



Preface

Thank you for purchasing our pressure cooker. To ensure optimal performance and safe operation, we kindly ask you to read this instruction manual thoroughly before use. Please retain it for future reference. If you have any questions or require assistance during use, please contact your local after-sales service center for support.

Special Instructions: Product specifications and features are subject to change without prior notice for continuous improvement.

Product precautions

In order to ensure safety and avoid injury and financial loss to you and others, be sure to observe the following safety precautions. If you do not follow the safety warnings, the use of the product may lead to serious consequences in order to avoid danger.

Absolutely prohibited operation item

❗ Keep away from children. Do not allow children to operate it alone to avoid electric shock, burns or other injuries.

The operation item

⚠ It is forbidden to install metal shavings, iron wires, needles and other flammable objects in the product or in the gas, otherwise it will cause electric shock or abnormal work.

With routine attention operation items

⚠ In cleaning, product failure or not in use, in order to prevent leakage or accidental start, please be sure to unplug the power cord or the power plug directly on the fire or any place near the heat source or fire source, otherwise the product will be damaged or malfunction.

5. Does not put out this product on the unstable table, moist, high temperature, smooth, non-heat resistant (such as plastic tablecloth, cotton cloth, floor, etc.) as to avoid electric shock, fire, falling off and other injuries and property losses.

6. Please do not use the inner pot other than the special inner pot of Joyoung in order to prevent air leakage, pressure relief and other abnormalities of the machine. The inner pot cannot be heated on other appliances, otherwise it will cause deformation and damage.

7. Do not put any bagged, canned or bottled items into this product to heat, otherwise there is a risk of explosion.

8. Safety valves, safety eyes, pressure release valves, safety eyes must be regularly checked to ensure that they are not blocked, do not add any heavy objects or replace with other objects, to avoid machine failure, resulting in personal injury and property damage.

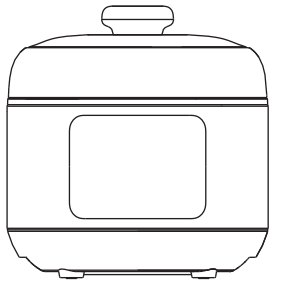
9. Do not force the lid open if the pressure indicating vent valve is raised (if the lid is difficult to open to avoid burns).

10. Do not wash and soak the motor unit with water to avoid electric shock or short circuit.

11. Please use a power socket with rated current of 10A or above and AC voltage of 220-240V to avoid fire disaster and electric shock.

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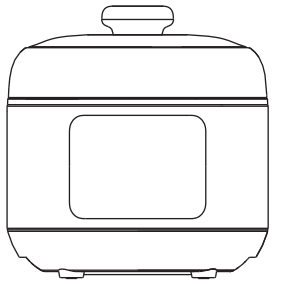


Start heat, experience cooking!

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

Operation Instruction

Pressure Cooker
JFC-4HP28



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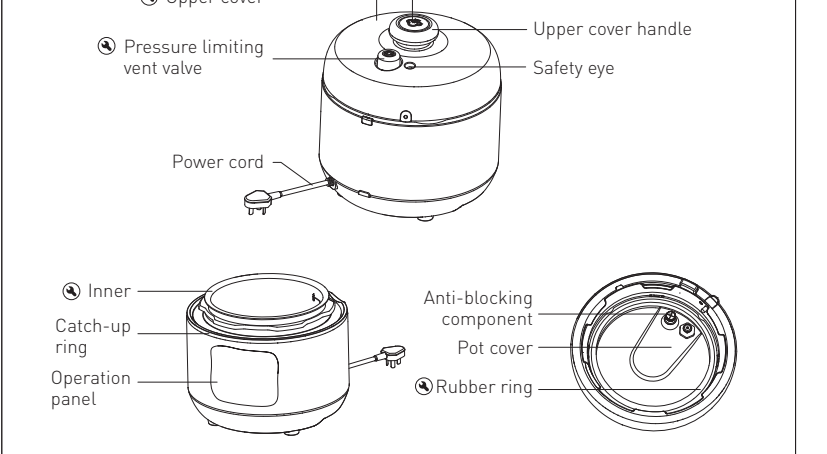
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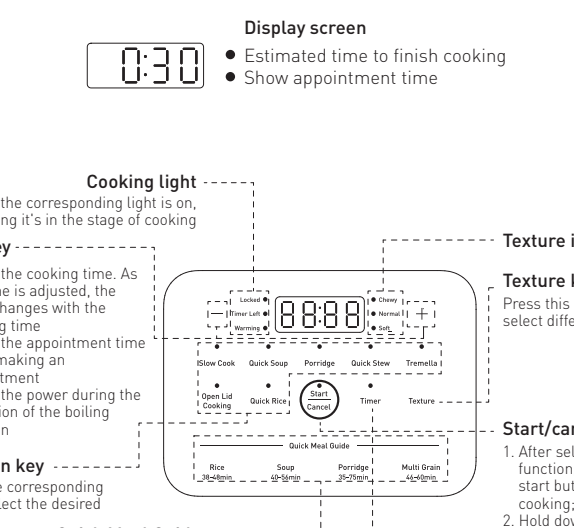
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Component name and function (including interface introduction)



Interface introduction



1. The picture is for reference only, and actual product design may vary.

2. A black line may appear on the rear of the top cover due to the inherent welding line from the molding process. This is not damage and does not affect normal use.

3. After cleaning the top cover, water may enter the interior and drain slowly, not all at once.

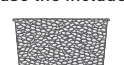
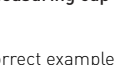
Remarks:

1. The energy efficiency of the product is tested with aluminum basin liner under the function of quick stew.

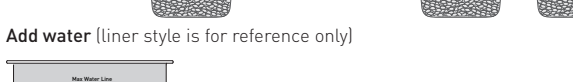
2. The above operation interface content will be different in different models, for reference only.

Prepare for cooking | Power on

1 Measure rice, use the included measuring cup

Correct example  Incorrect example 

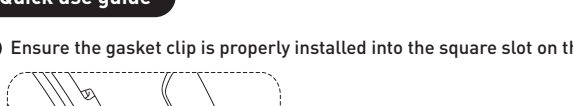
2 Add water Inner line style is for reference only.



Use 1 cup rice, 1 cup rice porridge, please add water to the porridge scale line 1 position.
Two cups of rice is rice cook, please add water to the line 2.
With porridge of 1/3 rice water is appropriate, rice with 1:1-1.2 measures of water ratio is appropriate.

Quick use guide

3 Ensure the gasket is properly installed into the square slot on the lid.



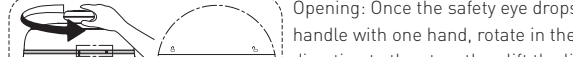
4 Before start use, please clean the inner and outer surfaces of the inner pot with warm water and dishwashing liquid. Dry thoroughly after cleaning.



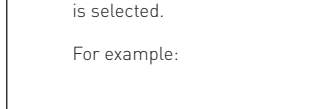
5 Open and close the lid

Opening: Once the safety eye drops, hold the top handle with one hand, rotate in the "Open" direction to the stop, then lift the lid.
Closing: Rotate in the opposite direction to close the lid.

The machine will enter auto pressure release mode. You may also press and hold the exhaust button for manual pressure release to speed up the cooking. Note: Do not manually release pressure when cooking large quantities of porridge or release pressure to avoid burns. Once the safety eye light can be opened to enjoy your meal.



1 Check the safety eye



Place the pressure limiting vent valve and check if the safety eye is fallen, as it is fallen before heating.

2 Function selection

- Press the function key, and the corresponding light will be turned on when the menu is selected.

For example:



Slow Cook → Start (Auto)

3 Timer

- After selecting the function [except the open-lid cooking function, if you need to make an appointment, you can press the "Timer" button to set the appointment time. Press light edge on, while others are off, after 5 minutes if existing, the display will display the reservation time "00:00" at this time, you can press the "o" or "b" button to adjust the reservation time, and the reservation time can be increased by half an hour until 24 hours. Long press is allowed, that is, hold down the "o" or "b" button without release. After more than 1 second, the reservation time can be increased or decreased by half an hour every 0.2 seconds.
- Note: The reservation time refers to the duration from setting the timer to the alarm time, indicated by the warning light. The reservation time range is 1 to 24 hours.

4 "+" keys

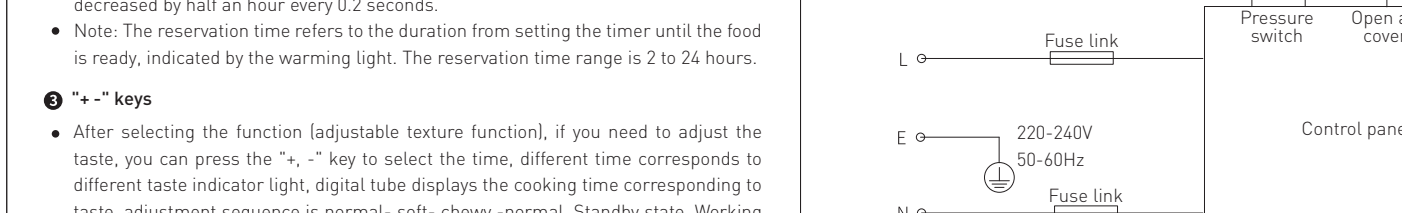
- After selecting the function [adjustable texture function], if you need to adjust the taste, you can press the "+" key to select the time, different time corresponds to different taste indicator light, digital tube displays the cooking time corresponding to taste, adjustment sequence is normal- soft- chewy- normal- Sticky- standard, Working state, Warning State Pressing this key is invalid.

5 Start/Cancel

- After selecting the function, you can press the "Start" button to start cooking. If there is a reservation setting, the display will display the reservation countdown, if not, the display displays dynamic lights.
- It is normal to have slight air leakage during the upper pressure process. Press and hold Cancel to return to the standby state except already in the standby state.

6 Start/Cancel

Note: The firmware of the model developed by the software has no fuse.



7 Statement

The data in this instruction manual is provided by the Joyoung R&D Center database.

8 Troubleshooting and solutions

Maintenance Service | Please contact the local after-sales service for repair and installation

Fault phenomenon	Reason	Solution
1 It's hard to close the lid.	Seal ring not in place	Put the seal ring in the right place
2 It's hard to open the lid.	The safety eye does not fall after the air is deflated	Nudge the safety eye with a chopstick
	There is pressure in the pot	Open the lid only after the pressure in the pot drops and the safety eye drops

9 Electrical schematic diagram



Control panel

Pressure switch

Open and close cover switch

Fuse link

220-240V

50-60Hz

Fuse link

Heating plate

Bottom temperature sensor

Note: The firmware of the model developed by the software has no fuse.

10 Fault phenomenon

Fault phenomenon	Reason	Solution
3 The upper cover is leaking	The seal ring is not placed properly as required	Check if the seal ring is properly placed as required
	Food residue stuck to the seal	Clean the seal ring
	Worn seal	Send to the maintenance station for repair
4 Safety eye leak	Food residue stuck to the safety eye seal	Clean the safety eye seal
	Replace the safety eye seal	Replace the safety eye seal
5 Safety eye can not rise	To little food and water in the pot as required	Put in as much food and water as required
	Upper cover or pressure limiting valve leakage	Send to local after-sales service department for maintenance
6 The display does not light up when the power is on	The power socket is in poor contact	Please check the electrical outlet
	The fuse is blown out	
7 Digital screen E1 with buzzer alarm	Temperature sensor open circuit	Send to local after-sales service department for maintenance
8 Digital screen E2 with buzzer alarm	Temperature sensor short circuit	Send to local after-sales service department for maintenance
9 Digital screen E3 with buzzer alarm	Pressure switch open circuit	Send to local after-sales service department for maintenance
10 Digital screen E4 with buzzer alarm	Pressure switch short circuit	Send to local after-sales service department for maintenance
11 Digital screen E5 with buzzer alarm	Long time leakage of rubber ring (J0 module)	Send to local after-sales service department for maintenance
12 Digital screen E6 with buzzer alarm	Temperature sensor failure	Send to local after-sales service department for maintenance
13 Digital screen E7 with buzzer alarm	The lid is not closed in place	Rotate the lid to close
14 Digital screen E8 with buzzer alarm	Microswitch (or reed tube) faulty	Send to local after-sales service department for maintenance
15 Digital screen E9 with buzzer alarm	Chip or bottom temperature sensor faulty	Send to local after-sales service department for maintenance

11 Cleaning and maintenance

- Unplug the power cord and ensure the machine is completely cooled before cleaning and maintenance.
- Do not scrub the inner pot with steel wool or hard objects to avoid scratching the inner pot coating.
- Do not use solvents, gasoline, abrasive powders, or hard brushes for cleaning any part.
- Wipe the pot body with a clean, damp cloth. Do not immerse or soak the motor unit with water directly to avoid electric shock or functional failure.
- Inner pot cleaning: Please use sponge or other soft cleaning items to clean the inner pot and dry the outer surface.
- After opening the cover, clean the inside of the upper cover with warm water, and then remove the inner cover to clean it including rubber block, blocking cover, float valve, and so on, and dry with warm water.
- After final cleaning check and maintenance, please confirm that the inner cover, blocking cover and float valve are correctly installed.

12 Recipe

Recipe	Ingredients	Instruction
Multi Grain	White rice 135g Millet 40g Brown rice 35g Red rice 75g Black rice 75g Water 630g	1 Put the white rice, millet, brown rice, rice and black rice into the inner pot. Rinse them thoroughly, add water, and stir evenly. 2 Select the "Slow Cook" function, then press the "Start/Cancel" button to begin cooking. After cooking is complete, open the lid to remove. Finally, press the "Start/Cancel" button to begin cooking. 3 Once cooking is complete, manually release the pressure, open the lid, stir the rice, and enjoy the meal.
Lamb Ribs Stew	Lean Lamb 500g Carrots 100g Onion 100g Salt 3g Black Pepper 10g Olive Oil 10g Water 800g	1 Cut the lamb ribs into chunks. Wash water in a pot, then add water and salt. Boil for 10 minutes, then remove and rinse with clean water. 2 Cut the carrots into chunks, peel and cut the onion into sections. 3 Add the ingredients and seasonings into the inner pot. 4 Select the "Quick Stew" function, press the "+" or "-" buttons to set the time to 120 minutes. 5 Press the "Start/Cancel" button to begin cooking. After cooking is complete, open the lid, stir and sprinkle with spring onions before serving. Enjoy!
Black Pepper Potatoes and Beef Cakes	Beef 250g Potato 150g Bell pepper 120g Onion 10g Dry soy sauce 15g Dark soy sauce 10g Olive oil 10g Salt 5g Cumin 5g Garlic cloves 30g Ginger slices 30g Water 800g	1 Cut the beef into cubes. In a pot of cold water, add ginger slices, black chili and kashan ferns, then remove and rinse the cubes clean. 2 Peel and dice the potatoes. Cut the bell pepper and onion into small pieces. 3 Place the beef, potatoes, soy sauce, dark soy sauce, onion sauce, black pepper powder, cumin, cumin, garlic, ginger, ginger slices, and water into the inner pot. Stir evenly, then close the lid. 4 Select the "Quick Stew" function, use the "+" or "-" buttons to set the time to 40 minutes, and press the "Start/Cancel" button to begin cooking. After cooking is complete, manually release the pressure. Press the "Quick Thawing" function, open the lid, and add the beef, pepper, ginger, and water. Continue cooking for 10 minutes minimum, then turn off the heat. Enjoy your meal.

Recipe		Ingredients	Instruction
Brood Chicken Feet		Chicken feet 700g Ginger slices 15g Soy sauce 20g Salt 10g White sugar 10g Dried onion 20g Dark soy sauce 10g Garden Quail Chick bean saucel 20g Meat 50g Spring Onions	- Chop off the tips of the chicken feet. Place them in cold water with ginger slices. Bring to a boil to remove the blood. Drain and rinse the chicken feet and set aside. - Add the chicken feet, ginger slices, soy sauce, salt, white sugar, spring onions, dark soy sauce, Toban Djan(Chi) bean saucel, and water into the inner pot. Set everything evenly, then close the cover or. Set everything evenly, then close the "Quick Sew" function, press the "+" or "-" buttons to set the time to 25 minutes, then press the "Start/Cancel" button to begin cooking. - Once cooking is complete, manually release the pressure, and then open the lid, stir well, and sprinkle with spring onions. Enjoy!
		Dried tremella 1xuber ex Red dates 20g Pawpaw 200g Rock sugar 50g Red dates 10g Goji berries to taste Milk 400g Water 800g	- Soak the dried tremella in water until softened. Then tear it into small pieces. Peel and cut the pawpaw into cubes. - Add the tremella, rock sugar, red dates, and water into the inner pot. Stir everything evenly, then close the lid. - Select the "Porridge" function, press the "+" or "-" buttons to set the time to 30 minutes, and press the "Start/Cancel" button to begin cooking. - After cooking is done and the safety valve drops, open the lid, add the milk and pawpaw, stir well, and sprinkle with goji berries. Enjoy!
Papaya Milk and Tremella Soup			
Yam and Glutinous Rice Porridge		Glutinous rice 100g Chinese yam 80g Dried lotus seeds 30g Job's tears (soak needed) 40g Tona buckwheat 10g Gorgon fruit (not hot) 10g Water 1100g	- Peel and dice the Chinese yam. Soak the dried lotus seeds, ginseng, and gorgon fruit in water for 2-3 hours. Dice the red dates. - Combine glutinous rice and yam in the inner pot. Add water up to 1200g/1100g of rice and 1100g of water. Turn off the yam, stir evenly, job's tears, ginseng, and gorgon fruit. Close the lid of the pressure cooker. - Select the "Porridge" function, press the "+" or "-" buttons to set the time to 30 minutes, then press the "Start/Cancel" button to begin cooking. - After cooking is complete, allow the pressure to release naturally. Once the safety valve drops, open the lid, sprinkle with goji berries and dried red dates, and enjoy!

Terms & Conditions of Warranty

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).

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/dealer. Upon verification of the defect, you can apply for the Warranty Repair Service.
Note: Packing materials like boxes, interior foam, paper cards, user manual and other consumables parts are not covered under warranty.

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.

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.

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 (H) 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 03-8024 6228 (Highpoint Service Network Sdn Bhd).
 Operation Hours: 9am -4pm (Mon-Fri)
 Closed on Public Holiday

The image shows a comprehensive user manual for a 1.8L electric pressure cooker. The manual is organized into several sections:

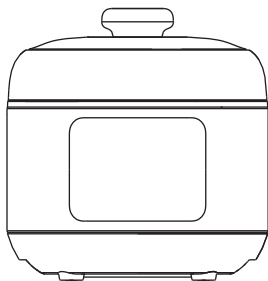
- 第一章 产品注意事项 (Chapter 1: Product Precautions):** This section includes safety warnings and important information for users. It covers topics like safety precautions, product identification, and general usage instructions.
- 第二章 附件名称及功能 (Chapter 2: Accessory Names and Functions):** This section lists the various accessories included with the cooker, such as the inner pot, steam vent, and safety lid, and explains their functions.
- 第三章 烹饪准备 (Chapter 3: Cooking Preparation):** This section provides instructions on how to prepare food for cooking, including washing ingredients and ensuring the inner pot is properly seated.
- 第四章 快速使用指南 (Chapter 4: Quick Start Guide):** This section provides a step-by-step guide for using the cooker, from opening the lid to cooking and releasing pressure.
- 第五章 电气使用 (Chapter 5: Electrical Usage):** This section provides information on the electrical requirements for the cooker, including voltage and power consumption.
- 第六章 故障排除 (Chapter 6: Troubleshooting):** This section provides a list of common problems and their solutions, such as the cooker not heating or the lid not locking.
- 第七章 售后服务 (Chapter 7: After-sales Service):** This section provides information on how to contact customer support and where to purchase replacement parts.
- 第八章 安全警告 (Chapter 8: Safety Warnings):** This section provides a list of safety warnings and precautions to ensure safe use of the cooker.
- 第九章 产品保养 (Chapter 9: Product Maintenance):** This section provides instructions on how to clean and maintain the cooker to ensure its longevity.
- 第十章 保修政策 (Chapter 10: Warranty Policy):** This section provides information on the warranty policy for the cooker.
- 第十一章 附录 (Chapter 11: Appendix):** This section provides additional information, including a list of recipes and a glossary of terms.

The manual includes numerous diagrams and illustrations to help users understand the cooker's components and how to use them. It also features a detailed list of safety warnings and precautions to ensure safe use of the product.

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Operation Instruction

Pressure Cooker
JPC-4HP28

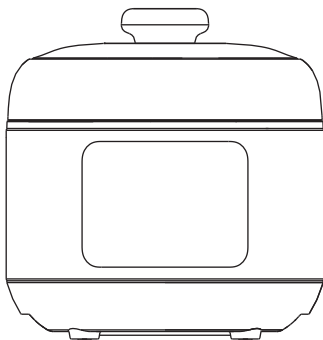


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9. Do not force the lid open if the pressure limiting vent valve is raised or if the lid is difficult to open to avoid burns.
10. Do not wash and soak the motor unit with water to avoid electric shock or short circuit.
- ⚠ 11. Please use a power socket with rated current of 10A or above and AC voltage of 220-240V to avoid fire disaster and electric shock.

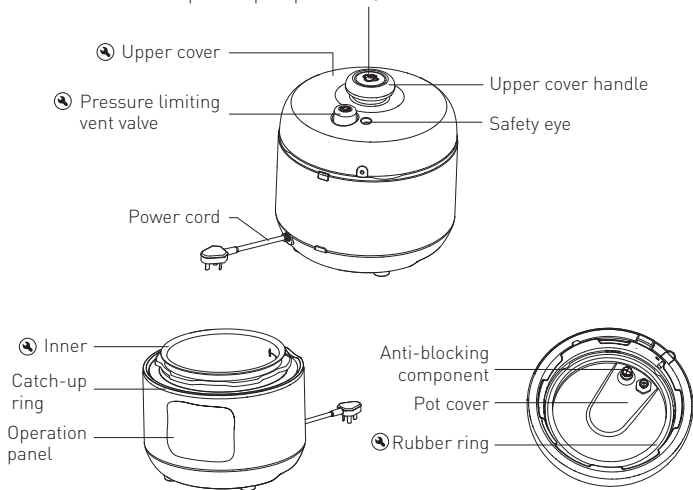
12. Do not plug or unplug with wet hands to avoid electric shock. When unplugging the plug, you must hold the plug handle and do not pull the power cord, otherwise it is easy to damage the power cord.
13. If the power cord is damaged, it must be replaced by the manufacturer, such as maintenance department or similar professionals in order to avoid danger.
14. Before use, ensure that the power cord is connected to the socket, otherwise it will cause damage to the device due to poor contact, and lead to short circuit or fire.
15. This product is a Class I appliance, and the grounding cable of the socket should be well grounded.
16. This product is for household use only. The Company shall not be liable for any accidents or injuries resulting from any commercial use, inappropriate use or non-compliance with this instruction manual.
17. Do not use external timers or remote controls to prevent short circuits or fire hazards.
18. This product is only for indoor use, not in wet places and outdoor use, to prevent electric shock and device aging caused damage accidents.
19. Do not move the product while working.
20. This product is not suitable for the following people: people with sensory or psychological disabilities, lack of relevant experience or knowledge (including children) and other people. Unless they use this product under the supervision and guidance of a professional. Children should be taken care of to ensure that they do not play with this product.
21. Do not open the container until the pressure is fully released.
22. If the product fails, do not disassemble the product or replace the parts by yourself to avoid fire, electric shock or injury
23. After opening the package, please immediately put the plastic bag into the trash can to avoid the danger of children playing with it and causing room breathing.
24. When there are flammable objects on the bottom of the liner and the surface of the heating plate, please remove them in time before using, to prevent cause abnormal work of the machine.
25. Handle the pressure release valve gently; do not squeeze to avoid damage and leaks.
26. When moving the product, lift by the side handles or the base handles. Avoid lifting by the lid handle to prevent separation and potential injury.
27. During cooking, do not touch the lid or pressure release valve to avoid burns.
28. Before use, please make sure that the sealing ring and inner cover are properly installed to prevent leaks.
29. If excessive steam escapes between the lid and the pot during cooking, stop use immediately to avoid burns and address the "lid leakage" issue.

30. Clean the inner pot with a sponge or soft cloth. Avoid using abrasive materials like steel wool to prevent scratches.
31. When cooking, the amount of food should not exceed the highest scale line, otherwise it may be undercooked, boiler, spray and other phenomena, resulting in personal injury and property damage.
32. When taking rice and other foods, do not touch the inner pot, the inside of the pot and other high-temperature parts, to avoid burn injury.
33. Regularly inspect the steam release pipe of the pressure regulator to ensure it is not blocked.
34. In order to avoid accidents caused by aging of the seal ring, please check the seal ring regularly. If there is damage, deformation, air leakage and other phenomena, please visit to local Joyoung after-sales department to purchase or replace in time
35. Do not cook acidic food ($\text{pH} < 5$)
36. The sound of "popping" during cooking is normal.
37. During cooking, the lid may slightly lift and create a small gap due to internal pressure; this is normal.

Component name and function (including interface description)

- 🔌 Removable parts (Please clean before use)

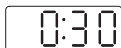
Exhaust button can be pressed to manually exhaust pressure reduction (when cooking porridge, soup liquid food, do not manually exhaust, to prevent the soup in the pot spatter hot)



- The picture is for reference only, and actual product design may vary.
- A black line may appear on the rear of the top cover due to the inherent welding line from the molding process. This is not damage and does not affect normal use.
- After cleaning the top cover, water may enter the interior and drain slowly, not all at once.

Interface introduction

Display screen



- Estimated time to finish cooking
- Show appointment time

Cooking light

If the corresponding light is on, indicating it's in the stage of cooking

"+" "-" key

1. Adjust the cooking time. As the time is adjusted, the taste changes with the cooking time
2. Adjust the appointment time when making an appointment
3. Adjust the power during the operation of the boiling function

Function key

Press the corresponding key to select the desired function

Quick Meal Guide

The cooking time can be adjusted according to the rice types indicated above.

Timer key

After selecting the function, press this key to set the reservation time. The time displayed on the screen is from the current time to the time when cooking is finished.

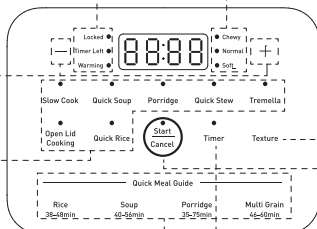
Texture indicator

Texture key

Press this button to select different tastes

Start/cancel key

1. After selecting the function, press the start button to start cooking;
2. Hold down the key to disable the function



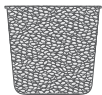
Remarks:

1. The energy efficiency of the product is tested with aluminum base liner under the function of quick stew.
2. The above operation interface content will be different in different models, for reference only.

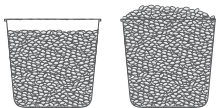
Prepare for cooking | Power on

① Measure rice, use the included measuring cup

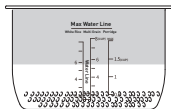
Correct example



Incorrect example



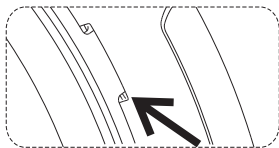
② Add water (liner style is for reference only)



- Use 1 cup rice cook porridge, please add water to the porridge scale line 1 position; Use two cups of rice to cook rice, please add water to the line 2.
- Porridge with 1:7 rice water ratio is appropriate, rice with 1:1-1:1.2 meters of water ratio is appropriate.

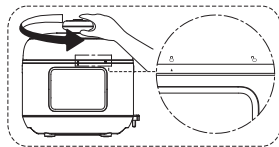
Quick use guide

① Ensure the gasket clip is properly installed into the square slot on the lid.



② Before first use, please clean the inner and outer surfaces of the inner pot with warm water and dishwashing liquid. Dry thoroughly after cleaning.

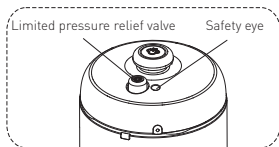
③ Open and close the lid



Opening: Once the safety eye drops, hold the top handle with one hand, rotate in the "Open" direction to the stop, then lift the lid.

Closing: Rotate in the opposite direction to close the lid.

4 Check the safety eye



Place the pressure limiting vent valve and check if the safety eye is fallen, as it is fallen before heating.

Methods of product use

- Plug in the power, a startup beep will sound, and the device will enter standby mode. The display remains off, and all 8 function lights briefly illuminate. The "Quick Rice" light stays on, while others turn off. After 5 minutes of inactivity, the display shows "---", and all lights turn off to enter power-saving mode. Press any button to exit this mode.
- In standby mode, select the desired function. If needed, use the "-" and "+" buttons to adjust the timer and cooking preferences. There are three preset cooking programs to choose from. Press "Start/Cancel" to begin operation. If set to a delayed start, the countdown timer will display. Otherwise, heating will begin immediately with a running circle on the display.
- After cooking, the display screen shows "00:00" and starts counting up to indicate the warming time.

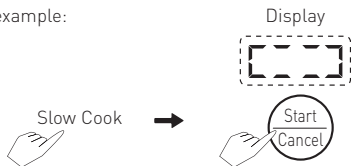
The machine will enter auto pressure release mode. You may also press and hold the exhaust button for manual pressure release to speed up the process. (Note: Do not manually release pressure when cooking large quantities of porridge or liquid soups to avoid burns.) Once the safety eye drops, the lid can be opened to enjoy your meal.



1 Function selection

- Press the function key, and the corresponding light will be turned on when the menu is selected.

For example:



2 Timer

- After selecting the function (except the open-lid cooking function), if you need to make an appointment, you can press the "Timer" button to set the appointment time. Press the "Timer" button, the "Timer" indicator will light up, and the digital tube will display the reservation time "02:00" at this time, you can press the "+" or "-" button to adjust the reservation time, and the reservation time can be increased by half an hour until 24 hours. Long press is allowed, that is, hold down the "+" or "-" button without release. After more than 1 second, the reservation time can be increased or decreased by half an hour every 0.2 seconds.
- Note: The reservation time refers to the duration from setting the timer until the food is ready, indicated by the warming light. The reservation time range is 2 to 24 hours.

3 "+ -" keys

- After selecting the function (adjustable texture function), if you need to adjust the taste, you can press the "+, -" key to select the time, different time corresponds to different taste indicator light, digital tube displays the cooking time corresponding to taste, adjustment sequence is normal- soft- chewy,-normal. Standby state, Working state, Warming State Pressing this key is invalid.

4 Start/Cancel

- After selecting the function, you can press the "Start" button to start cooking. If there is a reservation setting, the display will display the reservation countdown; if not, the display displays dynamic laps
- It is normal to have slight air leakage during the upper pressure process
Press and hold Cancel to return to the standby state except already in the standby state.



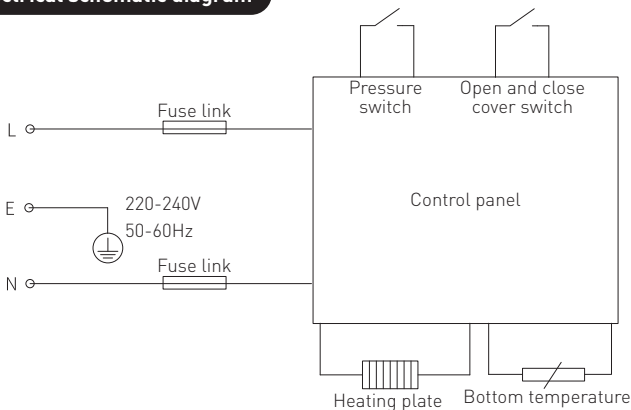
5 Open lid cooking

- After the main function food is finished cooking, press "Cancel" to return to standby. Open the top cover, select the "open lid cooking" function, when the remaining liquid is more, you can open the cover for several times.
- During the working process of the boiling function, the power can be adjusted by the "-" and "+" keys, and the middle two digits of the digital tube show four gear positions of "P0", "P1", "P2" and "P3", the default is P3.

6 Warming

- In the standby state, press the warming key to enter the heat preservation. The digital tube starts the time 00:00. Press this key to return to standby in any state except standby.

Electrical schematic diagram



Statement

The data in this instruction manual is provided by the Joyoung R&D Center database.

Troubleshooting and solutions

Maintenance Service | Please contact the local after-sales service for repair and installation

Fault phenomenon		Reason	Solution
1	It's hard to close the lid.	Seal ring not in place	Put the seal ring in the right place
2	It's hard to open the lid.	The safety eye does not fall after the air is deflated	Nudge the safety eye with a chopstick
		There is pressure in the pot	Open the lid only after the pressure in the pot drops and the safety eye drops

Fault phenomenon		Reason	Solution
3	The upper cover is leaking	The seal ring is not placed	Check if the seal ring is properly placed as required
		Food residue stuck to the seal	Clean the seal ring
		Worn seal	Send to the maintenance station for repair
4	Safety eye leak	Food residue stuck to the safety eye seal	Clean the safety eye seal
		Worn seal	Replace the safety eye seal
5	Safety eye can not rise	Too little food and water in the pot	Put in as much food and water as required
		Upper cover or pressure limiting vent valve leakage	Send to local after-sales service Department for maintenance
6	The display does not light up when the power is on	The power socket is in poor contact	Please check the electrical outlet
		The fuse is blown out	Send to local after-sales service department for maintenance
7	Digital screen E1 with buzzer alarm	Temperature sensor open circuit	
8	Digital screen E2 with buzzer alarm	Temperature sensor short circuit	
9	Digital screen E3 with buzzer alarm	Pressure switch open circuit	
10	Digital screen E4 with buzzer alarm	Pressure switch short circuit	
		Long time leakage of rubber ring (60 minutes)	
11	Digital screen E5 with buzzer alarm	Temperature sensor failure	
12	Digital screen E7 with buzzer alarm	The lid is not closed in place	Rotate the lid to close
		Microswitch (or reed tube) failure	Send to local after-sales service department for maintenance
13	Digital screen E0 with buzzer alarm	Chip or bottom temperature sensor faulty	

Cleaning and maintenance

- Unplug the power cord and ensure the machine is completely cooled before cleaning and maintenance.
- Do not scrub the inner pot with steel wool or hard objects to avoid scratching the inner pot coating.
- Do not use solvents, gasoline, abrasive powders, or hard brushes for cleaning any part.
- Wipe the pot body with a clean, damp cloth. Do not rinse or soak the motor unit with water directly to avoid electric shock or functional failure.
- Inner pot cleaning: Please use sponge or other soft cleaning items to clean the inner pot and dry the outer surface.
- After opening the cover, clean the inside of the upper cover with water first, and then remove the inner cover to clean it including rubber ring, blocking cover, float valve, etc., and then dry with clean wet mug.
- After finishing cleaning and maintenance, pls confirm that the inner cover, blocking cover and float valve are correctly installed.

Recipe

Recipe	Ingredients	Instruction
Multi Grain	White rice 135g Millet 60g Brown rice 75g Red rice 75g Black rice 75g Water 624g	- Put the white rice, millet, brown rice, red rice, and black rice into the inner pot. Rinse them thoroughly, add water, and stir everything evenly. Close the lid. - Select the "Slow Cook" function, then press the "+" or "-" buttons to set the time to 45 minutes. Finally, press the "Start/Cancel" button to begin cooking. - Once cooking is complete, manually release the pressure, open the lid, stir the rice, and enjoy!"
Lamb Ribs Soup	Lamb Ribs 500g Corn 200g Carrot 150g Salt 3g Ginger slices 10g Onion 20g Spring Onions Water 800g	- Cut the lamb ribs into chunks. Boil water in a pot, then add the lamb and ginger slices. Boil for 2 minutes, then remove and rinse with cold water. Cut the corn into chunks, peel and cut the carrot into chunks, and cut the onion into sections. - Add all the ingredients and seasonings into the inner pot, stir evenly, and close the lid. - Select the "Quick Soup" function, press the "+" or "-" buttons to set the time to 35 minutes, then press the "Start/Cancel" button to begin cooking. - Once cooking is complete, open the lid, stir, and sprinkle with spring onions before serving. Enjoy!
Black Pepper Potato and Beef Cubes	Beef 250g Potato 120g Bell pepper 120g Onion 70g Soy sauce 20g Dark soy sauce 10g Oyster sauce 15g Black pepper powder 4g Cornstarch 2g Garlic cloves 30g Ginger slices 15g Water 80g	- Cut the beef into cubes. In a pot of cold water and add ginger slices, blanch until foam forms, then remove and rinse clean. - Peel and dice the potatoes. Cut the bell pepper and onion into square pieces. - Place the beef, potatoes, soy sauce, dark soy sauce, oyster sauce, black pepper powder, cornstarch, garlic cloves, ginger slices, and water into the inner pot. Stir everything evenly, then close the lid. - Select the "Quick Stew" function, use the "+" or "-" buttons to set the time to 40 minutes, and press the "Start/Cancel" button to begin cooking. - After cooking is done, manually release the pressure. Press the "Sauce Thickening" function, open the lid, and add the bell pepper and onion. Continue cooking for 10 more minutes, then turn off the heat. Enjoy your meal!

Recipe	Ingredients	Instruction
Braised Chicken Feet	Chicken feet 700g Ginger slices 15g Soy sauce 20g Salt 3g White sugar 10g Oyster sauce 20g Dark soy sauce 10g Toban Djan(Chili bean sauce) 30g Water 50g Spring Onions	1. Chop off the tips of the chicken feet. Place them in cold water with ginger slices. Bring to a boil to remove the blood. Remove and rinse the chicken feet with cold water. 2. Add the chicken feet, ginger slices, soy sauce, salt, white sugar, oyster sauce, dark soy sauce, Toban Djan(Chili bean sauce), and water into the inner pot. Stir everything evenly, then close the lid. 3. Select the "Quick Stew" function, press the "+" or "-" buttons to set the time to 25 minutes, then press the "Start/Cancel" button to begin cooking. 4. Once cooking is complete, manually release the pressure, and then open the lid, stir well, and sprinkle with spring onions. Enjoy!
Papaya Milk and Tremella Soup	Dried tremella (silver ear mushroom) 20g Papaya 200g Rock sugar 50g Red dates 6 pieces Goji berries to taste Milk 400g Water 800g	1. Soak the dried tremella in water until softened, then tear it into small pieces. Peel and cut the papaya into cubes. 2. Add the tremella, rock sugar, red dates, and water into the inner pot. Stir everything evenly, then close the lid. 3. Select the "Tremella" function, press the "+" or "-" buttons to set the time to 55 minutes, and press the "Start/Cancel" button to begin cooking. 4. After cooking is done and the safety valve drops, open the lid, add the milk and papaya, stir well, and sprinkle with goji berries. Enjoy!
Yam and Glutinous Rice Porridge	Glutinous rice 100g Chinese yam 80g Dried lotus seeds 30g Job's tears (coix seeds) 40g Poria (tuckahoe) 8g Gorgon fruit (fox nut) 10g Goji berries and red dates 3 pieces Water 1120g	1. Peel and dice the Chinese yam. Soak the dried lotus seeds, poria, and gorgon fruit in water for 2-3 hours. Dice the red dates. 2. Rinse the glutinous rice and place it in the inner pot. Add water up to 1220g (100g of rice and 1120g of water). Then add the yam, lotus seeds, Job's tears, poria, and gorgon fruit. Close the lid of the pressure cooker. 3. Select the "Porridge" function, press the "+" or "-" buttons to set the time to 70 minutes, then press the "Start/Cancel" button to begin cooking. 4. After cooking is complete, allow the pressure to release naturally. Once the safety valve drops, open the lid, sprinkle with goji berries and diced red dates, and enjoy!

Terms & Conditions of Warranty

1. Warranty Period:

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

2. Warranty Coverage:

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

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

3. Exclusion from warranty:

The warranty does not cover:

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

4. Paid Repair Services (within warranty period):

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

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

floods, accidents, governmental orders)

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

5. Charges for Non-Warranty Repairs

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

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

Contact us:

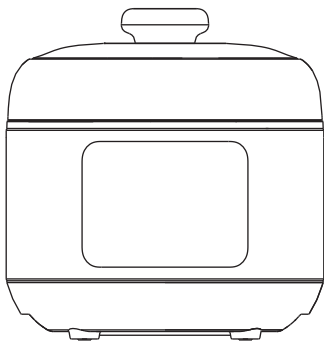
1. General inquiry: Please contact our customer service team: +6010-8801010.
 2. Live Chat: Joyoung Malaysia (Shopee/Lazada)
 3. Technical Support: Please contact our service centre at 03-8026 6226 (Highpoint Service Network Sdn Bhd)
- Operation Hours: 9am-6pm (Mon-Fri)
Closed on Public Holiday

前言

尊敬的用户：

感谢您使用九阳电压力煲。本说明书适用产品请参考适用产品清单。书中所有内容仅供用户使用和维护时参考，具体以实物为准。如果您在使用过程中仍有问题，请向当地九阳售后服务中心或本公司客服中心咨询。

愿九阳电压力煲给您的生活带来温馨、便捷和健康。



从这里开始，感受烹饪！

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第五章 产品使用方法

第六章 电气原理图

第七章 声明

第八章 故障分析及排除

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产品注意事项

为了保证安全，避免对您和他人造成伤害和财务损失，请务必遵守以下安全事项，不遵守安全警告而错误使用可能导致事故的发生，请务必遵守。

⊘ 绝对禁止操作项

⚠ 必须遵循操作项

❗ 日常注意操作项

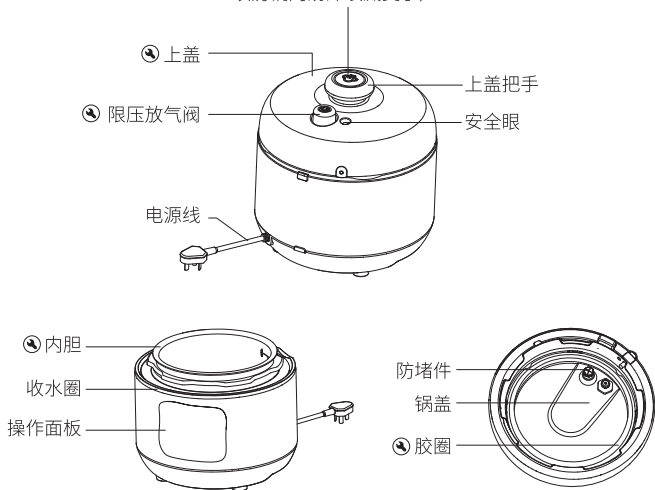
- ⊘ 1. 请放置于儿童不能触及的地方，禁止儿童单独操作，以免触电、烫伤或造成其他伤害。
- ⊘ 2. 禁止在产品内部或缝隙中插入金属屑、铁丝、针等异物，否则会引起触电或工作异常。
- ⚠ 3. 在清洗、产品出现故障或不使用时，为防止漏电或意外启动，请务必拔掉电源插头。
- ⚠ 4. 请勿将本产品直接放在火上或任何靠近热源、火源的地方，否则产品会受到损坏或发生故障，甚至发生危险。
- ⚠ 5. 请不要将本产品放在不平稳、潮湿、高温、光滑、不耐热(如塑料台布、棉布、地毯等)的台面上，以免触电、起火、脱落等造成伤害事故和财产损失。
- ⚠ 6. 请勿使用九阳专用内胆以外的其他内胆，以防造成机器漏气、泄压等异常。内胆不能放在其他器具上加热，否则会导致变形、损坏。
- ⚠ 7. 不要将任何袋装、罐装或瓶装物品放入本产品内加热，否则有爆炸的危险。
- ⚠ 8. 必须定期检查安全眼、限压放气阀，确保不被堵塞、不添加任何重物或用其它物体替代，以免引起机器故障，造成人身伤害、财产损失。
- ⚠ 9. 产品处于浮子未落下状态或开盖困难时，严禁强行开盖，以免烫伤。
- ⚠ 10. 煲体禁止用水冲洗和浸泡，以免发生触电或短路。
- ❗ 11. 请单独使用额定电流为10A及以上，交流电压为220-240V的电源插座，以免引起火灾、触电等事故。
- ❗ 12. 不可用湿手插、拔插头，以免触电。拔下插头时，必须握住插头柄，不能拉扯电源线。否则易损伤电源线。
- ❗ 13. 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似的专业人员更换。
- ❗ 14. 使用前，必须确保电源线与插座连接可靠，否则会因接触不良导致器件损坏，引发短路或火灾等危险。

- 15.本产品为Ⅰ类器具,插座接地线需保持良好接地。
- 16.本产品仅作为家庭使用。任何商业用途、不当用途或未遵守本说明书使用引发的事故或伤害本公司均不负任何责任。
- 17.本器具不能在外接定时器或独立的遥控控制系统的方式下运行。
- 18.本产品仅供在室内使用,不可在潮湿的地方和户外使用,以防触电和器件老化造成损害事故。
- 19.工作过程中,请勿搬移产品。
- 20.本产品不适用下列人士:感官或心理功能障碍者、缺乏相关经验或知识者(包括儿童)等人群使用。除非他们在专业人士的监督和指导下使用本产品。应照看好儿童,确保他们不玩耍本产品。
- 21.直到压力充分释放后,方可打开容器。
- 22.产品发生故障请送售后服务部维修,切勿自行拆卸产品或更换配件,以免引起火灾,触电或受伤。
- 23.打开包装后,请即刻将塑料袋放入垃圾桶,以免儿童玩耍,造成窒息的危险。
- 24.内胆底部和发热盘表面有异物时请及时清除后使用,以免造成机器工作异常。
- 25.限压放气阀必须轻拿轻放,严禁用力挤压,以防放气阀损坏引起漏气现象。
- 26.搬移产品时,请端提手或煲体底部隐藏把手,切勿直接提上盖手柄,以免上盖与煲体脱离,产品落下造成人身伤害。
- 27.烹饪过程中,请勿接触上盖、限压放气阀,以免烫伤。
- 28.使用前,请确认密封圈、限压放气阀安装到位,防止使用过程中漏气。
- 29.烹饪过程中,如果上盖与煲体之间有大量蒸气排出,应立即停止使用,以免烫伤,并按“上盖漏气”故障处理或送九阳售后服务部维修。
- 30.清洗内胆时,请使用海绵或软质材料布擦洗。请勿使用钢丝球、铁铲等硬质器具刮洗,防止划伤内胆表面。
- 31.烹饪时,食物量不能超过最高刻度线,否则有可能煮不熟、糊锅、喷溅等现象,造成人身伤害、财产损失。
- 32.盛取米饭等食物时,手不要触及内胆、煲盖内侧等高温部分,以免烫伤。
- 33.必须对压力调节器的蒸汽排出管道做定期检查,以确保其不被堵塞。
- 34.为避免密封圈老化引起伤害事故,请定期检查密封圈,若存在破损、变形、漏气等现象,请及时到售后服务部购买、更换。
- 35.本产品仅限于海拔2000米以下地区使用。
- 36.请勿烹饪酸性食品($\text{pH}<5$)。
- 37.烹饪过程中有“嘭”声属于正常现象。
- 38.烹饪过程中,锅内有压力后上盖会稍许上移,上盖和煲体间隙会稍微变大,属正常现象。

部件名称及功能（含界面介绍）

🔌 可拆卸部件 (使用前, 请先清洗)

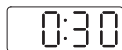
排气按钮按动可手动排气降压（烹饪粥、汤类流质食物时，禁止手动排气，以防锅内汤汁喷溅烫手）



- 图片仅供参考，具体造型以实物为准。
- 上盖尾部可能出现黑线，此为注塑工艺固有熔接线，非部件破损，不影响正常使用。
- 上盖清洗后，内部会进水，水只能缓慢的流出，不能一次性排出。

• 界面介绍

显示屏幕



- 烹饪预计完成时间
- 显示预约时间

烹饪指示灯

对应灯亮，表示正在烹饪的阶段

调时/调火键

- 1.调整烹饪时间，随着烹饪时间调整，口感也随着烹饪时间改变
- 2.预约时调整预约时间
- 3.开盖煮功能工作过程中，调整功率

功能键

按动对应的键，
选择需要的功能

快速饭指南

可根据上面提示的
米种调整烹饪时间

预约键

选择功能后按此键可设置预约
时间，屏幕显示时间为当前时
间到烹饪完成的时间

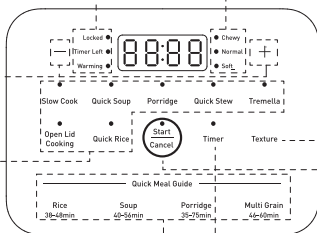
口感指示灯

口感键

按此键选择可选择
不同口感

启动/取消键

- 1.选择功能后，按启动键开始烹饪；
- 2.长按此键可取消功能



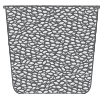
备注：

- 1.产品能效在快炖 功能下，选用铝基材内胆进行试验。
- 2.以上操作界面内容在不同机型上会有区别，仅供参考。

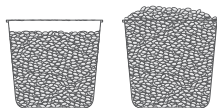
烹饪准备 | 接通电源

① 量米，使用附带的量杯

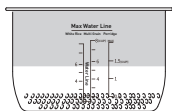
正确的例子



错误的例子



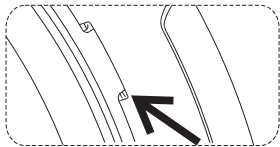
② 加水（内胆样式仅供参考）



- 使用1杯米煮粥，请加水至粥的刻度线1的位置；使用两杯米煮饭，请加水至米饭的刻度线2的位置。
- 熬粥/稀饭以1：7的米水比例为宜，米饭以1：1-1：1.2米水比例为宜。

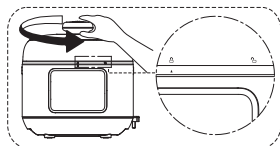
快速使用指南

① 确认胶圈卡扣安装到锅盖方孔内



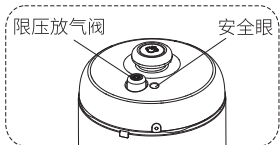
② 新机使用前，请先用温水加洗洁精清洗内胆内外表面，清洗后需擦干。

③ 开盖|合盖



开盖：当安全眼落下时，用单手紧握上盖把手，朝开盖方向旋转至限位边，然后向上提起上盖；反方向旋转为合盖。

④ 检查安全眼



放置好限压放气阀，检查安全眼是否落下，未加热之前安全眼是落下的。

产品使用方法

- 接通电源，响开机提示音，显示待机状态，数码管不显示；8个功能灯全点亮，快速饭灯点亮，其余灯不亮。若5分钟无操作，数码管显示“—”；所有灯均不点亮，进入省电模式。此状态下，按任意键唤醒退出省电模式。
- 在待机状态下选择相应功能。选择好功能后如有需要，可以按“-”、“+”按键来更改定时时间调整烹饪口感，口感有三种预设的食物烹饪程序可供切换。按启动/取消后开始工作，机器进入工作状态(有预约，预约开始，数码管显示预约倒计时；无预约，直接开始加热，数码管显示动态跑圈)。
- 烹饪结束后，显示屏显示“00:00”并开始正计时，屏幕显示时间表示保温时间。

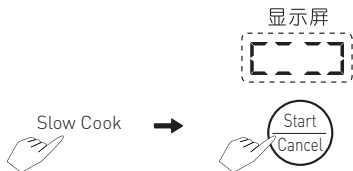
同时机器进入自然降压模式，此时也可按住排气按钮手动排气实现快速降压，（注：烹饪大量的粥、汤类流质食物时禁止手动排气，以防烫伤）。当安全眼落下，就可开盖享用美食。



❶ 功能选择

- 按下功能键，当选中菜单时对应的菜单灯亮。

例：



❷ 预约

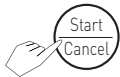
- 选取功能（开盖煮功能除外）后，如需预约，可按“Timer[预约]”键来设置预约时间。按一下“Timer[预约]”键，“Timer[预约]”指示灯亮，数码管显示预约时间“2:00”此时可按“+”或“-”键来调整预约时间，预约时间增加半小时，直到24小时，支持长按，即按住“+”或“-”键不放开，超过1秒后预约时间每0.2秒增加或减少半小时。
- 注：预约时间是指为从预约到食物做好保温灯亮的时间，预约时间范围为2~24小时。

❸ “+、-” 键

- 选取功能后（可调节口感功能）后，如需调节口感，可按“+、-”键来选择时间，不同时间对应不同口感指示灯亮，数码管显示对应口感的烹饪时间，调节顺序为标准—软烂—嚼劲—标准。待机状态、工作状态、保温状态按此键无效。

❹ 启动 | 取消

- 选择功能后，可按“Start[启动]”键开始烹饪，若有预约设置，显示屏显示预约倒计时；若无预约，显示屏显示动态跑圈
- 上压过程中存在轻微漏气属于正常现象
除待机状态外，长按“Cancel[取消]”回到待机状态。



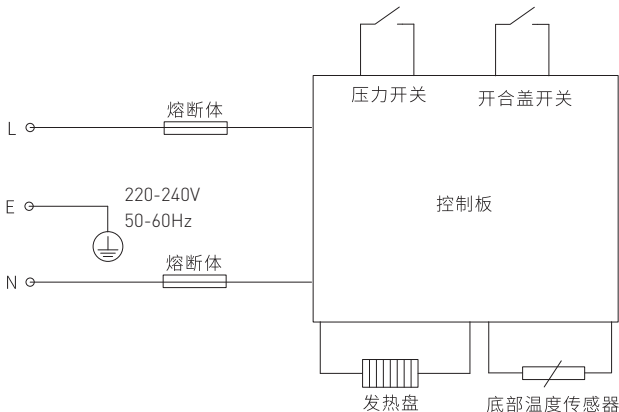
5 开盖煮

- 主功能食物烹饪结束后,按“Cancel[取消]”回到待机。打开上盖,选择“Open Lid Cooking[开盖煮]”功能,
- 当剩余汤汁较多时,可进行多次开盖煮。开盖煮功能工作过程中,可通过“-”“+”键进行功率调节,数码管正中两位显示“P0”“P1”“P2”“P3”4个档位,默认P3档。

6 保温

- 主功能食物烹饪结束后,数码管进行 00:00 正计时,进入保温,米饭类默认保温。

电气原理图



声明

本说明书中的数据由九阳研发中心数据库提供。

故障分析及排除

维修服务 | 请委托当地售后服务部进行维修和安装

故障现象		故障原因	处理方法
1	合盖困难	密封圈未放置好	放好密封圈
2	开盖困难	放气后安全眼未落下	用筷子轻推安全眼
		煲内有压力	等煲内压力下降安全眼落下后再开盖
3	上盖漏气	未放上密封圈	检查密封圈是否按要求放好
		密封圈粘有食物渣滓	清洁密封圈
		密封圈磨损	送维修点维修
4	安全眼漏气	安全眼密封圈粘有食物渣滓	清洁安全眼密封圈
		密封圈磨损	更换安全眼密封圈
5	安全眼不能上升	煲内食物和水过少	按规定放适量的食物和水
		上盖或限压放气阀漏气	送当地售后服务部维修
6	通电时显示屏不亮	电源插座接触不良	请检查电源插座
		熔断器烧断	送当地售后服务部维修
7	数码屏显示E1, 蜂鸣器报警	温度传感器开路	送当地售后服务部维修
8	数码屏显示E2, 蜂鸣器报警	温度传感器短路	送当地售后服务部维修
9	数码屏显示E3, 蜂鸣器报警	压力开关开路	送当地售后服务部维修
10	数码屏显示E4, 蜂鸣器报警	压力开关短路	送当地售后服务部维修
		胶圈长时间漏气(60分钟)	
11	数码屏显示E5, 蜂鸣器报警	温度传感器失效	送当地售后服务部维修

12	数码屏显示E7， 蜂鸣器报警	合盖未到位	将锅盖旋转到合盖位置
		微动开关(或干簧管故障)	送当地售后服务部维修
13	数码管显示E0， 轰鸣器报警	芯片故障或底部温度传感器 失效	送当地售后服务部维修

清洁和保养

- 清洁时请拔掉电源插头，使机器处于断电状态，产品完全冷却的情况下清洗和保养。
- 请勿用钢丝球或者硬物擦洗内胆，以免刮伤内胆涂层。
- 所有部件的清洁请勿使用香蕉水、汽油、去污粉、硬质刷等。
- 用干净的湿布将煲体擦拭干净，禁止直接用水冲洗和浸泡煲体，以免发生触电或短路。内胆清洗：请使用海绵等柔软清洁物品将内胆清洗干净，并将其外表面擦干。
- 开盖后，用水清洗上盖内侧，包括密封圈、限压放气阀、放气管、浮子等，然后用干净的湿布擦干净。
- 清洗保养完毕后请再次确认防堵件、密封圈、限压放气阀等已正确安装。

菜谱	食材	做法
杂粮饭	大米 135g 小米 60g 糙米 75g 红米 75g 紫米 75g 水 624g	1. 将大米、小米、糙米、红米、紫米放入内胆中淘洗干净，加水一起搅拌均匀，合上锅盖； 2. 选择“Slow Cook[精煮饭]”功能键，再按“+”“-”键设置时间45min，最后按“Start/Cancel[启动/取消]”键开始烹饪； 3. 烹饪结束，手动排气，开盖后搅拌均匀即可享用。
羊排汤	羊排 500g 玉米 200g 胡萝卜 150g 盐 3g 姜片 10g 大葱 20g 葱花 适量 水 800g	1. 羊排剁块，锅里水烧开后，放入羊排块、姜片煮2分钟，捞出凉水冲洗干净；玉米切块，胡萝卜去皮切块，大葱切段； 2. 将所有食材及配料加入内胆中搅拌均匀，合上锅盖； 3. 选择“Quick Soup[快速汤]”功能键，按“+”“-”键设置时间为35min，再按“Start/Cancel[启动/取消]”键开始烹饪； 4. 烹饪结束，手动排气，开盖搅拌均匀撒上葱花即可。
黑椒土豆牛肉粒	牛肉 250g 土豆 120g 彩椒 120g 洋葱 70g 生抽 20g 老抽 10g 蚝油 15g 黑胡椒粉 4g 淀粉 2g 蒜瓣 30g 姜片 15g 水 80g	1. 牛肉切丁，冷水下锅，放点姜片，焯出血沫后，捞出洗净； 2. 土豆削皮切丁，彩椒、洋葱切方块； 3. 内胆里放入牛肉、土豆、生抽、老抽、蚝油、黑胡椒粉、淀粉、蒜瓣、姜片、水，搅拌均匀，合上锅盖； 4. 选择“Quick Stew[快炖肉]”功能键，再按“+”“-”键设置时间为40min，最后按“Start/Cancel[启动/取消]”键开始烹饪； 5. 烹饪结束，手动排气，按“Open Lid Cooking[开盖煮]”功能键，开盖放入彩椒、洋葱继续烹饪10min关掉，即可享用美食。

菜谱	食材	做法
红烧鸡爪	鸡爪 700g 姜片 15g 生抽 20g 盐 3g 白砂糖 10g 蚝油 20g 老抽 10g 豆瓣酱 30g 水 50g 葱花 适量	1. 鸡爪剁去鸡爪尖，冷水下锅，放点姜片煮开，去掉血水，捞出凉水冲洗干净； 2. 将鸡爪、姜片、生抽、盐、白砂糖、蚝油、老抽、豆瓣酱、水倒入内胆中一起搅拌均匀，合上锅盖； 3. 选择“Quick Stew[快炖肉]”功能键，按“+”“-”键设置时间为25min，再按“Start/Cancel[启动/取消]”键开始烹饪； 4. 烹饪结束，手动排气，开盖之后搅拌均匀，撒上葱花即可享用美食。
木瓜牛奶银耳汤	干银耳 20g 木瓜 200g 冰糖 50g 红枣 6颗 枸杞 适量 牛奶 400g 水 800g	1. 将干银耳提前泡软撕碎，木瓜去皮切块； 2. 将银耳、冰糖、红枣和水加入内胆中一起搅拌均匀，合上锅盖； 3. 选择“Tremella[银耳汤]”功能键，按“+”“-”键设置时间为55min，再按“Start/Cancel[启动/取消]”键开始烹饪； 4. 烹饪结束，手动排气，开盖后加入牛奶、木瓜搅拌均匀，撒上枸杞即可。
山药糯米粥	糯米 100g 铁棍山药 80g 干莲子 30g 薏米 40g 茯苓 8g 芡实 10g 枸杞红枣 3颗 水 1120g	1. 山药削皮切丁，干莲子、茯苓、芡实提前用水浸泡2-3小时，红枣切丁； 2. 糯米淘洗干净倒入内胆中，加水至1220g（糯米100g，水1120g），再加入山药、莲子、薏米、茯苓、芡实，合上压力煲锅盖； 3. 选择“Porridge[浓香粥]”功能键，再按“+”“-”键设置时间为70min，最后按“Start/Cancel[启动/取消]”键开始烹饪； 4. 烹饪结束，自然降压，等红色安全眼降落，即可开盖，撒上枸杞、红枣丁即可食用。

保修条款

1. 保修期限：

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

2. 保修范围：

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

注意：包装材料如外箱、内部泡沫、纸卡、用户手册及其他消耗品不在保修范围内。

3. 保修除外条款：

以下情况不在保修范围内：

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

4. 保修期内的付费维修服务：

如果出现以下情况，即便在保修期内，用户仍需自费维修：

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

5. 非保修维修费用：

- 九阳马来西亚服务团队在收到客户寄回的有缺陷产品后，会对产品进行检查，以

确定是否属于保修范围。

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

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

联系我们：

1.一般咨询：请联系客户服务团队：+6010-8801010。

2.在线咨询：Joyoung Malaysia（Shopee/Lazada）

3.技术咨询：请联系服务中心：03-8026 6226（Highpoint Service Network Sdn Bhd）

营业时间：周一至周五，上午9点至下午6点

公共假期休息