		九阳	国际	营销BU		STYLEMASTER NO.
型号	:	JRC-4TD01	版本 .1	25/10/2024	初稿输出	
内容	:	说明书设计稿				
设计	:	盛林锋				
研发	:					
日期	:	25/10/2024				
尺寸	:	105mm×140mm				
颜色	:	K100				
工艺	:	70g双胶纸,折页				
包装文件输出需带此版本管理表。 修改内容确认后再次修改增加版本号。					_	

Joyoung

Operating Instructions

IH Electromagnetic Low GI Rice Cooker JRC-4TD01



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

Thank you for purchasing our IH Electromagnetic Low GI 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

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

warnings may lead to accidents or injuries.

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

Prohibited 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.

A 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. 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. 5. Please do not place this product on unstable, moist, high-temperature, smooth, or non-heat-resistant surfaces (such as plastic tablecloths, fabric, or carpets), to avoid the risk of electric shock, fire, or accidents that may cause injury or property

6. 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. 7. 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.

8. If the power cord is damaged, it must be replaced by the manufacturer, maintenance department or a similar professional in order to avoid danger. 9. 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. 10. This product is a Class I appliance, meaning the power outlet must have a properly

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.

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

16. Individuals with pacemakers, hearing aids, or cochlear implants should consult

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 do not immerse the appliance into the water. 21. It is strictly prohibited to lift the inner pot of the product during operation or before cooling to avoid burns.

22. This product is only suitable for use in areas below an altitude of 2000 meters. 23. Please do not cook acidic food (pH<5). Accessories | One piece each

Rice spoon, ladle, measuring cup, steam rack, power cable, user guide

Quick Start Guide

Use the measuring cup to



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

completion time).

ingredients fresh.

ly to the rice quantity.

D Rinse the rice and put into the pot, add water accordingly to the rice quantity

• Preset functions are available for "Low Sugar", "Quick Rice", "Slow Cook", "Multi

Preset time is estimated, longest 24 hours, suggest not to exceed 12 hours to keep

 $^{\circ}$ All kinds of ingredients need to be soaked in advance for more than 4 hours suggest.

② Rinse the ingredients and put it into the pot with beans mixed, add water according-

① Pour the bowl leftover rice into the inner pot and stir it. Add moderate water.

① Rinse the rice and put into the pot, add water accordingly to the rice quantity.

^③ Choose "Low Sugar" menu and press "Start" to enter to the cooking mode.

② Choose "Soup" menu and press "Start" to switch to the cooking mode.

① Rinse the ingredients and cut into pieces, put into pot and adding water should not

② Choose "Reheat" mode and press down "Start" to switch to the cooking mode.

• Under preset function: press "Hour" key, adding one hour for each press/ press

③ Press "Timer" key, then press "Hour" and "Min" key to adjust preset time

② Close the lid, connect power supply and press "Congee" menu

Grain", "Steam", "Soup", "Congee", "Porridge".

③ Choose "Multi Grain" menu, then press "Start" key.

② Put the steam rack in the pot and close lid.

exceed the highest scale of porridge water lever.

"Min" key, adding 10 minutes for each press.

Instructions for use | Note: All functions should not exceed their corresponding naximum water level; do not wash rice with the inner pot. Except for the menu of "Steam", do not put it in the steam rack when

cooking, so as not to affect the food effect. Keep warm function

After cooking, the rice cooker will automatically switch to the heat preservation

② You can manually activate the "Keep Warm" menu 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. 2 Close the lid, connect the power, and choose the "Steam" menu. ③ Press "Hour" or "Min" to adjust working time and then press the "Start" key to

begin the timer function. • When using the "Steam" menu, ensure the water level exceeds the 2-cup mark but

does not surpass the steam rack. • Timer functions are available for "Steam", "Soup", "Porridge".

In timer mode: Press "Hour" key, adding 1 hour for each press

Press "Min" key, adding 5 minutes for each press.

3 Timer function | Example: Preset congee Scenario: It is currently 10 PM, and you want your congee ready by 6 AM the next

① Rinse the prepared ingredients (e.g., millet, brown rice, mixed grains, seafood) and place them into the inner pot. day, meaning the preset time is 8 hours (time difference from now to the desired Add water to the appropriate water level line based on the amount of grains. Close

③ Select the "Porridge" menu and press the "Start" key to enter cooking mode.

Approximate time required for Quick Rice and Low Sugar Rice

Rice amount Menu	Two cups of rice	Three cups of rice	Eight cups of rice
Quick rice	Approx. 35 minutes	Approx. 35 minutes	Approx. 45 minutes
Low Sugar	Approx. 40 minutes	Approx. 50 minutes	/

• This data is obtained under laboratory conditions (room temperature: 23.0°C, rated voltage: 220V~, water volume ratio of 1:1.2 meters, the rice is Fulinmen Short grain, altitude not exceeding 1000m).

Besides, voltage, room temperature, season, water amount and rice variety will

• The time is from the start of cooking to the switch to warm keeping mode. influence the time.

Cleaning and Maintenance

Note: When cleaning, please make sure that the rice cooker is in power off. When removing/placing the inner container, please handle it gently to avoid collision and deformation. Do not scrub the inner bladder with a steel ball or hard object to avoid scratching the inner bladder coating.

 Clean the outside of the rice cooker, lift the top lid, press the inner cover button to remove the removable inner lid with one hand while the other hand holding the

inner cover and counterclockwise screwing up the steam cap. Remove the inner container, clean inside and out with a soft sponge and then dry

with a dry soft cloth. Then clean the inner cover assembly and steam valve and

wipe with a soft cloth, buckle and install in place. Fault Analysis and Troubleshooting

floods, accidents, governmental orders)

5. Charges for Non-Warranty Repairs

for both round-trip shipping costs.

2. Live Chat: Joyoung Malaysia (Shopee/Lazada)

Operation Hours: 9am-6pm (Mon-Fri)

and adapter compatibility.

Network Sdn Bhd)

Closed on Public Holiday

Code Troubleshooting		Solution
E0	Internal circuit malfunction, unable to operate normally	Unplug the appliance, then plug it back in. If the issue persists, please contact the after-sales service department for repair.
E1	No pot detected, or the pot material or size is incompatible while the appliance is in use	Place a suitable inner pot, then press the "Keep Warm/Cancel" key to clear the error. If the E1 error continues, please take the appliance to the after-sales service department for repair.
E2	IGBT temperature sensor overheating or IGBT short circuit/open circuit	Unplug the appliance, then plug it back in. If the error persists, please contact the after-sales service department for repair.
E3	High grid voltage	The error will resolve itself once the grid voltage returns to normal. If the error persists, please contact the after-sales service department for repair.
E4	Low grid voltage	The error will resolve itself once the grid voltage returns to normal. If the error persists, please contact the after-sales service department for

• Failure or damage due to misuse or abuse such as incorrect operation, liquid

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

• If you choose to cancel the repair for non-warranty products, you will be responsible

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

3. Technical Support: Please contact our service centre at 03-8026 6226 (Highpoint Service

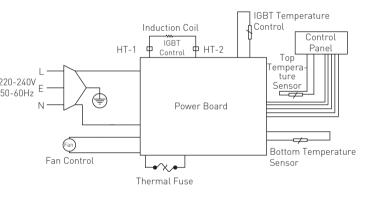
1. General inquiry: Please contact our customer service team: +6010-8801010.

the repair fees, parts costs, and one-way shipping costs if you opt for repair services.

exposure, inappropriate voltage, or transportation damage.

CAUSE OF FAILURE iplug the appliance, then plug i in the top temperature take the appliance to the after-sales service department for repair. Unplug the appliance, then plug it hort circuit malfunction in back in. If the error persists, pleas the top temperature contact the after-sales service department for repair. High temperature or Unplug the appliance, then plug it back in. If the error continues, plea malfunction in the botton take the appliance to the after-sales temperature sensor service department for repair. Unplug the appliance, then plug it back in. If the error persists, pleas contact the after-sales service department for repair.

Electrical Schematic Diagram



he data in the instruction manual are provided by the database of Joyoung R&D

Recipe				
Recipe	Ingredients	Instruction		
Multi- grain Porridge	Brown rice: 28g Glutinous rice: 28g Red rice: 28g Black rice: 28g White rice: 28g Water: 1120g	1.Rinse the brown rice, glutinous rice, red rice, black rice, and white rice thoroughly, then place them in the inner pot of the rice cooker. Add water until it is slightly below the porridge line (about 1120g, with a rice-to-water ratio of 1:7). Stir well and cover the pot. 2.Select the "Porridge" function and set the time to 1h30min, then press the "Start" button to begin cooking. 3.Once cooking is complete, open the lid and enjoy.		
Enoki Mushroom Beef Rolls	Enoki mushrooms: 100g Beef rolls: 10 slices (130g) Black pepper: 0.5g Salt: 2g Soy sauce: 6g Chopped spring onions: 2g	1.Remove the roots from the enokimushrooms, wash them clean, tear them apart, and drain the water. Add 1g of salt and marinate for 10 minutes. 2.Rinse the beef rolls and add black pepper and 1g of salt for marinating for 10 minutes. 3.Squeeze out the excess water from the enokimushrooms, wrap them in the beef rolls tightly, and arrange neatly on a plate. 4.Add 300g of water to the inner pot, place the steaming rack inside, and put the plate on the steaming rack. Cover the pot, select the "Steam" function, set the time to 10 minutes, and press the "Start" button to cook. 5. Once cooking is complete, open the lid,		

drizzle with soy sauce, and sprinkle with

Recipe	Ingredients	Instruction
Braised Delicacies	Chicken wings: 300g Chicken feet: 200g Lotus root: 100g Dried tofu: 150g Quail eggs: 100g Kelp knots: 50g Star anise: 8 pieces Bay leaves: 6 pieces (60g) Dried chili peppers: 10 pieces (150g) Small chili peppers: to taste Rock sugar: to taste Chopped spring onions: to taste Soy sauce: 15g Dark soy sauce: 10g Vinegar: 10g Oyster sauce: 5g Doubanjiang (spicy bean paste): 10g Yellow soybean paste: 10g Salt: 2g	1. Clean the chicken wings and make cut on them, wash the chicken feet an remove the nails, peel and slice the lotus root, and wash the quail eggs, kell knots, and dried tofu for later use. 2. Boil chicken wings, feet, and lotus rook with green onion and ginger. Drain and set aside. 3. Prepare the braising sauce: In a clear bowl, mix soy sauce, dark soy sauce vinegar, oyster sauce, doubanjiang yellow soybean paste, and salt until well combined. 4. In the inner pot, add ginger, chopper spring onions, chicken wings, chicken feet, lotus root slices, quail eggs, kell knots, and dried tofu. Then add the braising sauce, star anise, bay leaves dried chili peppers, rock sugar, small chili peppers into the pot. 5. Close the lid, select the "Soup" function set the time for one and a half hours and then press start. 6. Once cooking is complete, stir well and enjoy.
Old Beijing Pear Soup	Dried white fungus: 15g Snow pear: 1 (350g) Preserved plum: 3 pieces Rock sugar: 45g Goji berries: 5g Red dates: 6 pieces Water: 1200g	1.Soak the dried white fungus in the water until soft. After soaking, rinse and tear it into small pieces. Wash the snown pear, remove the core, and cut it into chunks. 2.Place the white fungus, snown pear preserved plums, rock sugar, gojberries, red dates, and water into the inner pot of the rice cooker. Stir well and close the lid.

Old Beijing Pear Soup		3.Select the "Soup" function, set the default time to 2 hours, and press the "Start" button to cook. 4.Once cooking is complete, open the lid and it's ready to serve.
Steamed Hairy Crab	Hairy crabs: 4 Ginger slices: 10g Green onion sections: 10g	1.Clean the hairy crabs with a brush. 2.Add 300g of water to the inner pot, place a steaming rack inside, and arrange the crabs on the rack with their bellies facing up (this helps to retain the roe). Lay ginger slices over the crabs, close the lid, select the "Steam" function, set the time to 20 minutes, and press "Start" to cook. 3.Prepare the dipping sauce: Finely chop a small amount of ginger and garlic, place them in a small bowl, and mix with an appropriate amount of rice vinegar, soy sauce, and sesame oil to make a dipping sauce. 4.Once cooking is complete, serve the steamed hairy crabs with the dipping sauce.
Garlic Vermicelli Steamed Shrimp	Fresh shrimp: 12 Vermicelli: 60g Minced garlic: 30g Small chili peppers: 10g Soy sauce: 15g Oyster sauce: 10g Salt: 2g Sugar: 2g Vegetable oil: 20g Steamed fish soy sauce: 10g Chopped spring onions: 2g Water for the inner pot: 300g	1.Clean the shrimp and remove the vein, keeping the head and tail intact. Soak the vermicelli in warm water until soft. Wash and finely chop the small chili peppers. 2.In a small bowl, mix minced garlic, chopped chili peppers, oyster sauce, sugar, soy sauce, and salt, and mix well to create the marinade. 3.Heat an appropriate amount of vegetable oil in a frying pan, and once hot, drizzle it over the prepared marinade and stir well. 4.Add 300g of water to the inner pot, place the steaming rack inside, and lay the

Recipe	Ingredients	Instruction
Garlic Vermicelli Steamed Shrimp		vermicelli on a plate. Arrange the shrin on top, pour the marinade into the sli of the shrimp's back, then place the plate on the steaming rack. Close the steam of the steam
Braised Pumpkin Mushroom Chicken Rice	Chicken legs: 2 (300g) Pumpkin: 250g Dried shiitake mushrooms: 12 pieces Rice: 528g Ginger: 4 slices Vegetable oil: 25g Cornstarch: 3g Sesame oil: 1g Soy sauce: 6g Salt: 4g Oyster sauce: 20g Chicken essence: 2g Light soy sauce: 8g Chopped spring onions: 2g Water: 528g	1.Debone the chicken legs and cut the into small pieces. Marinate with a pinc of salt, corn starch, soy sauce, ar sesame oil for about 10 minutes. 2.Peel and wash the pumpkin, then cut into cubes. Soak the dried shiital mushrooms in water, wash them, ar cut them into cubes. 3.Heat a pan and stir-fry the ginger slice until fragrant. Add the marinate chicken pieces and stir-fry until the change color. Then add the shiital mushroom cubes and pumpkin cube continuing to stir-fry for another minutes. Finally, add salt, oyster sauc chicken essence, and light soy sauc chicken essence, and light soy sauc mixing well before turning off the head 4.Rinse 420g (3 cups) of rice and place the rice cooker's inner pot. Add water just below the 3-mark line for rice (420 rice, 528g water). Add the stir-frie mixture, mix lightly, and close the lid. 5.Select the "Slow cook" function ar press the "Start" button to cook. 6.Once cooking is complete, open the lisprinkle with chopped spring onion and mix well before serving.

delivery date is later than the purchasing date). Warranty Coverage:

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

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.

- 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,

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 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

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。

○ 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。 ❶ 6.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、

7.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。 8.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。 9. 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

10.本产品为|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、不适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 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 16.装有心脏起搏器的人生或助听器、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.器具不得浸入水中或淋水。 21.产品在工作中或冷却前,严禁端提内胆,以免烫伤。 22.本产品仅限于海拔2000米以下地区使用。

饭勺、汤勺、量杯、蒸笼、电源线、说明书

菜谱 食材

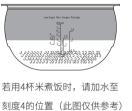
装箱附属品I各一个

23.请勿烹饪酸性食品 (pH<5)。

烹饪准备|接通电源

1 量米,使用附带的量杯





使用说明 | 所有功能请勿超过其对应的最高水位线;请勿用内胆淘米。除了 'Steam[原味蒸]"功能外,其他功能烹饪时千万不要放入蒸笼,以免影

●烹饪结束后电饭煲自动进入保温状态,也可以在待机状态下按一下"Keep Warm[保 温]"键进入保温状态。

②定时功能丨例: Steam[原味蒸]定时 ① 把蒸煮的食材准备好。根据食材,加水至相应水位线,将洗干净的食材放入蒸笼,并 ②连接电源,直接点击"Steam[原味蒸]"键选择Steam[原味蒸]功能;

③ 点击 "Hour[调时]"或 "Min[调分]" 键调整定时的时间; ④ 按 "Start[开始]"键,启动定时功能; ● "Steam[原味蒸]"功能加水应超过2杯米的对应刻度线,但不超过蒸笼。 ● 可定时的功能有: "Steam[原味蒸]", "Soup[营养汤]", "Porridge[煮粥]"

按"Min[调分]"键,每按一次增加五分钟 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(预约时间为当前时间到烹饪完成的时间差)

● 定时功能状态下:按 "Hour[调时]"键,每按一次增加一个小时

①把淘干净的米放入内胆,根据米量,加水至相应水位线,

I	
	② 连接电源,直接点击 "Congee[稀饭]"键,选择稀饭功能;
ı	② 上 士 "Tipe or [3万/4]" 5/4

到当前时间多久饭煲完成烹饪时间; ④点击"Start[开始]"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: "Low Sugar[低糖饭]", "Quick Rice[快煮饭]", "Slow Cook[柴火

● 饭]", "Multi Grain[五谷饭]", "Steam[原味蒸]", "Soup[营养汤]", "Congee[稀饭]", "Porridge[煮粥]"。 ● 预约功能状态下:按 "Hour[调时]"键,每按一次增加一个小时按 "Min[调分]" 键, 每按一次增加十分钟。

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。 ◆ Multi Grain[五谷饭] ①各种豆均需提前浸泡,建议浸泡时间4小时以上。 ② 各种米淘洗干净后,豆米搅拌在一起,倒入内胆里。

③ 将水加入内胆,加水不能超过对应的水位线。 ④ 选择 "Multi Grain[五谷饭]"功能,按 "Start[开始]"键进入烹饪状态。 **5** Reheat[热饭] ① 将剩饭倒入内胆,翻动米饭。洒上适量的饮用水。

②选择"Reheat[热饭]"功能,按"Start[开始]"键进入烹饪状态。 **⑥**Low Sugar[低糖饭] ① 将准备好的食材淘净,放入内胆,加适量水至内胆刻度线位置(视米量而定)。 ② 然后将蒸笼放入内胆。

③ 合上电饭煲上盖,直接点击 "Low Sugar[低糖饭]"键,选择低糖饭功能;按 "Start[开始]"键进入烹饪状态。 ① 洗净原料,切成块,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,直接点击 "Soup[营养汤]" 功能,按 "Start[开始]" 键进入烹饪状

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。

❸ 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)。

¶ Quick rice[快煮饭]、Low Sugar[低糖饭]所需的大约时间

米量 功能	两杯米	三杯米	八杯米
Quick rice[快煮饭]	约35分钟	约35分钟	约45分钟
Low Sugar[低糖饭]	约40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: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。 ● 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

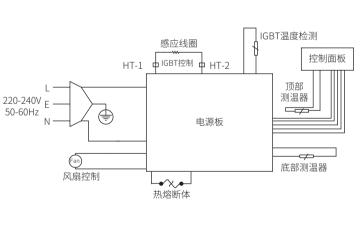
注意:清洁时请确定电饭煲处于断电状态,取/放内胆时请轻拿轻放,避免碰 撞变形;请勿用钢丝球或者硬物擦洗内胆,以免刮伤内胆涂层。

● 将饭煲外面清理干净,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,可取下内盖,然后逆时针旋出蒸汽阀帽。

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。再将内盖组 件、蒸汽阀清洗干净,并用软抹布擦干,扣合安装到位。

代码	故障原因	处理方法
E0	内部电路出现故障,无法正	拔电后重新上电,请联系当地售后服
EU	常工作	务部维修。
	电磁饭煲在工作状态时检测	用户自行放入合适的内锅后按下"保
E1	到无锅、锅具材料或尺寸不	温/取消"后解除报警,若仍出现E1报
	合适	警,请送当地售后服务部维修。
F2	IGBT温度传感器过热或	拔电后重新上电,仍出现请送当地售
LZ	IGBT短、开路	后服务部维修。
		电网电压回复正常后可自行恢复。
E3	电网电压过高	若仍出现报警请送当地售后服务部
		维修。
E4		电网电压回复正常后可自行恢复。
	电网电压过低	若仍出现报警请送当地售后服务部
		维修。
E5	顶部温度传感器出现开路故	拔电后重新上电,仍出现请送当地售
EJ	障	后服务部维修。
E6 5	顶部温度传感器出现短路故	拔电后重新上电,仍出现请送当地售
	障	后服务部维修。
底部温度传感器温度过高或		拔电后重新上电仍出现故障请送当地
LI	出现短/开路故障	售后服务部维修。
F8	诵信故障	拔电后重新上电仍出现故障请送当地
EO	但山水洋	售后服务部维修。

电气原理图





本说明书中的数据由九阳研发中心数据库提供。

菜谱 食材

路或火灾等危险。

五谷粥	糙米 28g 糯米 28g 红米 28g 黑米 28g 大米 28g 水 1120g	1. 将糙米、糯米、红米、黑米、大米淘洗干净放入 电饭煲的内胆中,加水至略低于煮粥1刻度线(约1120g水,米水比1:7)搅拌均匀,合上锅盖; 2. 选择"Porridge[煮粥]"功能键,设置时间为 1h30min,按"Start[开始]"键烹饪; 3. 烹饪结束,即可开盖食用。
金针菇肥牛卷	金针菇 100g 肥牛卷 10片 130g 黑胡椒粉 0.5g 盐 2g 生抽 6g 葱花 2g	1. 金针菇去根洗净撕开,沥干水分,加入1g的盐腌 10min; 2. 将肥牛卷洗净,加入黑胡椒粉、1g盐腌制10min; 3. 金针菇挤干水分,裹入肥牛卷中,卷紧,整齐摆 放入盘子中; 4. 锅内胆中加入300g清水,放入蒸架,将盘子放在 蒸架上,合上锅盖,选择"Steam[原味蒸]"功能 键,设置时间为10min,按"Start[开始]"键烹饪; 5. 烹饪结束后,开盖淋上生抽、撒上葱花即可食 用。
电饭煲卤味	鸡翅 300g 鸡瓜 200g 藕 100g 豆腐 100g 豆腐 100g 容 100g 将 8 个 6 片 6 0g 干辣椒 适量 一 冰糖 透 适量	1. 将鸡翅洗净划刀,鸡爪洗净去指甲,藕去皮切片,鹤鹑蛋、海带结、豆干等洗净备用; 2. 开水下锅加入葱段、生姜和焯水,结束后洗净捞出备用; 3. 调制卤汁:取一干净碗中加入生抽、老抽、醋、耗油10克、豆瓣酱,黄豆酱、盐搅拌均匀; 4. 在内胆中加入生姜、葱段、鸡翅、鸡爪、藕片、鹤鹑蛋、海带结、豆干,再加入卤汁、八角、香叶、

豆瓣酱 10g 黄豆酱 10g

干辣椒、冰糖、小米辣;

. 合上盖子选择"Soup[营养汤]"功能键,设置时 间为一个半小时,再点击"Start[开始]";

6. 烹饪结束后翻拌均匀即可享受美食。

米坦	艮 [7]	IX/云
老北京小吊梨汤	干银耳 15g 雪梨 1个 350g 话梅 3颗 冰糖 45g 枸杞 5g 红枣 6颗 水 1200g	1. 干银耳提前用清水浸泡,洗净后撕小碎,雪梨洗净去核切块; 2. 将银耳、雪梨、话梅、冰糖、枸杞、红枣和水一起倒入电饭煲的内胆中,搅拌均匀,合上锅盖; 3. 选择"Soup[营养汤]"功能键,默认2小时,按"Start[开始]"键烹饪; 4. 烹饪结束,开盖即可食用。
清蒸大闸蟹	大闸蟹 4只 姜片 10g 葱段 10g	1. 大闸蟹用刷子刷洗干净; 2. 锅内胆中加入300g清水,放入蒸架安装好,再放入大闸蟹,蟹腹部朝上(腹部朝上可以避免蟹黄流失),上面铺上姜片,合上锅盖,选择"Steam[原味蒸]"功能键,设置时间为20min,按"Start[开始]"键烹饪; 3. 准备蘸料:将少许生姜切碎,大蒜切末,放入小碗中,加入适量香醋、生抽、香油混合均匀成蘸料备用; 4. 烹饪结束,蒸熟的大闸蟹蘸料汁即可食用。
蒜蓉粉丝蒸虾	明虾 12只 龙口粉丝 60g 蒜蓉 30g 小米辣椒 10g 生抽 15g 蚝油 10g 盐 2g 白砂糖 2g 白砂糖 2g 植物油 20g 蒸乾 2g 内胆水 300g	1. 新鲜的明虾洗干净, 开背去掉虾线保留头和尾, 龙口粉丝用温水泡软; 小米辣椒洗净剁碎; 2. 准备一个小碗, 加入蒜蓉、小米辣椒碎、蚝油、白 砂糖、生抽、盐搅拌均匀,调成料汁; 3. 准备一个炒锅, 倒入适量的植物油, 油热后淋在 调的料汁中, 搅拌均匀; 4. 锅内胆中加入300g清水, 放入蒸架, 准备一个盘 子将粉丝铺在盘子上, 上面摆放好明虾, 再将调 好的料汁倒入划开的虾背中, 把盘子放在蒸架 里, 合上锅盖, 选择"Steam[原味蒸]"功能键, 设 置时间为10min,按"Start[开始]"键烹饪; 5. 烹饪结束后, 开盖淋上蒸鱼豉油, 撒上葱花即可 食用。
蒜蓉粉丝蒸虾	蚝油 10g盐 2g白砂糖 2g植物油 20g蒸鱼豉油 10g葱花 2g	4. 锅内胆中加入300g清水,放入蒸架,准备一个盘子将粉丝铺在盘子上,上面摆放好明虾,再将调好的料汁倒入划开的虾背中,把盘子放在蒸架里,合上锅盖,选择"Steam[原味蒸]"功能键,设置时间为10min,按"Start[开始]"键烹饪;5. 烹饪结束后,开盖淋上蒸鱼豉油,撒上葱花即可

菜谱 食材 做法 1. 鸡腿剔骨, 切小块, 用少许盐、玉米淀粉、酱油、 南瓜 250g 香油抓匀,腌制10min左右; 干香菇 12朵 2. 南瓜去皮洗净切丁,干香菇提前浸泡洗净切丁; 大米 528g 3. 起锅烧热, 先下姜片煽炒至香味, 接着下入腌制 生姜 4片 好的鸡腿肉继续翻炒至变色,再依次放入干香 植物油 25g 菇丁和南瓜丁,继续翻炒3min后,加入盐、蚝油 玉米淀粉 3g 南瓜香菇鸡腿 、鸡精和生抽,炒匀即可关火; 香油 1g 焖饭 4.420g(3杯)大米淘洗干净放入电饭煲内胆中,加 酱油 6g 水至略低于米饭3刻度线(米420g,水528g,米水 盐 4g 体积比1:1.1),倒入炒好的鸡腿香菇南瓜,搅拌几 蚝油 20g 下,合上锅盖; 鸡精 2g 5. 选择"Slow cook[柴火饭]"功能键,按"Start[开 生抽 8g 始]"键烹饪; 葱花 2g 6. 烹饪结束,开盖撒上葱花搅拌均匀即可食用。 水 528g

保修条款

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

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

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。

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。

● 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:

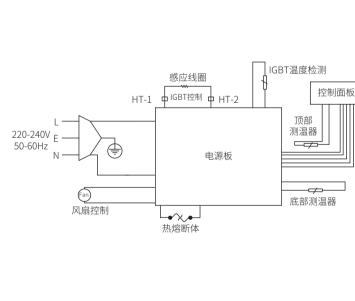
● 九阳马来西亚服务团队在收到客户寄回的有缺陷产品后,会对产品进行检查,以

发票。如交货日期晚于购买日期,则以交货日期为准。 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

● 附件或消耗品不享有保修。 4. 保修期内的付费维修服务:

● 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。

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。 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 营业时间:周一至周五,上午9点至下午6点 公共假期休息



Joyoung

Operating Instructions

IH Electromagnetic Low GI Rice Cooker JRC-4TD01



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

Introduction

Thank you for purchasing our IH Electromagnetic Low GI 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.

O Prohibited





- 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.
- 1. A 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. Please do not place the rice cooker directly on or near fire or heat sources, as this
 - 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.
 - 5. Please do not place this product on unstable, moist, high-temperature, smooth, or non-heat-resistant surfaces (such as plastic tablecloths, fabric, or carpets), to avoid the risk of electric shock, fire, or accidents that may cause injury or property damage.
- 6. 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.
 - 7. 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.

- 8. If the power cord is damaged, it must be replaced by the manufacturer, maintenance department or a similar professional in order to avoid danger.9. Before use, ensure the power cord is securely connected to the socket. A poor
- 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.
- 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
- 14. Please do not move the product during operation.

shock and damage from device aging.

- 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 uppacking places put the plactic had into the trash cap imprediately to
- 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 do not immerse the appliance into the water.
- 21. It is strictly prohibited to lift the inner pot of the product during operation or before cooling to avoid burns.
- 22. This product is only suitable for use in areas below an altitude of 2000 meters.
- 23. Please do not cook acidic food (pH<5).
 - Accessories | One piece each Rice spoon, ladle, measuring cup, steam rack, power cable, user quide

Quick Start Guide

Use the measuring cup to measure the rice.

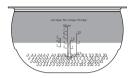
Correct



Wrong



2 Add water



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

Instructions for use Note: All functions should not exceed their corresponding maximum water level; do not wash rice with the inner pot. Except for the menu of "Steam", do not put it in the steam rack when cooking, so as not to affect the food effect.

- Keep warm function
- After cooking, the rice cooker will automatically switch to the heat preservation state:
- ② You can manually activate the "Keep Warm" menu from standby mode.
- 2 Timer function | Example: Steam timer
- ① 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.
- ② Close the lid, connect the power, and choose the "Steam" menu.
- Press "Hour" or "Min" to adjust working time and then press the "Start" key to begin the timer function.
- When using the "Steam" menu, ensure the water level exceeds the 2-cup mark but does not surpass the steam rack.
- Timer functions are available for "Steam", "Soup", "Porridge".
- In timer mode:

Press "Hour" key, adding 1 hour for each press Press "Min" key, adding 5 minutes for each press.

- 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).
- Rinse the rice and put into the pot, add water accordingly to the rice quantity
 Close the lid, connect power supply and press "Congee" menu
- Press "Timer" key, then press "Hour" and "Min" key to adjust preset time
- Press "Start" key
 Preset functions are available for "Low Sugar", "Quick Rice", "Slow Cook", "Multi Grain", "Steam", "Soup", "Congee", "Porridge".
- Under preset function: press "Hour" key, adding one hour for each press/ press "Min" key, adding 10 minutes for each press.
- Preset time is estimated, longest 24 hours, suggest not to exceed 12 hours to keep ingredients fresh.
- Multi Grain
- ① All kinds of ingredients need to be soaked in advance for more than 4 hours suggest.
- ② Rinse the ingredients and put it into the pot with beans mixed, add water accordingly to the rice quantity.
- $\ ^{\ }$ Choose "Multi Grain" menu, then press "Start" key.
- 6 Reheat
- $\, \, \mathbb{O} \,$ Pour the bowl leftover rice into the inner pot and stir it. Add moderate water.
- ② Choose "Reheat" mode and press down "Start" to switch to the cooking mode.
- 6 Low Sugar
- $\ensuremath{\mathbb{O}}$ Rinse the rice and put into the pot, add water accordingly to the rice quantity.
- $\ensuremath{\text{@}}$ Put the steam rack in the pot and close lid.
- 3 Choose "Low Sugar" menu and press "Start" to enter to the cooking mode.
- Soup
- Rinse the ingredients and cut into pieces, put into pot and adding water should not exceed the highest scale of porridge water lever.
- ② Choose "Soup" menu and press "Start" to switch to the cooking mode.

- 8 Porridge
- ® Rinse the prepared ingredients (e.g., millet, brown rice, mixed grains, seafood) and place them into the inner pot.
- $\ensuremath{@}$ Add water to the appropriate water level line based on the amount of grains. Close the lid.
- $\ ^{\textcircled{3}}$ Select the "Porridge" menu and press the "Start" key to enter cooking mode.
- Approximate time required for Quick Rice and Low Sugar Rice

Rice amount Two cups of rice		Three cups of rice	Eight cups of rice
Quick rice	Approx. 35 minutes	Approx. 35 minutes	Approx. 45 minutes
Low Sugar Approx. 40 minutes		Approx. 50 minutes	/

- This data is obtained under laboratory conditions (room temperature: 23.0°C, rated voltage: 220V~, water volume ratio of 1:1.2 meters, the rice is Fulinmen Short grain, altitude not exceeding 1000m).
- The time is from the start of cooking to the switch to warm keeping mode.
 Besides, voltage, room temperature, season, water amount and rice variety will influence the time.

Cleaning and Maintenance

Note: When cleaning, please make sure that the rice cooker is in power off. When removing/placing the inner container, please handle it gently to avoid collision and deformation. Do not scrub the inner bladder with a steel ball or hard object to avoid scratching the inner bladder coating.

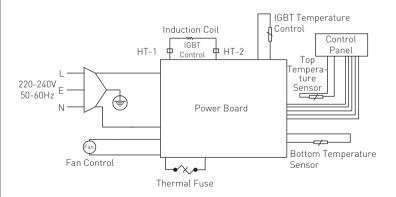
- Clean the outside of the rice cooker, lift the top lid, press the inner cover button to remove the removable inner lid with one hand while the other hand holding the inner cover and counterclockwise screwing up the steam cap.
- Remove the inner container, clean inside and out with a soft sponge and then dry with a dry soft cloth. Then clean the inner cover assembly and steam valve and wipe with a soft cloth, buckle and install in place.

Fault Analysis and Troubleshooting

Code	Troubleshooting	Solution
E0	Internal circuit malfunction, unable to operate normally	Unplug the appliance, then plug it back in. If the issue persists, please contact the after-sales service department for repair.
E1	No pot detected, or the pot material or size is incompatible while the appliance is in use	Place a suitable inner pot, then press the "Keep Warm/Cancel" key to clear the error. If the E1 error continues, please take the appliance to the after-sales service department for repair.
E2	IGBT temperature sensor overheating or IGBT short circuit/open circuit	Unplug the appliance, then plug it back in. If the error persists, please contact the after-sales service department for repair.
E3	High grid voltage	The error will resolve itself once the grid voltage returns to normal. If the error persists, please contact the after-sales service department for repair.
E4 Low grid voltage		The error will resolve itself once the grid voltage returns to normal. If the error persists, please contact the after-sales service department for repair.

CODE	CAUSE OF FAILURE	TREATMENT
E5	Open circuit malfunction in the top temperature sensor	Unplug the appliance, then plug it back in. If the error continues, please take the appliance to the after-sales service department for repair.
E6	Short circuit malfunction in the top temperature sensor	Unplug the appliance, then plug it back in. If the error persists, please contact the after-sales service department for repair.
E7	High temperature or short/open circuit malfunction in the bottom temperature sensor	Unplug the appliance, then plug it back in. If the error continues, please take the appliance to the after-sales service department for repair.
E8	Communication fault	Unplug the appliance, then plug it back in. If the error persists, please contact the after-sales service department for repair.

Electrical Schematic Diagram



Statement

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

Recipe

Recipe	Ingredients	Instruction
Multi- grain Porridge	Brown rice: 28g Glutinous rice: 28g Red rice: 28g Black rice: 28g White rice: 28g Water: 1120g	1.Rinse the brown rice, glutinous rice, red rice, black rice, and white rice thoroughly, then place them in the inner pot of the rice cooker. Add water until it is slightly below the porridge line (about 1120g, with a rice-to-water ratio of 1:7). Stir well and cover the pot. 2.Select the "Porridge" function and set the time to 1h30min, then press the "Start" button to begin cooking. 3.Once cooking is complete, open the lid and enjoy.
Enoki Mushroom Beef Rolls	Enoki mushrooms: 100g Beef rolls: 10 slices (130g) Black pepper: 0.5g Salt: 2g Soy sauce: 6g Chopped spring onions: 2g	1.Remove the roots from the enoki mushrooms, wash them clean, tear them apart, and drain the water. Add 1g of salt and marinate for 10 minutes. 2.Rinse the beef rolls and add black pepper and 1g of salt for marinating for 10 minutes. 3.Squeeze out the excess water from the enoki mushrooms, wrap them in the beef rolls tightly, and arrange neatly on a plate. 4.Add 300g of water to the inner pot, place the steaming rack inside, and put the plate on the steaming rack. Cover the pot, select the "Steam" function, set the time to 10 minutes, and press the "Start" button to cook. 5. Once cooking is complete, open the lid, drizzle with soy sauce, and sprinkle with chopped spring onions before serving.

Recipe	Ingredients	Instruction
Braised Delicacies	Chicken wings: 300g Chicken feet: 200g Lotus root: 100g Dried tofu: 150g Quail eggs: 100g Kelp knots: 50g Star anise: 8 pieces Bay leaves: 6 pieces (60g) Dried chili peppers: 10 pieces (150g) Small chili peppers: to taste Rock sugar: to taste Chopped spring onions: to taste Soy sauce: 15g Dark soy sauce: 10g Vinegar: 10g Oyster sauce: 5g Doubanjiang (spicy bean paste): 10g Yellow soybean paste: 10g Salt: 2g	1.Clean the chicken wings and make cuts on them, wash the chicken feet and remove the nails, peel and slice the lotus root, and wash the quail eggs, kelp knots, and dried tofu for later use. 2.Boil chicken wings, feet, and lotus root with green onion and ginger. Drain and set aside. 3.Prepare the braising sauce: In a clean bowl, mix soy sauce, dark soy sauce, vinegar, oyster sauce, doubanjiang, yellow soybean paste, and salt until well combined. 4.In the inner pot, add ginger, chopped spring onions, chicken wings, chicken feet, lotus root slices, quail eggs, kelp knots, and dried tofu. Then add the braising sauce, star anise, bay leaves, dried chili peppers, rock sugar, small chili peppers into the pot. 5.Close the lid, select the "Soup" function, set the time for one and a half hours, and then press start. 6.Once cooking is complete, stir well and enjoy.
Old Beijing Pear Soup	Dried white fungus: 15g Snow pear: 1 (350g) Preserved plum: 3 pieces Rock sugar: 45g Goji berries: 5g Red dates: 6 pieces Water: 1200g	1. Soak the dried white fungus in the water until soft. After soaking, rinse and tear it into small pieces. Wash the snow pear, remove the core, and cut it into chunks. 2. Place the white fungus, snow pear, preserved plums, rock sugar, goji berries, red dates, and water into the inner pot of the rice cooker. Stir well and close the lid.

Recipe	Ingredients	Instruction
Old Beijing Pear Soup		3.Select the "Soup" function, set the default time to 2 hours, and press the "Start" button to cook. 4.Once cooking is complete, open the lid and it's ready to serve.
Steamed Hairy Crab	Hairy crabs: 4 Ginger slices: 10g Green onion sections: 10g	1.Clean the hairy crabs with a brush. 2.Add 300g of water to the inner pot, place a steaming rack inside, and arrange the crabs on the rack with their bellies facing up (this helps to retain the roe). Lay ginger slices over the crabs, close the lid, select the "Steam" function, set the time to 20 minutes, and press "Start" to cook. 3.Prepare the dipping sauce: Finely chop a small amount of ginger and garlic, place them in a small bowl, and mix with an appropriate amount of rice vinegar, soy sauce, and sesame oil to make a dipping sauce. 4.Once cooking is complete, serve the steamed hairy crabs with the dipping sauce.
Garlic Vermicelli Steamed Shrimp	Fresh shrimp: 12 Vermicelli: 60g Minced garlic: 30g Small chili peppers: 10g Soy sauce: 15g Oyster sauce: 10g Salt: 2g Sugar: 2g Vegetable oil: 20g Steamed fish soy sauce: 10g Chopped spring onions: 2g Water for the inner pot: 300g	1. Clean the shrimp and remove the vein, keeping the head and tail intact. Soak the vermicelli in warm water until soft. Wash and finely chop the small chili peppers. 2. In a small bowl, mix minced garlic, chopped chili peppers, oyster sauce, sugar, soy sauce, and salt, and mix well to create the marinade. 3. Heat an appropriate amount of vegetable oil in a frying pan, and once hot, drizzle it over the prepared marinade and stir well. 4. Add 300g of water to the inner pot, place the steaming rack inside, and lay the

Recipe	Ingredients	Instruction
Garlic Vermicelli Steamed Shrimp		vermicelli on a plate. Arrange the shrimp on top, pour the marinade into the slits of the shrimp's back, then place the plate on the steaming rack. Close the lid, select the "Steam" function, set the time for 10 minutes, and press the "Start" button to cook. 5.Once cooking is complete, open the lid, drizzle with steamed fish soy sauce, sprinkle with chopped spring onions, and serve.
Braised Pumpkin Mushroom Chicken Rice	Chicken legs: 2 (300g) Pumpkin: 250g Dried shiitake mushrooms: 12 pieces Rice: 528g Ginger: 4 slices Vegetable oil: 25g Cornstarch: 3g Sesame oil: 1g Soy sauce: 6g Salt: 4g Oyster sauce: 20g Chicken essence: 2g Light soy sauce: 8g Chopped spring onions: 2g Water: 528g	1.Debone the chicken legs and cut them into small pieces. Marinate with a pinch of salt, corn starch, soy sauce, and sesame oil for about 10 minutes. 2.Peel and wash the pumpkin, then cut it into cubes. Soak the dried shiitake mushrooms in water, wash them, and cut them into cubes. 3.Heat a pan and stir-fry the ginger slices until fragrant. Add the marinated chicken pieces and stir-fry until they change color. Then add the shiitake mushroom cubes and pumpkin cubes, continuing to stir-fry for another 3 minutes. Finally, add salt, oyster sauce, chicken essence, and light soy sauce, mixing well before turning off the heat. 4.Rinse 420g (3 cups) of rice and place in the rice cooker's inner pot. Add water to just below the 3-mark line for rice (420g rice, 528g water). Add the stir-fried mixture, mix lightly, and close the lid. 5.Select the "Slow cook" function and press the "Start" button to cook. 6.Once cooking is complete, open the lid, sprinkle with chopped spring onions, and mix 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 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 Bhdl

Operation Hours: 9am-6pm (Mon-Fri)

Closed on Public Holiday

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:

- 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

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
- ❶ 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。
 - 7.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。
 - 8.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。
 - 9. 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。
 - 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、不适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生或助听器、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, 触申或受伤。
- 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.器具不得浸入水中或淋水。
- 21.产品在工作中或冷却前,严禁端提内胆,以免烫伤。
- 22.本产品仅限干海拔2000米以下地区使用。
- 23.请勿烹饪酸性食品(pH<5)。

装箱附属品I各一个

饭勺、汤勺、量杯、蒸笼、电源线、说明书

烹饪准备|接通电源

■ 量米, 使用附带的量杯

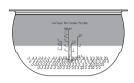
正确的例子



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;请勿用内胆淘米。除了 "Steam[原味蒸]"功能外,其他功能烹饪时千万不要放入蒸笼,以免影响食物效果。

- 1 保温功能
- ●烹饪结束后电饭煲自动进入保温状态,也可以在待机状态下按一下"Keep Warm[保温]"键进入保温状态。
- ②定时功能 | 例: Steam[原味蒸]定时
- ① 把蒸煮的食材准备好。根据食材,加水至相应水位线,将洗干净的食材放入蒸笼,并把蒸笼放入内胆;
- ②连接电源,直接点击"Steam[原味蒸]"键选择Steam[原味蒸]功能;
- ③点击 "Hour[调时]"或 "Min[调分]"键调整定时的时间;
- ④按"Start[开始]"键,启动定时功能;
- "Steam[原味蒸]"功能加水应超过2杯米的对应刻度线,但不超过蒸笼。
- 可定时的功能有: "Steam[原味蒸]", "Soup[营养汤]", "Porridge[煮粥]"
- 定时功能状态下:按 "Hour[调时]"键,每按一次增加一个小时按 "Min[调分]"键,每按一次增加五分钟
- ●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,直接点击 "Congee[稀饭]"键,选择稀饭功能;
- ③ 点击 "Timer[预约]"键,进入预约状态,再按 "Hour[调时]"或 "Min[调分]"键调整 到当前时间多久饭煲完成烹饪时间:
- ④点击"Start[开始]"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: "Low Sugar[低糖饭]", "Quick Rice[快煮饭]", "Slow Cook[柴火
 饭|", "Multi Grain[五谷饭]", "Steam[原味蒸]", "Soup[营养汤]", "Congee[稀饭
 -]","Porridge[煮粥]"。
- 预约功能状态下:按 "Hour[调时]"键,每按一次增加一个小时按 "Min[调分]"键,每按一次增加十分钟。 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。
- ▲ Multi Grain[五谷饭]
- ① 各种豆均需提前浸泡,建议浸泡时间4小时以上。
- ② 各种米淘洗干净后,豆米搅拌在一起,倒入内胆里。
- ③ 将水加入内胆,加水不能超过对应的水位线。
- ④选择 "Multi Grain[五谷饭]"功能,按 "Start[开始]"键进入烹饪状态。
- **⑤** Reheat[热饭]
- ① 将剩饭倒入内胆,翻动米饭。洒上适量的饮用水。
- ②选择"Reheat[热饭]"功能,按"Start[开始]"键进入烹饪状态。
- **6** Low Sugar[低糖饭]
- ① 将准备好的食材淘净,放入内胆,加适量水至内胆刻度线位置(视米量而定)。
- ② 然后将蒸笼放入内胆。
- ③ 合上电饭煲上盖,直接点击"Low Sugar[低糖饭]"键,选择低糖饭功能;按"Start[开始]"键进入烹饪状态。
- Soup[营养汤]
- ① 洗净原料,切成块,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,直接点击 "Soup[营养汤]"功能,按 "Start[开始]" 键进入烹饪状态。
- 8 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。
- 9 Quick rice[快煮饭]、Low Sugar[低糖饭]所需的大约时间

功能 米量 两杯米		三杯米	八杯米
Quick rice[快煮饭]	约35分钟	约35分钟	约45分钟
Low Sugar[低糖饭]	约40分钟	约50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。
- 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。

安装清洗

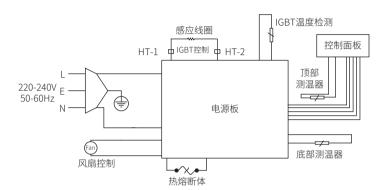
注意:清洁时请确定电饭煲处于断电状态,取/放内胆时请轻拿轻放,避免碰撞变形;请勿用钢丝球或者硬物擦洗内胆,以免刮伤内胆涂层。

- 将饭煲外面清理干净,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,可取下内盖,然后逆时针旋出蒸汽阀帽。
- 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。再将内盖组件、蒸汽阀清洗干净,并用软抹布擦干,扣合安装到位。

维修服务

代码	故障原因	处理方法
F0	内部电路出现故障,无法正	拔电后重新上电,请联系当地售后服
EU	常工作	务部维修。
	电磁饭煲在工作状态时检测	用户自行放入合适的内锅后按下"保
E1	到无锅、锅具材料或尺寸不	温/取消"后解除报警,若仍出现E1报
	合适	警,请送当地售后服务部维修。
F2	IGBT温度传感器过热或	拔电后重新上电,仍出现请送当地售
LZ	IGBT短、开路	后服务部维修。
		电网电压回复正常后可自行恢复。
E3	电网电压过高	若仍出现报警请送当地售后服务部
		维修。
		电网电压回复正常后可自行恢复。
E4	电网电压过低	若仍出现报警请送当地售后服务部
		维修。
F5	顶部温度传感器出现开路故	拔电后重新上电,仍出现请送当地售
LJ	障	后服务部维修。
F6	顶部温度传感器出现短路故	拔电后重新上电,仍出现请送当地售
E0	障	后服务部维修。
F7	底部温度传感器温度过高或	拔电后重新上电仍出现故障请送当地
	出现短/开路故障	售后服务部维修。
F8	诵信故障	拔电后重新上电仍出现故障请送当地
Eδ		售后服务部维修。

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。

菜谱	食材	做法
五谷粥	糙米 28g 糯米 28g 红米 28g 黑米 28g 大米 28g 水 1120g	1. 将糙米、糯米、红米、黑米、大米淘洗干净放入 电饭煲的内胆中,加水至略低于煮粥1刻度线(约1120g水,米水比1:7)搅拌均匀,合上锅盖; 2. 选择"Porridge[煮粥]"功能键,设置时间为 1h30min,按"Start[开始]"键烹饪; 3. 烹饪结束,即可开盖食用。
金针菇肥牛卷	金针菇 100g 肥牛卷 10片 130g 黑胡椒粉 0.5g 盐 2g 生抽 6g 葱花 2g	1. 金针菇去根洗净撕开,沥干水分,加入1g的盐腌 10min; 2. 将肥牛卷洗净,加入黑胡椒粉、1g盐腌制10min; 3. 金针菇挤干水分,裹入肥牛卷中,卷紧,整齐摆 放入盘子中; 4. 锅内胆中加入300g清水,放入蒸架,将盘子放在 蒸架上,合上锅盖,选择"Steam[原味蒸"功能 键,设置时间为10min,按"Start[开始]"键烹饪; 5. 烹饪结束后,开盖淋上生抽、撒上葱花即可食 用。
电饭煲卤味	鸡妞 300g 鸡瓜 200g 藕 100g 豆腐 100g 豆腐 100g 豆腐 100g 哥带第 8个 60g 干辣椒椒 100g 干辣椒椒 适适量量 生抽抽 10g 醋油 10g 軽 10g 超 10g 五 2g 五 2g	1. 将鸡翅洗净划刀,鸡爪洗净去指甲,藕去皮切片,鹤鹑蛋、海带结、豆干等洗净备用; 2. 开水下锅加入葱段、生姜和焯水,结束后洗净捞出备用; 3. 调制卤汁:取一干净碗中加入生抽、老抽、醋、耗油10克、豆瓣酱,黄豆酱、盐搅拌均匀; 4. 在内胆中加入生姜、葱段、鸡翅、鸡爪、藕片、鹤鹑蛋、海带结、豆干,再加入卤汁、八角、香叶、干辣椒、冰糖、小米辣; 5. 合上盖子选择"Soup[营养汤]"功能键,设置时间为一个半小时,再点击"Start[开始]"; 6. 烹饪结束后翻拌均匀即可享受美食。

菜谱	食材	做法
老北京小吊梨汤	干银耳 15g 雪梨 1个 350g 话梅 3颗 冰糖 45g 枸杞 5g 红枣 6颗 水 1200g	1. 干银耳提前用清水浸泡,洗净后撕小碎,雪梨洗净去核切块; 2. 将银耳、雪梨、话梅、冰糖、枸杞、红枣和水一起倒入电饭煲的内胆中,搅拌均匀,合上锅盖; 3. 选择"Soup[营养汤]"功能键,默认2小时,按"Start[开始]"键烹饪; 4. 烹饪结束,开盖即可食用。
清蒸大闸蟹	大闸蟹 4只 姜片 10g 葱段 10g	1. 大闸蟹用刷子刷洗干净; 2. 锅内胆中加入300g清水,放入蒸架安装好,再放入大闸蟹,蟹腹部朝上(腹部朝上可以避免蟹黄流失),上面铺上姜片,合上锅盖,选择"Steam[原味蒸]"功能键,设置时间为20min,按"Start[开始]"键烹饪; 3. 准备蘸料:将少许生姜切碎,大蒜切末,放入小碗中,加入适量香醋、生抽、香油混合均匀成蘸料备用; 4. 烹饪结束,蒸熟的大闸蟹蘸料汁即可食用。
蒜蓉粉丝蒸虾	明虾 12只 龙口粉丝 60g 蒜蓉 30g 小米辣椒 10g 生抽 15g 蚝油 10g 盐 2g 白砂糖 2g 白物油 20g 蒸 2g 内胆水 300g	1. 新鲜的明虾洗干净,开背去掉虾线保留头和尾,龙口粉丝用温水泡软;小米辣椒洗净剁碎; 2. 准备一个小碗,加入蒜蓉、小米辣椒碎、蚝油、白砂糖、生抽、盐搅拌均匀,调成料汁; 3. 准备一个炒锅,倒入适量的植物油,油热后淋在调的料汁中,搅拌均匀; 4. 锅内胆中加入300g清水,放入蒸架,准备一个盘子将粉丝铺在盘子上,上面摆放好明虾,再将调好的料汁倒入划开的虾背中,把盘子放在蒸架里,合上锅盖,选择"Steam[原味蒸"功能键,设置时间为10min,按"Start[开始]"键烹饪; 5. 烹饪结束后,开盖淋上蒸鱼豉油,撒上葱花即可食用。

鸡腿 2只 300g 南瓜 250g 干香菇 12朵 大米 528g 生姜 4片 植物油 25g 玉米淀粉 3g 香油 1g 酱油 6g 盐 4g 蚝油 20g 鸡精 2g 生抽 8g 葱花 2g 水 528g	菜谱	食材	做法
		南瓜 250g 干香菇 12朵 大米 528g 生姜 4片 植物油 25g 玉米油 1g 酱油 6g 盐 4g 蚝油 20g 鸡精 2g 生抽 8g 葱花 2g	香油抓匀,腌制10min左右; 2. 南瓜去皮洗净切丁,干香菇提前浸泡洗净切丁; 3. 起锅烧热,先下姜片煽炒至香味,接着下入腌制好的鸡腿肉继续翻炒至变色,再依次放入干香菇丁和南瓜丁,继续翻炒3min后,加入盐、蚝油、鸡精和生抽,炒匀即可关火; 4. 420g(3杯)大米淘洗干净放入电饭煲内胆中,加水至略低于米饭3刻度线(米420g,水528g,米水体积比1:1.1),倒入炒好的鸡腿香菇南瓜,搅拌几下,合上锅盖; 5. 选择"Slow cook[柴火饭]"功能键,按"Start[开始]"键烹饪;

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。如交货日期晚干购买日期,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。
- 产品用干商业用涂。
- 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、 零部件费用及单程证费(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