

九阳 国际营销BU		STYLEMASTER NO.
型号：	JC-Z22G3	版本：06/7/2024
内容：	说明书设计稿	初稿输出
设计：	盛林琦	
研发：		
日期：	06/12/2024	
尺寸：	105mm*140mm	
颜色：	K100	
工艺：	45μ双胶纸	
* 在交付印刷前请务必进行实物校对。 * 印刷前请确认纸张尺寸和颜色管理。		

Introduction

Dear User:

Thank you for choosing Joyoung Food Processor. This instruction manual is specially designed for the JY-220A3 model. All the contents in this manual are for reference only when using and maintaining. For any matters not covered, please feel free to consult our Customer Service department.

Read carefully 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 danger, serious injury, or significant property loss.

1. Install the grinder bowl lid and the main unit properly before water.
2. It is 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.
3. Do not remove the main unit or the grinder bowl before the blade stop turning.
4. Sharpen the blades are sharp.
5. Assemble the product by inserting its parts in strictly prohibited.

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

1. This product is for household use only but for other purposes.
2. Do not leave the product running unattended.
3. This product is not intended for use involving cutting, slicing 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 infrequent frequency of this product is not suitable for 24 hours continuous use 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 use.
5. It's important to align the grinder bowl lid with the grinder bowl and fit the lid firmly into the bowl by pressing it's a spring to prevent wear on the top of the grinder blade assembly (see the figure below).

Alignment

Alignment

Operating Instructions

Food Processor
JY-220A3

Enjoy your cooking with Joyoung!

Accessories and Function

Start
Main Unit
Grinder Bowl Lid
Seal Ring
Grinder Blade
Grinder Bowl
Scraper

Contents

Accessories and Function
Product Usage Instructions
Fault Analysis and Troubleshooting
Cleaning and Maintenance
Recipe
Terms&Conditions of Warranty

Notes:

1. The product images are for reference only, and the actual product may vary.
2. Do not forget to attach the seal ring.

Product Usage Instructions

● Before the first startup of the product, please clean its parts in contact with food (Main unit, Start Key, and the Start/Cancel Key).

● **Start/Cancel Key:**

- There are four icons for different setups for vegetables, coarse meat (L), medium meat (M), and fine meat (H). After powering on the product, select a function key and press the Start/Cancel Key. The product can start working at the corresponding setup.

Start Key
Start/Cancel Key

Vegetable (L)
Coarse meat (L)
Medium meat (M)
Fine meat (H)

Setup indicator
Main unit

Setups	Functions
Fine meat (H)	To get finely ground meat suitable for cooking meatballs, fish balls, spring rolls, and so on.
Medium meat (M)	To get medium ground meat and make a smooth meat stuffing suitable for cooking dumplings, and more.
Coarse meat (L)	To get coarsely ground meat suitable for cooking steamed stuffed bun, meat sauce, and others.
Vegetables	To grind vegetables that are thin and long or have large blades.

Note: The grinding effect varies with the meat type.

● **Max. Capacity for Maximum Ingredients and Function Selection**

Ingredients	Min. Amount	Max. Amount	Notes
Vegetables with large leaves (such as Chinese cabbage)	50g	250g	Cut into pieces no larger than 5cm by 5cm, and feed them into the machine by pressing the Start Key.
Meat	400g	Recommended amount	1. Remove the fat, bones, and tendons, and remove the meat's rind. 2. Cut into pieces no larger than 5cm by 5cm. 3. Feed the meat into the machine for processing.

Note: For hard ingredients like chili pepper, it is recommended to press and hold the Start key directly for continuous operation.

● **Operation Instructions:**

This product is useful for grinding meat and vegetables.

- Place the meat chopping blade assembly into the meat chopping bowl, 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.**

● **Resetting procedures**

Start: Select the required function setup. The indicator light for that function will flash after the required lights turn off. Then, press and hold the Start button to begin operation.

Stop: After a machine cycle, all indicator lights will remain on. Once the process is complete, release the Start key and disconnect the power supply. After the blade set steps finish, remove the main unit, grinder bowl lid, and the grinder blade set, and separate the ingredient off with a scraper.

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

4.1) GFT mode:

- In this standby mode, press and hold the Start key directly so that the machine will be running at a high speed. After the ingredient is processed to the requirements, release the Start key and the main unit, and the main unit, and the main unit.

Notes:

- In GFT mode, the machine can only work continuously for max. 10 seconds and be restarted after 2 minutes of cooling.**
- It is not for the product to pause during its operation. Please release the Start key after all indicators are permanently on.**
- If the ingredient sticks to the bowl, please release the key and disconnect the power supply. Do not restart the process for scraping off the ingredient.**
- This product can be used for processing hard ingredients such as frozen meat, dry beans, and rice.**
- If the machine vibrates due to uneven distribution of ingredients, disconnect the power, redistribute the ingredients evenly, and resume processing.**

Failure Analysis and Troubleshooting

Products	Cause analysis	Troubleshooting
The product doesn't work, although it's not in GFT mode.	The grinder bowl lid is not fixed properly.	Please fit the grinder bowl lid properly.
The Start button is pressed, but the main unit is not installed correctly.	The main unit is not installed correctly with the bowl.	Turn the main unit slightly to align it correctly with the bowl lid.
The motor emits an unpleasant motor during the first few operations.	This is normal for a new motor during the initial operations.	If the product still emits an unpleasant motor after several working cycles, please send it to the nearest service site for a check.
The device stops while using.	1. Check if the voltage is too low. 2. The motor is protected by temperature control.	1. Check if the voltage is too low. 2. Please use 15-20 minutes before restarting.
There is abnormal vibration or excessive noise.	1. The grinder blade assembly is not correctly. 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 engaged in or stuck by the ingredient.	The blade set is engaged in or stuck by the ingredient.	Please turn off the device, disconnect it from the power supply, remove the ingredient, and cut into small 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 product model because the model or spare parts might be subject to change without prior notice. We apologize for any inconvenience caused.

Cleaning and Maintenance

- After grinding, please disconnect the product from the power supply and clean it timely.
- The outer surface of both the main unit and the bowl can be wiped with a wet cloth, but do not immerse, or spray the main unit with water or other liquids to avoid corrosion, damage or leakage current.
- Please rinse the bowl inside and the parts in contact with food with clear water, and then dry them thoroughly.
- The product should be cleaned and stored in a dry and ventilated place 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	Instructions
Fish Taro	Side fillet (for any white fish) 500g Shrimp: 50g Scallion and ginger water: 50g Cornstarch: 20g Egg white: 50g Light soy sauce: 10g White pepper: 3g Salt: 3g	1. Separate the egg whites from the yolk. Clean the sole fillet and cut into chunks. 2. Assemble the grinder blade in the chopper. Place the fillet and shrimp into the grinder bowl, and add the scallion water and egg white. Press the Start button until all indicators light up. 3. After the main unit is cooled, feed the bottom material into a clean bowl. 4. Shake the remaining ingredients to the grinder bowl and mix vigorously for 5 minutes until the mixture is well combined and elastic. 5. Overuse a mold, pour the fillet mixture into the mold, and smooth it out. Cover with a wet paper, make small holes in the wrap, and steam in a steamer for 20 minutes. 6. Once cooked, remove from the mold and cut into small pieces. Heat a pan over low heat and fry the pieces until golden brown on all sides. Serve and enjoy!
Stir-fry Beef Potstickers	Beef (third level): 500g Coriander: 100g Onion: 10g Oyster sauce: 20g Dark soy sauce: 10g Salt: 3g Egg 1 piece Dumpling wrappers as needed	1. Clean the beef and cut it into chunks. Remove the leaves from the coriander, wash it, and cut off the roots. 2. Assemble the grinder blade in the chopper. Place the beef and coriander in the grinder bowl, cover, and press the Start button. Then, turn the machine. Turn on the machine, press the Start button, and hold the start button until all indicators light up. Transfer the ground beef to a clean bowl. 3. Assemble the grinder bowl, assembly the

Recipe	Ingredients	Instruction
Coley Beef Potstickers		Chopping blade, and add the coley. Cover and secure it to the machine. Turn on the machine, press the 'vegetable' button, and hold the start button until all indicators light up. Transfer the chopped coley to the clean bowl with the ground beef. 4. Add the remaining ingredients to the bowl and mix until the mixture becomes elastic and well combined. 5. Take a dumpling wrapper, place the filling in the center. Fold up the edges from both sides about 1/4 of the way, and pinch to seal, leaving the ends open. 6. Heat oil in a pan and place the potstickers in. Fry until the bottom is golden and crispy. Then add a small amount of water, cover the pan, and steam until the water has evaporated and the filling is cooked through. Enjoy!
		1. Peel and wash the potatoes, then cut them into large chunks. Steam them until fully cooked and let aside. 2. Clean and dry the grinder bowl. Assemble the grinder blade in the bowl and add the steamed potatoes. Cover, set up the machine, and press the pulse button 3 times. Scrape down the sides, cover again, and pulse 2 more times. Once finished, pour the mashed potatoes into a bowl and enjoy!
Mashed Potatoes	Potatoes: 300g	

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 upon user 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).

Chargers 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 even any 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 Alliance (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: +6010-8800310.

2. Live Chat: Joyoung Malaysia (Shoplet/Lazada)

3. Technical Support: Please contact our service centre at 03-8026 6226 (Highpoint Service Network KSA-BHD).

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

Closed on Public Holidays.

首页

尊享的用户:

感谢您使用九阳食品加工机。本说明书适用 JY-KC263 产品。书中所有图片和文字均未经授权使用, 未经授权, 欢迎用户向本公司客户服务部门咨询。

本产品与食品接触部分均符合相关法律法规和标准要求, 请放心使用。愿九阳产品给您带来更丰富、便捷与健康。

安全注意事项

警告 对可能导致人员伤亡、重伤、重大财产损失的风险警告。

1. 工作场所必须保持干燥, 主要使用部位。

2. 本产品禁止在潮湿环境或者含有液体飞溅环境中, 以免发生触电危险。

3. 刀头锋利, 禁止触摸并禁止在主机运转时拆卸刀头。

4. 刀头锋利, 小心使用。

5. 严禁擅自拆卸。

注意 对可能导致人员受伤或物品损坏的风险警告。

1. 本产品禁止在无人看管下使用, 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. 本产品禁止存在故障状态下使用, 使用过程中如发现产品或附件 (包括刀头) 使用, 除存在危害他人安全外请及时停止使用并联系售后服务。

4. 请勿长时间、连续使用本产品, 使用过程中, 请勿连续使用本产品, 连续使用可能会导致产品内部温度升高, 造成火灾或触电等安全隐患, 建议间歇使用。

5. 禁止在无人看管状态下运行主机, 向上, 确保将容器盖盖紧, 以免刀头部件脱落造成伤害 (如图)。

对开

对开

附件名称及功能

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请注意以下关于保修服务：

- 您的购买地点并非保修服务的使用用户承诺或不在保障范围内。用户承诺承担维修费用、零件费用和材料费 (或选择维修服务)。
- 如用户选择自行安排产品的维修服务，请遵守下述指南：

注意：S.Affiliates (Pty) Ltd Bhd 保留根据任何条款或条款修改保修服务、或产品不符合马来西亚产品标准 (包括设计和规格兼容性要求) 的保修申请的权利。

联系我们：

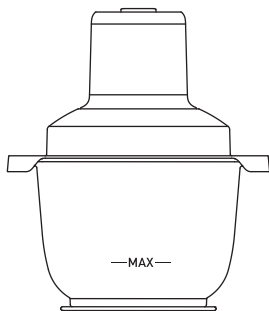
- 1-一般咨询：请联系客户服务团队：+6010-8801010。
- 2 经销商：Joyong Malaysia (Shopee/ lazada)
- 3 技术支持：联系服务中心：03-8020 6206 (Ingenta Service Network Sdn Bhd)

营业时间：周一至周五，上午九点至下午六点
 以邮件沟通

Operating Instructions

Food Processor

JC-22C63



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

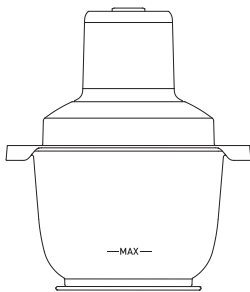
Introduction

Dear User:

Thank you for choosing Joyoung Food Processor. This instruction manual is specially designed for the JC-22C63 model. All the contents in this manual are for reference only during use and maintenance. For any matters not covered, please feel free 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.



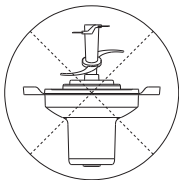
Enjoy your cooking with Joyoung!

Safety Precautions



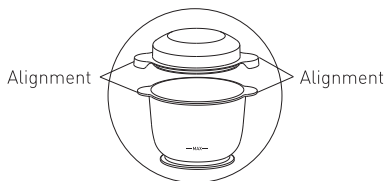
Warning: Be alert to the risks that could cause personal danger, serious injury, or significant property loss.

1. Install the grinder bowl lid and the main unit properly before startup.
2. 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.
3. Do not remove the main unit or lift the grinder bowl lid before the blade set stops turning.
4. Be careful the blades are sharp
5. 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 but no 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 an optimal level, which requires no further adjustment.
13. To install the grinder bowl lid, please check the seal ring is present against leakage. Please confirm the grinder bowl and the grinder blade assembly have been installed properly. Do not install the blade assembly directly onto the motor unit without the bowl.
14. Before connecting the power supply, please confirm 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. This product cannot work in DIY mode for over 10 seconds or in routine procedure mode for more than one working cycle. If the desired grinding effect is not achieved, please disconnect the power supply, and restart the process after 2 minutes of cooling. A working cycle is composed of one task performed and a 2-minute pause. After 3 consecutive cycles, the device should be disconnected from the power supply and cooled for 15-20 minutes, and then can be restarted for the sake of its service 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 temperatures 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.
28. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.

Contents

Accessories and Function

Product Usage Instructions

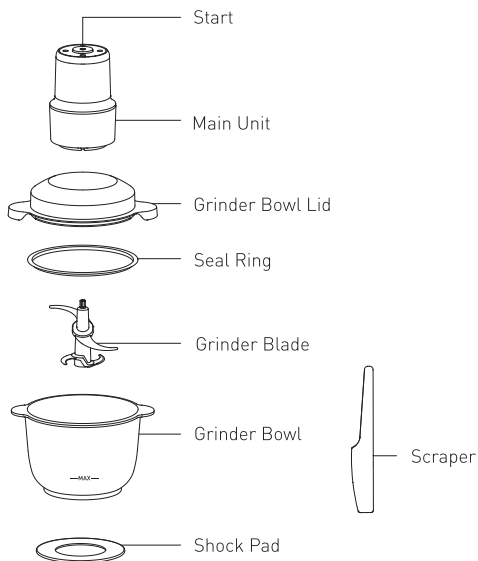
Fault Analysis and Troubleshooting

Cleaning and Maintenance

Recipe

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Accessories and Function



Note:

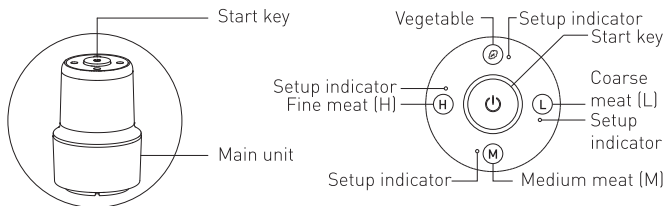
1. The product images are for reference only, and the actual product may vary.
2. Do not forget to attach the seal ring.

Product Usage Instructions

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

① Start/Cancel

- There are four Menu keys for different setups for vegetables, coarse meat (L), medium meat (M), and fine meat (H). After powering on the product, select a function key and press the Start/Cancel key. The product can then start working at the corresponding setup.



Setups	Functions
Fine meat (H)	To get finely ground meat suitable for cooking meatballs, fish balls, shrimp paste, and so on
Medium meat (M)	To get grained meat and make a smooth meat stuffing suitable for cooking dumplings, and more
Coarse meat (L)	To get coarsely ground meat suitable for cooking steamed stuffed bun, meat sauce, and others
Vegetables	To grind vegetables that are thin and long or have large leaves

Note: The grinding effect varies with the meat type.

② Max. Capacity for Common Ingredients and Function Selection

Ingredients	Min. Amount	Max. Amount	Notes
Thin and long vegetables (such as celery)	50g	250g	Cut into chunks no longer than 5cm and feed them into the machine for processing

Ingredients	Min. Amount	Max. Amount	Notes
Vegetables with large leaves (such as Chinese cabbage)	50g	250g	Cut into pieces no larger than 5cm×5cm, and feed them into the machine for processing
Meat	Recommended Amount 400g		1. Remove the skin, bones, and tendons, and defrost the meat if it's frozen. 2. Cut into pieces of about 2cm×2cm×2cm, and feed them into the machine for processing

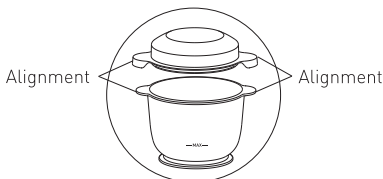
- Note: For hard ingredients like chili pepper, it is recommended to press and hold the Start key directly for continuous operation.

③ Operation Instructions:

- This product is useful for grinding meat and vegetables.
 1. Place the meat chopping blade assembly into the meat chopping bowl, 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.**

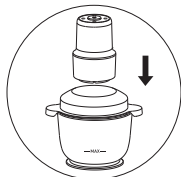


2. Align the bottom of the grinder bowl lid with that of the grinder bowl, then securely cover the bowl.
- **Note: It's important to align the handle of the grinder bowl lid with that of the grinder bowl, and fix the lid firmly into the bowl by pressing it down to prevent wear of the connection between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



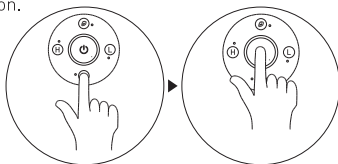
3. Align the concave of the main unit with the convex of the grinder bowl lid, and place the main unit on the lid. As the power is connected, all indicators on the panel are permanently on and the device enters the standby mode.

- **Note:** If it's impossible to fit it properly at once, slightly turn the main unit to the correct position.

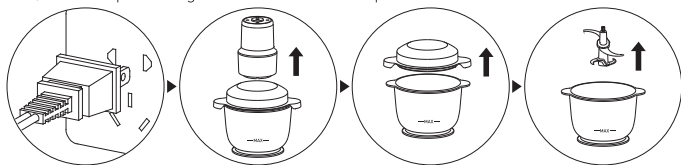


4.a) Routine procedures:

- **Start** - Select the required function setup. The indicator light for that function will flash while other lights turn off. Then, press and hold the start button to begin operation.



- **Stop** - After a machine cycle, all indicator lights will remain on. Once the process is complete, release the Start key and disconnect the power supply. After the blade set stops turning, remove the main unit, grinder bowl lid, and grinder blade set, and scrape the ingredient off with a scraper.



4.b) **DIY mode:**

- In the standby mode, press and hold the Start key directly so that the machine will be running at a high speed. After the ingredient is processed to the requirements, release the Start key and the machine shuts down.

Notes:

- **In DIY mode, the machine can only work continuously for max. 10 seconds and be restarted after 2 minutes of cooling.**
- **It's normal for the product to pause during its operation. Please release the Start key after all indicators are permanently on.**
- **If the ingredient sticks to the bowl, please release the key and disconnect the power supply. Do not restart the process before scraping off the ingredient.**
- **This product cannot be used for processing hard ingredients such as frozen meat, dry beans, and rice.**
- **If the machine vibrates due to uneven distribution of ingredients, disconnect the power, redistribute the ingredients evenly, and resume processing.**

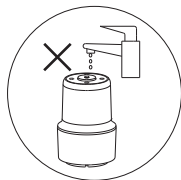
Failure Analysis and Troubleshooting

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
The indicators are off	The main unit is not installed correctly	Turn the main unit slightly to align it correctly with the bowl lid
The motor emits an unpleasant odor during the first few operations	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 service site for a check
The device stops while using	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 15-20 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

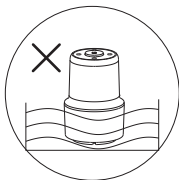
- If the fault cannot be resolved, do not attempt to disassemble the machine yourself. Please send it to the local after-sales service department for repair.
- The information above might not apply to the actual product because the model or spare parts might be subject to change without prior notice. 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 both 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
Fish Tofu	Sole fillet (or any white fish): 500g Shrimp: 50g Scallion and ginger water: 50g Cornstarch: 20g Egg white: 2g Light soy sauce: 10g White pepper: 3g Salt: 3g	1. Separate the egg whites from the yolks. Clean the sole fillet and cut it into chunks. 2. Assembly the grinder blade in the chopper. Place the fillet and shrimp into the grinder bowl, cover, and secure it to the machine. Turn on the machine, press the "H" button, and hold the start button until all indicators light up. Transfer the mixture to a clean bowl. 3. Add the remaining ingredients to the grinder bowl and mix vigorously for 5 minutes until the mixture is well combined and elastic. 4. Grease a mold, pour the fillet mixture into the mold, and smooth it out. Cover with cling wrap, make small holes in the wrap, and steam in a steamer for 20 minutes. 5. Once cooled, remove from the mold and cut into small pieces. Heat a pan over low heat and fry the pieces until golden brown on all sides. Serve and enjoy!
Celery Beef Potstickers	Beef (hind leg): 500g Celery: 300g Light soy sauce: 20g Oyster sauce: 10g Dark soy sauce: 10g Salt: 3g Egg: 1 piece Dumpling wrappers: as needed	1. Clean the beef and cut it into chunks. Remove the leaves from the celery, wash it, and trim off the roots. 2. Assembly the grinder blade in the grinder bowl. Place the beef into the grinder bowl, cover it, and secure it to the machine. Turn on the machine, press the "M" button, and hold the start button until all indicators light up. Transfer the ground beef to a clean bowl. 3. Clean the grinder bowl, assembly the

Recipe	Ingredients	Instruction
Celery Beef Potstickers		chopping blade, and add the celery. Cover and secure it to the machine. Turn on the machine, press the "vegetable" button, and hold the start button until all indicators light up. Transfer the chopped celery to the clean bowl with the ground beef. 4.Add the remaining ingredients to the bowl and mix until the mixture becomes elastic and well combined. 5.Take a dumpling wrapper, place the filling in the center, fold up the edges from both sides about 1/4 of the way, and pinch to seal, leaving the ends open. 6.Heat oil in a pan and place the potstickers in, frying until the bottom is golden and crispy. Then add a small amount of water, cover the pan, and steam until the water has evaporated and the filling is cooked through. Enjoy!
Mashed Potatoes	Potatoes: 300g	1.Peel and wash the potatoes, then cut them into large chunks. Steam them until fully cooked and set aside. 2.Clean and dry the grinder bowl. Assembly the grinder blade in the bowl and add the steamed potatoes. Cover, set up the machine, and press the pulse button 3 times. Scrape down the sides, cover again, and pulse 2 more times. Once finished, pour the mashed potatoes into a bowl 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)

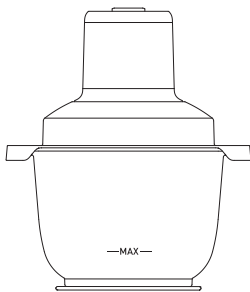
Closed on Public Holiday

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-22C63 产品。书中所有内容仅供用户使用和维护时参考，未尽事宜，欢迎用户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。

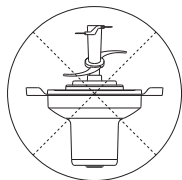


从这里开始，感受烹饪！

安全注意事项

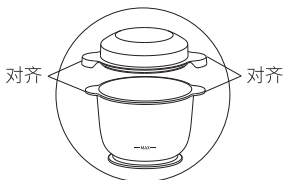
！ 警告 对可能导致人员危险、重伤、重大财产损失的风险要警惕。

1. 工作前请务必将碎肉杯盖、主机安装到位。
2. 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。
3. 刀片未停转前严禁拿开主机或掀开碎肉杯盖。
4. 刀片锋利，小心割伤。
5. 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内，以防碎肉刀组件顶部磨损（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、主机和碎肉刀组件等部件一起使用，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。断开电源时，请用手握住插头拔出，请勿拉扯电源线；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. 安装碎肉杯盖时，请确认带有密封圈，以免发生泄漏；请确认碎肉杯与碎肉刀组件安装到位；请勿将碎肉刀组件单独安装在主机上。
14. 接通电源前，请确认主机、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 DIY 功能连续工作时间不得超过 10 秒，常规程序功能不超过一个工作循环。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。以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 15 ~ 20 分钟后再工作，以保证产品寿命。
19. 如果刀片被卡住，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。取出刀片组件，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°C 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. 使用时请远离火源 30cm 以上，以免产品损坏或发生火灾等事故。
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. 丢弃本产品和产品包装时，请交由有相关资质的部门回收，丢弃时请剪断电源线。
28. 请勿将热水直接倒入食品加工机或搅拌器内，以免热水因迅速蒸发而引发喷溅，造成烫伤或设备损坏。

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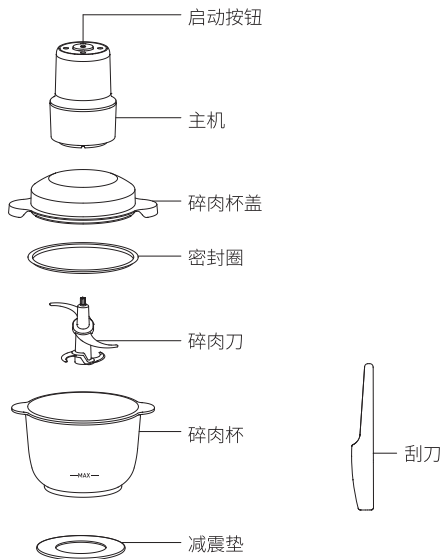
故障分析及排除

清洁和保养

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保修条款

部件名称及功能



注：

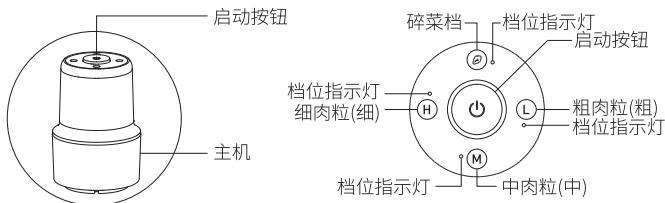
- 1.产品图片请以包装内实物为准
- 2.请勿漏装密封圈。

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

- 功能按键分为四个档位,分别为碎菜档、粗肉粒档(粗)、中肉粒档(中)与细肉粒档(细),通电后选择功能按键,按压启动按钮,产品开始相应档位工作。



档位	功能
细肉粒(细)	较为细腻,适合制作肉丸、鱼丸、虾滑等
中肉粒(中)	有颗粒感,肉馅均匀,适合制作饺子等
粗肉粒(粗)	较大颗粒,适合制作包子、肉酱等
碎菜档	适用于粉碎细长状、大叶类等蔬菜

注:不同肉类之间效果有些许差异。

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	注意事项
细长状蔬菜(如:芹菜)	50g	250g	先切成长度不大于 5cm 的段状,再放入机器中加工
大叶类蔬菜(如:白菜)	50g	250g	先切成不大于 5cm×5cm 的块状,再放入机器中加工
肉类	推荐制作量 400g		1. 需去皮、去骨、去筋,冻肉化冻。 2. 先切成约 2cm×2cm×2cm 的块状,再放入机器中加工

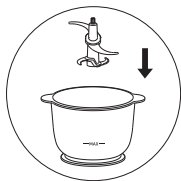
- 备注:如小米椒等较硬食材直接按压启动按钮持续操作效果更加。

③ 使用说明：

- 本产品可用于碎肉、碎菜。

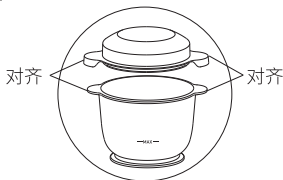
1. 将碎肉刀组件放入碎肉杯内；再将食材放入碎肉杯中。

- 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。



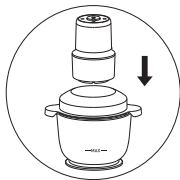
2. 将碎肉杯盖下部对准碎肉杯，盖紧杯盖。

- 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内，以防碎肉刀顶部与电机连接处磨损。



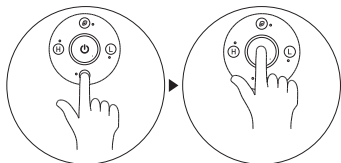
3. 将主机上凹陷部分对准碎肉杯盖上的凸起部分，放置在碎肉杯盖上。接通电源后面板所有指示灯常亮，进入待机状态。

- 注意：主机无法一次放到位时，可轻轻旋转主机至准确位置。

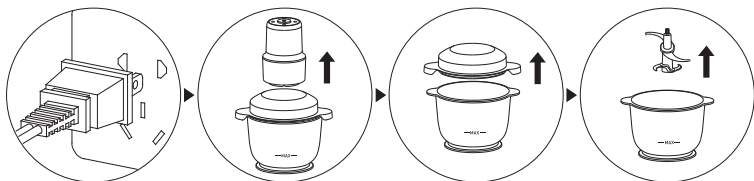


4.a) 常规程序功能：

- **启动**—选择所需要的功能档位，点击后该功能档位指示灯闪烁，其他指示灯熄灭；之后按压启动按钮并保持，机器开始工作。



- **停止**—机器工作一个循环后所有指示灯常亮，加工完成，松开启动按钮，断开电源，待刀片停止转动，将主机取下，打开碎肉杯盖，取出碎肉刀，用刮刀将食材取出。



4.b) DIY 功能：

- 待机状态下直接按压启动按钮并保持，机器会以高转速状态持续运转，待食材加工满足要求时松开启动按钮，机器停止工作。

注：

- DIY 功能情况下产品连续使用时间不得超过 10 秒，需冷却两分钟后方可继续工作。
- 产品工作过程中会有短暂停止，此为正常程序动作，请在所有指示灯常亮后再松开启动按钮。
- 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、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

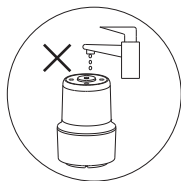
故障现象	原因分析	故障排除
通电后,启动开关,产品不工作	碎肉杯盖未盖好	请盖好碎肉杯盖
指示灯不亮	主机未装到位	轻旋主机,使主机正确对位在杯盖上
最开始几次使用产品时,电机发出气味	新电机最初使用正常现象	如果多次使用后,产品仍会发出气味,请送至最近的九阳维修点检测
使用中停机	1. 电压过低 2. 电机温控保护	1. 检查电压是否过低 2. 停止 15 ~ 20 分钟后再使用
异常振动或噪音大	1. 碎肉刀组件未放置到位 2. 产品放置不平稳 3. 电压过高 4. 食材过量	1. 请将食材取出,将碎肉刀组件安装到位 2. 产品放置到位 3. 检查电压是否过高 4. 关闭开关,断开电源,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!

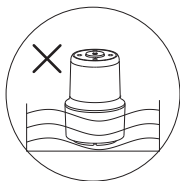
清洁和保养

1. 产品使用后,请及时断开电源并清洗产品。
2. 主机和杯体外部可用湿布擦拭,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. 杯体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
鱼豆腐	龙利鱼 500g 虾仁 50g 葱姜水 50g 玉米淀粉 20g 鸡蛋 2g 生抽 10g 白胡椒粉 3g 食盐 3g	1.将鸡蛋分离出蛋清,龙利鱼洗净、切块备用; 2.将碎肉刀组件放入碎肉杯中,将龙利鱼和虾仁放入杯体中,盖上杯盖,将主机安装好,接通电源,触按“细”键后,按压启动按钮并保持直至所有指示灯常亮,完成后倒入碗中备用; 3.碗中依次倒入其他食材搅拌5分钟上劲; 4.模具中刷油,将鱼泥倒入模具中,整理平整,盖上保鲜膜,扎孔,放进蒸锅蒸20分钟; 5.晾凉后取出切小块,小火放入锅中,煎至六面金黄即可。
芹菜牛肉锅贴	牛后腿肉 500克 芹菜 300克 生抽 20克 蚝油 10克 老抽 10克 食盐 3克 鸡蛋 1个 饺子皮 适量	1.将牛后腿肉洗净、切块,芹菜摘叶、洗净、切除根部备用; 2.将碎肉刀组件放入碎肉杯中,将牛肉放入杯体中,盖上杯盖,将主机安装好,接通电源,触按“中”键后,按压启动按钮并保持直至所有指示灯常亮,完成后倒入碗中备用; 3.将杯体洗净,安装好碎肉刀,将芹菜放入杯体中,盖上杯盖,将主机安装好,接通电源,触按“菜”键后,按压启动按钮并保持直至所有指示灯常亮,完成后倒入装肉的碗中备用; 4.碗中依次倒入其他食材搅拌均匀至有韧性; 5.拿出一张饺子皮,将肉馅放在中间,然后从两头大概4分之一处捏起,捏紧,两边留出来; 6.锅中放入油,将锅贴放进去先煎至底部金黄焦脆,然后加适量纯净水焖煮至水干收汁即可。

菜谱	食材	做法
土豆泥	土豆 300g	1.将土豆去皮洗净,切成大块,放入锅中蒸熟备用; 2.将杯体洗净擦干,将碎肉刀组件放入碎肉杯中,将蒸熟的土豆放入杯体中,盖上杯盖,将主机安装好,接通电源,点动按压启动按钮3次后,打开盖子将附着在杯壁上的土豆刮下来,盖好杯盖重复点动按压启动按钮2次,完成后倒入碗中,即可食用。

保修条款

1. 保修期限：

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

2. 保修范围：

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

注意：包装材料如外箱、内部泡沫、纸卡、用户手册及其他消耗品不在保修范围内。

3. 保修除外条款：

以下情况不在保修范围内：

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

4. 保修期内的付费维修服务：

如果出现以下情况，即便在保修期内，用户仍需自费维修：

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

5. 非保修维修费用：

- 九阳马来西亚服务团队在收到客户寄回的有缺陷产品后，会对产品进行检查，以

确定是否属于保修范围。

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

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

联系我们：

- 1.一般咨询：请联系客户服务团队：+6010-8801010。
 - 2.在线咨询：Joyoung Malaysia（Shopee/Lazada）
 - 3.技术咨询：请联系服务中心：03-8026 6226（Highpoint Service Network Sdn Bhd）
- 营业时间：周一至周五，上午9点至下午6点
公共假期休息