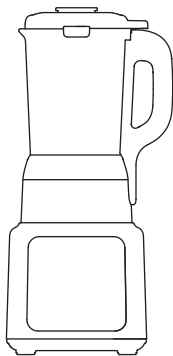


Operation Instruction

High Speed Hot & Cold Power Blender
JPB-12B61



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

Precautions for Safe Use

 **WARNING** Be alert to the risks that could result in danger to persons, serious injury, or major property damage.

1. Before turning on the product, please confirm that the cup lid is rotated in place.
2. During product operation, it is strictly prohibited to open the cup lid.
3. Please be careful with the steam inlet and hot cup body to avoid burns.
4. Do not immerse the hot cup in water.
5. When pouring hot liquid into the cup, be careful to the hot steam from the lid due to rapid evaporation.

 **Caution** Be concerned about risks that may cause injury to people or damage to objects.

1. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Do not use it for other purposes.

2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
3. When using this product, please place it on a stable surface. Do not operate this product on inclined or unstable countertops, or on flammable materials such as carpets, towels, plastic, paper, etc. Please stay away from the edge of the countertop to avoid product tipping or accidents.
4. When the product is working, it is strictly prohibited to move the product, lift the cup or touch the blades, motor and other movable parts to avoid personal injury or damage to the product.
5. During product operation, it is strictly prohibited to open the cup lid and add ingredients to avoid splashing and scalding.
6. If there is any liquid overflow during the working process of the product, please

clean it up in time to avoid liquid overflow to the connector.

7. This product is only suitable for household use and should not be used for other purposes.
8. This product is only suitable for use in areas below an altitude of 2000 meters.
9. This product is a Class I electrical appliance. Before use, please ensure that the grounding wire is well grounded to avoid leakage accidents.
10. The input voltage/frequency of this product is 220-240V/50Hz, please check whether it matches with the local voltage before connecting the power. Higher or lower than the voltage may affect the performance of the product or damage the electrical components, it is recommended to use a voltage regulator to ensure the normal use of the product.
11. This product is only intended for use with matching components such as the main body and cup body (including those configured by the product itself and sold independently by our company). Do not use non matching components to avoid affecting product performance or causing accidents.
12. Please check whether the main unit, glass and other parts are intact before use. If damage is found, please stop using and contact our customer service department in time. Please do not disassemble and repair by yourself, so as not to affect the performance of the product or causing accidents.
13. If the power cord is damaged, it must be replaced by the manufacturer, its maintenance department or a similar professional in order to avoid danger.
14. Do not plug in or unplug the power plug with wet hands to avoid electric shock. When disconnecting the power supply, please hold the plug with your hand and pull it out. Do not pull or tug on the power cord; Do not touch the power cord with sharp edges, corners, or other objects to avoid damage and leakage.
15. It is prohibited to use this product empty (without ingredients in the cup) or overloaded (with ingredients exceeding the rated value).
16. The speed adjustment function of this product is only applicable to DIY recipe making.
17. This product can be used in conjunction with specialized dry grinding cup components for dry grinding. It is strictly prohibited to use the mixing cup body for dry grinding.
18. Before turning on the power, please make sure that the switch is off and the cup and other parts are installed in place, so as to avoid the product not energized or cause personal injury.
19. Before replacing parts or contacting moving parts, the switch must be turned off and

the power supply must be disconnected.

20. Before disassembling, assembling, adjusting or cleaning any parts of the product, please turn off the switch and disconnect the power supply to avoid leakage of electricity or accidental startup of the product.
21. The continuous blending time of this product shall not exceed 6 minutes (refer to the recipe instructions and display screen for the running time of each program), and the machine shall be stopped for 1 minute after each mixing; The above is one cycle. After working continuously for 3 cycles, the power must be disconnected and cooled for 15 minutes before resuming work to ensure the product's lifespan.
22. The continuous heating time of this product should not exceed 60 minutes. If the power is cut off when making hot drinks, please replace the ingredients and make it again before re-powering to avoid sticking.
23. If the blade gets stuck, please turn off the switch and disconnect the power before cleaning to avoid injury accidents or damage to the product.
24. After the product processing is completed, it will emit 5 beeps as a warning sound. Please disconnect the power first, and then remove the cup body, cup cover and other components to avoid accidents.
25. If the product suddenly stops working when it is running, it may be the self-protection program triggered by overheating of the motor, please disconnect the power supply and cool it down for 20-30 minutes before using it.
26. This product is controlled by an intelligent chip, and intermittent fast and slow sounds during crushing are normal phenomena.
27. Please clean the cup body and parts that in contact with food with clean water. When emptying the cup body and cleaning parts, please be careful and pay attention to sharp blades to avoid cuts (protective gloves can be worn). After using the hot cup, there is still residual heat on the surface of the heating element. Please cool it down before cleaning.
28. It is strictly prohibited to rinse the handle and bottom coupler of the hot cup to prevent water from entering the heating plate, damaging the product or causing accidents.
29. It is strictly prohibited for water to enter the handle and main coupler of the hot cup; If water enters, it must be dried or air dried before use.
30. Do not put any parts of this product into dishwasher, microwave oven, sterilizer or hot water over 60 °C for cleaning or sterilizing, and do not use other equipment for heating, so as to avoid deformation or damage of parts.

31. Do not place the product in high temperature, strong magnetism, flammable and explosive gases (such as natural gas, methane gas, etc.) and other environments, so as to avoid abnormal operation of parts or fire and other accidents.
32. The product must be kept away from fire source for more than 30cm to avoid damage to the product or fire hazard.
33. Please turn off the switch and disconnect the power supply when no one is using the product to avoid short circuit.
34. When disposing of the product and the product package, please hand them over to the relevant qualified department for recycling, and cut the power cord when disposing of them.
35. This product will produce a certain degree of mechanical noise when blending at high speed, please understand the disturbance.
36. The blending rate is measured under the experimental conditions of using pine pollen in combination with a Joyoung dry grinding cup or magic wand at the highest speed gear. There may be differences in actual daily use environments.
37. Ingredients with large volume or elongated shape should be divided into small pieces with one side not exceeding 3cm or small pieces with a length not exceeding 4cm.
38. Stirring glass are prone to breakage, please use with caution and handle with care; If any damage is found, please stop using immediately to avoid danger.
39. Please make sure to clean the ventilation holes on the cup lid or feeding lid, and do not block them to avoid accidents such as splashing.
40. When handling the sharp cutting blades, emptying the container and during cleaning.
41. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
42. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
43. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to sudden steaming.
44. Ensure that the blender is switched off before removing it from the stand.
45. The instructions shall include details on how to clean surfaces in contact with food.

Tips During Use:

Cleaning Instructions:

To clean surfaces that come into contact with food, use a damp cloth with mild detergent. Rinse and dry thoroughly before next use.

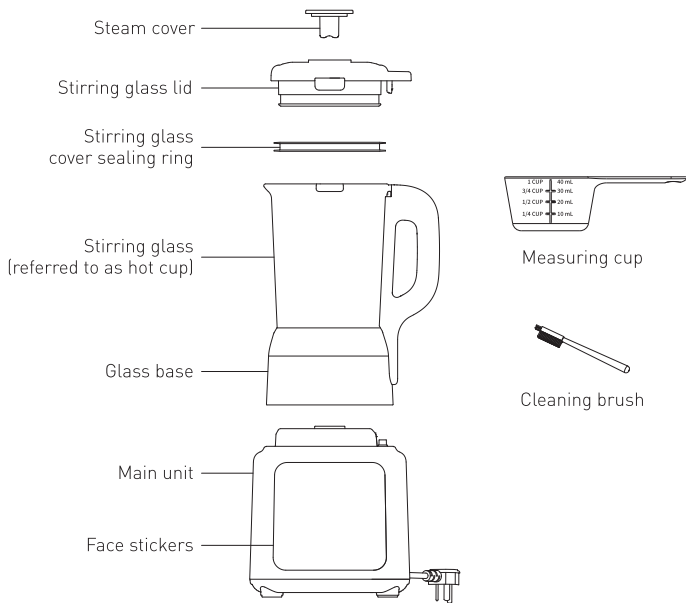
Introduction

Dear user:

Thank you for using the High Speed Hot & Cold Power Blender. This manual is applicable to the JPB-12B61 product. All content in the book is for reference only when used and maintained by users. For any matters not covered, please feel free to consult our customer service department. This product complies with relevant laws, regulations, and standards for food contact accessories. Please feel free to use it with confidence.

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

Product Component Name



Note: Please refer to the actual product inside the packaging for product images!

Usage Method

❶ Installation instructions for stirring glass:

Assembly the lid onto the glass body and tighten it to assemble the hot cup mouldle;
Assembly the hot cup component onto the main unit.

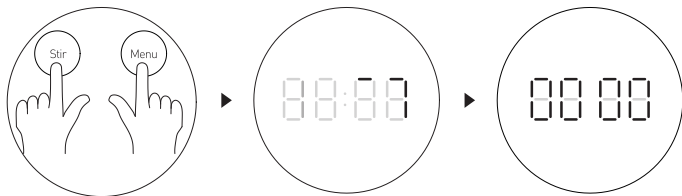
❷ Altitude adaptive program instructions

To ensure the best results when preparing food, please follow these steps to adjust for altitude before using the machine for the first time:

- Add water to the stirring glass to 800mL (do not add any other ingredients), put on the cup lid, and install it onto the main body;
- Connect the power supply and press and hold the "Stir" and "Menu" buttons for 2 seconds to enter the altitude adaptation adjustment mode of the machine;
- After the setting is completed, the display screen will loop and show "88:88", while the machine will heat the water to boiling;
- When the display screen shows "0000" and beep beep sound is emitted, the altitude adaptive program is completed.

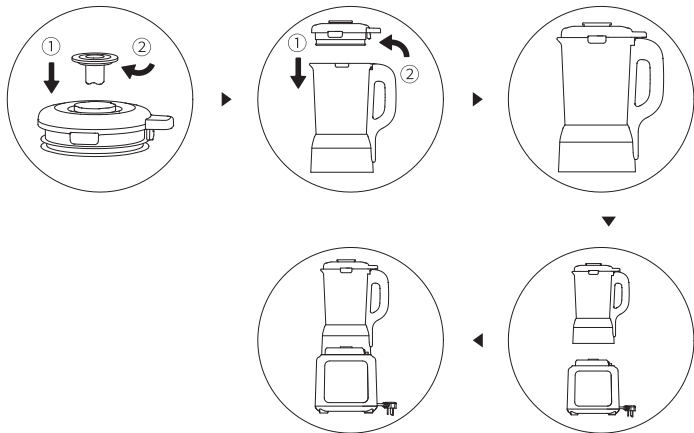
Note:

1. There is a large amount of steam during the boiling process, please pay attention to the heat;
2. After setting this function once, there is no need to repeat the setting when powered on again;
3. When the altitude of the machine changes significantly, please follow the above steps again to adjust the altitude.



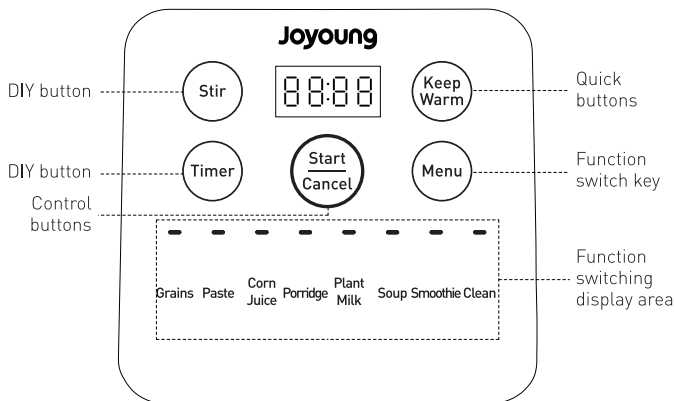
2 Product Assembly Instructions

- Attach the steam cover to the blending cup lid and rotate it clockwise to tighten, forming the lid assembly.
- Assemble the lid assembly onto the cup body and tighten it counterclockwise to form a hot cup assembly;
- Put the hot cup component onto the main unit.



Introduction of Operation Interface and Functions

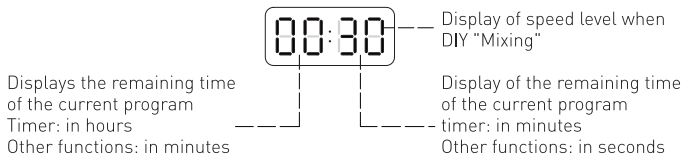
1 Operation interface



Note:

- The temperature, operating speed, and time in the function switching display area have been set to the ideal state and do not need to be adjusted
- Press the "Menu" button to quickly switch between various functions.

2 Introduction to the working status display area



3 Introduction of Operation Functions

Function Partition	Function Name	Function Description
Function switching, display area,	Grains	1. To make 1000 ml pure soybean milk: dry soybeans are about $1\frac{3}{4}$ measuring cups (about 70g). To make soybean milk of other capacities, please convert according to the proportion. Use wet beans to make soybean milk. Weigh the corresponding measuring cups of dry beans and fully soak them; The total amount of ingredients and water should not exceed 1000 milliliters; 2. This function is used to make cereal soybean milk and pure soybean milk.
	Paste	1. Make 1000ml pure rice paste: about $2\frac{1}{2}$ measuring cup of rice (about 100g); Please convert the production of other capacity rice paste according to the proportion; The total amount of ingredients and water should not exceed 1000 milliliters; 2. This function is used to make various types of rice paste, with rice as the main ingredient, and can be paired with potato, vegetable, fruit, and nut ingredients.
	Corn Juice	1. Make 1000 ml of corn juice: about 8 measuring cups (about 280 grams) of corn pits, add some rock sugar; Please convert other capacities of corn juice according to the proportion; The total amount of ingredients and water should not exceed 1000 milliliters; 2. This function is used to make various types of corn juices.
	Porridge	1. To make 1000 ml pure rice porridge: about 2 measuring cups (about 80g) of rice; For other Porridge products, please convert according to the proportion; The total amount of ingredients and water should not exceed 1000 milliliters; 2. This function is used to make all kinds of Porridge, mainly rice, and can be used with potatoes, vegetables and other food materials.
	Plant Milk	A plant protein beverage with a soft flavor and smooth taste made from oatmeal, nuts, and water as the main ingredients, without adding milk, by grinding and boiling. It is suitable for lactose intolerant people to drink: the total amount of ingredients and water should not be less than 400 ml and not exceed 1000 ml.
	Soup	This function is used to make various types of soups such as pumpkin soup, tomato and potato soup, with a total amount of ingredients and water not exceeding 1000 ml.

Function Partition	Function Name	Function Description
Function switching, display area,	Smoothie	1. This function is used to crush soft ingredients, mainly fruits, and can be paired with dairy, vegetable and other ingredients to make juice smoothies; The total amount of ingredients and water should not exceed 1200 ml; 2. If you want to crush hard ingredients such as carrots, please select the "Stir" H level.
	Clean	1. This function is used to quickly clean the inner wall of the cup; 2. It is recommended to add 750-1200 ml of water during cleaning; 3. Do not add detergent or other easily foaming cleaning products during cleaning to avoid overflowing and damaging the machine; After cleaning, enter the standby interface.
Function switching buttons	Menu	1. Used to select different functions in the function switching area; 2. Press the "Menu" button, and the corresponding area indicator light will flash. Press the "Menu" button multiple times to switch between different functions.
DIY area	Stir	Used to set the stirring speed, this function has a default working time of 1 minute; The gears from low to high are L, 1-9, and H, totaling 11 gears; Long press for quick adjustment.
	Timer	The reservation range is 1~12h [2~12h for the "Porridge" function]; The timer display time is the completion time of the ingredient preparation, which is applicable to the hot drink function.
Shortcut buttons	Keep Warm	Realize the function of keeping hot drinks warm; The default temperature for insulation is 55 ° C.
Control buttons	Start/Cancel	To start a selected function or cancel a running function, if it needs to be stopped during operation, please long press the "Start/Cancel" button.

Note:

1. The total amount of ingredients for each function of the stirring glass should not exceed the requirements of the manual and recipe;
2. Please refer to the recipe for specific ingredient ratios and combinations;
3. During the operation of the product, except for the "start/cancel" button, pressing other buttons without any response is a normal phenomenon;

4. After the heating program is completed, the product will automatically enter the keep warm state, and the interface will display  , with a maximum warm keeping time of 4 hours; During the heat preservation process, the product will be slightly stirred (except for the Porridge function), making the heat preservation effect better;
5. Do not forget to install the cup lid sealing ring;

Fault Analysis and Troubleshooting

Fault phenomenon	Cause analysis	Troubleshooting
The indicator light is not on	1. The power cord is not properly plugged in 2. The cup body and the main body are not assembled properly 3. The cup lid is not installed properly	1. Check the power cord and ensure it is plugged in properly 2. Ensure that the mixing cup body is well coordinated with the main body 3. Tighten the cup lid again
The indicator light is on and the product is not working	Product malfunction	Send it to the local after-sales service department for repair
Heating does not stop	Product malfunction	Send it to the local after-sales service department for repair
Overflow	1. Inappropriate selection of function buttons 2. Add too much or too little ingredients and water 3. Product malfunction itself	1. Select the corresponding function according to the recipe or instruction manual 2. Operate according to the recipe or instruction manual 3. Send it to the local after-sales service department for repair
Sticky and slow-moving	1. The cup is not cleaned thoroughly 2. Adding too many ingredients 3. Inappropriate selection of function buttons	1. Clean the mixing cup thoroughly 2. Operate according to the recipe 3. Select the corresponding function according to the recipe or instruction manual
Processing time is too long	Voltage too low	Send it to the local after-sales service department for repair
" E03 "" E04 "alarm	Abnormal voltage	Send it to the local after-sales service department for repair
" E8 "" U8 "" U4 "" U7 "alarm	1. Adding too many ingredients 2. Inappropriate selection of function 3. Product malfunction	Clean the ingredients in the cup, add water and restart 1. If it can work normally, please add ingredients according to the recipe or instructions and select the corresponding function 2. If it cannot work properly, please send it to the local after-sales service department for repair

Fault phenomenon	Cause analysis	Troubleshooting
U1 "alarm	The temperature inside the cup exceeds 80C	At this time, executing the heating recipe may cause boiling and splashing, and the temperature of the ingredients and water in the cup may be high. Please replace with normal temperature ingredients or add cold water before restarting the work
" E1 "" E5 "" E6 " " E2 "alarm	Product malfunction	After unplugging the power and waiting for 1 minute, turn it back on and start it again. If the fault is still not resolved, please send it to the local after-sales service department for repair

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

Cleaning and Maintenance

- After using the product, please disconnect the power supply and clean the product in a timely manner.
- Do not use steel wire balls, abrasive cleaners, or corrosive liquids (such as gasoline, acetone) to clean this product.
- The exterior of the main body and cup can be wiped with a damp cloth. Do not spray, soak or rinse the main body and hot cup in water or other liquids to avoid device damage or product leakage. (As shown in Figure 1, Figure 2, and Figure 3)
- Before use, please check the ventilation holes on the cup lid to ensure that they are not blocked, in order to prevent accidents such as spillage and burns.
- Please rinse the inside of the cup and the parts in contact with food with clean water (as shown in Figure 4), and promptly dry or air dry them. Please handle with caution to avoid cuts (protective gloves can be worn).

Note: Sticking can be cleaned by yourself without affecting normal use.

After use, it is recommended to unscrew the steam cap from the cup lid to clean its interior;

- **Cleaning:** Add an appropriate amount of water to the cup body, install the cup lid and steaming lid, and install the cup body onto the main body; Connect the power, select the "Clean" function, and press the "Start/Cancel" button to start automatic cleaning; After cleaning, disconnect the power, remove the cup body, open the cup lid to pour out the water, and dry or air dry the cup body.

Note:

- **If you come into contact with greasy ingredients such as meat, it is recommended to use a dishwasher and dishwashing detergent for manual cleaning.**
- **When using the "Clean" function, do not add detergent or other easily foaming cleaning products to the cup body to avoid overflowing and damaging the machine.**
- Processing carrots and other ingredients can cause discoloration of accessories, which is a normal phenomenon. It is recommended to clean them promptly after production. Dyeing is a natural pigment of food ingredients, and there are no food safety issues. Please feel free to use it. After dyeing the accessories, it is recommended to wipe the dyed surface with a small amount of cooking oil, and then manually clean it with a dishwasher and dishwashing detergent.
- When storing, please ensure that the product is clean and dry, and place it in a dry, ventilated, and away from direct sunlight.



Figure 1



Figure 2

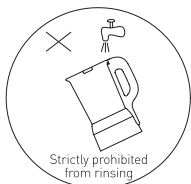


Figure 3



Figure 4

Recipe

Explanation:

1. This recipe is a recommended and commonly used recipe for reference only. Due to differences in the variety and characteristics of the actual ingredients used, variations in the production effect are normal.
2. The number of ingredients, pieces, and roots described in the recipe are all calculated based on medium-sized ingredients.

Name	Ingredients and methods
Pure Soybean Milk	Ingredients: 55 grams of dried soybeans (approximately 1+1/4 cups). Method: Wash the dried soybeans and place them in a cup. Add water to 800 ml and close the cup lid tightly; Press the "Menu" button and select "Grains"; Press 'Start/Cancel' and wait for completion.
Grains Soybean Milk	Ingredients: 10 grams of dried soybeans (approximately 2/10 cup), 10 grams of rice (approximately 1/10 cup), 10 grams of millet (about 1/10 cup), 10 grams of corn cob (about 1/10 cup), 10 grams of wheat kernels (approximately 1/10 cup). Method: Wash all ingredients and place them in a cup. Add water to 800 ml and close the cup lid tightly; Press the "Menu" button and select "Grains"; Press 'Start/Cancel' and wait for completion.
Oat Bean Drink	Ingredients: 30g dried soybeans (approximately 4/10 measuring cup), 20g oatmeal (approximately 3/10 measuring cup). Method: Put the washed dry soybeans and oatmeal into a cup, add water to 800 ml, and close the cup lid tightly; Press the "Menu" button and select "Grains"; Press 'Start/Cancel' and wait for completion.
Goji Berries Soybean Milk	Ingredients: Dry soybeans in approximately 1+1/4 measuring cup (about 50 grams), goji berries in approximately 1/2 measuring cup (about 10 grams). Method: Wash all ingredients and place them in a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" button and select "Grains"; Press 'Start/Cancel' and pour it into a cup to enjoy.
Pure Rice Paste	Ingredients: Approximately 1+1/4 cup of rice (about 52 grams) Method: Wash the rice and place it in a cup, add water to 800 ml, cover the cup tightly, press the "Menu" button, and select "Paste"; Press 'Start/Cancel' and pour it into a cup to enjoy.

Name	Ingredients and methods
Pumpkin Rice Paste	Ingredients: 150g pumpkin (about 17 pieces), rice about 1+1/4 measuring cup (about 50g) Method: Wash the pumpkin and rice, peel and remove the seeds from the pumpkin, and cut it into small pieces about 2cm x 2cm x 2cm; Put all the ingredients into a cup, add water to 750 ml: cover the cup tightly; Press the "Menu" button and select "Paste"; After pressing the 'start/cancel' button, pour it into the cup and enjoy.
Fragrant Corn Juice	Ingredients: Fresh corn kernels in approximately 2+1/2 cups (about 80 grams), rice in approximately 1/2 cups (about 20 grams), millet in approximately 1/4 cups (about 15 grams), rock sugar in 10 grams Method: Wash all ingredients except rock sugar thoroughly; Put all the ingredients into a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" button and select "Corn Juice"; Press 'start/cancel' and pour into a cup to enjoy.
Yam and Corn Juice	Ingredients: 100g of yam (about 12 pieces), fresh corn kernels about 3+1/4 measuring cup (about 100g) Method: Wash the corn kernels, wash and peel the yam, cut into small pieces about 2cm x 2cm x 2cm, put all ingredients into the cup, add water to 800ml, and cover the cup tightly; Press the "Menu" button, select "Corn Juice", press "Start/Cancel", and pour it into a cup to enjoy. Note: After complete, you can add an appropriate amount of rock sugar according to your preferences, stir well, and drink.
Pumpkin and Millet Porridge	Ingredients: 150g pumpkin (about 18 pieces), 1+1/4 millet measuring cup (about 50g) Method: Peel the pumpkin, cut it into small pieces of about 2cm x 2cm x 2cm, wash the millet, put all the ingredients into the cup, add water to 800ml, and cover the cup tightly; Press the "Menu" and select "Porridge"; Press 'Start/Cancel' and pour it into a cup to enjoy,

Name	Ingredients and methods
Mung Bean Lotus Seed Coarse Grain Porridge	Ingredients: 1+1/4 measuring cup of millet (about 50 grams), 1/2 measuring cup of mung beans (about 20 grams), 10 grams of lotus seeds (about 10 pieces) Method: Wash all ingredients thoroughly, soak the lotus seeds in warm water for at least 4 hours in advance; Put all the ingredients into a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" key to select "Porridge"; Press 'Start/Cancel' and pour into a bowl to enjoy.
Porridge with Apple and Medlar Grains	Ingredients: 120 grams of apple (approximately 1 piece), 1+1/4 measuring cup of millet (approximately 55 grams), and 1/4 measuring cup of wolfberry (approximately 5 grams). Method: Wash all ingredients thoroughly, peel and remove the core of the apple, and cut it into small pieces of approximately 2cm x 2cm x 2cm; Put all the ingredients into a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" key and select "Porridge"; After pressing the 'start/cancel' button, pour it into a bowl and enjoy. "
Almond and Walnut Dew	Ingredients: 1 measuring cup of ready to eat oatmeal (about 20 grams), 40 grams of walnut kernels (about 10 pieces), and 20 grams of almonds (about 15 pieces). Method: Wash all the ingredients and place them in a cup. Add water to 800 ml and cover the cup tightly; Press the "Menu" button and select "Plant Milk"; Press 'Start/Cancel' and pour it into a cup to enjoy.
Cashew Oat Milk	Ingredients: Instant oatmeal about 1+1/2 measuring cup (about 30 grams), cashew nuts about 20 grams (about 10 pieces) Method: Wash all the ingredients and put them in a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" button and select "Plant Milk"; Press 'Start/Cancel' and pour it into a cup to enjoy.
Peanut Oat Milk	Ingredients: Peanuts in approximately 1+1/4 measuring cup (about 40 grams), ready to eat oatmeal in approximately 1 measuring cup (about 25 grams). Method: Wash all ingredients and place them in a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" button and select "Plant Milk"; Press 'Start/Cancel' and pour it into a cup to enjoy.

Name	Ingredients and methods
Vegetable Soup	Ingredients: 200g potatoes (about 20 pieces), 30g onions (about 1/10 piece), 20g celery, 20g broccoli, appropriate amount of salt, crushed black beard. Method: Peel and wash the potatoes and onions, cut them into small pieces of about 2cm x 2cm x 2cm, wash the celery and broccoli, and cut them into small pieces of about 2cm; Put all ingredients except ground black pepper and salt into a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" button, select "Soup", and press "Start/Cancel"; After making, pour out the vegetable soup, sprinkle an appropriate amount of salt and crushed black pepper, and enjoy.
Pumpkin Soup	Ingredients: 160g pumpkin (about 20 pieces), 80g potatoes (about 8 pieces), 50g onions (about 1/6), 50g cashews (about 27 pieces), 3g butter, 3g salt, and crushed black pepper. Method: Peel and wash the pumpkin, potatoes, and onions, and cut them into small pieces of about 2cm x 2cm x 2cm; Put all ingredients except ground black pepper and salt into a cup, add water to 800 ml, and cover the cup tightly; Press the "Menu" button, select "Soup" and press "Start/Cancel"; After making, pour out the pumpkin soup, sprinkle an appropriate amount of salt and crushed black pepper, and enjoy.
Watermelon and Pineapple Juice	Ingredients: 400g watermelon (about 47 pieces), 200g pineapple (about 23 pieces), purified water Ingredients: 200ml Method: Peel the watermelon and pineapple and cut them into small pieces of about 2cm x 2cm x 2cm; Put all the ingredients into a cup, add 200ml of purified water, and cover the cup tightly; Press the "Menu" button and select "Smoothie"; Press 'Start/Cancel' and pour it into a cup to enjoy. Note: 1. Use refrigerated fruits for better drinking effect.
Dragon Fruit Apple Juice	Ingredients: 300g of dragon fruit (approximately 1 piece), 200g of apple (approximately 1 piece), 250ml of purified water. Method: Peel the dragon fruit skin, wash the apple, remove the skin and core, and cut them into small pieces of 2cm x 2cm x 2cm;

Name	Ingredients and methods
Dragon Fruit Apple Juice	Put all the ingredients into a cup, add 250ml of purified water, and cover the cup tightly; Press the "Menu" button and select "Smoothie"; Press 'Start/Cancel' and pour it into a cup to enjoy. Note: Using refrigerated fruits for better drinking effect.
Banana Strawberry Milk Shake	Ingredients: 250g strawberries (about 12), 150g bananas (about 1.5), 250ml milk (about 1 box). Method: Peel the bananas, wash the strawberries and remove the stems, and cut them into small pieces of about 2cm x 2cm x 2cm; Put all the ingredients into a cup, pour in milk, then add purified water to 750 ml, and cover the cup tightly; Press the "Menu" button and select "Smoothie"; Press 'Start/Cancel' and pour it into a cup to enjoy. Note: Using refrigerated fruits for better drinking effect.
Mango Smoothie	Ingredients: 300 grams of mango (about 33 pieces), 100 grams of yogurt (about 1 box), 250 ml of milk (about 1 box). Method: Peel and remove the core from the mango, cut it into small pieces about 2 cm x 2 cm x 2 cm; Put all the ingredients into a cup, pour in yogurt and milk, then add purified water to 750 ml, and cover the cup tightly; Press the "Menu" button and select "Smoothie"; Press 'Start/Cancel' and pour it into a cup to enjoy. Note: Using refrigerated fruits for better drinking effect.
Carrot Juice (DIY Recipe Example)	Ingredients: 400g Carrot Method: Peel and chop the carrots into 15 x 15 x 15 mm cubes, then add 600ml of cooled boiled water or purified water. Close the lid tightly. Press the "Menu" button, select "Stir," adjust to the "H" setting, and press the "Start/Cancel" button. The blending will automatically complete after 1 minute.

Terms & Conditions of Warranty

1. Warranty Period:

This product comes with a two year manufacturer's warranty effective from the purchasing date on valid proof-of-purchase, original receipts or invoices or delivery date (if the delivery date is later than the purchasing date).

2. Warranty Coverage:

If the product has a manufacturing defect during the warranty period, you can contact Joyoung Malaysia after-sales service team or authorized distributor/retailer. Upon verification of the defect, you can apply for free Warranty Repair Service.

Note: Packing materials like boxes, interior foam, paper cards, user manual and other consumables parts are not covered under warranty.

3. Exclusion from warranty:

The warranty does not cover:

- Normal wear and tear.
- Use of the product in commercial usage.
- Alterations to the product spare part from non-authorized service centres.
- Damage caused by improper use, including mishandling or damage by third parties
- No warranty for accessories/consumable parts.

4. Paid Repair Services (within warranty period):

Free warranty repair service will not be applicable in any of the following situations, though paid repair services are available:

- Products purchased from unauthorized dealers or sellers.
- Product does not comply with Malaysia product standard, including differences in voltage and adapter compatibility.
- Damage caused by improper use, maintenance, and storage.
- Defects found after the warranty period has expired.
- Damage from unauthorized disassembly.
- Damage due to natural disaster, accidents, or even beyond our control (e.g. acts of God,

floods, accidents, governmental orders)

- Failure or damage due to misuse or abuse such as incorrect operation, liquid exposure, inappropriate voltage, or transportation damage.

5. Charges for Non-Warranty Repairs

- After receiving the defective product sent by the customer, Joyoung Malaysia service team will inspect the product to determine whether it is covered by the warranty.
- If the damage is due to misuse or is outside the warranty, you will be responsible for the repair fees, parts costs, and one-way shipping costs if you opt for repair services.
- If you choose to cancel the repair for non-warranty products, you will be responsible for both round-trip shipping costs.

Note: SC Alliances (M) Sdn Bhd reserves the right to reject any warranty claim if the appliance is used for commercial or semi-commercial purposes, or if the product does not comply with Malaysian product standards, including differences in voltage and adapter compatibility.

Contact us:

1. General inquiry: Please contact our customer service team: +6010-8801010.
 2. Live Chat: Joyoung Malaysia (Shopee/Lazada)
 3. Technical Support: Please contact our service centre at 03-8026 6226 (Highpoint Service Network Sdn Bhd)
- Operation Hours: 9am-6pm (Mon-Fri)
Closed on Public Holiday

安全注意事项



警告 对可能导致人员危险、重伤、重大财产损失的风险要警惕。

1. 产品运行前，请确认杯盖旋转到位。
2. 产品运行中，严禁打开杯盖。
3. 请小心蒸汽口、热杯体，以免发生烫伤。
4. 请勿将热杯浸入水中。
5. 热的液体倒入杯体时，由于快速蒸发，应小心热蒸汽从杯盖中喷出。



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。
此电器仅适用于家庭和类似场合的使用，例如：
 - 商店、办公室及其他工作环境中的员工厨房；
 - 农舍；
 - 酒店、汽车旅馆及其他住宿类场所供客户使用；
 - 提供住宿加早餐服务的环境。请勿作为其它用途。
2. 本电器不适用于身体、感官或心智能力受限的人群（包括儿童），或者缺乏经验和知识的人，除非他们在负责其安全的人的指导下使用电器。应监督儿童，确保他们不嬉玩电器。
3. 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。
4. 产品工作时，严禁移动产品、提起杯体或触碰刀片、电机等可动部件，以免造成人身伤害或损坏产品。
5. 产品工作时，严禁打开杯盖添加食材，以免发生喷溅烫伤。
6. 在产品工作过程中若有液体溢出，请及时清理，避免液体溢出至连接处。
7. 本产品仅适于家庭使用，请勿作为其它用途。
8. 本产品仅限海拔 2000 米以下地区使用。
9. 本产品为 I 类电器，使用前请确保接地线接地良好，以免发生漏电事故。
10. 本产品输入电压 / 频率为 220-240V/50Hz，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。
11. 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）主机、杯体等

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。

12. 使用前请检查主机、杯体等部件是否完好。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。

13. 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进行更换。

14. 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。

15. 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。

16. 本产品的速度调节功能仅适用于 DIY 食谱制作。

17. 本产品可配合专用的干磨杯部件用于干磨，严禁将搅拌杯体用于干磨。

18. 接通电源前，请确认杯体及其它部件已安装到位，以免产品不通电或造成人身伤害。

19. 在更换部件或接触运动部件前要关掉电源开关并断开电源。

20. 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。

21. 本产品连续搅拌时间不得超过 6 分钟（各程序运行时间参考食谱说明及显示屏指示），每次搅拌后需停机 1 分钟；以上为一个周期，连续工作 3 个周期后，必须断开电源，冷却 15 分钟后再工作，以保证产品寿命。

22. 本产品连续加热时间不得超过 60 分钟。如果在制作热饮时断电，重新通电前，请更换食材重新制作，以免造成粘稠。

23. 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。

24. 产品加工完毕，发出 5 声“嘀”提示音，请先断开电源，再取下杯体、杯盖等部件，以免发生事故。

25. 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。

26. 本产品采用智能芯片控制，粉碎时出现间歇性忽快忽慢的声音属正常现象。

27. 杯体及与食品接触部件请用清水进行清洗。排空杯体、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）。热杯使用完毕后加热元件表面仍有余热，请冷却后再进行清理。

28. 严禁冲洗热杯手柄及杯底耦合器，以免发热盘进水，损坏产品或发生事故。

29. 严禁热杯手柄及主机耦合器进水；如果进水，必须擦干或晾干后才能使用。

30. 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，亦勿使用其它设备加热，以免部件变形或损坏。

31. 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事故。

- 32. 产品必须远离火源 30cm 以上，以免损坏产品或发生火灾危险。
- 33. 无人使用时请关闭开关、断开电源，以免产品发生短路。
- 34. 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。
- 35. 本产品 in 高速搅拌时会产生一定程度的机械噪声，打扰之处，敬请谅解。
- 36. 破壁率是使用松花粉搭配九阳干磨杯或魔法棒在最高速度档位的实验条件下测定，实际日常生活使用环境下可能存在差异。
- 37. 体积大或者长条状的食材应分成单边不大于 3cm 的小块或长度不大于 4cm 的小段。
- 38. 玻璃搅拌杯容易破裂，请小心使用、轻拿轻放；如发现破损，请立即停止使用，以免发生危险。
- 39. 杯盖或蒸汽盖上的透气孔处请务必清洗干净，严禁堵塞，以免发生喷溅等事故。
- 40. 处理锋利刀片、清空容器及清洁时请小心。
- 41. 更换配件或接触运行中的活动部件前，请关闭电器并断开电源。
- 42. 当倒入热液体时请小心，因瞬间蒸汽可能会导致液体从电器中喷出。
- 43. 移除搅拌器前请确保其已关闭电源。
- 44. 说明书应包含清洁与食物接触的表面的详细方法。

使用提示：

清洁说明：

清洁与食物接触的表面时，请使用带有温和清洁剂的湿布。清洗后彻底擦干，以备下次使用。

前言

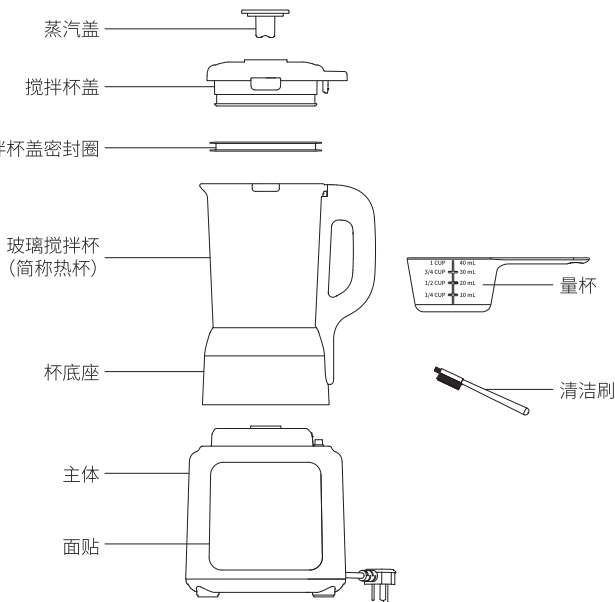
尊敬的用户：

感谢您使用九阳高速破壁调理机。本说明书适用于JPB-12B61产品，书中所有内容仅供用户使用和维护时参考，未尽事宜，欢迎向本公司的客户服务部门咨询。

本产品与食品接触配件均符合相应法律法规和标准要求，请放心使用。

愿九阳产品给您的生活带来温馨、便捷与健康。

部件名称



注：产品图片请以包装内实物为准！

产品使用方法

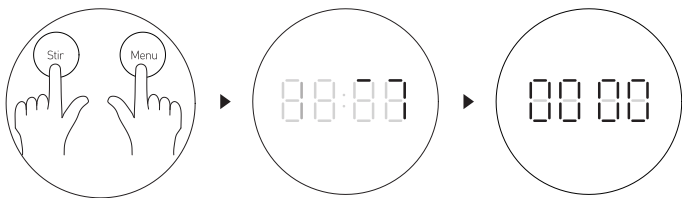
① 海拔自适应操作说明

为保证食材制作效果，首次使用机器前，请按以下步骤调整海拔适应：

- 拌杯内加水至 800 毫升（请勿加入其他食材），装好杯盖，安装到主机上；
- 接通电源，同时按“搅拌”和“功能”键 2 秒，机器进入海拔适应调整模式；
- 设置完成后，显示屏循环显示“88:88”，同时机器将水加热至沸腾；
- 当显示屏显示“0000”，同时发出“滴滴...”的提示音，海拔自适应程序完成。

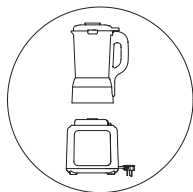
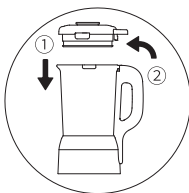
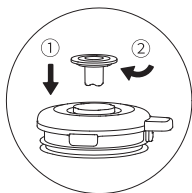
注：

1. 煮水过程中有较大的水蒸汽，请注意防烫；
2. 该功能设置一次后，再次通电无需重复设置；
3. 当机器所处海拔变化较大时，请再次按上述操作，进行海拔适应调整。



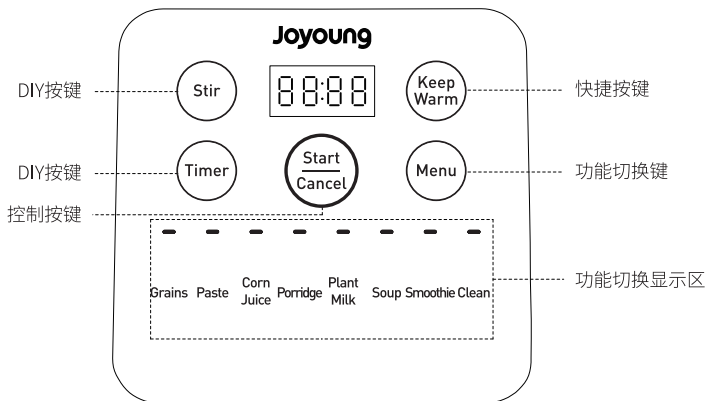
② 产品安装说明

- 将蒸汽盖安装到搅拌杯盖上并顺时针旋紧，组成杯盖组件；
- 将杯盖组件安装到杯体组件上并逆时针旋紧，组成热杯组件；
- 将热杯组件安装到主机上。



操作界面及功能介绍

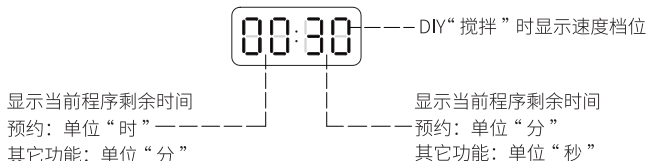
① 操作界面



注:

- 功能切换显示区的温度、运行速度和时间已设置成理想状态，不需要进行调节；
- 按下“功能”键可在各功能之间快速切换。

② 工作状态显示区



③ 操作功能介绍

功能分区	功能名称	功能说明
功能切换显示区	五谷浆	1、制作 1000 毫升纯豆浆：干黄豆约 1+3/4 量杯（约 70 克），制作其他容量豆浆请按照比例换算，用湿豆做豆浆，称取对应量杯的干豆后充分浸泡即可；食材和水总量不超过 1000 毫升； 2、此功能用于制作五谷类豆浆、纯豆浆。
	米糊	1、制作 1000 毫升纯米糊：大米约 2+1/2 量杯（约 100 克）；制作其他容量米糊请按照比例换算；食材和水总量不超过 1000 毫升； 2、此功能用于制作各类米糊，以米类为主食材，可搭配薯类、蔬菜类、水果类、坚果类食材。
	玉米汁	1、制作 1000 毫升玉米汁：玉米粒约 8 量杯（约 280 克），适量加入冰糖；制作其他容量玉米汁请按照比例换算；食材和水总量不超过 1000 毫升； 2、此功能用于制作各类玉米汁。
	杂粮粥	1、制作 1000 毫升纯米粥：大米约 2 量杯（约 80 克）；制作其他容量粥品请按照比例换算；食材和水总量不超过 1000 毫升； 2、此功能用于制作各类粥品，以米类为主食材，可搭配薯类、蔬菜类等食材。
	植物奶	用于以燕麦片、坚果、水为主要原料，不添加牛奶，通过粉碎熬煮，制作的一种风味柔和、口感爽滑的植物蛋白饮料，适合乳糖不耐受的人群饮用；食材和水总量不低于 400 毫升，不超过 1000 毫升。
	浓汤	此功能用于制作南瓜浓汤、番茄土豆浓汤等各类浓汤，食材和水总量不超过 1000 毫升。
	果汁奶昔	1、此功能用于粉碎软性食材，以水果为主食材，可搭配奶类、蔬菜类等食材制作果汁奶昔；食材和水总量不超过 1200 毫升； 2、若要粉碎硬质食材，如胡萝卜等请选择“搅拌”H 档。
功能切换键	清洗	1、此功能用于快速清洗杯体内壁； 2、清洗时建议加入水量 750 ~ 1200 毫升； 3、清洗时请勿加入洗洁精等易发泡洁净产品，以免溢出损坏机器；清洗完成后进入待机界面。
	功能	1、用于选择功能切换区的不同功能； 2、按“功能”键，对应区域指示灯闪烁，多次按“功能”键可切换不同功能。

③ 操作功能介绍

功能分区	功能名称	功能说明
DIY 区	搅拌	用于设定搅拌速度，此功能工作时间默认为 1min；档位从低到高依次为 L 档、1～9 档、H 档，共 11 档；长按可快速调节。
	预约	预约范围 1～12h（“杂粮粥”功能预约范围 2～12h）；预约显示时间为食材制作完成时间，适用于热饮功能。
快捷按键	保温	实现热饮保温的功能；保温默认温度 55℃。
控制按键	启动 / 取消	用于启动已选择的功能或取消正在运行的功能；若工作过程中需要停止，请长按“启动 / 取消”键。

注：

1. 玻璃搅拌杯各功能食材总量请勿超过说明书及食谱要求；
2. 具体食材比例搭配请参考食谱；
3. 产品工作过程中，除“启动 / 取消”键外，按其它按键无反应属正常现象；
4. 加热工作完成后，产品会自动进入保温状态，界面显示 ，最长保温时间 4 小时，保温过程中产品会轻微搅拌（粥功能除外），使保温效果更佳；
5. 请勿漏装杯盖密封圈。

故障分析及排除

故障现象	原因分析	故障排除
指示灯不亮	1. 电源线未插好 2. 杯体与主机没有装配好 3. 杯盖没有安装到位	1. 检查电源线并保证插好 2. 保证搅拌杯体与主机配合好 3. 旋紧杯盖
指示灯亮产品不工作	产品本身故障	送当地售后服务部维修
加热不停止	产品本身故障	送当地售后服务部维修
溢锅	1. 选择功能键不合适 2. 加入食材量和水量过多或过少 3. 产品本身故障	1. 按食谱或说明书选择对应的功能 2. 按食谱配方或说明书要求操作 3. 送当地售后服务部维修
黏糊	1. 杯内未清洗干净 2. 加入食材过多 3. 选择功能键不合适	1. 将搅拌杯清洗干净 2. 按食谱配方操作 3. 按食谱或说明书选择对应的功能
加工时间过长	电压过低	送当地售后服务部维修
“E3”“E4”报警	电压异常	送当地售后服务部维修
“E8”“U8”“U4” “U7”报警	1. 加入食材过多 2. 功能键选择不合适 3. 产品本身故障	清理杯中食材，加入清水重新启动 1. 如能正常工作，请按食谱或说明书要求加入食材并选择对应功能 2. 如不能正常工作，请送当地售后服务部维修
“U1”报警	杯体内温度超过 80℃	此时执行加热食谱，可能导致沸腾飞溅。杯内食材和水温度较高，请更换为常温食材或加冷水后，重新启动工作
“E1”“E2”“E5” “E6”报警	产品本身故障	拔下电源等待 1 分钟后，重新通电启动一次，若故障仍未排除，请送当地售后服务部维修

- 如问题不能解决，切勿私自拆卸机器，请送当地售后服务部进行维修，详情请查阅说明书中“保修条款”相关内容进行咨询。
- 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

- 产品使用后，请及时断开电源并清洗产品。
- 请勿使用钢丝球、研磨性清洁剂或腐蚀性液体（如汽油、丙酮）清洁本产品。
- 主机和杯体外部可用湿布擦拭。请勿将主机和热杯放在水或其它液体中冲洗、浸泡或喷淋，以免器件损坏或产品漏电（如图一、图二、图三）。
- 使用前请检查杯盖上的透气孔，务必保证透气孔不被堵塞，以防出现溢出、烫伤等意外。
- 杯体内部及与食品接触部件用清水冲洗（如图四），并及时擦干或晾干。请小心操作以免割伤（可佩戴保护手套）。

注：发生黏糊情况可自行清洁，不影响正常使用。

- 产品使用后，建议从杯盖旋下蒸汽盖对其内部进行清洗；
- **清洗：**在杯体中加入适量清水，安装好杯盖和蒸汽盖，将杯体安装到主机上；接通电源，选择“清洗”功能，按下“启动/取消”键；清洗完毕后，请断开电源，取下杯体，打开杯盖将水倒出，将杯体擦干或晾干。

注：

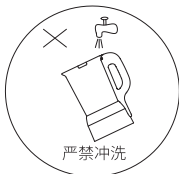
- 若接触肉类等较油腻的食材，建议用洗碗帕和洗洁精进行手工清洗。
- 使用“清洗”功能时，杯体中请勿加入洗洁精等易发泡洁净产品，以免溢出损坏机器。
- 加工胡萝卜等食材会造成配件染色，此为正常现象，建议制作完后及时清洗。染色属于食材的天然色素，不存在食品安全问题，请放心使用。配件染色后，建议用少许食用油擦拭染色表面，再用洗碗帕和洗洁精进行手工清洗。
- 收纳储存时，请确保产品清洁、干燥，并放置于干燥、通风、避免阳光直接照射处。



图一



图二



图三



图四

食谱

说明:

1. 本食谱为推荐的常用食谱，仅作为参考，因实际使用的食材品种及特点不同，制作效果有差异属正常现象。
2. 食谱中所描述的食材颗数、个数及根数等，均以中等大小的食材来计算。

名称	食材和做法
纯豆浆	食材: 干黄豆约 1+1/4 量杯 (约 55 克) 做法: 将干黄豆洗净后放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“ 五谷浆 ”；按下“启动/取消”，完成后倒入杯中享用。
五谷豆浆	食材: 干黄豆约 1/4 量杯 (约 10 克)，大米约 1/4 量杯 (约 10 克)，小米约 1/4 量杯 (约 10 克)，玉米碴约 1/4 量杯 (约 10 克)，小麦仁约 1/4 量杯 (约 10 克)，食材总量不超过 1+1/4 量杯 做法: 将全部食材洗净后放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“ 五谷浆 ”；按下“启动/取消”，完成后倒入杯中享用。
燕麦豆饮	食材: 干黄豆约 3/4 量杯 (约 30 克)，即食燕麦片约 1 量杯 (约 20 克) 做法: 将干黄豆洗净；将全部食材放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“ 五谷浆 ”；按下“启动/取消”，完成后倒入杯中享用。
枸杞豆浆	食材: 干黄豆约 1+1/4 量杯 (约 50 克)，枸杞约 1/2 量杯 (约 10 克) 做法: 将全部食材洗净后放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“ 五谷浆 ”；按下“启动/取消”，完成后倒入杯中享用。
纯米糊	食材: 大米约 1+1/4 量杯 (约 52 克) 做法: 将大米洗净后放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“ 米糊 ”；按下“启动/取消”，完成后倒入杯中享用。
南瓜米糊	食材: 南瓜 150 克 (约 17 块)，大米约 1+1/4 量杯 (约 50 克) 做法: 将南瓜和大米洗净，南瓜去皮去籽，切成约 2 厘米 × 2 厘米 × 2 厘米的小块；将全部食材放入杯中，加水至 750 毫升，盖紧杯盖；按下“功能”键，选择“ 米糊 ”；按下“启动/取消”，完成后倒入杯中享用。
香浓玉米汁	食材: 新鲜生玉米粒约 2+1/2 量杯 (约 80 克)，大米约 1/2 量杯 (约 20 克)，小米约 1/4 量杯 (约 15 克)，冰糖 10 克 做法: 将除冰糖外的食材洗净；将全部食材放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“ 玉米汁 ”；按下“启动/取消”，完成后倒入杯中享用。

名称	食材和做法
山药玉米汁	食材: 山药 100 克 (约 12 块), 新鲜生玉米粒约 3+1/4 量杯 (约 100 克) 做法: 将玉米粒洗净, 山药洗净去皮, 切成约 2 厘米 × 2 厘米 × 2 厘米的小块; 将全部食材放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“玉米汁”; 按下“启动/取消”, 完成后倒入杯中享用。 备注: 制作完成后, 可根据自己的喜好添加适量冰糖, 搅拌均匀后饮用。
南瓜小米粥	食材: 南瓜 150 克 (约 18 块), 小米约 1+1/4 量杯 (约 50 克) 做法: 将南瓜去皮, 切成约 2 厘米 × 2 厘米 × 2 厘米的小块, 小米洗净; 将全部食材放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“杂粮粥”; 按下“启动/取消”, 完成后倒入杯中享用。
绿豆莲子杂粮粥	食材: 小米约 1+1/4 量杯 (约 50 克), 绿豆约 1/2 量杯 (约 20 克), 莲子 10 克 (约 10 颗) 做法: 将全部食材洗净, 莲子提前温水浸泡 4 小时以上; 将全部食材放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“杂粮粥”; 按下“启动/取消”, 完成后倒入碗中享用。
苹果枸杞杂粮粥	食材: 苹果 120 克 (约 1 个), 小米约 1+1/4 量杯 (约 55 克), 枸杞约 1/4 量杯 (约 5 克) 做法: 将全部食材洗净, 苹果去皮去核, 切成约 2 厘米 × 2 厘米 × 2 厘米的小块; 将全部食材放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“杂粮粥”; 按下“启动/取消”, 完成后倒入碗中享用。
杏仁核桃露	食材: 即食燕麦片约 1 量杯 (约 20 克), 核桃仁约 40 克 (约 10 颗), 杏仁 20 克 (约 15 颗) 做法: 将全部食材洗净后放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“植物奶”; 按下“启动/取消”, 完成后倒入杯中享用。
腰果燕麦奶	食材: 即食燕麦片约 1+1/2 量杯 (约 30 克), 腰果约 20 克 (约 10 颗) 做法: 将全部食材洗净后放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“植物奶”; 按下“启动/取消”, 完成后倒入杯中享用。
花生燕麦奶	食材: 花生约 1+1/4 量杯 (约 40 克), 即食燕麦片约 1 量杯 (约 25 克) 做法: 将全部食材洗净后放入杯中, 加水至 800 毫升, 盖紧杯盖; 按下“功能”键, 选择“植物奶”; 按下“启动/取消”, 完成后倒入杯中享用。

名称	食材和做法
蔬菜浓汤	食材：土豆 200 克（约 20 块），洋葱 30 克（约 1/10 个），芹菜 20 克，西蓝花 20 克，食盐适量，黑胡椒碎适量 做法：将土豆和洋葱去皮洗净，均切成约 2 厘米 × 2 厘米 × 2 厘米的小块，芹菜和西蓝花洗净，切成约 2 厘米左右的小段；将除黑胡椒碎和食盐外的食材放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“浓汤”，按下“启动/取消”；制作完成后，倒出蔬菜浓汤，撒适量食盐和黑胡椒碎即可享用。
南瓜浓汤	食材：南瓜 160 克（约 20 块），土豆 80 克（约 8 块），洋葱 50 克（约 1/6 个），腰果 50 克（约 27 颗），黄油 3 克，食盐 3 克，黑胡椒碎适量 做法：将南瓜、土豆和洋葱去皮洗净，均切成约 2 厘米 × 2 厘米 × 2 厘米的小块；将除黑胡椒碎和食盐外的食材放入杯中，加水至 800 毫升，盖紧杯盖；按下“功能”键，选择“浓汤”，按下“启动/取消”；制作完成后，倒出南瓜浓汤，撒适量食盐和黑胡椒碎即可享用。
西瓜菠萝汁	食材：西瓜 400 克（约 47 块），菠萝 200 克（约 23 块），纯净水 200 毫升 做法：将西瓜和菠萝去皮，均切成约 2 厘米 × 2 厘米 × 2 厘米的小块；将全部食材放入杯中，加入纯净水 200 毫升，盖紧杯盖；按下“功能”键，选择“果汁奶昔”；按下“启动/取消”，完成后倒入杯中享用。 备注：使用冷藏后的水果制作，饮用效果更佳。
火龙果苹果汁	食材：红心火龙果 300 克（约 1 个），苹果 200 克（约 1 个），纯净水 250 毫升 做法：将火龙果去皮，苹果洗净，去皮去核，均切成 2 厘米 × 2 厘米 × 2 厘米的小块；将全部食材放入杯中，加入纯净水 250 毫升，盖紧杯盖；按下“功能”键，选择“果汁奶昔”；按下“启动/取消”，完成后倒入杯中享用。 备注：使用冷藏后的水果制作，饮用效果更佳。
香蕉草莓奶昔	食材：草莓 250 克（约 12 颗），香蕉 150 克（约 1 根半），牛奶 250 毫升（约 1 盒） 做法：将香蕉去皮，草莓洗净去蒂，均切成约 2 厘米 × 2 厘米 × 2 厘米的小块；将全部食材放入杯中，倒入牛奶，再加入纯净水至 750 毫升，盖紧杯盖；按下“功能”键，选择“果汁奶昔”；按下“启动/取消”，完成后倒入杯中享用。 备注：使用冷藏后的水果制作，饮用效果更佳。

名称	食材和做法
芒果奶昔	食材：芒果 300 克(约 33 块),酸奶 100 克(约 1 盒),牛奶 250 毫升(约 1 盒) 做法：将芒果去皮去核，切成约 2 厘米 ×2 厘米 ×2 厘米的小块；将全部食材放入杯中，倒入酸奶和牛奶，再加入纯净水至 750 毫升，盖紧杯盖；按下“功能”键，选择“果汁奶昔”；按下“启动/取消”，完成后倒入杯中享用。 备注：使用冷藏后的水果制作，饮用效果更佳。
胡萝卜汁 (DIY 食谱示例)	食材：胡萝卜 400 克 做法：将胡萝卜去皮切块（15 厘米 ×15 厘米 ×15 厘米），加入 600 毫升凉开水或纯净水，盖紧杯盖；按“功能”键，选择“搅拌”，调整到 H 档位，按“启动/取消”键，搅拌默认 1 分钟后完成即可。

保修条款

1. 保修期限：

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

2. 保修范围：

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

注意：包装材料如外箱、内部泡沫、纸卡、用户手册及其他消耗品不在保修范围内。

3. 保修除外条款：

以下情况不在保修范围内：

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

4. 保修期内的付费维修服务：

如果出现以下情况，即便在保修期内，用户仍需自费维修：

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

5. 非保修维修费用：

- 九阳马来西亚服务团队在收到客户寄回的有缺陷产品后，会对产品进行检查，以

确定是否属于保修范围。

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

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

联系我们：

- 1.一般咨询：请联系客户服务团队：+6010-8801010。
- 2.在线咨询：Joyoung Malaysia（Shopee/Lazada）
- 3.技术咨询：请联系服务中心：03-8026 6226（Highpoint Service Network Sdn Bhd）

营业时间：周一至周五，上午9点至下午6点

公共假期休息