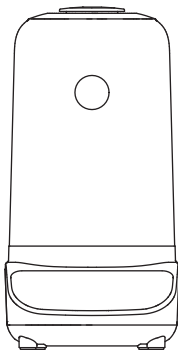


Operation Instruction

High Speed Hot & Cold Power Blender
JPB-15B55



Product Usage Instructions

⚠ 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 product is only suitable for use in areas below an altitude of 2000 meters.
3. This product is a Class I electrical appliance. Before use, please ensure that the grounding wire is well grounded to avoid leakage accidents.
4. 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.
5. The input voltage/frequency of this product is 220V-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.
6. This product is only intended for use with matching components such as the main unit 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.

7. 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.
8. 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.
9. 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.
10. 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.
11. It is prohibited to use this product empty (without ingredients in the cup) or overloaded (with ingredients exceeding the rated value).
12. 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.
13. 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.
14. Before replacing parts or contacting moving parts, the switch must be turned off and the power supply must be disconnected.
15. 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.
16. 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.
17. During product operation, it is strictly prohibited to open the cup lid and add ingredients to avoid splashing and scalding.
18. 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.

19. 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.
20. 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.
21. 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.
22. 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.
23. 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.
24. This product is controlled by an intelligent chip, and intermittent fast and slow sounds during crushing are normal phenomena.
25. 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.
26. Using dark colored ingredients to make drinks may cause slight staining of the cup lid, which is a normal phenomenon and does not affect product performance and safety. To avoid increasing the staining area, please clean it promptly after production is completed.
27. Please remove pits from the ingredients before blending.
28. When making drinks containing rice, it is normal for the rice to stick slightly in the jar.
29. 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.
30. 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.
31. 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.

32. 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.
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 wall breaking 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. The product must be kept away from fire source for more than 30cm to avoid damage to the product or fire hazard.
38. 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.
39. 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.
40. 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.
41. Special Recipe: Add 1490 milliliters of cold or purified water, then add 10g of honey. Tighten the lid of the cup, while holding down the "Speed", "Keep Warm", and "Delay" buttons. Press the "Start/Cancel" button again and wait for completion. If continuous production is required, please pause for 30 minutes and repeat the above operation to avoid affecting the machine's lifespan.
42. When handling the sharp cutting blades, emptying the container and during cleaning.
43. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
44. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
45. 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.
46. Ensure that the blender is switched off before removing it from the stand.
47. 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.

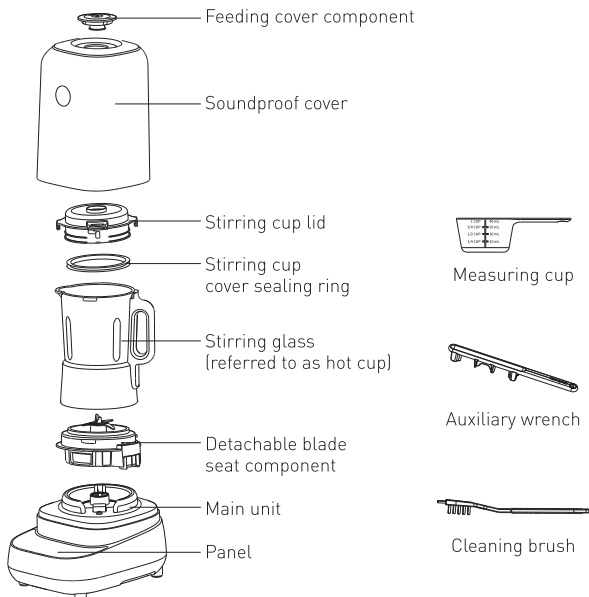
Information

Dear user:

Thank you for using the High Speed Hot & Cold Power Blender. This manual is applicable to the JPB-15B55 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.

Component Name and Function

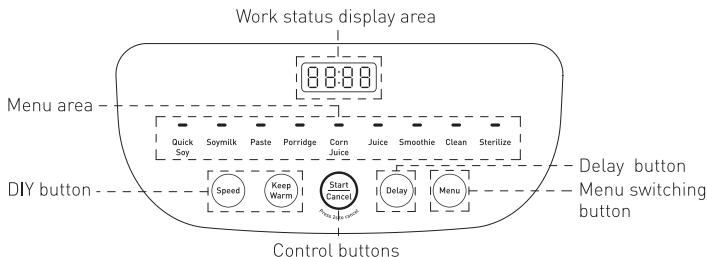
1 Product component names



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

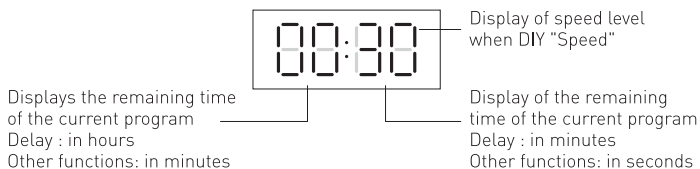
2 Introduction of Operation Interface and Functions

● Operation interface



Note: The temperature, operating speed, and time in the Menu switching display area have been set to the optimal level and do not need to be adjusted.

● Introduction to the working status display area



● Menu Introduction

Menu Partition	Menu Name	Menu Description
Menu area	Quick Soy	1. Production of 1200ml pure soymilk: about 2 measuring cups (about 80g) of dry soybeans; Use wet beans to make soymilk, weigh the dry beans in the corresponding measuring cup and fully soak them; 2. This function is used to quickly make soymilk, and the time is about 27 minutes, which may be different according to the actual environment; 3. The total amount of ingredients and water should not exceed 1200 ml.

Menu Partition	Menu Name	Menu Description
Menu area	Soymilk	1. Production of 1200ml pure soymilk: about 2 measuring cups (about 80g) of dry soybeans; To make soymilk of other capacity, please convert according to the proportion. Use wet beans to make soymilk. Weigh the dry beans in the corresponding measuring cup and fully soak them; The total amount of ingredients and water should not be less than 600 ml and not exceed 1200 ml. 2. This function is used to make cereal soymilk and pure soymilk
	Paste	1. To make 1200ml pure rice paste: about 2 measuring cups (about 86 grams) of rice; to make other capacities of rice paste, please convert according to the proportion; The total amount of ingredients and water should not be less than 800 ml and not exceed 1200 ml 2. Used to make various types of rice paste, with rice as the main ingredient and can be paired with ingredients such as potatoes, vegetables, fruits, nuts, etc.
	Porridge	1. Making 1200ml pure rice porridge: about 2 measuring cups of rice (about 86g). For making rice porridge of other capacities, please convert according to the proportion. The total amount of food materials and water should not exceed 1200ml. 2. It is used to make all kinds of Porridge, mainly rice, and can be used with potatoes, vegetables and other food materials.
	Corn Juice	1. Used for making various corn juices, etc. 2. The total amount of ingredients and water should not exceed 1200 ml.
	Juice	1. Used for making various juices, etc. 2. The total amount of ingredients and water should not exceed 1500 ml.
	Smoothie	1. Used for making various Smoothies, etc. 2. The total amount of ingredients and water should not exceed 1500 ml.
	Clean	1. Used for rapid cleaning of the inner wall of the cup 2. It is recommended to add 600-1200 ml of water during cleaning; After cleaning, enter the standby interface.

Menu Partition	Menu Name	Menu Description
Menu area	Sterilize	1. Used for sterilization after cup cleaning [heating] 2. After cleaning the cup body, it is recommended to add 30 ml of water to the cup body and remove the feeding cover for better sterilization effect 3. After sterilization, it is recommended to remove the cup lid and air dry the cup body before use
Menu switching button	Menu	Press the "Menu" button, and the corresponding indicator light in the menu switching area will flash. Press the "Menu" button multiple times to switch between different menu.
Delay button	Delay	Select the switchable hot drink menu and press the "Delay" button. The default time is 8 hours, and each press of the "Delay" button increases by 0.5 hours. The Delay display time is the completion time of the ingredient preparation, which is applicable to the hot drink function. Long press to quickly circulation adjustment.
DIY button	Speed	The default stirring speed is set to 5 gears, with the gears from low to high being L, 1-9, and H. There are 11 gears in total, long press to quickly adjust
	Keep Warm	Used for warming cold ingredients, temperature cannot be adjusted, default warm keeping time is 4 hours
Control buttons	Start/Cancel	If you need to stop during the work process, please press the "Start/Cancel" button.

Note:

- The total amount of ingredients for each menu of the stirring glass should not exceed the requirements of the instructions and recipe;
- Please refer to the recipe for specific ingredient ratios and combinations;
- During the operation of the product, except for the "Start/Cancel" button, pressing other buttons without any response is a normal phenomenon;
- After the heating operation is completed, the product will automatically enter the warm keeping state, and the interface will display -- b -, with a maximum warm keeping time of 4 hours; During the warm keeping process, the product will be slightly stirred to improve the warm keeping effect;
- Do not omit the cup lid sealing ring;
- To ensure a good soft sound effect, please ensure that the soundproof cover is installed in place.

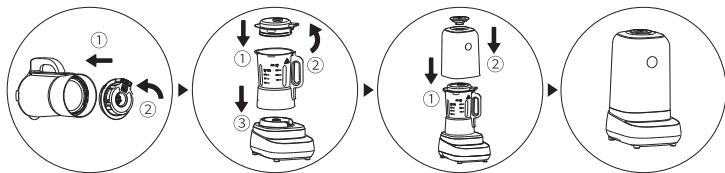
Product Usage Instructions

1 Installation instructions

1. Install the blade seat at the bottom of the hot cup and align it with the markings.
Tighten the blade seat counterclockwise;
2. Assemble the cup lid and install it onto the cup body;
3. Install the hot cup component onto the main unit and power it on to start running;

Note:

- When disassembling/assembling the blade seat , please remove the lid and do not press the movable block;
- After disassembling the blade seat, do not directly touch the blade with your hands;
- Before pulping, please confirm whether the blade seat is installed in place;
- When the blade seat component is installed too tightly, it can be disassembled and assembled with the auxiliary wrench;
- Please keep the movable block clean to avoid residue accumulation, which may cause the movable block to become stuck and unable to reset.



Do not press the movable block



Auxiliary wrench

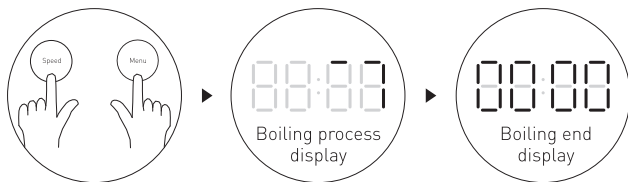
② Altitude adaptation program instructions

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

- ① Add water to the stirring glass to 800mL (do not add any other ingredients), install the cup lid, and put it onto the main unit;
- ② Connect the power supply and press and hold the "Speed" and "Menu" button for 2 seconds to enter the altitude adaptation adjustment mode of the machine;
- ③ After the setting is completed, the display screen will loop and show "88:88", while the machine heats the water to boiling;
- ④ When the display screen shows "00:00" and the 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 it;
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.



Fault Analysis and Troubleshooting

Fault phenomenon	Cause analysis	Troubleshooting
The blade holder cannot be disassembled	1. The cup lid was not removed 2. The movable block has not been reset (pressed) 3. Incorrect rotation direction 4. There is a foreign object at the movable block, causing it to get stuck and unable to reset	1. First remove the cup lid and then disassemble the blade holder 2. Do not press the movable block, reset the movable block before disassembling 3. Rotate clockwise to disassemble the tool holder 4. Timely cleaning to ensure smooth movable of the movable block
The blade holder cannot be installed	1. The cup lid was not removed 2. Incorrect rotation direction 3. There is a foreign object at the movable block, causing it to get stuck Death cannot be reset	1. First remove the cup lid and then install the blade holder 2. Rotate counterclockwise to install the tool holder 3. Timely cleaning to ensure smooth movable of the movable block
The cup cannot be placed flat on countertop	The blade holder component is not installed in place	Install the blade holder counterclockwise in place before placing it in main unit or countertop
The indicator light is not on	1. The power cord is not properly plugged in 2. The cup body and the host 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 host 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
Heating does not stop	Product malfunction	Send it to the local after-sales service department for repair Heating does not stop

Fault phenomenon	Cause analysis	Troubleshooting
Overflow	1. Inappropriate selection of function buttons 2. Add too much or too little food and water 3. The altitude of your location is high 4. Product malfunction	1. Select the corresponding function according to the recipe or instruction manual 2. Operate according to the recipe or instructions 3. Proceed altitude adaptation operation according to the manual. 4. Send it to the local after-sales service department for repair
Sticky cup	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
The processing time is too long	Voltage too low	Using a voltage regulator
U1 alarm	The temperature inside the cup exceeds 80 °C	Executing the heating recipe at this time may cause boiling and splashing. The temperature of the ingredients and water in the cup is high. Please replace them with normal temperature ingredients or add cold water before restarting the work
"U4 "" U7 "" " U8 "" E8 "" alarm	1. Adding too many ingredients 2. Inappropriate selection of function buttons 3. Product malfunction	Clean the ingredients in the cup, add water and restart. 1. If it works properly, please add the ingredients according to the recipe or instructions and select the corresponding function. 2. If it does not work properly, please send it to the local after-sales service department for repair
" E1 "" E2 "" " E5 "" E6 "" 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

Fault phenomenon	Cause analysis	Troubleshooting
" E3 "" E4 " alarm	Abnormal voltage	Using a voltage regulator

- If the problem cannot be solved, do not disassemble the machine privately. Please send it to the local after-sales service department for maintenance.
- If the above content does not match with the real thing due to the change of model or parts, please take the real thing as the standard, without prior notice, please understand!

Cleaning and Maintenance

- After use, please disconnect the power supply and clean the product in time
- Do not use steel balls, abrasive cleaners, or corrosive liquids (such as gasoline, acetone) to clean this product.
- The exterior of the main unit can be wiped with a damp cloth. Do not soak the main unit and detachable blade holder components in water or other liquids to avoid device damage or electricity leakage. (As shown in Figure 1 and Figure 2)
- Please clean the inside of the cup and the parts in contact with food with a cleaning brush (as shown in Figure 3 and Figure 4), and promptly dry or air dry them. Please handle with care to avoid cuts (protective gloves can be worn).

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

- **Cleaning:** Add an appropriate amount of water to the cup body, install the cup lid, and put the cup body onto the main unit; 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.

- When storing, please ensure that the product is clean and dry, and place it in a dry, ventilated, and away from direct sunlight.

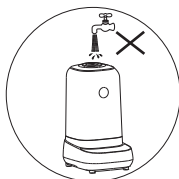


Figure 1



Figure 2

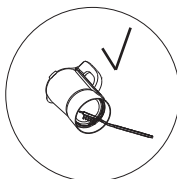


Figure 3

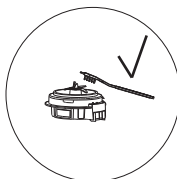


Figure 3

The Recipe

1. This recipe is a recommended and commonly used recipe for reference only. Due to differences in the variety and characteristics of the ingredients used, variations in the cooking 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 method
Quick Soy Milk	Ingredients: Approximately 1+1/2 measuring cups (about 65g) of dried soybeans Method: Rinse the dried soybeans and place them in the cup. Add water up to 1000 ml. Secure the lid tightly and install the soundproof cover and the feeding cover. Lightly touch the "Menu" button and select "Quick Soy". Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.

Name	Ingredients and method
Pure Soy Milk	Ingredients: Approximately 1+1/2 measuring cups (about 65g) of dried soybeans Method: Rinse the dried soybeans and place them in the cup. Add water up to 1000 ml. Secure the lid tightly and install the soundproof cover and the feeding cover. Lightly touch the "Menu" button and select "Soy Milk". Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Five-Grain Soy Milk	Ingredients: Approximately 1/4 measuring cup (about 15g) of dried soybeans, 1/4 cup (about 15g) of rice, 1/4 cup (about 15g) of millet, 1/4 cup (about 10g) of corn grits, 1/4 cup (about 10g) of wheat berries, for a total amount of ingredients not exceeding 1+1/4 measuring cups Method: Rinse all ingredients and place them in the cup. Add water up to 1000 ml. Secure the lid tightly and install the soundproof cover and the feeding cover. Lightly touch the "Menu" button and select "Soy Milk". Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Rice Soy Milk	Ingredients: Approximately 3/4 measuring cup (about 35g) of dried soybeans, 1/2 cup (about 25g) of rice Method: Rinse the dried soybeans and rice and place them in the cup. Add water up to 1000 ml. Secure the lid tightly and install the soundproof cover and the feeding cover. Lightly touch the "Menu" button and select "Soy Milk." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Five-Red Soy Milk	Ingredients: Approximately 3/4 measuring cup (about 30g) of red beans, 3/4 cup (about 30g) of red rice, 30g of pitted red dates, 6g of brown sugar, 1g of rose petals Method: Rinse the red beans, red rice, and red dates. Place all ingredients in the cup. Add water up to 1000 ml. Secure the lid tightly and install the soundproof cover and the feeding cover. Touch the "Menu" button and select "Soy Milk." Then, touch the "Start/Cancel" button. When done, pour into a cup and enjoy.
Classic Mixed Grain Porridge	Ingredients: Approximately 3/4 measuring cup (about 30g) of black rice, 1/2 cup (about 20g) of oats, 1/2 cup (about 20g) of corn grits, 1/4 cup (about 15g) of red beans, for a total amount of ingredients not exceeding 2 measuring cups Method: Rinse all ingredients and place them in the cup. Add water up to 1000 ml. Secure the lid tightly and install the soundproof cover and the feeding cover. Lightly touch the "Menu" button and select "Paste" Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.

Name	Ingredients and method
Apple Walnut Millet Porridge	Ingredients: Approximately 1 1/4 measuring cups (about 50g) of millet, 30g of apple (about 1/5 of an apple), 15g of walnut kernels (about 4 pieces) Method: Rinse all ingredients. Peel and core the apple, then cut it into small cubes (2x2x2 cm). Place all ingredients into the cup, add water up to 800 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Mixed Grain Porridge." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Pumpkin Millet Porridge	Ingredients: 200g of pumpkin (about 25 pieces), approximately 1+1/2 measuring cups (about 60g) of millet Method: Rinse the millet. Peel and remove the seeds from the pumpkin, then cut it into small cubes (2x2x2 cm). Place all ingredients into the cup, add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Mixed Grain Porridge." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Fragrant Sesame Porridge	Ingredients: Approximately 2 1/2 measuring cups (about 75g) of black sesame seeds, 1/2 measuring cup (about 25g) of glutinous rice, 15g of walnut kernels (about 1.5 walnuts), 15g of rock sugar Method: Rinse all ingredients and place them into the cup. Add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Touch the "Menu" button and select "Mixed Grain Porridge." Then, touch "Start/Cancel." When done, pour into a cup and enjoy.
Mung Bean Lotus Seed Coarse Grain Porridge	Ingredients: Approximately 1+1/2 measuring cups (about 60g) of millet, 1/2 measuring cup (about 25g) of green beans, 12g of lotus seeds (about 12 pieces) Method: Rinse all ingredients and soak the lotus seeds in warm water for at least 4 hours. Place all ingredients into the cup, add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Eight-Treasure Porridge." Then, lightly touch "Start/Cancel." When done, pour into a bowl and enjoy.

Name	Ingredients and method
Classic Babao Porridge	Ingredients: Approximately 1/2 measuring cup (about 20g) each of black rice, glutinous rice, sorghum, and wheat berries; 1/2 measuring cup (about 20g) of red kidney beans, 1/4 measuring cup (about 15g) of coix seeds, 1/4 measuring cup (about 15g) of red beans, 1/2 measuring cup (about 15g) of peanuts, 8 lotus seeds, and 5 red dates Method: Rinse all ingredients. Soak the wheat berries, coix seeds, red beans, red kidney beans, peanuts, and lotus seeds for at least 4 hours. Place all ingredients into the cup, add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Touch the "Menu" button and select "Eight-Treasure Porridge." Then, touch "Start/Cancel." When done, pour into a bowl and enjoy.
Chinese angelica, yam and jujube porridge	Ingredients: Approximately 1+1/2 measuring cups of rice(about 60g), 30g of Chinese yam (about 4 pieces), 10g of pitted red dates (about 2 pieces), 2g of angelica root Method: Rinse all ingredients. Peel the yam and cut it into small cubes (2x2x2 cm). Place all ingredients into the cup, add water up to 1000 ml, and secure the lid tightly. Touch the "Menu" button and select "Eight-Treasure Porridge," then touch "Start/Cancel." When done, pour into a bowl and enjoy.
Fresh and Mellow Corn Juice	Ingredients: Approximately 10 measuring cups (about 300g) of fresh raw corn kernels Method: Rinse the fresh corn kernels and place them in the cup. Add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Corn Juice." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Fragrant Corn Juice	Ingredients: Approximately 4 measuring cups (about 125g) of fresh raw corn kernels, 3/4 measuring cup (about 30g) of rice, 3/4 measuring cup (about 30g) of millet, 15g of rock sugar Method: Rinse all ingredients and place them in the cup. Add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Corn Juice." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.

Name	Ingredients and method
Yam and Corn Juice	Ingredients: 125g of yam (about 36 pieces), approximately 4 measuring cups (about 125g) of fresh raw corn kernels Method: Rinse the corn kernels and peel the yam. Cut the yam into small cubes (about 2x2x2 cm). Place all ingredients into the cup, add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Corn Juice." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy. Note: After making the juice, you may add some white sugar to taste and stir well before drinking.
Pumpkin Corn Juice	Ingredients: Approximately 190g of pumpkin (about 23 pieces), 2 measuring cups (about 60g) of fresh raw corn kernels, 12g of rock sugar Method: Rinse the corn kernels, peel and deseed the pumpkin, then cut it into small cubes (about 2x2x2 cm). Place all ingredients in the cup, add water up to 1000 ml, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Corn Juice." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy.
Watermelon and Pineapple Juice	Ingredients: 500g of watermelon (about 50 pieces), 350g of pineapple (about 38 pieces), 250 ml of purified water Method: Peel the watermelon and pineapple, then cut them into small cubes (about 2x2x2 cm). Place all ingredients in the cup, add purified water, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Juice." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy. Note: For the best taste, use chilled fruit.
Dragon Fruit Apple Juice	Ingredients: 350g of red-fleshed dragon fruit (about 1 fruit), 200g of apple (about 1 apple), add purified water up to 1000 ml Method: Peel the dragon fruit, peel and core the apple, then cut both into small cubes (about 2x2x2 cm). Place all ingredients in the cup, add purified water, secure the lid tightly, and install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Juice." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy. Note: For the best taste, use chilled fruit.

Name	Ingredients and method
Mango smoothie	Ingredients: 450g of mango (about 50 pieces), 350 ml of milk, 200g of yogurt (about 2 cups) Method: Peel and remove the pit from the mango, then cut it into small cubes (about 2x2x2 cm). Place the mango cubes in the cup, then add the yogurt and milk in sequence. Secure the lid tightly, install the soundproof cover and feeding cover. Lightly touch the "Menu" button and select "Smoothie." Then, lightly touch "Start/Cancel." When done, pour into a cup and enjoy. Note: Using chilled fruit will improve the taste.
Red Dragon Fruit Smoothie	Ingredients: 300g of red-fleshed dragon fruit (about 1 dragon fruit), 100g of banana (about 1 banana), 200g of yogurt (about 2 cups) Method: Peel and cut the dragon fruit and banana, then place them in the cup with the yogurt. Add cold boiled water or purified water up to 750 ml. Secure the lid tightly, install the soundproof cover and feeding cover. Press the "Menu" button and select "Smoothie," then press "Start/Cancel." Once done, pour into a cup and enjoy. Note: Using chilled fruit will improve the taste.
Carrot Juice (DIY Recipe Example)	Ingredients: 400g Carrot Method: Peel and chop the carrots into 15x15x15 mm cubes, then add 600ml of cooled boiled water or purified water. Close the lid tightly. Press the "Menu" button, select "Speed," 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、发热盘组件旋转到位。
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. 本产品仅限海拔2000米以下地区使用。

3. 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。

4. 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。

5. 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。

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)主体、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。

7. 使用前请检查主体、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。

8. 如果电源软线损坏, 为了避免危险, 必须由制造商、其维修部或类似部门的专业人员更换。

9. 请勿用湿手插、拔电源插头, 以免触电。请勿将电源线碰到尖锐的棱边、尖角等物, 以免损坏漏电。

10. 使用本产品时, 请将其置于平稳的台面上。请勿在倾斜、不稳定的台面上或在地毯、毛巾、塑料、纸等易燃物品上操作本产品, 并请远离台面边缘, 以免产品倾倒或发生事故。

11. 禁止空载(杯中无食材)或超载(食材量超过额定值)使用本产品。

12. 本产品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。

13. 接通电源前, 请确认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。

14. 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。

- 15.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。
- 16.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。
- 17.产品工作时,严禁打开杯盖添加食材,以免发生喷溅烫伤。可打开杯盖中间的投料盖,通过投料孔添加食材。
- 18.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。
- 19.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,以免造成粘糊。
- 20.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器处。
- 21.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。
- 22.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。
- 23.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。
- 24.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。工作过程中产品会根据物料量、环境温度、电压高低自动调整工作时间以达到最佳制作效果。
- 25.杯体及与食品接触部件请用清水进行清洗。排空杯体后,取出可拆刀座组件时,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。
- 26.使用深色食材制作饮品,会导致杯盖轻微染色,属正常现象,不影响产品性能及安全,为避免染色面积加大,制作完成请及时清洗。
- 27.有核食材,请去核制浆。
- 28.制作包含米类饮品时,搅拌杯内轻微粘米属于正常现象。
- 29.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。
- 30.严禁热杯手柄及主体耦合器进水;如果进水,必须擦干或晾干后才能使用。
- 31.请勿将本产品任何部件放入洗碗机、微波炉、消毒柜或超过60℃的热水中清洗或消毒,亦勿使用其他设备加热,以免部件变形或损坏。
- 32.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。
- 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.本产品在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.产品必须远离火源30cm以上,以免损坏产品或发生火灾危险。
- 38.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。
- 39.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。
- 40.杯盖或投料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。

- 41.特殊食谱:加入1490毫升凉开水或纯净水,再加入10g蜂蜜,旋紧杯盖,同时按住“高速搅拌”、“保温”、“预约”键,再按“启动/取消”键,待完成即可。如需连续制作,请暂停30分钟后重复上述操作,以免影响机器寿命。
- 42.处理锋利刀片、清空容器及清洁时请小心。
- 43.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。
- 44.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。
- 45.移除搅拌器前请确保其已关闭电源。
- 46.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

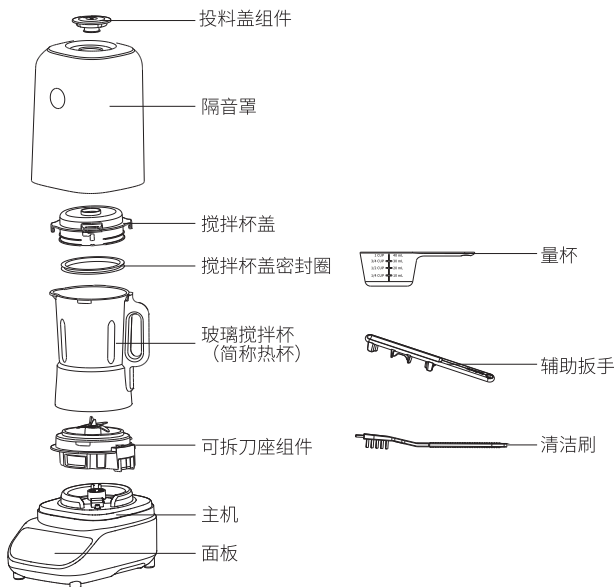
感谢您使用九阳轻音高速破壁调理机。本说明书适用于JPB-15B55产品, 书中所有内容仅供用户使用和维护时参考, 未尽事宜, 欢迎向本公司的客户服务部门咨询。

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。

部件名称及功能

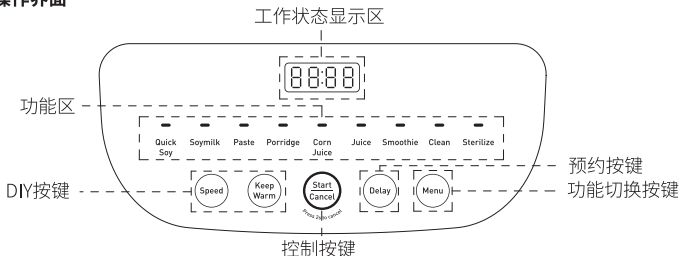
① 产品各部件名称



注：产品图片请以包装内实物为准！

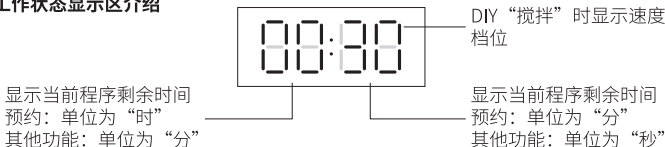
②操作界面及功能介绍

• 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。

• 工作状态显示区介绍



• 功能介绍

功能分区	功能名称	功能说明
功能区	快豆浆	1. 制作 1200 毫升纯豆浆：干黄豆约 2 量杯 (约 80 克)；用湿豆做豆浆，称取对应量杯的干豆后充分浸泡即可； 2. 此功能用于快速制作豆浆、时间约为 27 分钟，结合实际环境可能有所差异； 3. 食材和水总量不超过 1200 毫升。
	醇豆浆	1. 制作 1200 毫升纯豆浆：干黄豆约 2 杯 (约 80 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；食材和水总量不低于 600 毫升，不超过 1200 毫升； 2. 此功能用于制作五谷类豆浆、纯豆浆
	杂粮糊	1. 制作 1200 毫升纯米糊：大米约 2 量杯 (约 86 克)；制作其他容量米糊请按照比例换算；食材和水总量不低于 800 毫升，不超过 1200 毫升； 2. 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、坚果类等食材。

功能分区	功能名称	功能说明
功能 区	八宝粥	1. 制作 1200 毫升纯米粥：大米约 2 量杯（约 86 克），制作其他容量米粥请按照比例换算，食材和水总量不超过 1200 毫升； 2. 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。
	玉米汁	1. 用于制作各种玉米汁等； 2. 食材和水总量不超过 1200 毫升。
	果汁	1. 用于制作各种果汁等； 2. 食材和水总量不超过 1500 毫升。
	奶昔	1. 用于制作各种奶昔等； 2. 食材和水总量不超过 1500 毫升。
	高温洗	1. 用于快速清洗杯体内壁； 2. 清洗时建议加入水量 600~1200 毫升；清洗完成后进入待机界面。
	热除菌	1. 用于杯体清洗后除菌 [加热]； 2. 清洗杯体后，建议加入 30 毫升水至杯体内并取下投料盖，除菌效果更佳； 3. 除菌结束后，建议取下杯盖，将杯体晾干后再使用。
功能 切换 按键	功能	按下“功能”键，对应功能切换区指示灯闪烁，多次触按“功能”键可切换不同功能。
预约 按键	预约	选择可切换热饮功能，按“预约”键，默认为 8 小时，每按一次“预约”键增加 0.5 小时。预约显示时间为食材制作完成时间，适用于热饮功能。 长按可快速循环调节。
DIY 按键	搅拌	默认搅拌速度为 5 档，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
	保温	用于冷食材的温热，温度不可调节，默认保温 4 小时
控制 按键	启动/取消	若工作过程中需要停止，请按“启动 / 取消”键。

注：

- 玻璃搅拌杯各功能食材总量请勿超过说明书及食谱要求；
- 具体食材比例搭配请参考食谱；
- 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；
- 加热工作完成后，产品会自动进入保温状态，界面显示 -- b-，最长保温时间4小时；保温过程中产品会轻微搅拌，使保温效果更佳；
- 请勿漏装杯盖密封圈；
- 为保证较好的轻音效果，请确保隔音罩安装到位。

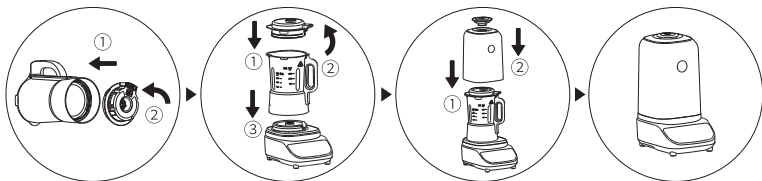
产品使用方法

① 安装说明

1. 将刀座组件安装于热杯底部并对齐标识，逆时针旋紧刀座；
2. 组装杯盖组件并将之安装到杯体组件；
3. 将热杯组件安装到主机上，通电后即可运行；

注：

- 拆 / 装刀座组件时，请将杯盖组件取下，切勿按压活动块；
- 拆卸刀座组件后，请勿直接用手接触刀片；
- 制浆前，请确认刀座组件是否安装到位；
- 当刀座组件安装偏紧时，可借助辅助扳手拆装；
- 请保持活动块处清洁，避免藏渣后导致活动块卡涩无法复位。



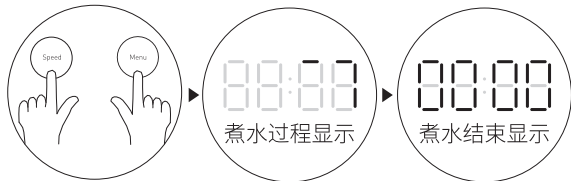
② 海拔自适应操作说明

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：

- ① 搅拌杯内加水至 800mL（请勿加入其他食材），装好杯盖，安装到主机上；
- ② 接通电源，同时长按“搅拌”和“功能”键 2 秒，机器进入海拔适应调整模式；
- ③ 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；
- ④ 当显示屏显示“00:00”，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。



故障分析及排除

故障现象	原因分析	故障排除
刀座无法拆卸	1. 没有将杯盖取下 2. 活动块未复位（被按压） 3. 旋转方向错误 4. 活动块处有异物导致活动块卡死无法复位	1. 先取下杯盖再拆卸刀座 2. 不要按压活动块，活动块复位后再拆卸 3. 顺时针旋转拆卸刀座 4. 及时清理保证活动块活动顺畅
刀座无法安装	1. 没有将杯盖取下 2. 旋转方向错误 3. 活动块处有异物导致活动块卡死无法复位	1. 先取下杯盖再安装刀座 2. 逆时针旋转安装刀座 3. 及时清理保证活动块活动顺畅
杯体不能平放于台面	刀座组件未安装到位	将刀座逆时针安装到位后再放置于主机或台面
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. 重新旋紧杯盖
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. 地区海拔高 4. 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. 按主界面标签纸提示进行海拔自适应操作 4. 送当地售后服务部维修
粘稠	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	使用稳压器
“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
“U4”“U7” “U8”“E8”报警	1. 加入食材过多 2. 选择功能键不合适 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

故障现象	原因分析	故障排除
“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
“E3”“E4”报警	电压异常	使用稳压器

- 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

- 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。
- 主体外部可用湿布擦拭，请勿将主体和可拆洗刀座组件放在水或其他液体中泡水，以免器件损坏或产品漏电。（如图一、图二）
- 杯体内部及与食品接触部件请用清洁刷清洗（如图三、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：发生粘稠情况可自行清洁，不影响正常使用。

- 清洗：在杯体中加入适量清水，安装好杯盖，将杯体安装到主体上；接通电源，选择“高温洗”功能，按下“启动/取消”键开始自动清洗；清洗完毕后，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“高温洗”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。

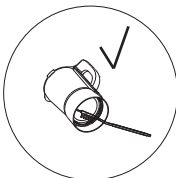
- 收纳储存时，请确保产品清洁、干燥，并放置于干燥、通风、避免阳光直接照射处。



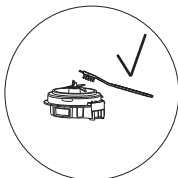
图一



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
快速纯豆浆	食材: 干黄豆约 1+1/2 量杯 (约 65 克) 做法: 将干黄豆洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“快豆浆”；轻触“启动/取消”，制作完成后，倒入杯中享用。
纯豆浆	食材: 干黄豆约 1+1/2 量杯 (约 65 克) 做法: 将干黄豆洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“醇豆浆”；轻触“启动/取消”，制作完成后，倒入杯中享用。
五谷豆浆	食材: 干黄豆约 1/4 量杯 (约 15 克)，大米约 1/4 量杯 (约 15 克)，小米约 1/4 量杯 (约 15 克)，玉米碴约 1/4 量杯 (约 10 克)，小麦仁约 1/4 量杯 (约 10 克)，总食材量不超过 1+1/4 量杯 做法: 将全部食材洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“醇豆浆”；轻触“启动/取消”，制作完成后，倒入杯中享用。
米润豆浆	食材: 干黄豆约 3/4 量杯 (约 35 克)，大米约 1/2 量杯 (约 25 克) 做法: 将干黄豆和大米洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“醇豆浆”；轻触“启动/取消”，制作完成后，倒入杯中享用。
五红豆浆	食材: 红豆约 3/4 量杯 (约 30 克)，红米约 3/4 量杯 (约 30 克)，去核红枣 30 克，红糖 6 克，玫瑰花 1 克 做法: 将红豆、红米和红枣洗净备用；将全部食材放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“醇豆浆”；轻触“启动/取消”键，制作完成后，倒入杯中享用。
经典杂粮糊	食材: 黑米约 3/4 量杯 (约 30 克)，燕麦米约 1/2 量杯 (约 20 克)，玉米碴约 1/2 量杯 (约 20 克)，红豆约 1/4 量杯 (约 15 克)，总食材不超过 2 量杯 做法: 将全部食材洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“杂粮糊”；轻触“启动/取消”，制作完成后，倒入杯中享用。

名称	食材和做法
苹果核桃小米糊	食材：小米约 1+1/4 量杯（约 50 克），苹果 30 克（约 1/5 个），核桃仁 15 克（约 4 颗） 做法：将全部食材洗净，苹果去皮去核，切成 2 厘米 × 2 厘米 × 2 厘米的小块备用；将全部食材放入杯中，加水至 800 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“杂粮糊”；轻触“启动 / 取消”键，完成后倒入杯中享用。
南瓜小米糊	食材：南瓜 200 克（约 25 块），小米约 1+1/2 量杯（约 60 克） 做法：将小米洗净，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 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“杂粮糊”；轻触“启动 / 取消”，制作完成后，倒入杯中享用。
香醇芝麻糊	食材：黑芝麻约 2+1/2 量杯（约 75 克），糯米约 1/2 量杯（约 25 克），核桃仁 15 克（约 1.5 个核桃），冰糖 15 克 做法：将全部食材洗净，放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“杂粮糊”；轻触“启动 / 取消”，制作完成后，倒入杯中享用。
绿豆莲子杂粮粥	食材：小米约 1+1/2 量杯（约 60 克），绿豆约 1/2 量杯（约 25 克），莲子 12 克（约 12 颗） 做法：将全部食材洗净，莲子提前用温水浸泡 4 小时以上；将全部食材放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“八宝粥”；轻触“启动 / 取消”，制作完成后，倒入碗中享用。
经典八宝粥	食材：黑米约 1/2 量杯（约 20 克），糯米约 1/2 量杯（约 20 克），高粱米约 1/2 量杯（约 20 克），小麦仁约 1/2 量杯（约 20 克），红芸豆约 1/2 量杯（约 20 克），薏仁约 1/4 量杯（约 15 克），红豆约 1/4 量杯（约 15 克），花生约 1/2 量杯（约 15 克），莲子 8 颗，红枣 5 颗 做法：将全部食材洗净，小麦仁、薏仁、红豆、红芸豆、花生、莲子需要提前浸泡 4h 以上；将全部食材放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“八宝粥”；轻触“启动 / 取消”，制作完成后，倒入碗
当归山药红枣粥	食材：大米约 1+1/2 量杯（约 60 克），铁棍山药 30 克（约 4 块），去核红枣 10 克（约 2 颗），当归 2 克 做法：将所有食材洗净，山药洗净去皮后切成 2 厘米 × 2 厘米 × 2 厘米的小块备用；将全部食材放入杯中，加水至 1000 毫升，盖紧杯盖；轻触“功能”键，选择“八宝粥”，轻触“启动 / 取消”，轻触“启动 / 取消”，完成后倒入碗中享用。

名称	食材和做法
鲜醇玉米汁	食材：新鲜生玉米粒约 10 量杯（约 300 克） 做法：将新鲜生玉米粒洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“玉米汁”；轻触“启动/取消”，制作完成后，倒入杯中享用。
香浓玉米汁	食材：新鲜生玉米粒约 4 量杯（约 125 克），大米约 3/4 量杯（约 30 克），小米约 3/4 量杯（约 30 克），冰糖 15 克 做法：将全部食材洗净后放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“玉米汁”；轻触“启动/取消”，制作完成后，倒入杯中享用。
山药玉米汁	食材：山药 125 克（约 36 块），新鲜生玉米粒约 4 量杯（约 125 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 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“玉米汁”；轻触“启动/取消”，制作完成后，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白砂糖，搅拌均匀后饮用。
南瓜玉米汁	食材：南瓜约 190 克（约 23 块），新鲜生玉米粒约 2 量杯（约 60 克），冰糖 12 克 做法：将新鲜生玉米粒洗净，南瓜去皮去籽，切成约 2 厘米 × 2 厘米 × 2 厘米的小块备用；将全部食材放入杯中，加水至 1000 毫升，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”，选择“玉米汁”；轻触“启动/取消”，制作完成后，倒入杯中享用。
西瓜菠萝汁	食材：西瓜 500 克（约 50 块），菠萝 350 克（约 38 块），纯净水 250 毫升 做法：将西瓜和菠萝去皮，切成约 2 厘米 × 2 厘米 × 2 厘米的小块；将全部食材放入杯中，加入纯净水，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“果汁”；轻触“启动/取消”，制作完成后，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 350 克（约 1 个），苹果 200 克（约 1 个），加入纯净水至 1000 毫升 做法：将火龙果去皮，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，盖紧杯盖，安装好隔音罩和投料盖；轻触“功能”键，选择“果汁”；轻触“启动/取消”，制作完成后，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 450 克 (约 50 块), 牛奶 350 毫升, 酸奶 200 克 (约 2 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; 将芒果块放入杯中, 依次加入酸奶和牛奶, 盖紧杯盖, 安装好隔音罩和投料盖; 轻触“功能”键, 选择“奶昔”; 轻触“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。
红心火龙果奶昔	食材: 红心火龙果 300 克 (约 1 个), 香蕉 100 克 (约 1 根), 酸奶 200 克 (约 2 盒) 做法: 将火龙果和香蕉去皮切块, 和酸奶一同放入杯中, 加入凉开水或纯净水至 750 毫升, 盖紧杯盖; 安装好隔音罩和投料盖, 按“功能”键, 选择“奶昔”, 按“启动/取消”键, 待完成即可。 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: 食材: 胡萝卜 400 克 做法: 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