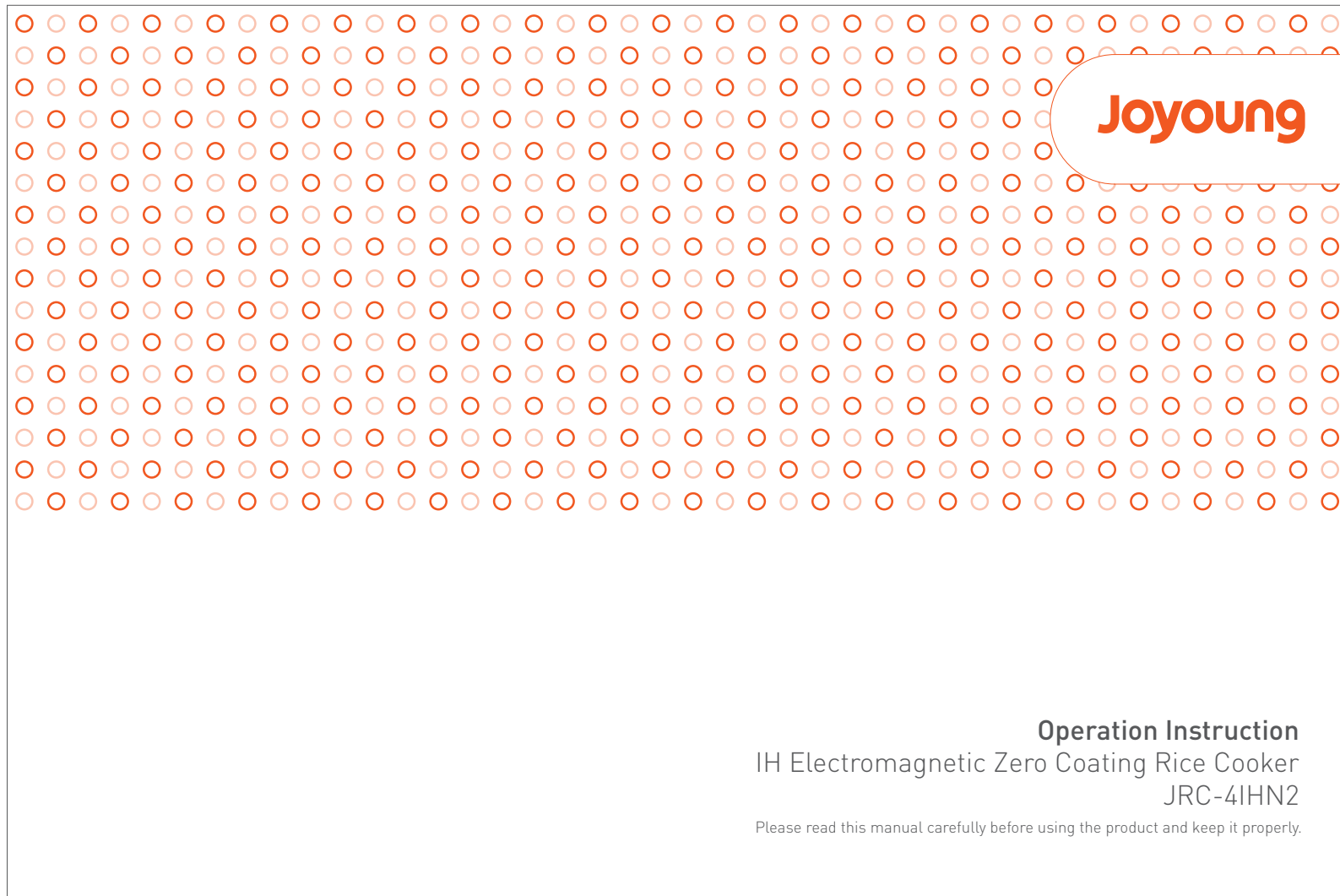


九阳		国际营销BU		STPLMASTER NO.	
型号	JYC-KR-MD	版本	V	Z011/2024	规格版本
名称	家用豆浆机				
型号	规格书				
状态					
日期	Z011/2024				
尺寸	330mm x 145mm				
颜色	封面颜色为Pantone2022 VC-蓝色485				
工艺	封面采用UV高清印刷，UV200g覆膜				
<p>1. 本规格书仅供参考，不作为法律依据。</p> <p>2. 本规格书如有变更，恕不另行通知。</p>					



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[illegible]

30. Please do not over cook food (pot + O).

Tips for Using the Inner Pot

Material Description of Inner pot

- The interior of inner pot is made of 304 stainless steel material without chemical treatment and is safe to use.
- The inner surface is made of stainless enameled larch is better for heating and heat conduction, and can be attracted by a magnet, which is normal.

Maintenance and cleaning

- When using the inner pot for the first time, it is recommended to clean it with clean water and then rinse it with hot water before use.
- Avoid cooking in an empty pot for a long time at a plating boiler with strong acidity, alkalinity, and for a long time.
- For stubborn stains, soaking the inner pot in hot water for 3-5 minutes makes a easier to clean, or using a steel wool to clean it thoroughly. After cleaning, wipe the inner pot clean with a dry cloth.

Whether it is suitable for the dishwasher

- The inner pot can be placed in a dishwasher for cleaning.

Inner pot description

- On the basis of the product, due to water quality, high temperature, and other factors, the surface of the inner pot may produce scale, white spots, slight discoloration, and other phenomena. This is a normal phenomenon and does not affect the use effect.
- You can soak it in vinegar or citric acid for about 10 minutes, then rinse and dry it to restore it to its original state. For those with severe scale and discoloration, the soaking time can be appropriately extended.

Introduction

Dear User,

Thank you for purchasing our 3rd electromagnetic series ceiling risk 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:

1. Product specifications and features are subject to change without prior notice for continuous improvement.
2. All images in this instruction manual are for reference only. Please refer to the actual product for accuracy.

Start here, experience cooking!

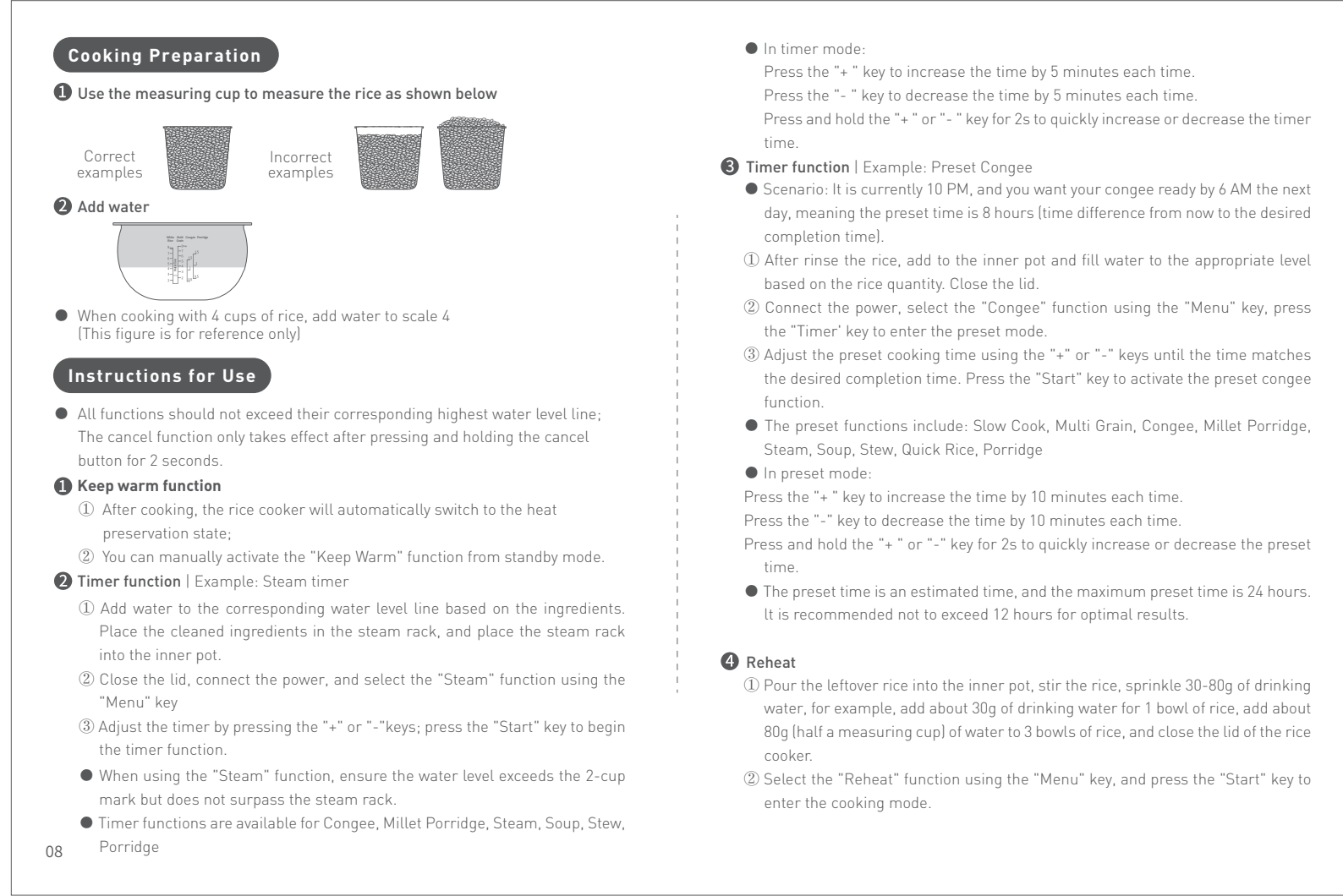
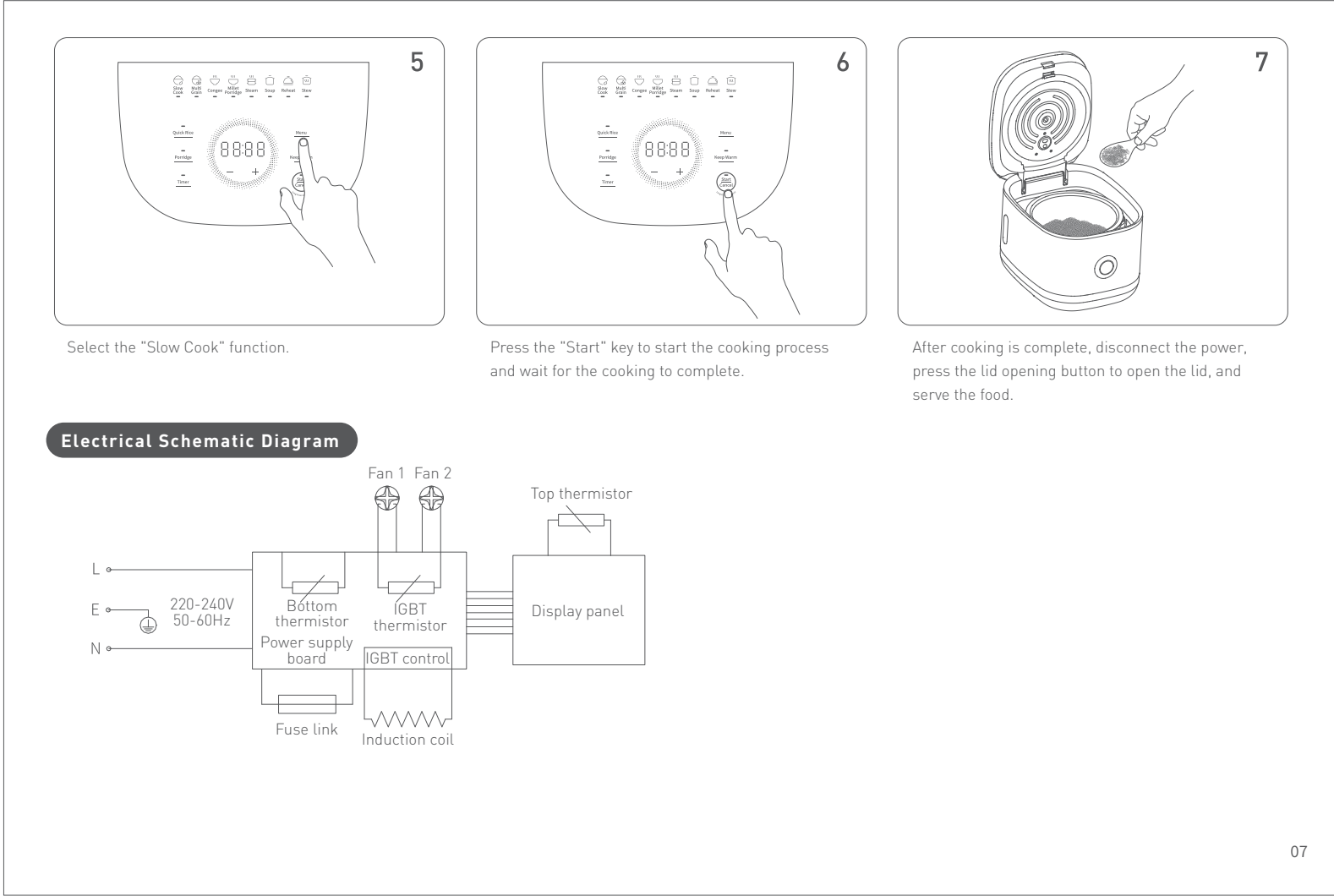
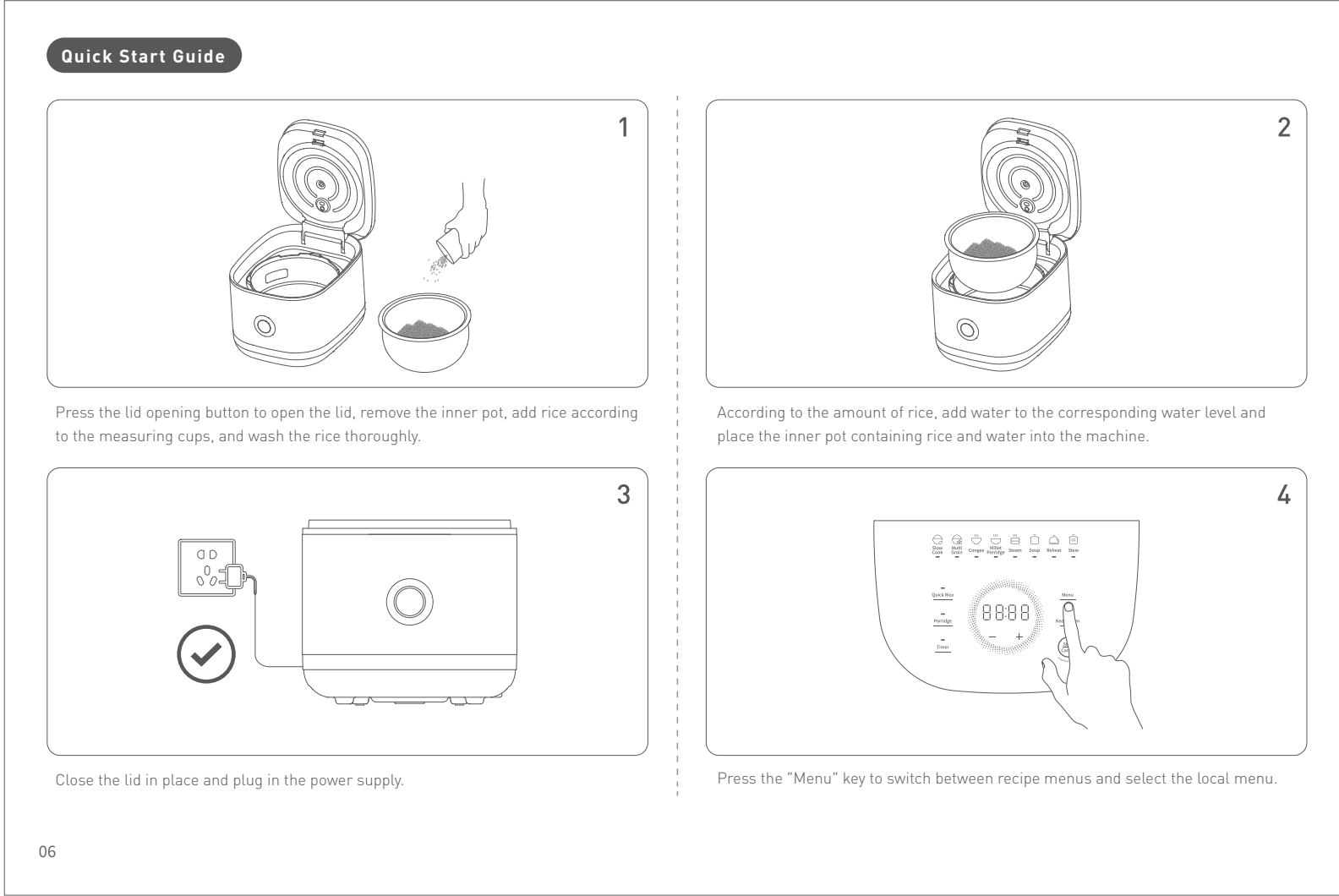
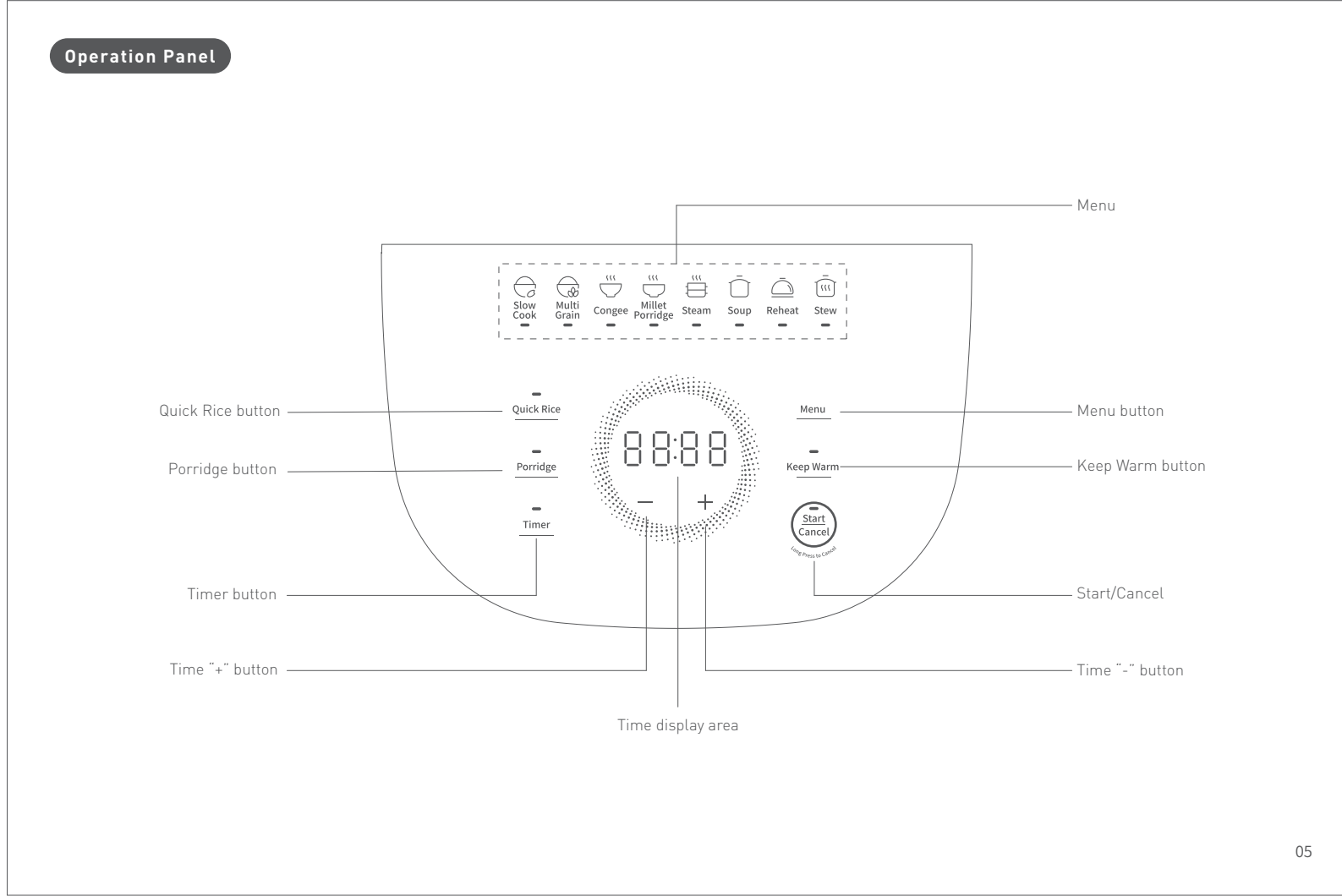
10

Components

Inner lid
Steam rack
Inner pot
Operation panel
Air outlet
Lid
Lid opening button
Base

Accessories

Steamer	Rice spoon	Soup spoon	Measuring cup	Power cord	Instruction manual
1	1	1	1	1	1



Fault Analysis and Troubleshooting		Fault Analysis and Troubleshooting	
Error Code	Cause Analysis	Fault Resolution	
E1	<p>1. Most parts touch or are in contact, brown rice, glutinous rice, buckwheat</p> <p>2. The rice is not cooked enough</p> <p>3. Wash the grains and rice, then immerse only the grains in the rice cooking</p> <p>4. Add water in the corresponding water level for the rice cooking</p> <p>5. For medium-grained rice, immerse 30-40% of the rice in the water</p> <p>6. For example, for 2 cups of grains, add 2 cups and 100% of water, for 3 cups, add 3 cups and 100% of water. Close the lid</p> <p>7. Select the "Start" function using the "+" menu, and press the "Start" key to enter the cooking mode</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E10	<p>1. The electromagnetic rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E3	<p>1. The rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E5	<p>1. The rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E6	<p>1. The rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E7	<p>1. The rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E8	<p>1. The rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	
E9	<p>1. The rice cooker is not working properly</p> <p>2. The rice cooker is not working properly</p> <p>3. The rice cooker is not working properly</p> <p>4. The rice cooker is not working properly</p>	<p>After identifying and repairing the cause, the user should be notified that the after-sales service department has reported the problem.</p>	

Cleaning and maintenance		Recipe
Attention: When cleaning, remove the lid so that the rice cooker is power-off. When taking the rice out, please hand it over to people to avoid scalding and dehydration.		
1. Clean the inner pot, the inner cover, from the lid of the rice cooker. Hold the inner cover with one hand and clean the inner cover button with the other hand to remove the particles of the rice cooker. Then rotate the steam valve and clean the valve.		
2. Clean the inner cover and steam valve thoroughly, wash it with a soft cloth, and secure them in place.		
Suggestion		
The data in this instruction manual is provided by the following R&D Center database.		
Recipe	Ingredients	Instruction
Mixed Meal	Rice 400g	1. Place the rice in the inner pot, and give thoroughly (if you are not sure, give 100g water to make a total of 1000g (less 100g of grains) and give the lid to seal the inner cover and the steam valve and secure them in place.
Mixed Meal	Rice 400g	2. Select the "Multi Grain" function and press the "Start/Cancel" key to begin cooking.
Mixed Meal	Convenience 100g Corn grains 70g	3. Once cooking is complete, open the lid and remove the inner cover. The water amount corresponds to the inner capacity.
Grain Rice	White 100g	4. Press the "Multi-grain" recipe, rice, and under thoroughly. Then place them in the inner pot. Add water to reach a total of 1000g (less 100g of grains) and give the lid to seal the inner cover and the steam valve and secure them in place.
Grain Rice	White 100g	5. Select the "Multi Grain" function and press the "Start/Cancel" key to begin cooking.
Grain Rice	White 100g	6. Once cooking is complete, open the lid and remove the inner cover.
Grain Rice	White 100g	7. Clean the inner cover, removing the steel and hard, and use the bamboo spike. Remove the steam valve, turn up the steam valve, and use the steam spike for 10 seconds.
Grain Rice	Fresh shrimp 200g Rice 100g Shrimp 100g Carrot 50g Fresh mushroom 30g	8. Place the rice, the carrot, wash and dice the fresh mushroom thoroughly, and mix the rice and the other ingredients.
Grain Rice	Grain 20g Water 300ml	9. Mix it in a pot, add the green onion and steam it, and stir evenly.

[illegible][illegible][illegible]

Roads, 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, Joyung-Malaysia service team will inspect the products 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 fee, parts costs, and on-way shipping costs if you call for repair services.
- If you choose to return the repair for non-warranty products, you will be responsible for the round-trip shipping costs.

Note: SG Alliance Pte Ltd reserves the right to reject any warranty claim if the appliances are used for commercial or semi-commercial purposes, or if the product does not comply with manufacturer product standards, including efficiency in voltage and material compatibility.

Contact us

- General Inquiry: Please contact our customer service line: +65(6) 88801033.
- Call Chat: Joyung Malaysia (Singapore) Sdn Bhd
- Technical Support: Please contact our service centre at #05-425 8253 (Singapore Service Network Sdn Bhd)
- Operation Hours: 9am-6pm (Mon-Fri)

Closest to Public Housing

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[illegible]

欢迎使用

尊敬的客户：
感谢您购买九阳电热水壶。本壶具有内容物加热/保温功能，并具备以实物为准，如果您在使用过程中有任何疑问，请向特约售后服务中心咨询。

特约说明：

1.本壶附件上所有内容物均经过认真核对，如有任何内容物遗漏或损坏上的破损，可向您公司咨询。
2.本壶附件数量、型号与附件相符。
3.本壶附件和所有附件均仅供参考，产品请以实物为准。



从这里开始，感受它！

产品部件名称

内胆

煮饭

内胆

操作面板

开盖按钮

底座

出气口

上盖

快速煲汤指南

1

将开煲汤煲打开盖子，取出肉块，将好熟度加水量，将水淘洗干净。

2

将猪骨焯水，加水至水位水位线，将煲好米和水的内胆放入煲锅中。

3

将煮子煮到水位，线上电源。

4

按“Menu/功能键”键即可查看菜单，选择汤类煲汤。

图 1 “Start/Cancel(启动/取消)” 键、机盖开启方式。等锅煮开以后。

1. 选择“Slow Cook(慢煮)”功能。

2. 按下“Start/Cancel(启动/取消)”键，机盖开始工作。等待锅煮开以后。

3. 烹饪结束后，打开机盖。按下开盖键打开锅盖，取出食物。

[illegible][illegible][illegible][illegible]

供应商服务	
<p>1. 供应商资质</p> <p>供应商须具备独立法人资格和营业执照，须提供有效的营业执照、组织机构代码证、税务登记证和开户许可证，以及其它有效文件。</p>	<p>资质要求如下(但不限于)：</p> <ul style="list-style-type: none"> ● 销售中国海关总署注册的产品和/或服务者不得不在自贸区内注册，而产品销售商必须具有销售中国海关总署注册产品(含进口产品)的资质。 ● 销售进口产品者不得不在自贸区内注册，需具备进口贸易资质。 ● 销售进口产品者不得不在自贸区内注册，需具备进口贸易资质。
<p>2. 售后服务</p> <p>供应商须具备售后服务团队，所有可维修产品必须通过国家认证售后服务机构和授权经销商进行维修，提供30天质保期，如“中国质量万里行”认证的售后服务商。</p> <p>注：退换货流程须符合《退换货流程》，售后产品退换货商品必须有保修单据。</p>	<p>售后服务要求：</p> <p>● 退换货流程：退换货服务电话：+86-21-88015155。</p> <p>2. 售后服务：Jingrong Network (Shanghai) Ltd.</p> <p>3. 技术支持：售后服务热线：021-88211222 (9*9:00am Service Network Sdn Bhd)</p> <p>4. 售后服务：售后服务热线：021-88211222 (9*9:00am Service Network Sdn Bhd)</p>
<p>3. 退换货政策</p> <p>以下退换货政策适用于供应商：</p> <ul style="list-style-type: none"> ● 退货和换货必须按照退换货流程。 ● 产品必须具有保修单据。 ● 由供应商自行承担退换货的运费。 ● 因不可抗力因素，需对产品进行退换货时，必须提供退换货的证明材料。 ● 对退货商品退货率不得有保留。 	<p>退换货政策：退货日期：上午9:00至下午4:00</p>
<p>4. 保修政策和保修服务</p> <p>保修政策如下(但不限于)：</p> <ul style="list-style-type: none"> ● 从供应商保修政策要求或国家认证的产品。 ● 产品具有国家认证的保修服务，保修期以国家认证保修政策为准。 ● 包含保修期、保修方法等保修服务的条款。 ● 保修服务必须符合国家规定。 ● 没有国家认证的保修服务不得有保留。 ● 国家认证保修：保修服务电话：+86-21-88015155。 ● 国家认证保修：保修服务电话：+86-21-88015155。 	<p>保修政策和保修服务：保修服务电话：+86-21-88015155。</p>
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Joyoung

Operation Instruction

IH Electromagnetic Zero Coating Rice Cooker

JRC-4IHN2

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

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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.

Prohibited items

Required items

Daily Precautions

- ⊘ 1. Keep the rice cooker out of children's reach and do not allow children to operate it unsupervised to avoid electric shock, burns, or other injuries.
2. 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.
- ⚠ 3. Please always unplug the rice cooker during cleaning, when not in use, or in the event of a malfunction, to prevent electrical leakage or accidental operation.
4. Before use, ensure the power cord is securely connected to the socket. A loose connection can lead to device damage, short circuits, or fire hazards.
5. Please do not place the rice cooker directly on or near fire or heat sources, as this may damage the product, cause malfunctions, or pose a safety hazard.
6. Please do not place this product on unstable, moist, high-temperature, smooth, or non-heat-resistant (such as plastic tablecloths, fabric, or carpets), to avoid the risk of electric shock, fire, or accidents that may cause injury or property damage.
- ⚠ 7. Please use the power outlet with a rated current of 10A or higher and an AC voltage of 220-240V to prevent fire, electric shock, or other accidents.
8. 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.
9. If the power cord is damaged, it must be replaced by the manufacturer, maintenance department or a similar professional in order to avoid danger.
10. This product is a Class I appliance, meaning the power outlet must have a properly grounded connection.
11. 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.
12. This product should not be operated with external timers or independent remote control systems.
13. This product is for indoor use only, not in wet areas or outdoors to prevent electric shock and damage from device aging.

14. Please do not move the product during operation.
15. This product is not suitable for use by individuals with sensory or mental impairments, or those lacking relevant experience or knowledge (including children), unless under the supervision and guidance of a professional. Ensure that children are supervised and do not play with the product.
16. Individuals with pacemakers, hearing aids, or cochlear implants should consult with their healthcare provider and review the instructions for their medical devices before using this product.
17. Please send the product to the after-sales service department for repair, in order to keep away from fire, electric shock or injury, do not disassemble the product or replace the parts by yourself.
18. After unpacking, please put the plastic bag into the trash can immediately to prevent children from playing with it and causing the risk of suffocation.
19. During operation, do not open the lid, and avoid contact with the metal parts or steam vents to prevent burns.
20. Please keep the bottom and edges of the inner pot clean. Ensure there are no water droplets or food particles between the pot bottom and the heating plate. The pot should be placed evenly to avoid poor contact that could damage components.
21. Please do not cover the lid with a wet cloth during operation to prevent steam blockages and overheating that may damage the appliance.
22. Please do not immerse the appliance into the water.
23. Please use the provided rice spoon in this product and do not use the instrument with sharp edges to avoid damaging the inner pot.
24. It is strictly prohibited to use non built-in inner pot of this product to prevent component damage caused by overheating.
25. Do not heat any bagged, canned, or bottled items inside the appliance to prevent explosion risks.
26. Do not operate the appliance if the inner pot is not properly placed in the main unit or if the inner pot is empty to avoid damaging the components.
27. When not in use for extended periods, keep the appliance dry and avoid storing it in a damp environment.
28. It is strictly prohibited to lift the inner pot of the product during operation or before cooling to avoid burns.
29. This product is only suitable for use in areas below an altitude of 2000 meters.

30. Please do not cook acidic food (pH < 5).

Tips for Using the Inner Pot

Material Description of Inner pot

- The interior of inner pot is made of 304 stainless steel material without chemical coating, and is safe for use.
- The outer surface is made of stainless iron material (which is better for heating and heat conduction), and can be attracted by a magnet, which is normal.

Maintenance and cleaning

- Before using the inner pot for the first time, it is recommended to clean it with clean water and then rinse it with hot water before use;
- Avoid cooking in an empty pot for a long time or placing foods with strong acidity, alkalinity, and salt for a long time;
- For stubborn stains, soaking the inner pot in hot water for 3-5 minutes makes it easier to clean, or using a steel wool to assist in cleaning. After cleaning, wipe the inner pot clean with a dry cloth.

Whether it's suitable for the dishwasher

- This inner pot can be placed in a dishwasher for cleaning.

Inner pot discoloration

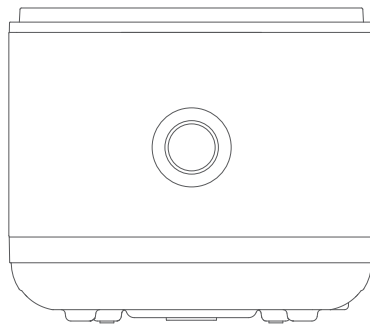
- During the use of the product, due to water quality, high temperature, and other factors, the surface of the inner pot may produce scale, white spots, slight discoloration, and other phenomena. This is a normal phenomenon and does not affect the use effect
- You can soak it in vinegar or cola for about 10 seconds, then rinse and dry it to restore it to its original state. For those with severe scale and discoloration, the soaking time can be appropriately extended.

Dear User,

Thank you for purchasing our IH electromagnetic zero coating 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.

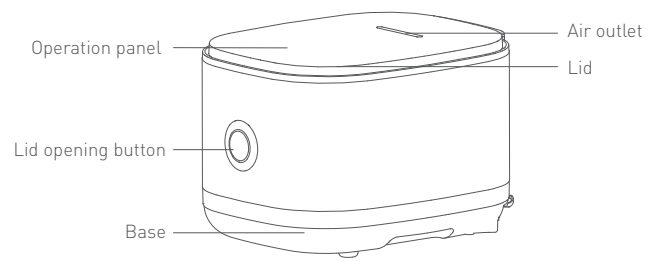
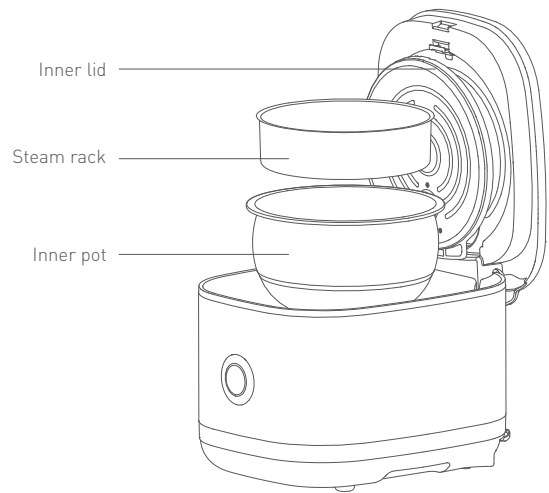
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Start here, experience cooking!

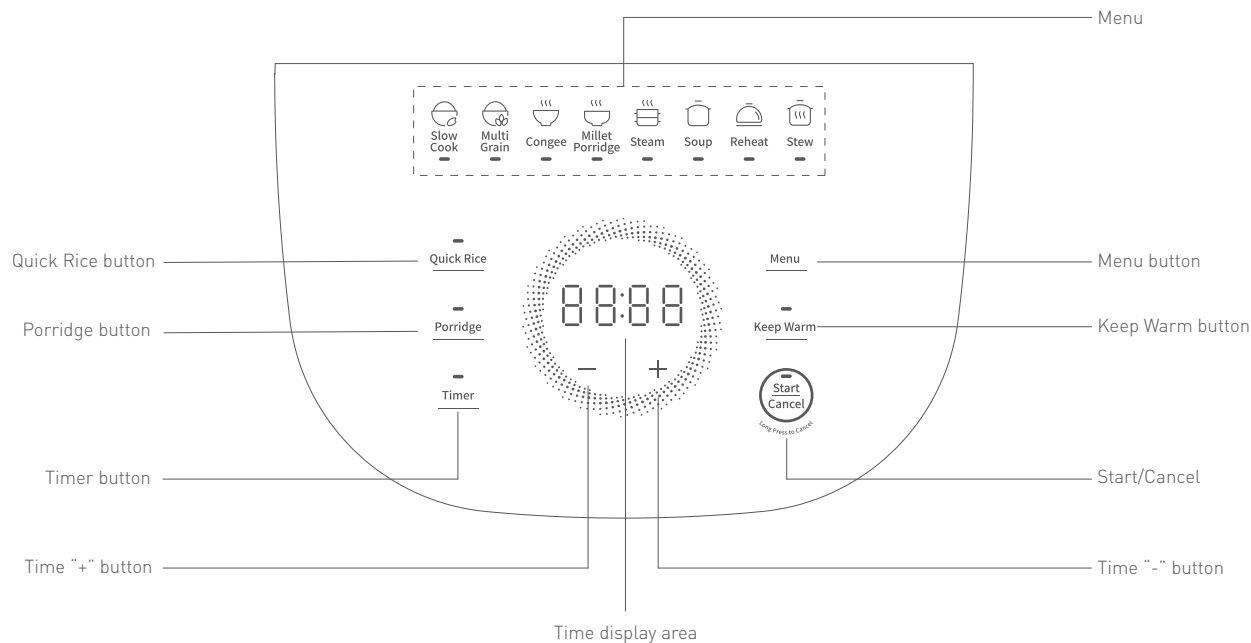
Components



Accessories

Steamer	Rice spoon	Soup spoon	Measuring cup	Power cord	Instruction manual
1	1	1	1	1	1

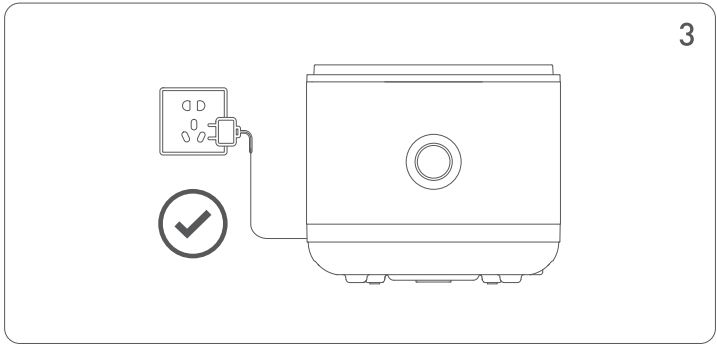
Operation Panel



Quick Start Guide



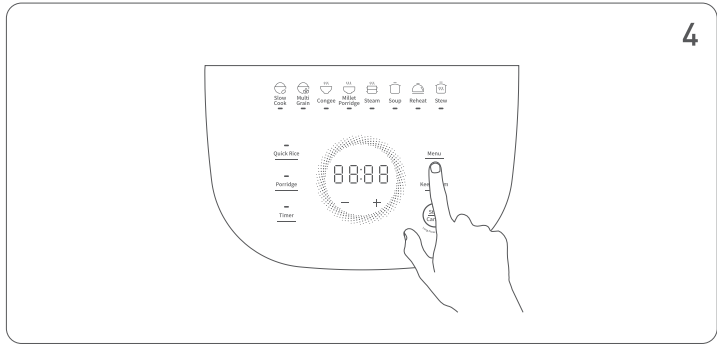
Press the lid opening button to open the lid, remove the inner pot, add rice according to the measuring cups, and wash the rice thoroughly.



Close the lid in place and plug in the power supply.



According to the amount of rice, add water to the corresponding water level and place the inner pot containing rice and water into the machine.



Press the "Menu" key to switch between recipe menus and select the local menu.

Cooking Preparation

1 Use the measuring cup to measure the rice as shown below

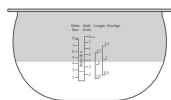
Correct examples



Incorrect examples



2 Add water



- When cooking with 4 cups of rice, add water to scale 4 (This figure is for reference only)

Instructions for Use

- All functions should not exceed their corresponding highest water level line; The cancel function only takes effect after pressing and holding the cancel button for 2 seconds.

1 Keep warm function

- After cooking, the rice cooker will automatically switch to the heat preservation state;
- You can manually activate the "Keep Warm" function from standby mode.

2 Timer function | Example: Steam timer

- Add water to the corresponding water level line based on the ingredients. Place the cleaned ingredients in the steam rack, and place the steam rack into the inner pot.
 - Close the lid, connect the power, and select the "Steam" function using the "Menu" key
 - Adjust the timer by pressing the "+" or "-" keys; press the "Start" key to begin the timer function.
- When using the "Steam" function, ensure the water level exceeds the 2-cup mark but does not surpass the steam rack.
 - Timer functions are available for Congee, Millet Porridge, Steam, Soup, Stew, Porridge

- In timer mode:

Press the "+" key to increase the time by 5 minutes each time.

Press the "-" key to decrease the time by 5 minutes each time.

Press and hold the "+" or "-" key for 2s to quickly increase or decrease the timer time.

3 Timer function | Example: Preset Congee

- Scenario: It is currently 10 PM, and you want your congee ready by 6 AM the next day, meaning the preset time is 8 hours (time difference from now to the desired completion time).
- After rinse the rice, add to the inner pot and fill water to the appropriate level based on the rice quantity. Close the lid.
 - Connect the power, select the "Congee" function using the "Menu" key, press the "Timer" key to enter the preset mode.
 - Adjust the preset cooking time using the "+" or "-" keys until the time matches the desired completion time. Press the "Start" key to activate the preset congee function.
- The preset functions include: Slow Cook, Multi Grain, Congee, Millet Porridge, Steam, Soup, Stew, Quick Rice, Porridge
 - In preset mode:

Press the "+" key to increase the time by 10 minutes each time.

Press the "-" key to decrease the time by 10 minutes each time.

Press and hold the "+" or "-" key for 2s to quickly increase or decrease the preset time.
 - The preset time is an estimated time, and the maximum preset time is 24 hours. It is recommended not to exceed 12 hours for optimal results.

4 Reheat

- Pour the leftover rice into the inner pot, stir the rice, sprinkle 30-80g of drinking water, for example, add about 30g of drinking water for 1 bowl of rice, add about 80g (half a measuring cup) of water to 3 bowls of rice, and close the lid of the rice cooker.
- Select the "Reheat" function using the "Menu" key, and press the "Start" key to enter the cooking mode.

5 Multi Grain

- ① Mixed grains (such as corn grits, quinoa, brown rice, glutinous rice, buckwheat) should be soaked in water for at least 5-6 hours before cooking.
- ② Wash the grains and rice, mix them evenly and place them into the inner pot.
- ③ Add water to the corresponding water level line for rice cooking. (For multigrains, additional water is required—add 50g of water for every cup of rice. For example, for 2 cups of multigrains, add an extra 100g of water; for 3 cups, add an extra 150g of water). Close the lid.
- ④ Select the “Multi Grain” function using the “Menu” key, and press the “Start” key to enter the cooking mode.

6 Soup

- ① Clean the raw materials, put them into the inner pot, add water into the inner pot, and the added water should not exceed the highest water level of Congee;
- ② Close the lid of the rice cooker, select the “Soup” function using the “Menu” key, and press the “Start” key to enter the cooking mode.

7 Porridge/Millet Porridge

- ① Rinse the prepared ingredients (millet/seafood/brown rice/miscellaneous grains or others) and place them in the inner pot;
- ② Add an appropriate amount of water to the water level in the inner pot (depending on the amount of rice), and close the lid of the rice cooker;
- ③ Select the “Porridge” or “Millet Porridge” function using the “Menu” key, and press the “Start” key to enter cooking mode.

8 Stew

- ① Put the cleaned ingredients and seasoning packets into the inner pot and stir well, then add water to the inner pot;
- ② Add water no more than the highest water level of Porridge, close the lid of the rice cooker;
- ③ Select the “Stew” function through the “Menu” key, and press the “Start” key to enter the cooking mode.

Fault Analysis and Troubleshooting

Please authorize local after-sales service department to carry out repairs and installations

Error Code	Cause Analysis	Fault Resolution
E0	Internal circuit malfunction, unable to function properly	After unplugging and repowering on, if the issue persists, please send it to the after-sales service department for repair.
E1	The electromagnetic rice cooker detects no pot, unsuitable pot material or size during operation	After placing the appropriate inner pot by the user and pressing “Cancel” button, the alarm will be released, If the E1 alarm still occurs, please send it to the after-sales service department for repair.
E2	IGBT temperature sensor overheating or IGBT short or open circuit	After unplugging and re powering on, if the issue persists, please send it to the after-sales service department for repair.
E3	The voltage of the power grid is too high	After the grid voltage returns to normal, it can recover on its own.If the alarm still occurs,please send it to after-sales service department for repair.
E4	The voltage of the power grid is too low	After the grid voltage returns to normal, it can recover on its own.If the alarm still occurs,please send it to after-sales service department for repair.
E5	The top temperature sensor has an open circuit fault	After unplugging and re powering on, if the issue persists, please send it to the after-sales service department for repair.
E6	The top temperature sensor has a short circuit fault	After unplugging and re powering on, if the issue persists, please send it to the after-sales service department for repair.
E7	Bottom temperature sensor temperature too high or short/open circuit fault	After unplugging and repowering on, if the issue persists,please send it to the after-sales service department for repair.
E8	Communication malfunction	After unplugging and repowering on, if the issue persists,please send it to the after-sales service department for repair.

Cleaning and maintenance

Attention: When cleaning, please make sure that the rice cooker is power-off. When taking/placing the inner pot, please handle it gently to avoid collision and deformation;

- ① Clean the outside of the rice cooker, then open the lid of the rice cooker. Hold the inner cover with one hand and press the inner cover button with the other hand to remove the detachable inner cover. Then rotate the steam valve cap counterclockwise.
- ② Clean the inner cover and steam valve thoroughly, wipe them dry with a soft cloth, and secure them in place.

Statement

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

Recipe

Recipe	Ingredients	Instruction
Millet Mixed Grain Rice	Rice: 420g Millet: 70g Corn grits: 70g Corn kernels: 120g Water: 896g	<ol style="list-style-type: none"> 1. Rinse the rice, millet, and corn grits thoroughly, then place them in the inner pot. Add water to reach a total of 1456g (with 560g of grains and 896g of water), then add the corn kernels and cover the lid. 2. Select the "Multi Grain" function and press the "Start/Cancel" key to begin cooking. 3. Once cooking is complete, open the lid and serve. (Adjust the water amount according to the grain quantity used.)
Tri-Color Quinoa Mixed Grain Rice	Tri-color quinoa: 200g Rice: 250g Millet: 110g Water: 896g	<ol style="list-style-type: none"> 1. Rinse the tri-color quinoa, rice, and millet thoroughly, then place them in the inner pot. Add water to reach a total of 1456g (with 560g of grains and 896g of water), then cover the lid. 2. Select the "Multi Grain" function and press the "Start/Cancel" key to begin cooking. 3. Once cooking is complete, open the lid and serve.
Seafood Congee	Fresh shrimp: 200g Rice: 1 cup (140g) Peas: 50g Carrot: 50g Fresh shiitake mushrooms: 30g Celery: 2g Water: 528g	<ol style="list-style-type: none"> 1. Clean the shrimp, removing the shell and head, and set the heads aside. Marinate the shrimp meat, 2g of salt, and a few slices of ginger for 15 minutes. 2. Peel and dice the carrot, wash and dice the fresh shiitake mushrooms, and rinse the peas. 3. Heat oil in a pot, add the green onion and shrimp heads, and stir-fry until

Recipe	Ingredients	Instruction
Seafood Congee	Green onion (cut into sections): 6g Ginger (minced): 5g Salt: 4g Vegetable oil: 15g	<p>fragrant to extract the shrimp oil.</p> <p>4. Rinse the rice and place it in the inner pot of the rice cooker. Add water to reach a total of 1420g (140g rice and 1280g water), then pour in the shrimp oil and stir slightly. Cover the lid.</p> <p>5. Select the "Porridge" function and press the "Start/Cancel" key to begin cooking.</p> <p>6. When the timer shows "30 minutes" remaining, open the lid and add the shrimp, peas, carrot, shiitake mushrooms, minced ginger, salt, and white pepper. Stir well and continue cooking.</p> <p>7. Once cooking is complete, open the lid, sprinkle in the celery, stir evenly, and let it sit for a few minutes before serving.</p>
Three Black Porridge	Black beans: 20g Black rice: 45g Black sesame seeds: 10g Glutinous rice: 45g Red kidney beans: 20g Red dates: 5 pieces Rock sugar: 15g Milk: 50g Water: 650g	<p>1. Soak the black beans, black rice, glutinous rice, and red kidney beans in water for 4-5 hours in advance.</p> <p>2. Rinse the soaked beans and rice, then place them in the inner pot along with the black sesame seeds, red dates, rock sugar, and water. Cover the lid.</p> <p>3. Select the "Millet Porridge" function and press the "Start/Cancel" key to begin cooking.</p> <p>4. When the countdown shows "30 minutes," open the lid and add the milk. Stir well and continue cooking.</p> <p>5. Once cooking is complete, open the lid and serve immediately.</p>

Recipe	Ingredients	Instruction
Pumpkin Sticky Rice	Old pumpkin: 250g Glutinous rice: 75g Osmanthus honey: 10g Red dates: 2 pieces Goji berries: 1g	<p>1. Soak the glutinous rice in water for 3-4 hours in advance.</p> <p>2. Peel the pumpkin and cut it into triangular pieces; dice the red dates.</p> <p>3. In a bowl, place the pumpkin, then add the soaked glutinous rice and diced red dates. Add 300g of water to the inner pot and place the bowl on the steaming rack, then cover the lid.</p> <p>4. Select the "Steam" function and set the time to "25 minutes" using the "+" and "-" key, then press the "Start/Cancel" key to begin cooking.</p> <p>5. Once cooking is complete, open the lid, invert the bowl, drizzle with osmanthus honey, and top with goji berries before serving.</p>
Spicy Lotus Root Slices	Lotus root: 500g Dried chili peppers: 20g Star anise: 1 piece Bay leaves: 2 pieces Red Sichuan pepper: 8g Light soy sauce: 20g Dark soy sauce: 10g Oyster sauce: 10g Salt: 3g Chicken essence: 2g Rock sugar: 20g White sesame seeds: 2g Water: 650g	<p>1. Peel the lotus root and slice it. Cut the dried chili peppers in half.</p> <p>2. In the inner pot, combine the lotus root slices, dried chili peppers, star anise, bay leaves, red Sichuan pepper, light soy sauce, dark soy sauce, oyster sauce, salt, chicken essence, rock sugar, and water. Cover the lid.</p> <p>3. Select the "Stew" function and set the time to "25 minutes" using the "+" and "-" key, then press the "Start/Cancel" key to begin cooking.</p> <p>4. Once cooking is complete, open the lid and let it marinate in the sauce for 1-2 hours. Sprinkle with white sesame seeds before serving.</p>

Recipe	Ingredients	Instruction
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 White sesame seeds: 2g	<ol style="list-style-type: none"> 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. Marinate the chicken wings with light soy sauce, dark soy sauce, oyster sauce, salt, and cooking oil, mixing well. Place ginger slices at the bottom of the pot and arrange the chicken wings skin-side down. Pour the marinade over the wings and add enough cola to cover them. Cover the lid. Select the "Steam" function and press the "Start/Cancel" key to begin cooking. Once cooking is complete, open the lid, stir well, and sprinkle with chopped spring onions and white sesame seeds before serving.
Rich Chicken Soup	Chicken: 500g White mushrooms: 50g Dried shiitake mushrooms: 4 pieces Goji berries: 4g Salt: 4.5g Chicken essence: 2g Ginger slices: 10g Water: 1200g Spring onions (cut into sections): 15g	<ol style="list-style-type: none"> Soak the dried shiitake mushrooms in water to rehydrate. Clean the white mushrooms and cut the spring onions into sections. Cut the chicken into pieces, add it to a pot of cold water with some ginger slices, and blanch to remove impurities. Once done, rinse the chicken with cold water to clean it. Add the chicken, white mushrooms, rehydrated shiitake mushrooms, salt, chicken essence, ginger slices, and water into the inner pot of the rice cooker. Stir well and close the lid.

Recipe	Ingredients	Instruction
Rich Chicken Soup		<ol style="list-style-type: none"> Select the "Soup" function and set the timer to 90 minutes using the "+" and "-" key, then press the "Start/Cancel" key to begin cooking. Once cooking is complete, open the lid, stir well, and sprinkle with spring onion sections before serving.
Coconut Chicken Soup	Chicken legs: 500g Water chestnuts: 150g Coconut: 1 whole Red dates: 4 pieces Ginger slices: 15g Salt: 4g Goji berries: 1g Coconut water: 300g Water: 500g	<ol style="list-style-type: none"> Clean the chicken legs and cut them into pieces. In a pot of cold water, add ginger slices to blanch the chicken, then remove and rinse clean. Open the coconut and set aside the flesh. In the inner pot, add the chicken pieces, cleaned water chestnuts, red dates, coconut meat, ginger slices, salt, coconut water and water. Cover the lid. Select the "Soup" function and set the time to 60 minutes using the "+" and "-" key. Press the "Start/Cancel" key to begin cooking. Once cooking is complete, open the lid, stir well, and sprinkle with goji berries before serving.
Rock Sugar Snow Pear with Tremella Soup	Snow pear: 2 (500g) Dried tremella: 20g Red dates: 6 pieces (30g) Goji berries: 2g Rock sugar: 60g Water: 1200g	<ol style="list-style-type: none"> Soak the dried tremella until rehydrated, then peel and dice the snow pears. Tear the soaked tremella into smaller pieces and add it to the inner pot along with rock sugar, red dates, and water. Cover the lid. Select the "Soup" function and set the time to 90 minutes using the "+" and "-" key. Press the "Start/Cancel" key to begin cooking.

Recipe	Ingredients	Instruction
Rock Sugar Snow Pear with Tremella Soup		<p>4. When the timer shows 30 minutes remaining, open the lid, add the diced snow pears, stir well, and continue cooking.</p> <p>5. After cooking is complete, open the lid, stir well, and sprinkle with goji berries before serving.</p>

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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安全注意事项

为了保证安全，避免对您和他人造成伤害和财产损失，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. 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。
5. 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。
6. 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。
- ⓘ 7. 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。
8. 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。
9. 如果电源软线损坏，必须用专用软线或从其制造商或维修部买到的专用组件来更换。
10. 本产品为I类器具，插座接地线需保持良好接地。
11. 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。
12. 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。
13. 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。
14. 工作过程中，请勿搬移产品
15. 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。
16. 装有心脏起搏器的人士或助听器、植入耳蜗的使用者在使用本产品时，请咨询授权医疗人员并参考医疗设备提供的说明。
17. 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。
18. 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。
19. 当产品在工作时，勿打开上盖、勿靠近产品的金属部分以及蒸汽孔，以防烫伤。
20. 内胆底部和边缘应保持干净、胆底外表面不能附有水滴、饭粒等杂物，内胆放置

平稳，否则会因电磁加热不均匀而烧坏元件。

21. 在产品工作时，请勿用湿布覆盖煲盖，以防蒸汽无法排出及机体无法散热造成器件损坏。
22. 器具不得浸入水中或淋水。
23. 请使用本产品自带的饭勺，不要使用带有尖锐棱角的器具，以免损坏内胆。
24. 严禁使用本产品非自带的内胆，以防过热造成元器件损坏。
25. 不要将任何袋装、罐装或瓶装的物品放入本产品内加热，否则有爆炸的危险。
26. 在内胆未放入主机中或内胆为空的时候，请勿启动操作，以免造成元器件损坏。
27. 长时间不用时应保持产品干燥，切勿在潮湿环境中存放。
28. 产品在工作中或冷却前，严禁端提内胆，以免烫伤。
29. 本产品仅限于海拔2000米以下地区使用。
30. 请勿烹饪酸性食品（ $\text{pH} < 5$ ）。

内胆使用小贴士

内胆材质说明

- 本产品内胆内层为304不锈钢材质，无化学涂层，可放心使用；
- 外表面是不锈钢材质（便于更好加热和传导热量），使用磁铁可以吸住，此为正常现象。

保养清洁

- 内胆首次使用前，建议使用清水清洗一遍，再用热水冲洗后使用；
- 避免长时间空锅烧煮或者长时间放置酸碱性较强的食物；
- 针对顽固污渍，可将内胆在热水中浸泡3-5分钟后更易清洗，或使用钢丝球辅助清洗，清洗干净后，再用干布将内胆擦拭干净。

能否使用洗碗机

- 本内胆可以放入洗碗机清洗。

内胆变色：

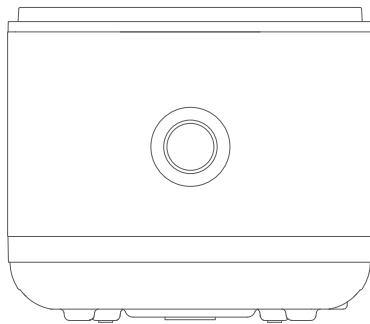
- 产品使用过程中，会因为水质、高温等情况，使内胆表面产生水垢白斑、轻微变色等现象，此为正常现象，不影响使用！
- 可用食用醋或可乐浸泡10秒左右，再冲洗擦干即可恢复如新。水垢、变色严重的，可适当延长浸泡时间。

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。

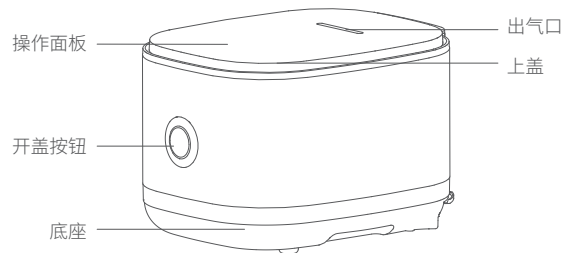
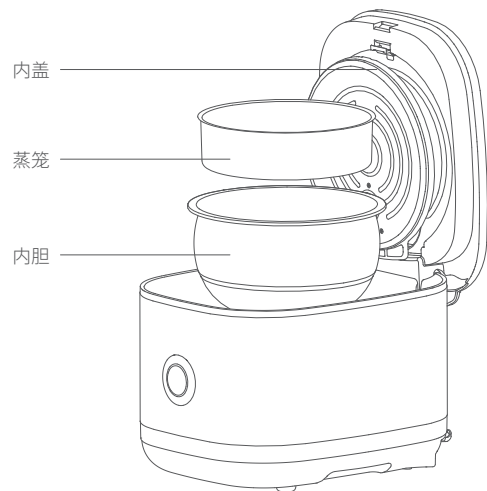
特别说明：

- 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。
- 3.本说明书中所有图片仅供参考，产品请以实物为准。



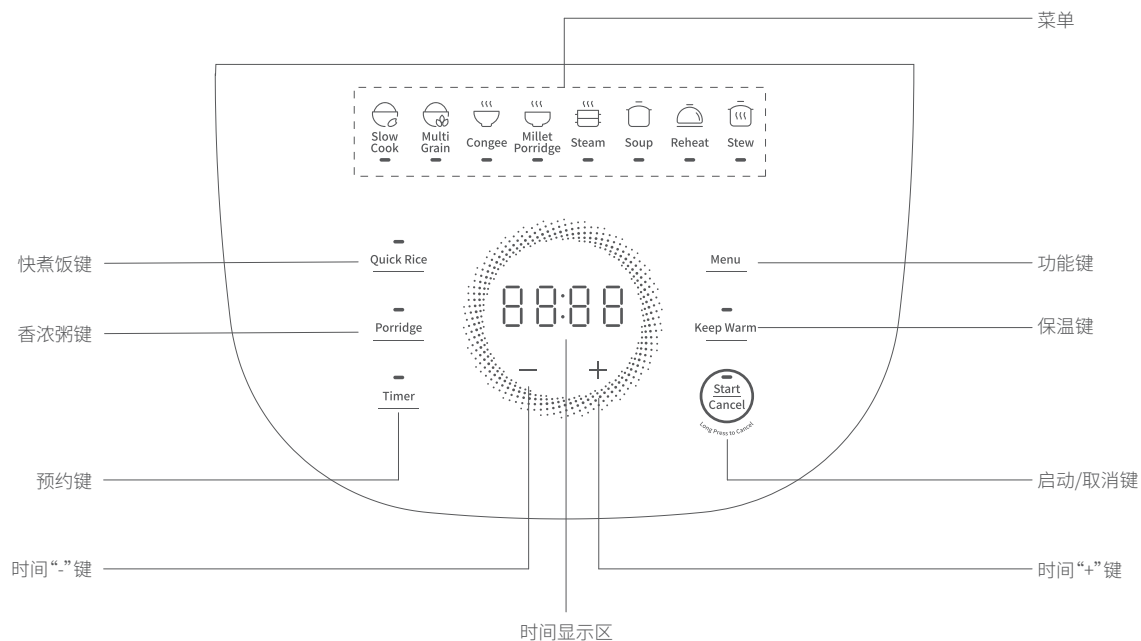
从这里开始，感受烹饪！

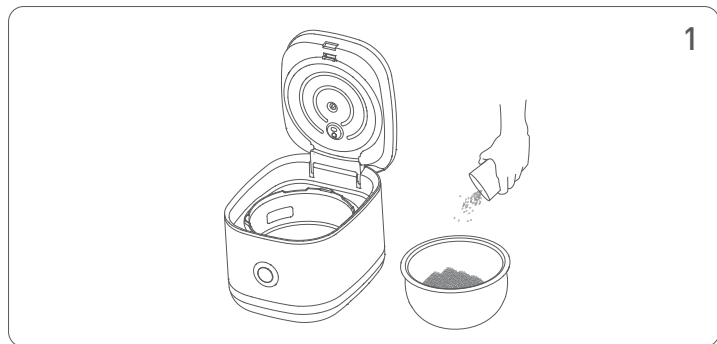
产品部件名称



配件清单

蒸笼	饭勺	汤勺	量杯	电源线	说明书
1	1	1	1	1	1

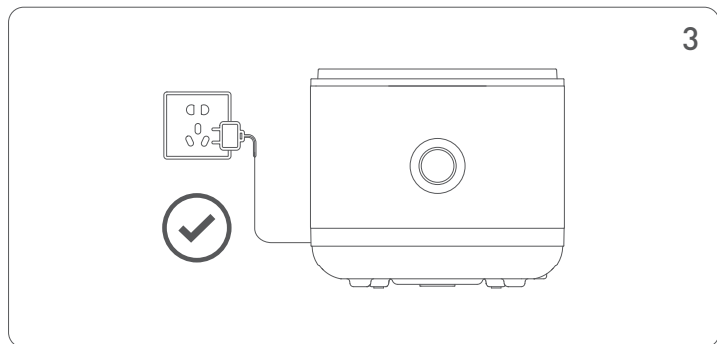




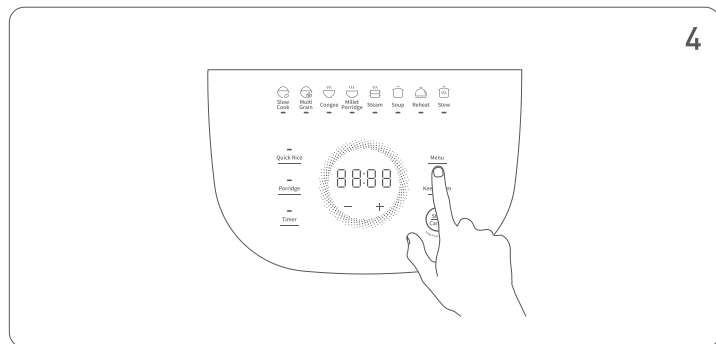
按开盖按钮打开盖子，取出内胆，按杯数添加米量，将米淘洗干净。



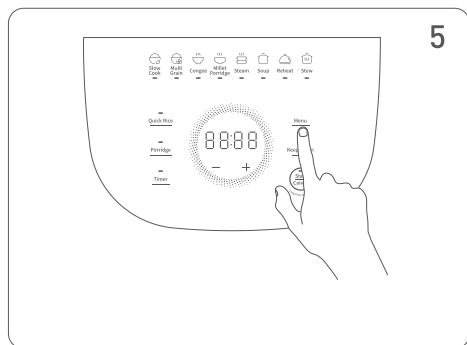
根据米量，加水至相应水位线，将盛有米和水的内胆放入机器中。



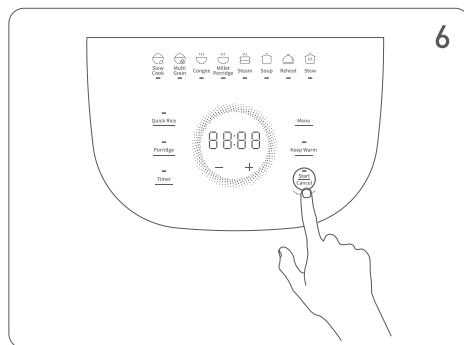
将盖子合盖到位，插上电源。



按“Menu[功能]”键切换食谱菜单，选择本地菜单。



选择“**Slow Cook[精煮饭]**”功能。

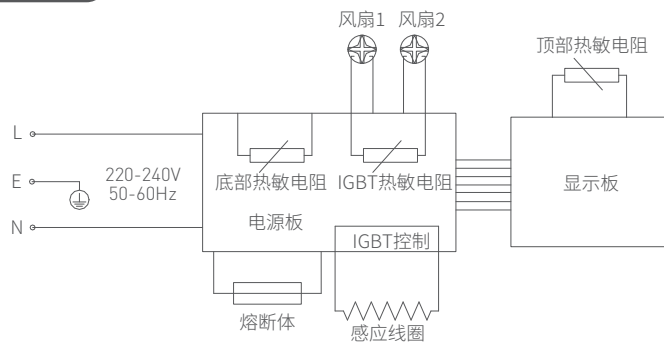


按“**Start/Cancel[启动/取消]**”键，机器开始工作，等待烹饪完成。



烹饪结束后，断开电源，按下开盖按钮打开盖子，盛出食物。

电气原理图



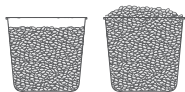
烹饪准备 | 接通电源

① 量米，使用附带的量杯

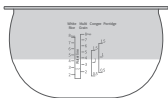
正确的例子



错误的例子



② 加水



- 若用4杯米煮饭时，请加水至刻度4的位置（此图仅供参考）

使用说明

- 所有功能请勿超过其对应的最高水位线；取消功能须“Start/Cancel[启动/取消]”按键2秒钟后才有效。

① 保温功能

- ① 烹饪结束后电饭煲自动进入保温状态；
- ② 也可以在待机状态下选择“Keep Warm[保温]”功能进入保温状态。

② 定时功能 | 例：蒸煮定时

- ① 根据食材，加水至相应水位线，将洗净的食材放入蒸笼，并把蒸笼放入内胆；
- ② 合上电饭煲上盖，连接电源，通过“Menu[功能]”键选择“Steam[蒸煮]”功能；
- ③ 按“+”或“-”键调整定时的时间；按“Start/Cancel[启动/取消]”键启动定时功能。
 - “Steam[蒸煮]”功能加水应超过2杯米的对应水位线，但不超过蒸笼
 - 可定时的功能有：Congee[稀饭]，Millet Porridge[小米粥]，Steam[蒸煮]，Soup[煲汤]，Stew[卤煮]，Porridge[香浓粥]
- 定时功能状态下：按“+”键，每按一次增加五分钟
按“-”键，每按一次减少五分钟
长按“+”或“-”按键2秒后，可实现定时时间的快速增加或减少

③ 预约功能 | 例：预约稀饭。

- 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22 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，合上电饭煲上盖；
- ② 连接电源，通过“Menu[功能]”键选择“Congee[稀饭]”功能，按“Timer[预约]”
- ③ 键进入预约状态；接着按“+”或“-”键调整到当前时间多久电饭煲完成烹饪时间；
- ④ 点击“Start/Cancel[启动/取消]”键，进入预约稀饭功能，煮稀饭将会在规定时间内完成。
 - 可预约的功能有：Slow Cook[精煮饭]，Multi Grain[杂粮饭]，Congee[稀饭]，Millet Porridge[小米粥]，Steam[蒸煮]，Soup[煲汤]，Stew[卤煮]，Quick Rice[快煮饭]，Porridge[香浓粥]
 - 预约功能状态下：按“+”键，每按一次增加十分钟
按“-”键，每按一次减少十分钟
长按“+”或“-”按键2秒后，可实现预约时间的快速增加或减少
 - 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。

④ 热饭

- ① 将剩饭倒入内胆，翻动米饭，洒上30~80g饮用水，例如1碗米饭加入约30g饮用水，3碗米饭加入半量杯水约80g，合上电饭煲上盖；
- ② 通过“Menu[功能]”键选择“Reheat[热饭]”功能，按“Start/Cancel[启动/取消]”键进入烹饪状态。

⑤ 杂粮饭

- ① 各种杂粮（如玉米糁，藜麦，糙米，糯米，荞麦）需提前浸泡，建议浸泡时间5-6小时以上；
- ② 将杂粮和米淘洗干净后，混合均匀倒入内胆里；
- ③ 将水加入内胆，加水不能超过对应的水位线，合上电饭煲上盖；
- ④ 通过“Menu[功能]”键选择“Multi Grain[杂粮饭]”功能，按“Start/Cancel[启动/取消]”键进入烹饪状态。

⑥ 煲汤

- ① 洗净原料，放入内胆，将水加入内胆，加水不能超过粥的最高水位线；
- ② 合上电饭煲上盖，通过“Menu[功能]”键选择“Soup[煲汤]”功能，按“Start/Cancel[启动/取消]”键进入烹饪状态。

⑦ 香浓粥/小米粥

- ① 将准备好的食材（或小米/海鲜/糙米/杂粮）淘净，放入内胆；
- ② 加适量水至内胆水位线位置（视米量而定），合上电饭煲上盖；
- ③ 通过“Menu[功能]”键选择“Millet Porridge[小米粥]”或直接点击“Porridge[香浓粥]”功能，按“Start/Cancel[启动/取消]”键进入烹饪状态。

⑧ 卤煮

- ① 将淘干净的食材和调料包放入内胆并搅匀，将水加入内胆；
- ② 加水不能超过粥的最高水位线，合上电饭煲上盖；
- ③ 通过“Menu[功能]”键选择“Stew[卤煮]”功能，按“Start/Cancel[启动/取消]”键进入烹饪状态。

9 Quick Rice[快煮饭]、Slow Cook[精煮饭] 所需的大约时间

功能 \ 米量	两杯米	四杯米	八杯米
Quick Rice[快煮饭]	约35分钟	约40分钟	约45分钟
Slow Cook[精煮饭]	约55分钟	约60分钟	约65分钟

- 本数据来自实验室条件下（室温:23.0℃，额定电压:220V~，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；米指的是未经水泡过的干大米，几杯米是指使用本样机所配的量杯量的米；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。
- 参考时间以4杯米为基础，煮饭过程将调整煮饭结束的剩余参考时间，调整时，剩余参考时间可能会提前或延迟。

维修服务

请委托当地经销商或九阳售后服务网点进行维修和安装

代码	故障原因	处理方法
E0	内部电路出现故障，无法正常工作	拔电后重新上电，仍出现请送当地售后服务部进行维修
E1	电磁电饭煲在工作状态时检测到无锅、锅具材料或尺寸不合适	用户自行放入合适的内锅后按下“取消”后解除报警，若仍出现E1报警，请送当地售后服务部进行维修。
E2	IGBT温度传感器过热或IGBT短、开路	拔电后重新上电，仍出现请送当地售后服务部进行维修。
E3	电网电压过高	电网电压回复正常后可自行恢复。若仍出现报警请送当地售后服务部进行维修。
E4	电网电压过低	电网电压回复正常后可自行恢复。若仍出现报警请送当地售后服务部进行维修。

代码	故障原因	处理方法
E5	顶部温度传感器出现开路故障	拔电后重新上电，仍出现请送当地售后服务部进行维修。
E6	顶部温度传感器出现短路故障	拔电后重新上电，仍出现请送当地售后服务部进行维修。
E7	底部温度传感器温度过高或出现短/开路故障	拔电后重新上电仍出现故障请送当地售后服务部进行维修。
E8	通信故障	拔电后重新上电仍出现故障请送当地售后服务部进行维修。

清洁与保养

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。

- ① 将电饭煲外面清理干净，再打开电饭煲上盖，一只手扶住内盖，另一只手按动内盖按钮，就能取下可拆内盖，然后逆时针方向旋出蒸汽阀帽。
- ② 将内盖和蒸汽阀清洗干净，并用软抹布擦干，扣合安装到位。

声明 本说明书中的数据由九阳研发中心数据库提供。

菜谱	食材	做法
小米杂粮饭	大米 420g 小米 70g 玉米糝 70g 玉米粒 120g 水 896g	1. 大米、小米、玉米糝淘洗干净，倒入内胆中，加水至1456g(米量560g,水896g),再放入玉米粒，盖上盖子； 2. 选择“Multi Grain[杂粮饭]”功能键，按“Start/Cancel[启动/取消]”键开始烹饪； 3. 烹饪结束后，开盖即可食用。(根据所加入米量适量增/减水)
三色藜麦饭	三色藜麦 200g 大米 250g 小米 110g 水 896g	1. 将三色藜麦、大米、小米，淘洗干净，倒入内胆中，加水至1456g(米量560g,水896g),盖上盖子； 2. 选择“Multi Grain[杂粮饭]”功能键，按“Start/Cancel[启动/取消]”键开始烹饪； 3. 烹饪结束后，开盖即可食用。
海鲜粥	明虾 200g 大米 1杯 140g 豌豆粒 50g 胡萝卜 50g 鲜香菇 30g 芹菜粒 2g 水 528g 葱段 6g 姜末 5g 盐 4g 植物油 15g	1. 明虾挑去虾线去头剥壳，虾头备用，虾肉加入2g盐和一点姜片腌制15min； 2. 胡萝卜去皮切丁，鲜香菇洗净切丁，豌豆粒洗净备用； 3. 起锅烧油，油热后放入葱段、虾头，炒出虾油； 4. 大米淘洗干净放入电饭煲内胆中，加水至1420g(大米140g,水1280g),倒入虾油，搅拌均匀，盖上盖子； 5. 选择“Porridge[香浓粥]”功能键，按“Start/Cancel[启动/取消]”键开始烹饪； 6. 当剩余时间显示为“30分钟”时，开盖加入虾仁、豌豆粒、胡萝卜丁、香菇丁、姜末、盐、白胡椒粉搅拌均匀，继续烹饪； 7. 烹饪结束，开盖撒入芹菜粒，搅拌均匀焖几分钟即可食用。

菜谱	食材	做法
三黑粥	黑豆 20g 黑米 45g 黑芝麻 10g 糯米 45g 红芸豆 20g 红枣5颗 冰糖 15g 牛奶 50g 水 650g	1. 黑豆、黑米、糯米、红芸豆提前用水浸泡4-5小时； 2. 将黑豆、黑米、黑芝麻、糯米、红芸豆、红枣洗净倒入内胆中，再放入冰糖、水，盖上盖子； 3. 选择“Millet Porridge[小米粥]”功能键，按“Start/Cancel[启动/取消]”键开始烹饪； 4. 倒计时显示“30min”时，开盖加入牛奶，搅拌均匀，继续烹饪； 5. 烹饪结束后，开盖即可食用。
南瓜糯米饭	老南瓜 250g 糯米 75g 桂花蜜 10g 红枣 2颗 枸杞 1g	1. 糯米提前用水泡3-4个小时； 2. 南瓜去皮切三角状，红枣切丁； 3. 碗中放入南瓜，再填入糯米、红枣，内胆中加300g水，再放入蒸架，把碗放入，盖上盖子； 4. 选择“Steam[蒸煮]”功能键，按“+”、“-”键设置时间为“25min”，按“Start/Cancel[启动/取消]”键开始烹饪； 5. 烹饪结束后，开盖倒扣，淋上桂花蜜，放入枸杞即可食用。
香辣藕片	莲藕 500g 干辣椒 20g 八角 1个 香叶 2片 红花椒 8g 生抽 20g 老抽 10g 蚝油 10g 盐 3g 鸡精 2g 冰糖 20g 白芝麻 2g 水 650g	1. 莲藕削皮切片，干辣椒对半切开； 2. 内胆里放入藕片、干辣椒、八角、香叶、红花椒、生抽、老抽、蚝油、盐、鸡精、冰糖、水，盖上盖子； 3. 选择“Stew[卤煮]”功能键，按“+”、“-”键设置时间为“25min”，按“Start/Cancel[启动/取消]”键开始烹饪； 4. 烹饪结束后，开盖浸卤1-2h,撒上白芝麻即可食用。

菜谱	食材	做法
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 白芝麻 2g	<ol style="list-style-type: none"> 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； 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，盖上盖子； 4. 选择“Steam[蒸煮]”键，按“Start/Cancel[启动/取消]”键开始烹饪； 5. 烹饪完成，开盖搅拌均匀，撒上葱花、白芝麻即可食用。
香浓鸡汤	鸡肉 500g 白玉菇 50g 干香菇 4朵 枸杞 4g 盐 4.5g 鸡精 2g 姜片 10g 水 1200g 葱段 15g	<ol style="list-style-type: none"> 1. 将干香菇提前泡发，白玉菇洗净，小葱洗净切段备用； 2. 鸡肉斩成块，冷水下锅，放点姜片焯出浮沫后，捞出凉水冲洗干净备用； 3. 将鸡肉、白玉菇、干香菇、盐、鸡精、姜片和水一起倒入电饭煲的内胆中，搅拌均匀，合上锅盖； 4. 选择“Soup[煲汤]”功能键，通过按“+”、“-”键设置时间为“90min”，最后按“Start/Cancel[启动/取消]”键开始烹饪； 5. 烹饪结束，开盖搅拌均匀，撒上葱段即可食用。
椰子鸡汤	鸡腿 500g 马蹄 150g 椰子 1个 红枣 4颗 姜片 15g 盐 4g 枸杞 1g 椰子水 300g 水 500g	<ol style="list-style-type: none"> 1. 鸡腿洗净切块，冷水下锅，放入姜片焯水，捞出冲洗干净； 2. 椰子切开，取出果肉备用，在内胆中加入鸡肉块、洗净的马蹄、红枣、椰肉、姜片、盐、水，盖上盖子； 3. 选择“Soup[煲汤]”功能键，按“+”、“-”键设置时间为“60min”，按“Start/Cancel[启动/取消]”键开始烹饪； 4. 烹饪结束后，开盖搅拌均匀，撒上枸杞即可食用。

菜谱	食材	做法
冰糖雪梨银耳汤	雪梨 2个 500g 干银耳 20g 红枣 6颗 30g 枸杞 2g 冰糖 60g 水 1200g	<ol style="list-style-type: none"> 1. 干银耳提前泡发，雪梨削皮切丁； 2. 将泡好的银耳撕碎，内胆里加入银耳、冰糖、红枣、水，盖上盖子； 3. 选择“Soup[煲汤]”功能键，按“+”、“-”键设置时间为“90min”，按“Start/Cancel[启动/取消]”键开始烹饪； 4. 倒计时显示为“30min”时，开盖加入雪梨，搅拌均匀，继续烹饪； 5. 烹饪结束后，开盖搅拌均匀，撒上枸杞即可食用。

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