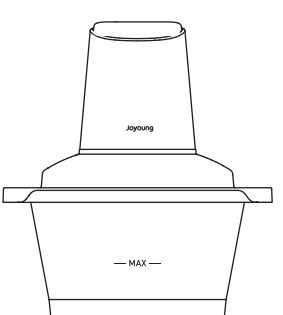
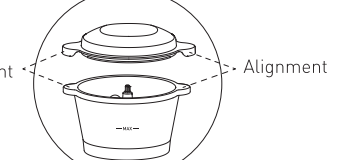
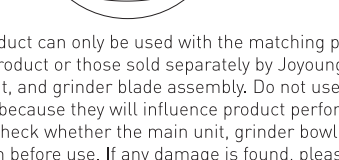
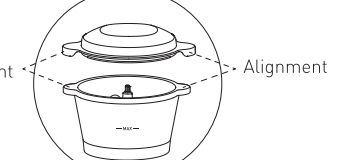


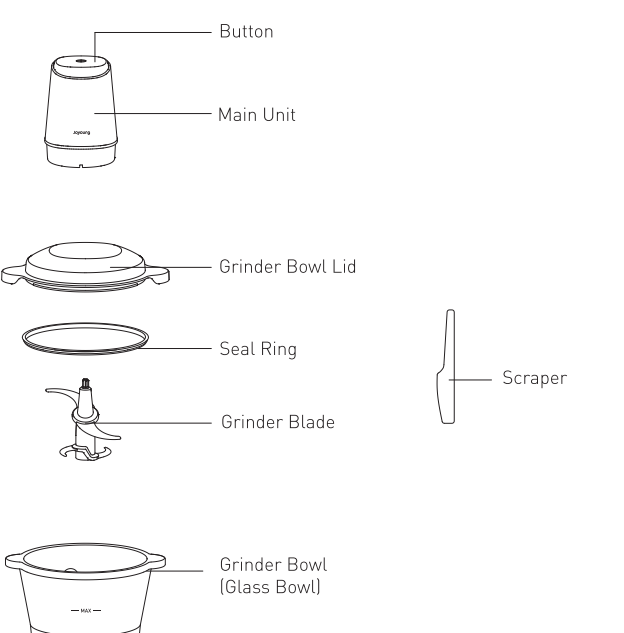
九阳 国际营销BU			STYLEMATER.NO.
型号：JC-18C30	版本：1	03/12/2024	初版输出
内容：说明书设计稿			
设计：盛林峰			
排发：			
日期：03/12/2024			
尺寸：105mm×140mm			
颜色：K100			
工艺：60g双胶纸，折页			
• 包含页眉页脚及封面设计稿。			
• 横版封面输出尺寸为140mm×105mm。			

Joyoung		Introduction
Operating Instructions Food Processor JC-18C30  Enjoy your cooking with Joyoung! Please read this user manual carefully before using the product and keep it properly.		Dear User, Thank you for choosing Joyoung Food Processor. This manual is specially designed for the JC-18C30 model. All content in this manual is for reference only for users when using and maintaining the product. For any matters not covered, users are welcome to consult our customer service department. Rest assured that all food-contact components of this product comply with relevant laws, regulations, and standard requirements. May Joyoung products bring warmth, convenience, and health to your life.

Safety Precautions	
Warning: Be alert to the risks that could cause personal damage, serious injury, or significant property loss. 1. Install the grinder bowl lid and the main unit properly before startup. 2. The temperature of the ingredients or liquid added to the grinder bowls should not exceed 40°C to avoid cracking of the bowl or splashing and scalding. 3. It's not allowed to expose the main unit to water flow or immerse it in water and other liquid, or it will be damaged due to water ingress. 4. Do not remove the main unit or lift the grinder bowl lid before the blade set stops turning. 5. Be careful the blades are sharp. 6. Assembling the product by inverting its parts is strictly prohibited.	
 Alignment  Alignment	
Note: Pay attention to the risks that might cause damage to personnel or objects. 1. This product is for household use only and should not be used for any other purposes. 2. Do not leave the product running unattended. 3. This product is not intended for users with physical, sensory, or mental deficiencies or lack of experience and knowledge about use (including children) unless they are supervised or instructed to use the product by those responsible for their safety. Take care of the children and prevent them from playing with this product. 4. The voltage/frequency of the power is 220-240V/50-60Hz. Before connecting it to the power supply, please check whether the product's voltage is consistent with the local voltage. Higher or lower voltage will influence the product's performance or damage its electrical components. A voltage stabilizer is suggested for its normal working.	

5. It's important to align the grinder bowl lid with the grinder bowl and tie the lid firmly on the bowl by pressing it down to prevent wear on the top of the grinder blade assembly (see the figure below).  Alignment	
6. This product can only be used with the matching parts including those equipped on the product or those sold separately by Joyoung, such as the grinder bowl, main unit, and grinder blade assembly. Do not use the parts that don't match the product because they will influence product performance or cause accidents. 7. Please check whether the main unit, grinder bowl and other parts are in good condition before use. If any damage is found, please stop use and get in touch with our Customer Service promptly. Do not dismantle and repair the product yourself, or the product performance might be influenced or accidents might occur. 8. To avoid danger, only the specialists from the manufacturer, its service department, or other similar departments are allowed to replace the damaged power cord. 9. Do not plug or unplug the product with wet hands, or it might cause electric shock. While disconnecting the power supply, please hold the plug but not pull the power cord. Be careful to keep the power cord clear of sharp edges or corners against damage and leakage current. 10. To use the product, please place it on a flat and stable surface. This product must not be used on a slope, an unstable surface, or a flammable item such as carpet, floor, plastic, or paper and should be clear of the surface edge to prevent tipping or accidents. 11. Do not let the machine empty (no ingredient in the bowl) or overloaded (excessive ingredient amount). 12. The product running speed has been set to the ideal, which requires no further adjustment. 13. Please confirm the grinder bowl and the grinder blade assembly have been installed properly. Do not install the blade assembly on the main unit. 14. Before connecting the power supply, please confirm the switch is in the off position and the main unit, the bowl, and other parts have been installed correctly, otherwise the product couldn't be powered on or will cause personal injury.	

15. Turn off the device and disconnect it from the power supply before replacing accessories or loading moving parts. 16. While the product is working, it's strictly forbidden to move the product, lift the main unit, or touch the moving parts like the blade set and motor, because they will cause personal injury or product damage. 17. Before dismantling, assembling, calibrating or cleaning any part of this product, please turn off the device and disconnect it from the power supply to avoid leakage current or accidental start. 18. The continuous working time of the meat grinding function of this product shall not exceed 10 seconds. If it fails to achieve the expected results, please disconnect the power supply and cool down for 2 minutes before processing again. After completing a work cycle for 2 minutes or a work cycle after 3 cycles of continuous work, you must disconnect the power supply and cool down for 20 to 30 minutes before working again to ensure product life. 19. If the blade set is stuck, please turn off the device and disconnect it from the power supply before cleaning to avoid accidents or damage. 20. Motor overheating might activate the safety measure that stops the device from working suddenly. To restart, please disconnect the device from the power supply and cool down for 20-30 minutes. 21. After the grinding process, please turn off the product and disconnect it from the power supply. The main unit can only be lifted until the blade set stops turning because accidents might be caused by the turning blade set. 22. Please clean the product timely after grinding. Those parts in contact with food should be cleaned with clear water. Be careful not to cut yourself with the sharp blade while disassembling the blade assembly, removing the ingredient from the grinder bowl, and cleaning the parts (Wear protective gloves when necessary). 23. Do not place any part of this product in a dishwasher, microwave oven, sterilizer, or with hot water above 40°C, and do not heat them with other equipment, or the parts will be out of shape or damaged. 24. Do not leave the product in high temperature environment, strong magnetic field, and flammable and explosive gas (such as natural gas, methanol) to prevent it from part failure or accidents like fire. 25. Please keep the running device at least 30cm away from the fire to avoid part damage or fire or other accidents. 26. Turn off the product and disconnect it from the power supply when it's not in use to avoid a short circuit. 27. To discard this product and its package, please have a qualified agent recycle them and the power cord.	
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Accessories and Function	
 Button Main Unit Grinder Bowl Lid Seal Ring Grinder Blade Grinder Bowl (Glass Bowl) Scraper	
Note: The product images are for reference only, and the actual product may vary.	

Product Usage Instructions

- Before the first startup of the product, please clean the parts in contact with food thoroughly. (See "Cleaning and Maintenance".)
- **Start/Cancel**
 - After loading the ingredients and completing the installation, press the button lightly with the your palm to start the product, when you release your hand, the product stops working.

Common ingredients' maximum processing capacity and function selection.

Ingredients	Minimum production volume	Maximum volume	Production Time Recommended	Caveat
Meats	50g	400g	10 seconds	1. Need to remove skin, bones, veins, loose meat thoroughly. 2. First cut into 2cm×2cm×2cm pieces, and then put it into the machine for processing. 3. The recommended production time is 10 seconds, and the time can be increased or reduced according to the individual's needs according to personal needs.
Elongated vegetables (e.g. celery)	50g	150g	10-15 times	1. First cut into segments of length not more than 5cm, then put it into the machine for processing. 2. Select the pressing mode for better results.

Ingredients	Minimum production volume	Maximum production volume	Production time Recommended	Caveat
Leafy vegetables (e.g. cabbage)	50g	200g	10-15 times	1. First cut into pieces not larger than 5cm×5cm. Then cut it into the machine for processing. 2. Soon the cutting mode to process, the result is better.

● Remarks: For millet porridge and other harder ingredients, using long-gress operation is better.

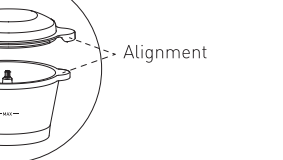
● Operation Instructions:

- This product is useful for grinding meat and vegetables.
- Place the meat chopping blade assembly into the meat chopping cup, then add the ingredients into the cup.
- The feeding amount of meat cannot exceed the upper limit mark of the bowl to avoid influence on the grinding effect of the ingredient and the service life of the product.

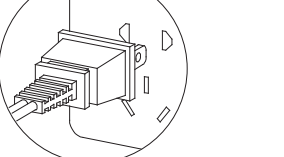


2. Align the bottom of the grinder bowl lid with that of the grinder bowl, then securely cover the cup.

● Note: It's important to align the handle of the grinder bowl lid with that of the grinder bowl, and fix the lid firmly into the bowl by pressing it down to prevent wear of the connection between the top of the grinder blade set and the motor.



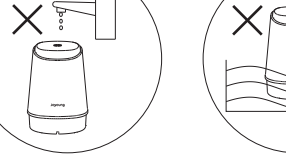
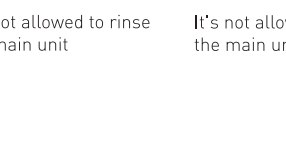
Alignment

3. Install the main unit into the center-depression of the lid, and then gently rotate the lid until it is tight enough to prevent the main unit from rotating. ● Note: If it's impossible to fit it properly at once, slightly turn the main unit to the correct position. 	
4. Turn on the power ① Press and hold the main unit, and press the button, start working, working time is 10 seconds. ② When the processing is complete, release the switch button, disconnect the power supply, wait for the meat grinder to stop rotating, remove the main unit and open the grinder bowl lid, take out the meat grinder, and use a scraper to remove the ingredients. 	
Notes: ● If the ingredients stick to the bowl, please release the button, disconnect the power supply, scrape off the ingredients and then process again. ● This product cannot be used to process hard ingredients such as frozen meat, dried bean, rice, etc. ● If the product shakes due to uneven distribution of ingredients, disconnect the power supply and spread the ingredients evenly inside the bowl before processing.	

Failure Analysis and Troubleshooting		
Faults	Cause analysis	Troubleshooting
The product doesn't work, although it's powered on and the Start button is pressed.	The grinder bowl lid is not fixed properly.	Please fix the grinder bowl lid properly.
During the first few times of using the product, the motor emits an unpleasant odor after several operations.	This is normal for a new motor during its initial operation.	If the product still emits an unpleasant odor after several working cycles, please send it to the nearest customer service site for a check.
The device stops while running.	1. The voltage is too low. 2. The motor is not protected by temperature control.	1. Check if the voltage is too low. 2. Stop for 20-30 minutes before restarting.
There is excessive noise.	1. The grinder blade assembly is not assembled properly. 2. The product is placed on an unstable surface. 3. The voltage is too high. 4. There is too much ingredient in the bowl.	1. Remove the ingredient and install the grinder blade assembly correctly. 2. Place the product on a suitable surface. 3. Check if the voltage is too high. 4. Turn off the device and disconnect it from the power supply before removing the excessive ingredient.
The blades set is stuck.	The blades set is entangled or not stuck by the ingredient.	Please turn off the device, disconnect it from the power supply, remove the ingredient, and cut them into pieces.

● If the fault cannot be resolved, do not attempt to disassemble the machine yourself. Please send it to the local after-sales service department for repair.

● The information above might not be subject to change without prior notice. We apologize for any inconvenience caused.

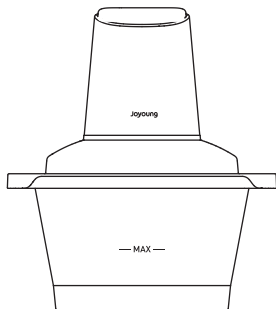
Cleaning and Maintenance	
1. After grinding, please disconnect the product from the power supply and clean it timely. 2. If the surface of the main unit and the bowl can be wiped with a wet cloth, but do not rinse, immerse, or spray the main unit with water or other liquids to avoid complete damage or leakage current. 3. Please rinse the bowl inside and the parts in contact with food with clear water, and wipe them dry or let them air dry. Please be careful not to cut yourself during the operation (Wear protective gloves when necessary). 4. The product should be clean and dry and stored in a dry and ventilated place away from direct sunlight.  It's not allowed to rinse the main unit.  It's not allowed to immerse the main unit in water.	

Recipe		
Recipe	Ingredients	Instruction
Stainless chili peppers	Pepper: 50g Onion: 20g Green onion: 10g Chili: 10g Light soy sauce: 10g Dark soy sauce: 5g Oyster sauce: 5g Chicken pepper: 5g Cumin: 5g Star anise: 1 piece	1. Wash all the ingredients. Peel and chop the onion, and cut the cross of the green onion and onions, then cut them into sections. 2. Assemble the grinder blade into the chopper. Add the chili peppers and garlic to the chopper, secure the lid. Install the main unit and plug it in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer to a clean bowl once done. 3. Assemble the grinder blade into the chopper. Add the chili peppers and garlic to the chopper, secure the lid. Install the main unit and plug it in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. 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Operating Instructions

Food Processor

JC-18C30



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

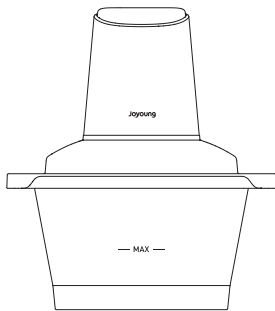
Introduction

Dear User:

Thank you for choosing Joyoung Food Processor. This manual is specially designed for the JC-18C30 model. All content in this manual is for reference only for users when using and maintaining the product. For any matters not covered, users are welcome to consult our customer service department.

Rest assured that all food-conduct components of this product comply with relevant laws, regulations, and standard requirements.

May Joyoung products bring warmth, convenience, and health to your life.



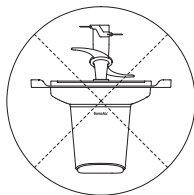
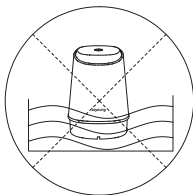
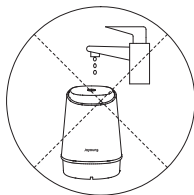
Enjoy your cooking with Joyoung!

Safety Precautions



Warning: Be alert to the risks that could cause personal danger, serious injury, or significant property loss.

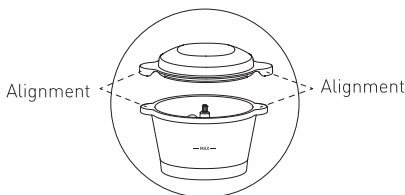
1. Install the grinder bowl lid and the main unit properly before startup.
2. The temperature of the ingredients or liquid added to the grinder bowls should not exceed 40°C to avoid cracking of the bowl or splashing and scalding.
3. It's not allowed to expose the main unit to water flow or immerse it in water and other liquid, or it will be damaged due to water ingress.
4. Do not remove the main unit or lift the grinder bowl lid before the blade set stops turning.
5. Be careful the blades are sharp.
6. Assembling the product by inverting its parts is strictly prohibited.



Note: Pay attention to the risks that might cause damage to personnel or objects.

1. This product is for household use only and should not be used for any other purposes.
2. Do not leave the product running unattended.
3. This product is not intended for users with physical, sensory, or mental deficiencies or lack of experience and knowledge about use (including children) unless they are supervised or instructed to use the product by those responsible for their safety. Take care of the children and prevent them from playing with this product.
4. The voltage/frequency of this product is 220-240V/50-60Hz. Before connecting it to the power supply, please check whether the product's voltage is consistent with the local voltage. Higher or lower voltage will influence the product's performance or damage its electrical components. A voltage stabilizer is suggested for its normal working.

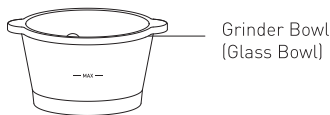
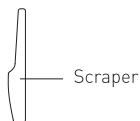
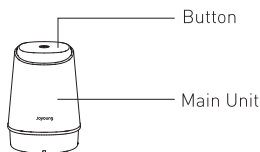
5. It's important to align the grinder bowl lid with the grinder bowl and fix the lid firmly into the bowl by pressing it down to prevent wear on the top of the grinder blade assembly (see the figure below).



6. This product can only be used with the matching parts (including those equipped on the product or those sold separately by Joyoung), such as the grinder bowl, main unit, and grinder blade assembly. Do not use the parts that don't match the product because they will influence product performance or cause accidents.
7. Please check whether the main unit, grinder bowl and other parts are in good condition before use. If any damage is found, please stop use and get in touch with our Customer Service promptly. Do not dismantle and repair the product yourself, or the product performance might be influenced or accidents might occur.
8. To avoid danger, only the specialists from the manufacturer, its service department, or other similar departments are allowed to replace the damaged power cord.
9. Do not plug or unplug the product with wet hands, or it might cause electric shock. While disconnecting the power supply, please hold the plug but not pull the power cord; be careful to keep the power cord clear of sharp edges or corners against damage and leakage current.
10. To use this product, please place it on a flat and stable surface. This product must not be used on a slope, an unstable surface, or a flammable item such as carpet, towel, plastic, or paper and should be clear of the surface edge to prevent tipping or accidents.
11. Do not run the machine empty (no ingredient in the bowl) or overloaded (excessive ingredient amount).
12. The product running speed has been set to the ideal, which requires no further adjustment.
13. Please confirm the grinder bowl and the grinder blade assembly have been installed properly. Do not install the blade separately on the main unit.
14. Before connecting the power supply, please confirm the switch is in the off position and the main unit, the bowl, and other parts have been installed correctly, otherwise the product couldn't be powered on or will cause personal injury.

15. Turn off the device and disconnect it from the power supply before replacing accessories or touching moving parts.
16. While the product is working, it's strictly forbidden to move the product, lift the main unit, or touch the moving parts like the blade set and motor, because they will cause personal injury or product damage.
17. Before dismantling, assembling, calibrating, or cleaning any part of this product, please turn off the device and disconnect it from the power supply to avoid leakage current or accidental start.
18. The continuous working time of the meat grinding function of this product shall not exceed 10 seconds. If it fails to achieve the expected results, please disconnect the power supply and cool down for 2 minutes before processing again. After completing a work stop for 2 minutes for a work cycle, after 3 cycles of continuous work, you must disconnect the power supply and cool down for 20 to 30 minutes before working again to ensure product life.
19. If the blade set is stuck, please turn off the device and disconnect it from the power supply before cleaning to avoid accidents or damage.
20. Motor overheating might activate the safety measure that stops the device from working suddenly. To restart, please disconnect the device from the power supply and cool it down for 20-30 minutes.
21. After the grinding process, please turn off the product and disconnect it from the power supply. The main unit can only be lifted until the blade set stops turning because accidents might be caused by the turning blade set.
22. Please clean the product timely after grinding. Those parts in contact with food should be cleaned with clear water. Be careful not to cut yourself with the sharp blade while disassembling the blade assembly, removing the ingredient from the grinder bowl, and cleaning the parts (Wear protective gloves when necessary).
23. Do not place any part of this product in a dishwasher, microwave oven, sterilizer, or with hot water above 60°C, and do not heat them with other equipment, or the parts will be out of shape or damaged.
24. Do not leave the product in high temperature environment, strong magnetic field, and flammable and explosive gas (such as natural gas, methane) to prevent it from part failure or accidents like fire.
25. Please keep the running device at least 30cm away from the fire to avoid product damage or fire and other accidents.
26. Turn off the product and disconnect it from the power supply when it's not in use to avoid a short circuit.
27. To discard this product and its package, please have a qualified agent recycle them and cut the power cord.

Accessories and Function



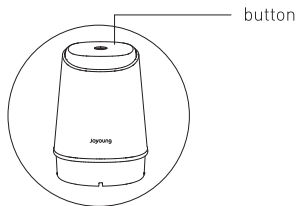
Note: The product images are for reference only, and the actual product may vary.

Product Usage Instructions

- Before the first startup of the product, please clean the parts in contact with food thoroughly. [See "Cleaning and Maintenance"]

① Start/Cancel

- After loading the ingredients and completing the installation, press the button lightly with your palm to start the product; when you release your hand, the product stops working.



② Common ingredients' maximum processing capacity and function selection.

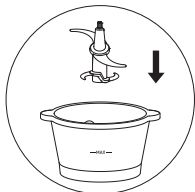
Ingredients	Minimum production volume	Maximum production volume	Production Time Recommended	Caveat
Meats	50g	400g	10 seconds	1. Need to remove skin, bones, tendons, frozen meat defrosting 2. First cut into 2cmx2cmx2cm pieces, and then put it into the machine for processing. 3. The recommended production time is 10 seconds, and the time can be increased or reduced appropriately according to personal needs.
Elongated vegetables (e.g. celery)	50g	150g	10-15 times	1. First cut into segments of length not more than 3cm. Then put it into the machine for processing. 2. Select the pointing mode for better results.

Ingredients	Minimum production volume	Maximum production volume	Production Time Recommended	Caveat
Leafy vegetables (e.g., cabbage)	50g	200g	10-15 times	1. First cut into pieces not larger than 5cm*5cm. Then put it into the machine for processing. 2. Select the pointing mode to process, the result is better.

- Remarks: For millet peppers and other harder ingredients, using long-press operation is better.

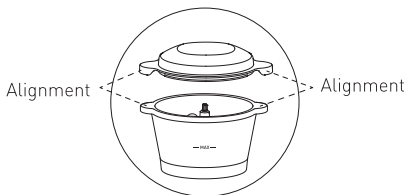
③ Operation Instructions:

- This product is useful for grinding meat and vegetables.
 1. Place the meat chopping blade assembly into the meat chopping cup, then add the ingredients into the cup.
- **The feeding amount of meat cannot exceed the upper limit mark of the bowl to avoid influences on the grinding effect of the ingredient and the service life of the product.**

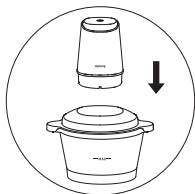


2. Align the bottom of the grinder bowl lid with that of the grinder bowl, then securely cover the cup.

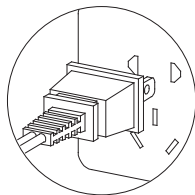
- **Note: It's important to align the handle of the grinder bowl lid with that of the grinder bowl, and fix the lid firmly into the bowl by pressing it down to prevent wear of the connection between the top of the grinder blade set and the motor.**



3. Install the main unit into the center depression of the lid, and then gently rotate the lid until it is tight enough to prevent the main unit from rotating.
- **Note: If it's impossible to fit it properly at once, slightly turn the main unit to the correct position.**



4. ① Turn on the power
- ② Press and hold the main unit, and press the button, start working, working time ≤ 10 seconds
- ③ When the processing is complete, release the switch button, disconnect the power supply, wait for the meat grinder to stop rotating, remove the main unit and open the grinder bowl lid, take out the meat grinder, and use a scraper to remove the ingredients.



Notes:

- If the ingredients stick to the bowl, please release the button, disconnect the power supply, scrape off the ingredients and then process again.
- This product cannot be used to process hard ingredients such as frozen meat, dried beans, rice, etc.
- If the product shakes due to uneven distribution of ingredients, disconnect the power supply and spread the ingredients evenly inside the bowl before processing.

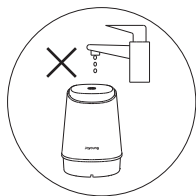
Failure Analysis and Troubleshooting

Faults	Cause analysis	Troubleshooting
The product doesn't work, although it's powered on and the Start button is pressed	The grinder bowl lid is not fixed properly	Please fix the grinder bowl lid properly
During the first few times of using the product, the motor emits an unpleasant odor	This is normal for a new motor during its initial operations	If the product still emits an unpleasant odor after several working cycles, please send it to the nearest consumer service site for a check
The device stops while running	1. The voltage is too low 2. The motor is protected by temperature control	1. Check if the voltage is too low 2. Stop for 20-30 minutes before restarting
There is abnormal vibration or excessive noise	1. The grinder blade assembly is not assembled properly 2. The product is placed on an unstable surface 3. The voltage is too high 4. There is too much ingredient in the bowl	1. Remove the ingredient and install the grinder blade assembly correctly 2. Place the product on a suitable surface 3. Check if the voltage is too high 4. Turn off the device and disconnect it from the power supply before removing the excessive ingredient
The blade set is stuck	The blade set is entangled in or stuck by the ingredient	Please turn off the device, disconnect it from the power supply, remove the ingredient, and cut them into pieces

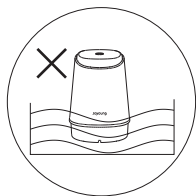
- If the fault cannot be resolved, do not attempt to disassemble the machine yourself. Please send it to the local after-sales service department for repair.
- The information above might not apply to the actual product because the model or spare parts might be subject to change without prior notice. We apologize for any inconvenience caused.

Cleaning and Maintenance

1. After grinding, please disconnect the product from the power supply and clean it timely.
2. The outer surface of the main unit and the bowl can be wiped with a wet cloth, but do not rinse, immerse, or spray the main unit with/in water or other liquids to avoid component damage or leakage current.
3. Please rinse the bowl inside and the parts in contact with food with clear water, and wipe them dry or let them air dry. Please be careful not to cut yourself during the operation (Wear protective gloves when necessary).
4. The product should be clean and dry and stored in a dry and ventilated place away from direct sunlight.



It's not allowed to rinse the main unit



It's not allowed to immerse the main unit in water



Recipe

Recipe	Ingredients	Instruction
Chopped Chili Sauce	Stemless chili peppers: 200g Peeled garlic: 50g Onion: 20g Green onion: 10g Cilantro: 10g Light soy sauce: 10g Dark soy sauce: 5g Oyster sauce: 5g Sichuan peppercorns: 5g Cinnamon stick: 5g Star anise: 1 piece	1. Wash all the ingredients. Peel and chop the onion, and trim the roots off the green onion and cilantro, then cut them into sections. 2. Assembly the grinder blade into the chopper. Add the chili peppers and garlic to the chopper, secure the lid. Install the main unit and plug in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer the mixture into a clean bowl once finished. 3. Heat oil in a pan, add the onion, green onion, cilantro, Sichuan peppercorns, cinnamon, and star anise. Sauté until golden, then remove from the pan. Add the garlic-chili mixture and sauces to the pan, stir-fry for 1 minute, and enjoy!
Tofu Balls	Firm tofu: 400g Eggs: 2 Salt: 2g Chicken essence: 2g Carrot: 100g Ham: 50g Chinese five-spice powder: 3g Chopped green onions: 20g Light soy sauce: 20g Low-gluten flour: 100g Minced garlic, ginger, and onion: to taste Breadcrumbs: to taste	1. Wash, peel, and dice the carrot. Cut the ham into small cubes for later use. 2. Assembly the grinder blade into the chopper. Add the tofu, secure the lid. Install the main unit and plug in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer the tofu to a clean bowl once done. 3. Assembly the grinder blade again, and add the carrot and ham to the chopper. Secure the lid. Install the main unit and plug in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Add the mixture to the bowl with the tofu. 4. Gradually add the remaining ingredients into the bowl and mix evenly. 5. Take a small portion of the mixture, shape it into a ball, coat it with breadcrumbs, and deep-fry until golden and crispy. Remove and enjoy!

Recipe	Ingredients	Instruction
Baby Corn Chicken Sausages	Chicken breast: 400g Corn kernels: 150g Carrot: 100g Cornstarch: 60g Egg whites: 3	1. Wash all ingredients, then cut the chicken breast and carrot into chunks. 2. Assembly the grinder blade into the chopper. Add the chicken breast, secure the lid, Install the main uint and plug in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer to a clean bowl once done. 3. Assembly the grinder blade again, add the carrot to the chopper. Install the main uint and plug in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer to the same bowl. 4. Boil water in a pot and blanch the ground carrot and corn kernels. Transfer them to the bowl. 5. Add egg whites and cornstarch to the bowl, mix well, and place the mixture into a piping bag. 6. Grease the mold, fill it with the chicken mixture, and steam for 30 minutes. Let it cool naturally before unmolding and serving.
Pan-fried Beef Dumplings	All-purpose flour: 200g White sugar: 8g Yeast: 2g 30-40°C warm water: 110g Beef leg meat: 200g Green onions: 10g Light soy sauce: 10g Oyster sauce: 5g Sesame oil: 5g Five-spice powder: 2g White sesame seeds: to taste Dark soy sauce: 5g	1. Dissolve yeast in warm water and set aside. 2. Mix flour, sugar, and the yeast water in a bowl. Knead the dough until smooth, cover with plastic wrap, and let it ferment at room temperature for 30-40 minutes until it doubles in size. 3. Clean the beef and cut it into chunks. Wash and chop the green onions. 4. Assembly the grinder blade in the chopper, add the beef. Install the main uint and plug in. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer to a bowl. 5. Add the rest of the seasonings to the

Recipe	Ingredients	Instruction
Pan-fried Beef Dumplings		ground beef and mix well. 6.After the dough has fermented, divide it into 50g portions, roll each into a circle, and place 40g of filling in the center, and shape into dumplings. 7.Heat oil in a pan. Fry the dumplings until golden on both sides, add a small amount of water, cover the pan, and steam for 3 minutes. Sprinkle sesame seeds on top before serving. Enjoy!
Roast Lamb Buns	All-purpose flour: 200g Warm water: 100g Corn oil: 20g Salt: 1g Boneless lamb: 200g Yellow onion: 70g Light soy sauce: 10g Dark soy sauce: 5g Black pepper: 4g Cumin powder: 4g Salt (for filling): 3g	1.In a bowl, mix flour, warm water, corn oil, and salt. Knead until smooth, cover with cling wrap, and let it rest in a warm place for 20 minutes. 2.Clean and cut the lamb into chunks, and peel and chop the yellow onion. 3.Assembly the grinder knife in the chopper, add the lamb, cover, and secure it to the machine. Turn it on. It is recommended to press the button with the palm. The production time can be adjusted according to the individual's needs for the size of the ingredients. Transfer the ground lamb to a clean bowl. 4.Add the chopped onion to the chopper and blend for 10 seconds. Transfer the chopped onion to the bowl with the lamb. 5.Add the remaining seasonings to the meat mixture and mix well. 6.Divide the rested dough into 80g portions, roll each into thin rectangles, and place 50g of the meat mixture in the center. Fold the edges over the filling. 7.Preheat the air fryer to 190°C for 5 minutes. Line it with parchment paper, place the buns inside, brush the tops with egg wash, and sprinkle with white sesame seeds. Bake at 190°C for 20 minutes, then flip and bake for an additional 10 minutes. Serve and 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

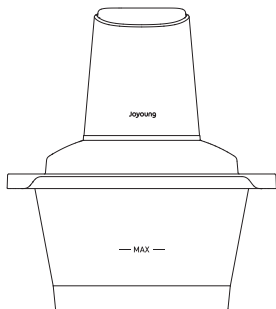
前言

尊敬的用户：

感谢您使用九阳食品加工机。本说明书适用 JC-18C30 产品。书中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、便捷与健康。



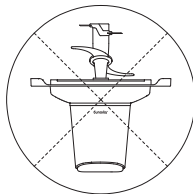
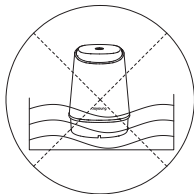
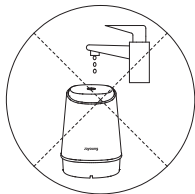
从这里开始，感受烹饪！

安全使用注意事项



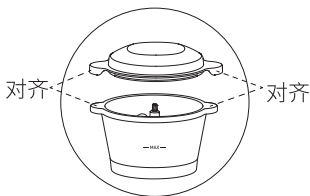
警告 对可能导致人员危险、重伤、重大财产损失的风险要警惕。

1. 工作前请务必将碎肉杯盖、主机安装到位。
2. 加入各杯体的食材或液体的温度不得超过 40°C，以免造成杯体开裂、飞溅烫伤。
3. 本产品主机严禁淋水或放在水及其它液体中浸泡，以免主机进水损坏。
4. 刀片未停转前严禁拿开主机或掀开碎肉杯盖。
5. 刀片锋利，小心割伤。
6. 严禁倒置装配。



注意 对可能导致人员受伤或物品损害的风险要关注。

1. 本产品仅适于家庭使用，请勿作为其他用途。
2. 请勿在无人看管的情况下运行本产品。
3. 本产品不适合由存在肢体、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。
4. 本产品输入电压 / 频率为 220-240V/50-60Hz，接通电源前，请检查是否与当地电压相符，高或低于该电压可能会影响产品性能或损坏电器元件，建议使用稳压器，以确保产品正常使用。
5. 务必将碎肉杯盖对准碎肉杯后，向下按，确保碎肉杯盖嵌入碎肉杯外，以防碎肉刀顶部磨损（如下图）。

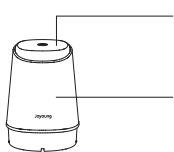


6. 本产品仅限于与配套的（包括产品本身配置的和本公司独立出售的）碎肉杯、主机和碎肉刀等部件一起使用，请勿使用非配套的部件，以免影响产品性能或发生事故。
7. 使用前请检查主机、碎肉杯等部件是否完好。如发现损坏，请停止使用并及时与本公司客户服务部门联系。请勿自行拆卸修理，以免影响产品性能或发生事故。
8. 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
9. 请勿用湿手插、拔电源插头，以免触电；请勿将电源线碰到尖锐的棱边、尖角等物，以免损坏漏电。
10. 使用本产品时，请将其置于平稳的台面上。请勿在倾斜、不稳定的台面上或在地毯、毛巾、塑料、纸等易燃物品上操作本产品，并请远离台面边缘，以免产品倾倒或发生事故。
11. 禁止空载（杯中无食材）或超载（食材量超过额定值）使用本产品。
12. 本产品运行速度已设置成理想状态，不需要进行调节。
13. 请确认碎肉杯与碎肉刀安装到位；请勿碎肉刀单独安装在主机上。
14. 接通电源前，请确认开关处于关闭状态，并且杯体及其他部件已安装到位，以免产品不通电或造成人身伤害。
15. 在更换附件或接触运动部件前要关掉电源开关并断开电源。
16. 产品工作时，严禁移动产品、提起主机或触碰刀片、电机等可动部件，以免造成人身伤害或损坏产品。
17. 在拆、装、调校或清洗本产品的任何部件之前，请关闭开关、断开电源，以免产品漏电或意外启动。
18. 本产品绞肉功能连续工作时间不得超过 10 秒。若未能达到预期效果，

请断开电源，冷却 2 分钟后再进行加工。完成一次工作之后停止 2 分钟为一个工作周期，连续工作 3 个周期后，必须断开电源，冷却 20 ~ 30 分钟后再工作，以保证产品寿命。

19. 如果碎肉刀被卡住，请先关闭开关、断开电源，再进行清理，以免发生伤害事故或损坏产品。
20. 如果产品运行时突然停止工作，可能是电机过热触发的自我保护行为，请断开电源，冷却 20 ~ 30 分钟后方可使用。
21. 产品使用完毕，请先关闭开关、断开电源，待刀片停止转动后，再取下主机，以免引发事故。
22. 产品使用完毕请及时清洗，与食品接触部件请用清水进行清洗。取出碎肉刀，排空碎肉杯体和清洗部件时请小心操作，务必注意锋利的刀刃，以免割伤（可佩戴保护手套）。
23. 请勿将本产品任何部件放入洗碗机、微波炉、消毒柜或超过 60℃ 的热水中清洗或消毒，亦勿使用其他设备加热，以免部件变形或损坏。
24. 请勿将本产品置于高温、强磁、易燃易爆气体（如天然气、沼气等）等环境中，以免部件工作异常或发生火灾等事故。
25. 产品必须远离火源 30cm 以上，以免损坏产品或发生火灾危险。
26. 无人使用本产品时，请关闭开关、断开电源，以免产品发生短路。
27. 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。

部件名称及功能



按键

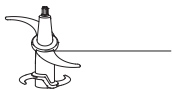
主机



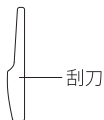
碎肉杯盖



密封圈



碎肉刀



刮刀



碎肉杯
(玻璃杯)

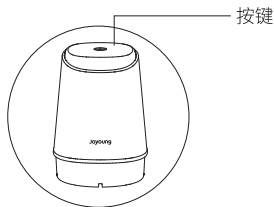
注：产品图片请以包装内实物为准

产品使用方法

- 在初次使用产品前,请彻底清洗与食材接触的部件。(参见“清洁和保养”)

① 开关

- 装入食材并安装完成后,用手掌轻按按键,产品开始工作;手放开后,产品停止工作。



② 常见食材可加工最大容量及功能选择

食材	最小制作量	最大制作量	制作时间推荐	注意事项
肉类	50g	400g	10 秒	1. 需去皮、去骨、去筋,冻肉化冻 2. 先切成 2cmx2cmx2cm 的块状,再放入机器中加工。 3. 推荐 10s 制作时间,根据个人需求,可适当增加或者减少时间。
细长状蔬菜 (如: 芹菜)	50g	150g	10 ~ 15 次	1. 先切成长度不大于 3cm 的段状再放入机器中加工。 2. 选择点动方式加工,效果更佳
大叶类蔬菜 (如: 白菜)	50g	200g	10 ~ 15 次	1. 先切成不大于 5cmx5cm 的块状,再放入机器中加工。 2. 选择点动方式加工,效果更佳

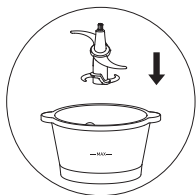
- 备注: 如小米椒等较硬食材使用长按方式效果更佳。

③ 使用说明：

- 本产品可用于碎肉、碎菜。

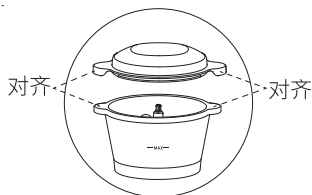
1. 将碎肉刀放入碎肉杯内；再将食材放入碎肉杯中。

- 肉类食材加入量请勿超过杯体的上限刻度线，以免影响食材的加工效果和产
品使用寿命。



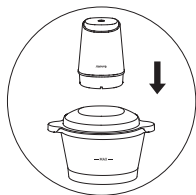
2. 将碎肉杯盖下部对准碎肉杯，盖紧杯盖。

- 注意：务必将碎肉杯盖手柄对准碎肉杯手柄后，向下按，确保使碎肉杯盖嵌于碎肉杯外，以防碎肉刀顶部与电机连接处磨损。



3. 将主机装入杯盖中间凹陷内，然后轻轻旋转至杯盖与主机上下合紧，使主机无法旋转

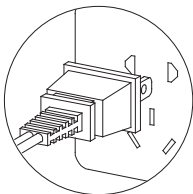
- 注意：主机无法一次放到位时，可轻轻旋转主机至准确位置。



4.①接通电源

②按住主机，并按下按键，开始工作，工作时间 ≤ 10 秒

③加工完成，松开开关按键，断开电源，待碎肉刀停止转动，将主机取下
打开碎肉杯盖，取出碎肉刀，用刮刀将食材取出。



注：

- 如果食材粘在杯体上，请松开按键，断开电源，将食材刮下后再进行加工
- 本产品不能用来加工冻肉、排骨、干豆、大米等硬食材。
- 如果产品因食材分布不均匀而抖动，断开电源，将食材均布在杯体内后再加工。

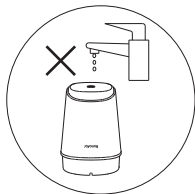
故障分析及排除

故障现象	原因分析	故障排除
通电后，启动开关，产品不工作	碎肉杯盖未盖好	盖好碎肉杯盖
最开始几次使用产品时，电机发出难闻的气味	新电机最初使用正常现象	如果多次使用后，产品仍会发出气味，请送至就近的九阳维修点检测
使用中停机	1. 电压过低 2. 电机温控保护	1. 检查电压是否过低 2. 停止 20~30 分钟后再使用
异常震动或噪音大	1. 碎肉刀未放置到位 2. 产品放置不平稳 3. 电压过高 4. 食材过量	1. 请将食材取出，将碎肉刀安装到位 2. 产品平稳放置 3. 检查电压是否过高 4. 关闭开关，断开电源，将多余食材取出
卡刀	食材将刀缠绕住或卡死	关闭开关，断开电源，取出食材，切成小块

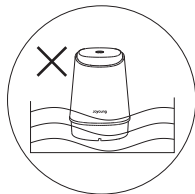
- 如问题不能解决，切勿私自拆卸机器，请送当地售后服务部进行维修。
- 以上内容如因型号或零部件变更与实物不符，请以实物为准，恕不另行通知，敬请谅解！

清洁和保养

1. 产品使用后，请及时断开电源并清洗产品。
2. 主机可用湿布擦拭，请勿将主机放在水或其他液体中冲洗、浸泡或喷淋，以免器件损坏或产品漏电。
3. 碎肉杯内部及与食品接触部件请用清水冲洗，并及时擦干或晾干。请小心操作以免割伤（可佩戴保护手套）。
4. 收纳储存时，请确保产品清洁、干燥，并放置于干燥、通风、避免阳光直接照射处。



主机严禁冲洗



主机严禁浸水



菜谱	食材	做法
剁椒辣酱	去蒂小米椒 200g 去皮大蒜 50g 洋葱 20g 小葱 10g 香菜 10g 生抽 10g 老抽 5g 蚝油 5g 花椒 5g 桂皮 5g 八角 1个	1.将全部食材洗净,洋葱去皮切块,小葱和香菜去除根部,切段; 2.绞肉机中放入绞肉刀,将小米椒和大蒜放入绞肉机中,盖上杯盖,安装主机,接通电源,推荐用手掌按压按键,根据个人对食材颗粒大小的需求,可自行调节制作时间,完成后倒入碗中; 3.锅中烧油,将洋葱、小葱、香菜、花椒、桂皮和八角倒入锅中,炒至金黄后捞出,放入打好的蒜蓉辣椒和调料炒1分钟即可享用。
豆腐丸子	老豆腐 400克 鸡蛋 2个 食盐 2克 鸡精 2克 胡萝卜 100克 火腿 50克 十三香 3克 葱花 20克 生抽 20克 低筋面粉 100克 葱姜蒜末 适量 面包糠 适量	1.将胡萝卜洗净、去皮、切小块,火腿切小丁备用; 2.绞肉机中放入绞肉刀,将豆腐放入绞肉机中,盖上杯盖,安装主机,接通电源,推荐用手掌按压按键,根据个人对食材颗粒大小的需求,可自行调节制作时间,完成后倒入碗中; 3.绞肉机中放入绞肉刀,将胡萝卜和火腿放入绞肉机中,盖上杯盖,安装主机,接通电源,推荐用手掌按压按键,根据个人对食材颗粒大小的需求,可自行调节制作时间,完成后倒入装有豆腐的碗中; 4.碗中依次加入其他调料搅拌均匀; 5.取一小块放入手中,搓成丸子,裹上面包糠炸至金黄酥脆,捞出即可享用。

菜谱	食材	做法
宝宝玉米鸡肉肠	鸡胸肉 400g 玉米粒 150g 胡萝卜 100g 玉米淀粉 60g 鸡蛋清 3个	1.将食材洗净,鸡胸肉和胡萝卜切块备用; 2.绞肉机中放入绞肉刀,将鸡胸肉放入绞肉机中,盖上杯盖,安装主机,接通电源,推荐用手掌按压按键,根据个人对食材颗粒大小的需求,可自行调节制作时间,完成后倒入碗中; 3.绞肉机中放入绞肉刀,将胡萝卜放入绞肉机中,盖上杯盖,安装主机,接通电源,用手掌按压按键,根据个人对食材颗粒大小的需求,可自行调节制作时间,完成后倒入碗中; 4.锅中烧水,将绞好的胡萝卜和玉米粒焯熟后倒入碗中; 5.碗中加入蛋清和淀粉混合均匀后装入裱花带中; 6.模具刷一层油,挤入肉泥填满,放入蒸锅中蒸30分钟,自然放凉后脱模即可享用。
牛肉生煎	中筋面粉 200g 白砂糖 8g 酵母 2g 30度-40度的温水 110g 牛后腿肉 200g 小葱 10g 生抽 10g 蚝油 5g 香油 5g 五香粉 2g 白芝麻 适量 老抽 5g	1.将酵母用温水化开备用; 2.将面粉、白砂糖和酵母水倒入盆中,用手揉至光滑后盖上保鲜膜,放置在室温合适处发酵30-40分钟,发酵至体积两倍大; 3.将牛肉洗净、切块,小葱洗净,切碎备用; 4.绞肉机中放入绞肉刀,将牛肉放入绞肉机中,盖上杯盖,安装主机,接通电源,推荐用手掌按压按键,根据个人对食材颗粒大小的需求,可自行调节制作时间,完成后倒入碗中; 5.碗中依次倒入其他调料搅拌均匀; 6.取出发酵好的面团,分成50克左右的小剂子,用擀面干擀成圆形,取40克肉馅放在包子皮中间,包成包子形状; 7.锅中烧油,油热放入包子,煎至两面金黄,倒入少量清水,盖上锅盖,小火焖3分钟,完成后撒上白芝麻即可享用。

菜谱	食材	做法
羊肉烤包子	面粉 200g 温水 100g 玉米油 20g 食盐 1g 无骨羊肉 200g 黄洋葱 70g 生抽 10g 生抽 10g 老抽 5g 黑胡椒粉 4g 孜然粉 4g 食盐 3g	1.将面粉、温水、玉米油、食盐倒入盆中，和至光滑后拿出，封上保鲜膜，放置在温暖处醒发20分钟； 2.将羊肉切块、洗净，黄洋葱去皮、切块备用； 3.绞肉机中放入绞肉刀，将羊肉放入绞肉机中，盖上杯盖，安装主机，接通电源，推荐用手掌按压按键，根据个人对食材颗粒大小的需求，可自行调节制作时间，完成后倒入碗中； 4.绞肉机中放入绞肉刀，将洋葱放入绞肉机中，盖上杯盖，安装主机，接通电源，用手掌按压绞菜键10秒，完成后倒入肉末碗中； 5.碗中依次倒入其他调料搅拌均匀； 6.取出醒发好的面团，分成80克左右的小剂子，用擀面杖擀成薄薄的长方形，取50克肉馅放在包子皮中间，四面折叠； 7.将空气炸锅190度提前预热5分钟，垫上油纸，放上包子，表面刷一层鸡蛋液，撒上白芝麻，190度烘烤20分钟，完成后翻面再次烘烤10分钟即可享用。

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