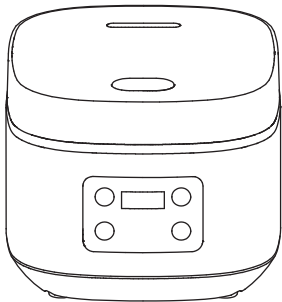


Operation Instruction

Electronic Rice Cooker
JRC-4HP82



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Introduction

Thank you for purchasing our electronic rice 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 reminder: Product specifications and features are subject to change without prior notice for continuous improvement.

Precautions

To ensure safety and prevent harm or damage to yourself, others, or property, please follow the safety guidelines outlined below. Failure to comply with these warnings may lead to accidents or injuries.

1. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and under supervision. Keep the appliance and its cord out of reach of children aged less than 8 years.
2. Please keep the machine out of children's reach. Children are not allowed to operate alone to avoid electric shock, burns, or other injuries.
3. This device is grounded for functional purposes.
4. The instructions for appliances normally cleaned after use, and not intended to be immersed in water, it should be specified that the appliance must not be immersed in water.
5. Do not insert metal objects such as metal shavings, wires, or needles into the product or its crevices, as this may cause electric shock or malfunction.
6. When cleaning the product, experiencing a malfunction, or not using it, always unplug the power cord to prevent electric leakage or accidental startup.
7. Do not put the product directly on the fire or any place near the heat source or fire source, otherwise the product will be damaged or fail, or even be dangerous.
8. Do not put the product on unstable, moist, high temperature, smooth, non-heat-resistant surfaces (such as plastic tablecloth, cotton cloth, carpet, etc.), to avoid electric shock, fire, falls or property damage.

9. Please use the power socket with rated current of 10A or above and AC voltage of 220V-240V separately to avoid fire,electric shock,and other accidents.
10. Do not plug in or unplug the power cord with wet hands to avoid electric shock. When unplugging, always hold the plug itself, not the cord, to prevent damage to the power cable.
11. If the power cord is damaged,it must be replaced by the manufacturer, service agent or similarly qualified personnel to avoid a hazard.
12. Before use, ensure the power cord is securely connected to the socket. A poor connection can lead to device damage, short circuits, or fire hazards.
13. The product is category I appliance.The grounding wire of the socket shall be well grounded.
14. This product is intended for home use only. The company assumes no responsibility for any accidents or injuries resulting from commercial or improper use or non-compliance with this manual.
15. This product should not be operated with external timers or independent remote control systems.
16. This product is for indoor use only, not in wet areas or outdoors to prevent electric shock and damage from device aging.
17. Do not move the product during operation.
18. Do not disassemble the product or replace the parts by yourself,if the product breaks down,to avoid cause fire,electric shock,or injury.
19. After unpacking,please put the plastic bag into the trash bin immediately to prevent children from playing with it and causing the risk of suffocation.
20. During operation, do not open the lid, and avoid contact with the metal parts or steam vents to prevent burns.
21. The applianceshall not be immerse in water.
22. Do not lift the inner pot of the product during operation or before cooling, to avoid scalding.
23. The altitude range of the product for normal working is 0-2000 meters. 24.Do not cook acidic food [pH<5].
25. Appliances can be used by persons with reduced physical,sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerninguse of the appliance in a safe way and understand the hazards involved.Children shall not playwith the appliance.
26. 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;

- hotels, motels and other residential type environments;
- bed and breakfast type environments.

27. Avoid spillage on the connector.

28. Caution,the heating element surface is subject to residual heat after use.

Components

Accessories

Rice Spoon	Steamer	Operation Manual	Steamer
Measuring Cup	Power Cord	Inner lid	Inner pot

Quick Start Guide

① Keep warm function

After cooking,the rice cooker will automatically enter to the keep warm state,or you can directly select keep warm to enter the heat preservation state.

② Timer function|Example: Porridge.

Now it is 10:00 p.m.,and it is necessary to complete cooking by 6:00 a.m.tomorrow,so the reservation time is 8 hours (the reservation time is the time difference between the current time and the finished time).

- ① After rinse the rice, put the rice into the inner pot and add water to the corresponding water level according to the amount of rice.
- ② Connect the power supply,press Menu,and select the "Porridge" menu
- ③ Press Timer to enter the reservation state,and then still press Timer to adjust the reservation time when the cooking will be finished from the current time.
- ④ Press Start to enter the function of Timer. The rice will be finished within the specified time.

Timer could be applied on Porridge, White Rice, Multi Grain, Quick Rice, Slow Cook and Steam menu.

- In the state of Timer function: press Timer to increase ten minutes each time.
- Long press Timer for 2 seconds to rapidly increase the reservation time.
- Set the time as the estimated time. The maximum preset time is 24 hours. It is recommended that the preset time should not exceed 12 hours.

③ Porridge

- ① Rinse the prepared ingredients (millet/brown rice/grains.)and put them into the inner port.
- ② Add appropriate amount of water to the scale mark of the inner pot (depending on the amount of ingredients).
- ③ Close the lid of the rice cooker,select porridge,and press Start to enter the cooking state.

④ Steam

- ① Prepare the ingredients to be steamed and add water to the corresponding water level according to the amount of ingredients.
- ② Put the cleaned ingredients into the steamer and place the steamer into the inner pot.
- ③ Close the top cover ofthe rice cooker,press Menu,and select Steam.
- ④ Press Start to enter the cooking state.

⑤ Approximate time required for Quick Rice and White Rice

Menu \ Amount of rice	2 cups of rice	4 cups of rice	8 cups of rice
Quick rice	About 30 minutes	About 35 minutes	About 40 minutes
White rice	About 40 minutes	About 45 minutes	About 50 minutes

- The data are obtained from the tests under laboratory conditions (room temperature of 23.0°C, rated voltage of 220V~240V (rated voltage depends on different regions, rice-water volume ratio of 1:1.2, rice species of Fulinmen China Northeast Rice, and altitude not more than 1000m)
- Time is from the beginning of cooking to entering the heat preservation state. In addition, it varies with voltage, room temperature, season, water quantity, rice species, etc.

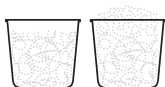
Attentions:

- ① Measure rice with the accompanied measuring cup.

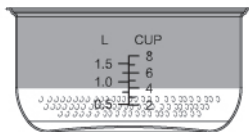
Correct example



Wrong example



- ② Add water



If you cook with 4 cups of rice, add water to the scale mark 4.

- ③ For all menu, do not exceed the corresponding highest water level; do not wash rice in the inner pot.

Cleaning and Maintenance

- ① Clean the outside of the rice cooker, and then open the upper cover of the rice cooker. Hold the inner cover by one hand, grab the central silicone sheet on the inner cover with the other hand and pull outward to remove the inner cover.
- ② Remove the inner pot, clean the inside and outside with a soft sponge, and then dry with soft dry cloth. Then clean the inner cover, dry it with soft cloth, and reinstall it correctly.

Note:

- When cleaning, please make sure that the rice cooker is in power off. When removing/placing, please handle it gently to avoid collision and deformation.
- Do not scrub the inner pot with steel wool or hard objects to avoid scratching the inner pot coating.

Fault Analysis and Troubleshooting

Symptom	Troubleshooting	Solution
The indicator light is not on	The power supply is not connected	Inspect whether the power supply is connected
	The circuit malfunction	Please contact us
The heating plate fails to heat	The circuit malfunction	Please contact us
	The fuse is burnt	
	The heating plate malfunction	
The indicator light is on, The heating plate not heating	The circuit malfunction	Please contact us
	The heating plate malfunction	
Rice is undercooked	Too much or little rice is cooked	Adjust the total capacity of rice and water capacity within the maximum and minimum scale lines
	The ratio of rice to water is incorrect	Adjust the ratio of rice to water
	The inner pot is not placed well and is suspended	Rotate the inner pot gently to get right
	There are foreign objects between the inner pot and the heating plate	Clean the foreign objects, but do not clean with water directly
	The inner pot is deformed	Please contact us
	The circuit malfunction	
	The sensor malfunction	
Automatic Entering Warm Mode or Digital Display Error Code: E5	The inner pot is not placed	Turn off the power supply. The rice cooker can be used normally after cooling down.
	There is no water in the inner pot	
	The inner pot is not placed well and is suspended	

Symptom	Troubleshooting	Solution
The porridge overflows	Too much porridge is cooked	Adjust the amount to moderate
The digital screen displays the error code E1/E2/E3/E4/E6/E7	The circuit malfunction	Press the "Cancel" button, then cut off the power and restore it. If the machine is still abnormal, please contact us.

Statement

The data in the instruction manual are provided by the database of Joyoung R&D Center.

Recipe

Recipe	Ingredients	Instruction
Curry Chicken Rice	Rice: 3 cups (420g) Chicken breast: 150g Carrot: 100g Potato: 100g Onion: 100g Curry cubes: 100g Water: 528g Ginger (shredded): 8g Soy sauce: 15g Cooking oil: 15g Chopped Spring Onion: 2g	1.Clean the chicken breast and cut it into pieces. Blanch it in water, then rinse. Peel and dice the carrot and potato, wash and dice the onion, and cut the curry cubes into small pieces for later use. 2.Rinse the rice and place it in the inner pot. Add water until it reaches 948g (420g rice + 528g water). Layer the chicken breast, carrot, potato, onion, curry cubes, and ginger shreds on top of the rice. Add soy sauce and cooking oil, then cover the pot. 3.Select the "Slow cook" function and press the "Start" button to begin cooking. 4.Once cooking is finished, open the lid and stir well. Sprinkle with chopped spring onion before serving.
Coke Chicken Wings	Chicken wings: 500g Coke: 200g Dark soy sauce: 10g Light soy sauce: 20g Oyster sauce: 15g Salt: 1.5g Ginger slices: 10g Cooking oil: 20g Chopped Spring Onions: 2g	1.Score two slits on one side of each chicken wing then place them in cold water with some ginger slices and bring to a boil. Remove and rinse under cold water. 2.Add the chicken wings to a bowl with light soy sauce, dark soy sauce, oyster sauce, salt, and cooking oil. Mix well and marinate. 3.Place ginger slices at the bottom of the pot, lay the chicken wings skin-side down, pour the marinade over them, and add coke until it covers the wings.

Recipe	Ingredients	Instruction
Coke Chicken Wings		Cover the pot. 4. Select the "Steam" function, with a default time of 30 minutes, and press the "Start" button to begin cooking. 5. Once cooking is complete, open the lid, stir well, and sprinkle with chopped spring onions before serving.
Red Bean with Glutinous Ball Porridge	Red beans: 30g Peanuts: 80g Glutinous rice: 70g Black rice: 40g Dried lily bulbs: 20g Glutinous rice balls: 100g Rock sugar: 35g Water: 1280g	1. Soak the red beans, glutinous rice, and black rice in water for 4-5 hours, and soak the dried lily bulbs for 1 hour. 2. Add the red beans, peanuts, glutinous rice, black rice, dried lily bulbs, rock sugar, and water into the inner pot and cover it. 3. Select the "Porridge" function, press the "Start" button to begin cooking. After 30 minutes, add the glutinous rice balls and stir well. 4. Once cooking is complete, open the lid and stir well before serving.
Tomato Beef Soup	Tomato: 2 (350g) Potato: 250g Sliced beef: 1 pack (250g) Onion: 100g Salt: 2.5g Chicken essence: 2g Oyster sauce: 15g Soy sauce: 15g Tomato ketchup: 20g White pepper powder: 0.5g (to taste) Vegetable oil: 20g Water: 500g Chopped spring onions: 2g	1. Score a cross on the top of the tomatoes, blanch them in boiling water for about 1-2 minutes, peel, and cut into small cubes. 2. Peel and dice the potatoes, blanch the sliced beef and rinse clean, and chop the onion into small pieces. 3. Heat oil in a pot, add the onion and sauté until fragrant, then add the tomato cubes and cook until juicy. Add the potato cubes, salt, chicken essence, soy sauce, oyster sauce, tomato ketchup, and white pepper powder. Mix well. 4. Add the sautéed mixture to the inner pot, then add water and stir well. Cover the pot.

Recipe	Ingredients	Instruction
Tomato Beef Soup		5. Select the "Steam" function with a default time of 30 minutes and press "Start" to begin cooking. 6. When there are 5 minutes left on the countdown, add the sliced beef and stir slightly before closing the lid again. 7. Once cooking is complete, open the lid and sprinkle with chopped spring onions before serving.
Braised Rice	Rice: 3 cups (420g) Sausage: 50g Green peas: 50g Shiitake mushrooms: 50g Corn kernels: 50g Carrot: 50g Water: 528g Soy sauce: 15g Oyster sauce: 20g Vegetable oil: 10g Salt: 3g Chopped spring onions: 2g	1. Slice the sausage and shiitake mushrooms, peel and dice the carrot, and rinse the green peas and corn kernels to drain. 2. Rinse 420g (3 cups) of rice and place it in the rice cooker inner pot. Add water until it reaches 948g. Mix in soy sauce, oyster sauce, vegetable oil, and salt. Then, layer the sausage slices, shiitake slices, diced carrot, green peas, and corn kernels on top of the rice. Cover the pot. 3. Select the "Slow cook" function and press the "Start" button to begin cooking. 4. Once cooking is complete, open the lid and sprinkle with chopped spring onions, mixing well before serving.

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

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前言

尊敬的用户：

感谢您购买九阳电饭煲。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，请向当地售后服务中心或本公司客服中心咨询。

特别说明：

- 1.本说明书上所有内容均经过认真核对，如有任何印刷错漏或内容上的误解，可向本公司咨询。
- 2.产品如有更新，恕不另行通知。

产品注意事项

在使用电器时，请务必遵守以下基础安全事项，包括：

- 1.如果8岁及以上的儿童接受了有关安全使用该设备的监督或指导，并且了解所涉及的危险，则可以使用该设备。清洁和用户维护不得由儿童进行，除非他们年满8岁并受到监督。请将电器及其电源线放在8岁以下儿童接触不到的地方。
- 2.请将机器放在儿童接触不到的地方。儿童不得单独操作，以免触电、烫伤或其他伤害。
- 3.本设备为功能目的而采用了接地连接。
- 4.对于使用后通常会清洗的电器，以及不打算浸入水中清洗的电器的说明，应说明电器不得浸入水中。
- 5.不要将金属屑、电线、针等异物插入产品内部或间隙，否则会导致触电或操作异常。
- 6.产品清洗、故障或不使用时，为防止漏电或意外启动，一定要拔下电源。
- 7.不要将产品直接放在火上或热源或火源附近的任何地方，否则产品会损坏或失效，甚至有危险。
- 8.请勿将产品放在不稳定、潮湿、高温、光滑、不耐热（如塑料桌布、棉布、地毯等）的桌子上，避免触电、火灾、坠落等伤害事故和财产损失。
- 9.请分别使用额定电流10A及以上、交流电压220V-240V的电源插座，以免发生火灾、触电等事故。
- 10.不要用湿手插拔，以免触电。拔插头时，握住插头手柄，不要拔电源线，否则容易损坏电源线。
- 11.如果电源线损坏，必须由制造商、其服务代理或类似合格人员更换，以避免危险。
- 12.使用前，请确保电源线和插座之间的连接可靠，否则设备会因接触不良而损坏，造成短路或火灾的危险。
- 13.该产品为I类电器。插座的接地线应良好接地。
- 14.本产品仅供家用。对于因商业使用、不当使用或不遵守本手册而造成的任何事故或伤

害,公司概不负责。

- 15.该设备不能使用外部计时器或独立的远程控制系统进行操作。
- 16.本产品仅供室内使用,不得在潮湿场所和室外使用,以免触电和部件老化,造成损坏事故。
- 17.操作过程中不要移动产品。
- 18.如果产品发生故障,请勿自行拆卸或更换零件,以免引起火灾、触电或伤害。
- 19.打开包装后,请立即将塑料袋放入垃圾桶,防止儿童玩耍,造成窒息危险。
- 20.产品工作时,不要打开顶盖,不要靠近产品的金属部分和蒸汽孔,以免烫伤。
- 21.设备不得浸没或浸泡在水中。
- 22.操作过程中或冷却前不要提起产品的内锅,以免烫伤。
- 23.产品正常工作的海拔范围为0-2000米。24.不要煮酸性食物[pH<5]。
- 25.身体、感官或精神能力下降或缺乏经验和知识的人可以使用电器,前提是他们得到了安全使用电器的监督或指导,并了解所涉及的危险。儿童不得玩该设备。
- 26.本设备旨在用于家庭和类似应用,例如:
 - 商店、办公室和其他工作环境中的员工厨房区域;
 - 农舍;
 - 酒店、汽车旅馆和其他住宅类型环境中的客户;
 - 床和早餐类型的环境。
- 27.避免连接器溢出。
- 28.注意,加热元件表面在使用后会有余热。

组件和功能

配件

饭勺	量杯	说明书	电源线
操作手册	内盖	蒸笼	内胆

快速操作指南

① 保温功能

烹饪结束后电饭煲自动进入保温状态,也可以直接选择“Keep warm[保温]”功能进入保温状态。

② 预约功能[例:预约Porridge[煮粥]]

现在是晚上10点,需要明天早上6点完成,则预约时间为8个小时(预约时间为当前时间到烹饪完成的时间差)

- ① 把淘干净的米放入内胆,根据米量,加水至相应水位线,
- ② 连接电源,按动“Menu[功能]”键,选择“Porridge[煮粥]”功能;
- ③ 按“Timer[预约]”键,进入预约状态,再按“Timer[预约]”键调整到当前时间多久电饭煲完成烹饪时间;
- ④ 按“Start[开始]”键,进入预约“Porridge[煮粥]”功能,煮粥将会在规定时间内完成。

可预约的功能有:Porridge[煮粥]、White rice[柴火饭]、Multi grain[杂粮饭]、Quick rice[快煮饭]、Slow cook[精煮饭]、Steam[蒸煮]

- 预约功能状态下:按“Timer[预约]”键,每按一次增加十分钟。
- 长按“Timer[预约]”按键2秒后,可实现预约时间的快速增加。
- 设定时间为预估时间,最长预约时间为24小时,建议最好不要超过12小时。

③ Porridge[煮粥]

- ① 将准备好的食材(小米糙米/杂粮)淘净,放入内胆。
- ② 加适量水至内胆刻度线位置(视米量而定)。
- ③ 合上电饭煲上盖,选择“Porridge[煮粥]”功能,按“Start[开始]”键进入烹饪状态。

4 Steam[蒸煮]

- ① 把需要蒸的食材准备好,根据食材,加水至相应水位线。
- ② 将洗净的食材放入蒸笼,并把蒸笼放入内胆。
- ③ 合上电饭煲上盖,按动“Menu[功能]”键,选择“Steam[蒸煮]”功能。
- ④ 按“Start[开始]”键进入烹饪状态。

5 Quick rice[快煮饭]和White rice[柴火饭]所需的大致时间

米量 功能	2杯米	4杯米	8杯米
Quick rice[快煮饭]	约30分钟	约35分钟	约40分钟
White rice[柴火饭]	约40分钟	约45分钟	约50分钟

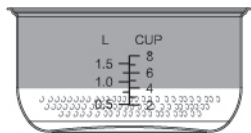
- 本数据来自实验室条件下(室温:23.0°C,额定电压:220-240V,米水体积比为1:1.2,米种为福临门东北米,海拔不超过1000m)测试所得。
- 时间为从煮饭开始到进入保温状态所需的时间。另外因电压、室温、季节、水量、米种等而异。

注意:

① 量米,使用附带的量杯。



② 加水



若用4杯米煮饭时,请加水至刻度4的位置

③ 所有功能请勿超过其对应的最高水位线;请勿用内胆淘米

安装清洗

- ① 将电饭煲外面清理干净,再打开电饭煲上盖,一只手扶住上盖,另一只手抓住内盖上的中心 硅胶片往外用力可取下内盖。
- ② 取出内胆,用柔软的海绵将内胆内外清洗干净,然后用干软布擦干。再将内盖清洗干净,并用软抹布擦干,扣合安装到位。

注意:

- 清洁时请确定电饭煲处于断电状态,取/放内胆时请轻拿轻放,避免碰撞变形;
- 请勿用钢丝球或者硬物擦洗内胆,以免刮伤内胆涂层。

维修服务

故障现象	产生原因	解决方法
指示灯不亮	电路电源没有接通	检查电源是否接通
	线路故障	送指定的售后服务部进行维修
发热盘不加热	电路故障	送指定的售后服务部进行维修
	熔断器烧断	
	发热盘故障	
指示灯亮,发热盘不加热	电路故障	送指定的售后服务部进行维修
	发热盘故障	
饭不熟	煮的量过多或过少	调整米、水总容量,范围在最高至最低刻度线之间
	米与水的比例不对	调整米与水的比例
	内胆未放好,悬空	把内胆轻轻转动,使之恢复正常
	在内胆和发热盘之间有异物	清理异物,但切勿使用水直接清洗
	内胆变形	送指定的售后服务部进行维修
	电路故障	
	传感器故障	
自动进入保温功能或数码屏显示错误代码:E5	未放入内胆	切断电源 待饭煲降温后仍可正常使用
	内胆内无水干烧	
	内胆未放好,悬空	

故障现象	产生原因	解决方法
内胆未放好, 悬空 煮粥大量溢出	煮的量过多	将量调整到适中
数码屏显示错误 代码:E1/E2/E3/ E4/E6/E7	电路故障	按“取消键”,再断电,然后重新 送电,如仍异常,则请送 指定 的售后服务部进行维修

声明

本手册中的数据由九阳研发中心的数据库提供。

菜谱	食材	做法
咖喱鸡肉饭	大米 3杯 420g 鸡胸肉 150g 胡萝卜 100g 土豆 100g 洋葱 100g 咖喱块 100g 水 528g 姜丝 8g 生抽 15g 食用油 15g 葱花 2g	1. 鸡胸肉洗净切块,焯水捞出冲洗净;胡萝卜、土豆去皮洗净切丁,洋葱洗净切丁,咖喱块切成小块备用; 2. 大米淘洗干净放入内胆中,加水至948g(大米 420g,水528g),将鸡胸肉、胡萝卜丁、土豆丁、洋葱丁、咖喱块、姜丝铺在米饭表面,加入生抽、植物油,合上锅盖; 3. 选择“White rice[柴火饭]”功能键,按“Start[开始]”键开始烹饪; 4. 烹饪结束,开盖搅拌均匀,撒上葱花即可食用。
可乐鸡翅	鸡翅 500g 可乐 200g 老抽 10g 生抽 20g 蚝油 15g 盐 1.5g 姜片 10g 食用油 20g 葱花 2g	1. 鸡翅一面划两刀,冷水下锅,放点姜片煮开,捞出凉水冲洗干净; 2. 将鸡翅加入生抽、老抽、蚝油、盐、食用油搅拌均匀腌制; 3. 锅底放入姜片,鸡皮朝下码在锅内,把腌制的腌料全部倒进去,加入可乐没过鸡翅,合上锅盖; 4. 选择“Steam[蒸煮]”键,默认时间为30min,按“Start[开始]”键开始烹饪; 5. 烹饪完成,开盖搅拌均匀,撒上葱花即可食用。
红豆丸子粥	红豆 30g 花生 80g 糯米 70g 黑米 40g 干百合 20g 糯米小丸子 100g 冰糖 35g 水 1280g	1. 红豆、糯米、黑米提前用水泡4-5个小时,干百合泡1小时; 2. 内胆中加入红豆、花生、糯米、黑米、干百合、冰糖、水,合上盖子; 3. 选择“Porridge[煮粥]”功能键,按“Start[开始]”键开始烹饪,倒计时30min加入糯米丸子,搅拌均匀; 4. 烹饪结束后,开盖搅拌均匀即可食用。

菜谱	食材	做法
番茄土豆肥牛汤	番茄 2个 350g 土豆 250g 肥牛卷 1盒 250g 洋葱 100g 盐 2.5g 鸡精 2g 蚝油 15g 生抽 15g 番茄酱 20g 白胡椒粉 适量 0.5g 植物油 20g 水 500g 葱花 2g	1. 番茄顶部划十字,用开水烫1-2min左右,去皮,切小丁; 2. 土豆去皮切丁,肥牛卷焯水洗净,洋葱去皮切小块备用; 3. 起锅烧油,油热后放入洋葱块,炒香后加入番茄丁,炒出汁放入土豆丁,再加入盐、鸡精、生抽、蚝油、番茄酱、白胡椒粉,翻炒均匀,备用; 4. 内胆里加入刚炒好的食材,再加入水,搅拌均匀,合上盖子; 5. 选择“Steam[蒸煮]”功能键,默认时间为“30min”,按“Start[开始]”键开始烹饪; 6. 倒计时显示5min时,加入肥牛卷,稍微搅拌一下,合上盖子; 7. 烹饪结束后,开盖撒上葱花即可食用。
懒人焖饭	大米 3杯 420g 香肠 50g 青豆 50g 香菇 50g 玉米粒 50g 胡萝卜 50g 水 528g 生抽 15g 蚝油 20g 食用油 10g 盐 3g 葱花 2g	1. 将香肠、香菇切片、胡萝卜去皮切丁、青豆、玉米粒洗净沥干; 2. 420g(3杯)大米淘洗干净放入电饭煲内胆中,加水至948g,加入生抽、蚝油、食用油、盐搅拌均匀,再将香肠片、香菇片、胡萝卜丁、青豆、玉米粒铺在米饭表面,合上锅盖; 3. 选择“White rice[柴火饭]”功能键,按“Start[开始]”键开始烹饪; 4. 烹饪结束,开盖撒上葱花搅拌均匀即可食用。

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