooting and Solutions

Fault phenomenon	Cause analysis	Solution
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

Fault phenomenon	Cause analysis	Solution
The product is not working	Motor damage or short circuit of other components	Contact the local after-sales service department promptly for repairs
Unable to smoothly turn the frying pan Push in 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 promptly for repairs
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 promptly for repairs
E52	Short circuit of cavity sensor	
E14	High temperature protection alarm	
E13	Long term failure to reach the preheating temperature point	
Err	The frying pan is not installed or not installed in place, or the micro switch is abnormal	Confirm the correct installation of the fryer. If there are any abnormalities that have not been cancelled, please contact the local after-sales service department for repair in a timely manner

- 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!

Cleaning and Maintenance

1. Before cleaning the air fryer, disconnect the power supply and unplug the appliance. Wait until the product is completely cool before cleaning.
2. If there are grease stains on the interior walls of the air fryer, wipe them with a soft, damp cloth soaked in a mild detergent.
3. Clean all accessories, including the fryer and baking rack, with a mild detergent.
4. Do not immerse the entire air fryer in water or any other liquid for cleaning to avoid the risk of electric shock or functional failure.
5. After cleaning, allow the product to dry completely before storing it in a cool, dry place.

Tips:

- Do not use plastic or paper containers that are not heat-resistant to hold food when placing it in the air fryer.
- Avoid using glass or ceramic plates or lids.
- The footpads on the baking rack are food-grade and do not need to be removed; you can bake directly on them.
- For better baking results, it is recommended to preheat the air fryer for about 5 minutes before use.
- Wrapping some foods in aluminum foil before baking can improve the cooking outcome.
- You can adjust the time and temperature according to your preferences. You can also remove the fryer basket at any time to check the food and prevent burning.
- The exterior surface and air vents of the air fryer may become very hot during and after operation. Avoid touching or moving it to prevent accidents.
- When baking continuously, ensure to clean out any residue from the previous use to avoid burning, smoking, or affecting the appearance of the food.

Recipe

Recipe	Ingredients	Instruction
Mochi Buns	Mochi flour: 220g Eggs: 80g Milk: 75g Salt: 2g Butter: 45g Black sesame seeds: 7g	1. In a bowl, combine the eggs, milk, and salt. Heat over hot water and stir until well combined 2. Add mochi flour while it's still warm, stirring to form a dough. 3. Soften the butter in advance, then add it to the dough and mix well. 4. Remove the dough and place it on a non-stick mat. Wearing PVC gloves, knead until smooth, then add the black sesame seeds and knead until evenly distributed. 5. Divide the dough into 25g portions, roll into balls, and place them on parchment paper slightly larger than the dough balls. Place the dough balls on the air fryer rack and spray lightly with water. 6. Power on the air fryer, set the temperature to 170°C, time to 22 minutes, and fan speed to "F-3." Spray water on the mochi dough again, cover with the pot lid, and click the "Start/Cancel" button to begin baking. 7. Wait for the cooking to finish, and it will be ready to serve.
Butter Cookies	Butter: 130g Granulated sugar: 35g Powdered sugar: 65g Egg: 50g Cake flour (low-gluten flour): 200g	1. Cut the butter into small pieces and soften it at room temperature. Use a whisk to beat until smooth. 2. Add the granulated sugar and powdered sugar, and continue beating until the butter is smooth and slightly fluffy. 3. Gradually add the beaten egg in three batches, mixing until fully incorporated before adding the next batch. 4. Once mixed, sift in the cake flour. 5. Use a spatula to gently mix the flour and butter until just combined, being careful not to overmix to avoid gluten formation; stop when no white flour is visible.

Recipe	Ingredients	Instruction
Butter Cookies		6. Transfer the batter into a piping bag fitted with a cookie nozzle. Pipe cookies about 4cm in diameter onto a baking sheet lined with parchment paper, filling one tray. 7. Power on the air fryer, set the temperature to 160°C, and the time to 23 minutes to start baking. 8. When there are 10 minutes remaining, take out the fryer, flip the cookies, and continue baking. 9. Wait for the baking to finish, and they will be ready to serve.
Fermented Dough	Flour: 200g Yeast: 2.5g Warm water: 100g Granulated sugar: 30g	1. Pour warm water into a large bowl, add the yeast, stir to dissolve, and let it sit for 10 minutes. 2. After 10 minutes, add the flour and granulated sugar. Use chopsticks to stir the flour in one direction until it forms a shaggy mixture. 3. Use your hands to knead the dough, working it until a smooth dough forms. 4. Place the kneaded dough into a suitable bowl, cover it with plastic wrap, and put it in the pot. 5. Power on the air fryer, place the large bowl directly inside, touch the "Menu" button, select the "Manual" function, set the temperature to 35°C, time to 55 minutes, and fan speed to "F-1." Press "Start/Cancel" to begin. 6. Wait until the dough has risen to double its size.
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.

Recipe	Ingredients	Instruction
Caramel Potato Chips		- When there are 4 minutes left, remove the basket and brush a layer of honey on the sweet potato slices, then continue baking until done. - Once finished, 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	- Clean the chicken thighs and pat them dry. Wash the green onions and cut them into sections, and julienne the ginger for later use. - 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. - Place the marinated chicken thighs on the grill rack. - Preheat the air fryer, set the temperature to 170°C, and the time to 23 minutes, then start cooking. - Wait for the cooking to finish, and it's ready to enjoy!
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	- In a bowl, add eggs, milk, corn oil, and white sugar, and mix well. - Add cake flour and baking powder, and stir until there are no dry lumps. - Transfer the batter into a piping bag, and pipe into paper cups until they are filled about one-third full. Add three blueberries, then continue piping until they are about two-thirds full, and add three more blueberries. - 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. - Place the paper cups in the air fryer. Set the temperature to 150°C and the time to 17 minutes, then start cooking. - Wait for the cooking to finish, and it's ready to enjoy.

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.为防止触点或短路等危险，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.使用完请先取消工装状态，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。
- 机器具有电压和冷热锅自动补偿功能，烹饪过程中可能会因为校准时间突变几分钟，此为正常现象。

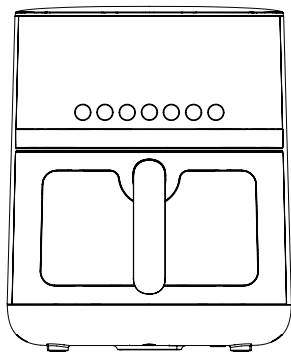
前言

尊敬的用户：

感谢您使用九阳空气炸锅。本说明书适用JAF-65F72产品。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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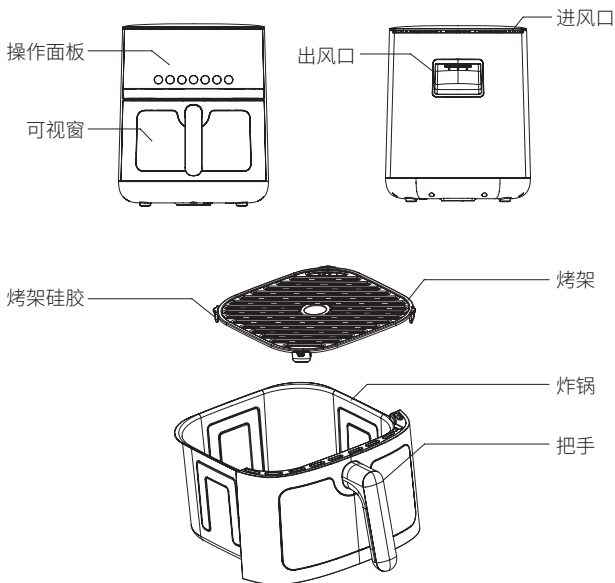
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部件名称及功能（含界面介绍）



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	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

序号	部件名称	功能
7	炸锅	用于放置烤架
8	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、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. 将烤架安装到炸锅内。
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。
7. 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，将烤架置于炸锅中，将食物合理置于烤架上；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。
2. 根据食物的高度，合理放置食物，保证食物不超过炸锅高度。
3. 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。
4. 机器通电，按“功能”键，选择想要烹饪的菜单，此时，选中的菜单灯闪烁。（启动后常亮）
5. 选中菜单后，可按“模式”键进行烹饪模式的调节，分别有“滤油、纸盘二种模式，具体以下表显示为主。
6. 整机界面除自主、解冻之外其余十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，启动之后可能会自动变为28分钟或者32分钟，此为正常现象。

菜单 模式	自主	鸡翅	红薯	薯条	蛋挞	肉串	大虾	羊排	烤鸡	蛋糕	吐司	解冻
滤油	○	○	○	○	○	○	○	○	○	○	○	○
纸盘	○	○	×	×	×	○	○	○	○	×	×	×

○:表示该菜单下,可选用烘烤模式。

×:表示该菜单下,不可选用烘烤模式

7.按“+”“-”键进行温度、时间、风速等三种状态调节(设置过程中及工作过程中均可通过“时·温/风速”键进行切换)

时·温·风对应表

最大时间 温度(°C)	90min	300min	96h
35-50	F(0-3)	F(0-3)	F(0)
51-120	F(1-3)	F(1-3)	/
>120	F(1-3)	/	/

- 其中F(0-3)指风速F-0无风,F-1低风速,F-2中风速,F-3高风速可选
- F-0调整为其他风速时,会自动更改时间参数,此为正常现象

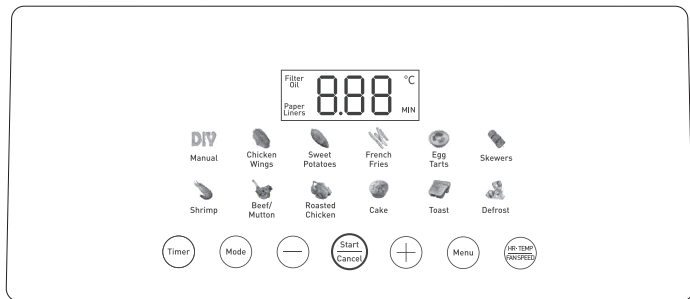
8.如需预约,短按“预约”键,进入预约时间设置界面。

9.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)。

10.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”。

11.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



【预约】键

- 选中菜单后,短按进入预约功能,预约结束即烹饪结束。
- 预约显示时间为功能制作完成时间。

【模式】键

- 若菜单具备多种模式,可进行滤油、纸盘二种模式自由切换。

【-】键

- 用于减少温度、时间、风速,三种调节。

【启动/取消】键

- 用于启动及关闭机器工作。

【+】键

- 用于增加温度、时间、风速,三种调节。

【功能】键

- 用于界面12个菜单功能的选择。

【时·温/风速】键

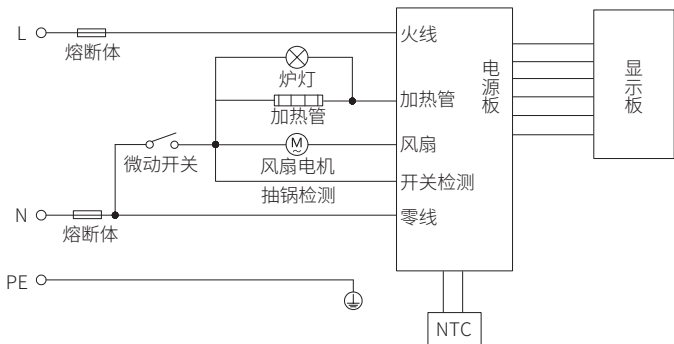
- 用于时间、温度、风速三种状态切换,设置过程及工作过程中均可进行切换设置。

【自主】-[解冻]菜单

- 功能选择时选中的菜单闪烁,确认选中后菜单常亮。
- **注1:**空气炸锅工作过程中,当锅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。如此反复循环保证锅内温度维持为预设值。在此过程中,因炉灯随加热管一起工作,炉灯会间歇亮灭,为正常现象。

- **注2:**待机状态下,通过长按橙“O”键5S,可进入界面模式设置状态,数码管显示为Jx,通过[+]和[-]按键可在J1-J3之间切换
J1=常规模式(机器默认状态)
J2=专业模式(无功能选择,温度可1℃调整)
J3=简易模式(仅支持功能选择,工作后仅时间可调,适用于老年人使用)
- 当设定工作结束时,会有“滴”的提示音。

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	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	请送当地售后服务部进行维修
E52	腔体传感器短路	
E14	高温保护报警	
E13	长时间未达到预热温度点	
Err	炸锅未装或未装到位或微动开关异常	确认正确安装炸锅, 如异常未取消, 请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。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. 如空气炸锅腔内壁有油污, 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放入空气炸锅。
- 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
麻薯包	麻薯粉 220g 鸡蛋 80g 牛奶 75g 盐 2g 黄油 45g 黑芝麻 7g	1.将鸡蛋、牛奶、盐放入碗中，隔热水加热并搅拌均匀； 2.趁热加入麻薯粉，搅拌均匀，揉成面团； 3.黄油提前软化好，加入面团中，混合均匀； 4.将面团取出，放在不粘垫上，戴上PVC手套，揉至表面光滑状态，然后加入黑芝麻，揉至均匀； 5.将面团分割成每个25克，搓圆，放在比面团稍大的油纸上，再放在锅内烤架上，用喷壶在麻薯面团上喷下水，盖上锅盖； 6.空气炸锅通电，温度调至170℃，时间调至22分钟风速调至“F-3”，用喷壶在麻薯面团上喷下水，盖上锅盖点击“启动/取消”键，开始烘烤； 7.等待制作结束后即可。
黄油曲奇	黄油 130g 细砂糖 35g 糖粉 65g 鸡蛋 50g 低筋面粉 200g	1.将黄油切成小块，室温下软化，用打蛋器打至顺滑； 2.加入细砂糖和糖粉，继续搅打至黄油顺滑，体积稍有膨大； 3.分三次加入打散的鸡蛋液，每一次都要搅打到鸡蛋与黄油完全融合再加下一次； 4.搅打完成后，筛入低筋面粉； 5.用刮刀把面粉和黄油搅拌均匀，不要过度搅拌，以免起筋，搅打至看不见白粉即可； 6.将面糊装入带有曲奇裱花嘴的裱花袋，在烘焙纸上挤上直径约4cm的曲奇，挤满一盘后备用； 7.将空气炸锅通电，将温度旋至160℃，时间旋至

菜谱	食材	做法
黄油曲奇		23分钟,开始烘烤; 8.在烘烤时间剩余10分钟时,取出炸锅,翻面后继续烘烤; 9.等待烘烤结束即可。
发酵面团	面粉 200g 酵母 2.5g 温水 100g 白糖 30g	1.温水倒入大碗中,加入酵母,搅拌溶解后静置10分钟, 2.10分钟后加入面粉、白砂糖,用筷子一个方向搅拌面粉,形成絮状; 3.然后用手揉面,多揉几次,形成一个光滑的面团; 4.揉好的面团放入一个合适的碗中,盖上保鲜膜,放在锅内; 5.空气炸锅通电,将大碗直接放入炸锅中,轻触“功能”键,选择”自主“功能,温度调至35℃,时间调至55分钟,风速调至"F-1",按"启动/取消“开始工作; 6.待面团发酵至2倍大即可。
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,轻触“功能”键,选择”自主“功能,温度调至200℃,时间调至13分钟,风速调至"F-3",按"启动/取消“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。

菜谱	食材	做法
香辣鸡腿	大鸡腿 4个 60g 生姜 25g 小葱 3-5根 生抽 13g 料酒 10g 食用油 10g 辣椒粉 5g 食盐 2.5g 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、料酒、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,轻触“功能”键,选择“自主”功能,温度调至180℃,时间调至22分钟,风速调至“F-3”,按“启动/取消”开始制作; 5.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.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“滤油烤”模式,点击“启动/取消”键,开始烘烤; 6.等待制作结束即可。

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