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SMART HIGH PERFORMANCE
HEATING BLENDER
OPERATION INSTRUCTION

材质要求:使用150g铜版纸,本装,

尺寸:长高(142.5\*200mm)

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# SAFETY INSTRUCTIONS

# **<u>∧</u>** WARNING

- FAILURE TO FOLLOW INSTRUCTIONS CAN BE DANGEROUS!
- IMPROPER OPERATION WILL DAMAGE YOUR APPLIANCE AND ENDANGER YOUR SAFETY!
- READ THIS MANUAL BEFORE USE, AND KEEP THIS MANUAL PROPERLY.
- PLEASE FOLLOW THE CAUTIONS LOGO BELOW, IGNORING THE LOGO WILL CAUSE ACCIDENTS AND PERSONAL INJURIES. (THIS PRODUCT HOUSEHOLD USE ONLY)
- IF POWER WIRE IS DAMAGED, IT MUST BE REPLACED BY PROFESSIONALS.

<b>⚠</b> CAUTIONS				
0	READ THE MANUAL BEFORE USING THIS PRODUCT。	3=5	POWER SUPPLY: 220-240V AND 15A ABOVE.	
$\Diamond$	DON'T USE THIS PRODUCT FOR USE BEYOND ITS FUNCTIONAL RANGE.	$\Diamond$	DON'T LET CHILDREN OPERATE THIS PRODUCT.	
$\Diamond$	STOP USING THIS PRODUCT WHEN THE POWER WIRE, PLUG BREAKAGE OR FUNCTION FAILS.	$\Diamond$	DON'T LET POWER WIRE TOUCH SHARP EDGES OR HIGH TEMPERATURE SURFACE.	
0	THIS PRODUCT MUST BE PLACED ON A STABLE AND RELIABLE WORKING TABLE FOR OPERATION.	$\Diamond$	WHEN UNPLUGGING THE PLUG, PLEASE HOLD THE PLUG, DON'T PULL POWER WIRE.	
$\Diamond$	DON'T USE OUTDOORS.	$\Diamond$	DON'T IMMERSE THIS PRODUCT IN WATER OR ANY LIQUID.	
IN ORDER TO ENSURE SAFETY, DON'T DISASSEMBLE THIS PRODUCT.  IF THERE ARE ANY ABNORMALITIES, PLEASE SEND IT TO SERVICE  CENTER FOR INSPECTION BY PROFESSIONALS.				

#### **SAFETY PRECAUTIONS**

- TIPS:
  - TO ENSURE THE SAFETY OF USE AND AVOID INJURY AND PROPERTY LOSS TO YOU AND OTHERS, YOU MUST OBSERVE THE FOLLOWING SAFETY PRECAUTIONS.
    FAILURE TO COMPLY WITH SAFETY WARNINGS AND MISUSE MAY LEAD TO ACCIDENTS.
    THIS PRODUCT DOES NOT CONSIDER FOLLOWING CIRCUMSTANCES:
    UTILIZATION OF THIS PRODUCT BY UNATTENDED CHILDREN AND DISABLE PERSONS.
    CHILDREN USE THIS PRODUCT.

IT IS FORBIDDEN TO USE THIS PRODUCT ON INCLINED OR UNSTABLE TABLES.
DON'T USE INFERIOR PLUG-IN CONNECTION TO AVOID CAUSING FIRE AND INJURY.
IT IS FORBIDDEN TO PLACE THIS PRODUCT TOO CLOSE TO THE STOVE TO AVOID
DAMAGE TO THIS PRODUCT AND CAUSE FIRE AND PERSONAL INJURY.

• EXPRESS (MANDATORY) CONTENT DON'T ALLOW CHILDREN TO OPERATE ALONE, MAKE SURE THIS PRODUCT IS NOT USED AS A TOY.

THIS PRODUCT SHOULD BE USED UNDER GUIDANCE IF BY THE ELDERLY, THE DISABLED AND THE INEXPERIENCED.

IF THE PLUG OR OTHER PARTS ARE DAMAGED, STOP USING THIS PRODUCT AND GOING TO SERVICE CENTER FOR REPLACEMENT BY THE PROFESSIONALS. BEFORE DISASSEMBLING ANY PARTS OF THIS PRODUCT, MAKE SURE THAT THIS PRODUCT IS POWERED OFF.

IF THE POWER WIRE IS DAMAGED, IT MUST BE REPLACED BY PROFESSIONALS. DON'T USE ACCESSORIES AND PARTS OTHER THAN THE PRODUCT TO AVOID CAUSING FIRE AND PERSONAL INJURY.

DON'T OPERATE THE PRODUCT WITHOUT SUPERVISION.

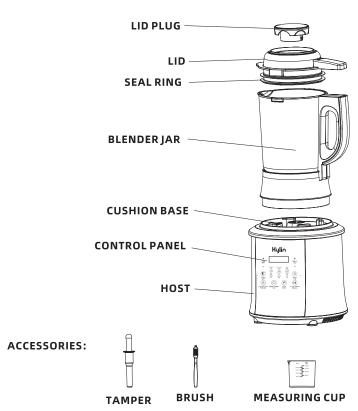
- **▲** MATTERS THAT MAY CAUSE CASUALTIES
  - BEFORE USE, PLEASE MAKE SURE THAT THE VOLTAGE IS FOLLOWING THE SPECIFICATIONS OF THE PRODUCT (220-240V;50-60HZ), TO AVOID CAUSING FATETY HAZARDS AND DAMAGE TO THE PRODUCT.
  - WHEN MIXING FRUITS AND VEGETABLES, THE WORKING TIME SHOULD NOT EXCEED 3 MINUTES CONTINUOUSLY. THE CUMULATIVE TIME DOES NOT EXCEED 6 MINUTES.
  - IN OPERATION, IF OVERHEATING OF THE SEAT IS FOUND, THE PRODUCT SHOULD BE SHUT DOWN FOR ABOUT 20 MINUTES BEFORE RE-WORKING. THE PRODUCT HAS BUILT-IN OVERHEATING PROTECTION DEVICE. WHEN THE
- MOTOR IS IN ABNORMAL USE OR OVERLOADED OPERATION, THE PRODUCT WILL AUTOMATICALLY STOP. IF THE PRODUCT CAN NOT BE STARTED AFTER 30 MINUTES, THE PRODUCT NEED TO BE REPAIRED BY AUTHORISED LOCAL SERVICE OUTLETS, DON'T DISASSEMBLE THE PRODUCT BY YOURSELF.

  AFTER USING THE PRODUCT, CLEAN THE PARTS THAT COME INTO CONTACT WITH FOOD, SO AS TO AVOID ODOR EMISSION DUE TO CORROSION WITHOUT RESIDUE FOR A LONG TIME.

#### **SAFETY PRECAUTIONS**

- IF THE PRODUCT IS STUCK DURING USE, PLEASE IMMEDIATELY UNPLUG THE POWER CORD, REMOVE THE CONTAINER.
- AND REMOVE THE CONTAINER, THEN REMOVE THE MATERIAL WHICH STUCK IN THE BLADES, AND CONTINUE TO USE IT AFTER THE MOTOR IS COOLED.
   AFTER USING THE PRODUCT, PLEASE UNPLUG THE POWER SUPPLY AND CLEAN THE PRODUCT IN TIME.
- BEFORE USING THE PRODUCT, PLEASE ENSURE THE TABLE IS CLEAN AND CLEAN UP OIL STAINS IN TIME.
- PLEASE KEEP THE BEST DISTANCE BETWEEN THIS PRODUCT AND OTHER KITCHEN APPLIANCES ABOVE 30CM.

#### **COMPONENT SCHEMATICS**



#### **↑** ATTENTION TO USE:

DUE TO THE DIFFERENCES IN PRODUCT APPEARANCE, THE ABOVE FIGURE IS FOR REFERENCE ONLY.

PLEASE REFER TO THE PHYSICAL OBJECTS IN THE PACKING CASE FOR DETAILS.

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# **COMPONENT SCHEMATICS**

PART NAME	<b>FUNCTION INTRODUCTION</b>
LID PLUG	TO PREVENT FOOD OVERFLOW, AFTER REMOVING, TAMPER CAN BE PUT IN JAR
LID FOR JAR	TO PREVENT FOOD OVERFLOW, THE PRODUCT START WORKING AFTER IT IS INSTALLED IN PLACE
JAR	CONTAINER, TO CONTAIN CRUSHED FOOD AND BLADES
GASKET	IT IS USED TO PLACE JAR, TO REDUCE NOISE
SEAT	POWER SOURCE
PANEL	CONTROL THE WAYS THE PRODUCT WORKS
TAMPER	TO ASSIST CRUSHING FOOD, SUCH AS SORBET
BRUSH	CLEANING THE PRODUCT
MEASURING CUP	USED FOR MEASURING DRIED BEANS, RICE AND OTHER FOOD MATERIALS.

# INSTRUCTIONS

- PRE-USE INSTRUCTIONS:
- 1、THIS PRODUCT CAN BE ONLY USED BELOW 2000 METERS ABOVE SEA-LEVEL. OVER-ALTITUDE OPERATION MAY LEAD TO IMMATURITY, OVERFLOW, AND CHARRED BOTTOM.
- 2. THE PRODUCT CAN BE CLEANED BY DRY CLOTH. DON'T PUT THE PRODUCT IN WATER OR OTHER LIQUIDS TO AVOID LEAKAGE OF ELECTRICITY OR DEVICE DAMAGE.
- 3. CLEANING JAR BY CLEAN WATER AND WIPE IT WITH DRY CLOTH. WHEN CLEANING, BE CAREFUL OF SHARP BLADES TO AVOID CUTTING. WEAR PROTECTIVE GLOVES.
- **4.** DON'T USE STEEL BALL, ABRASIVE CLEANER OR CORROSIVE LIQUID TO CLEAN THE PRODUCT.
- 5. FOR HOT DRINKS, MAXIMUM VOLUME SHOULD NOT BE OVER 1400 ML.
- 6、CLEAN AND CUT FOOD MATERIALS INTO BLOCKS WITH EDGES LESS THAN 5 CM LONG.
- 7、IT IS STRICTLY FORBIDDEN TO GRIND HARD TRADITIONAL CHINESE MEDICINES.

#### • CONTROL PANEL DESCRIPTION:



FUNCTION NAME	USE AND USAGE	FUNCTIONAL CLASSIFICATION
Start/Pause 啟動/停止	PURPOSES: TO START OT STOP THE PRODUCT. AFTER SETTING WORKING MODE, TOUCH START/STOP BUTTON TO STOP WORKING.	_
Menu 功能	PURPOSES: TO SELECT FUNCTION IN FUNCTION AREA AFTER ADDING MERTIRALS, TOUCH "Menu", AND "Soy Bean" BUTTON WILL LIGHT UP. TOUCH AGAIN "Menu". THE NEXT FUNCTION BUTTON WILL LIGHT UP. TOUCH AGAIN UNTIL THE DESIRED FUNCTION IS SELECTED.	_
Flavor 口感	PURPOSES: TO SELECT FLAVOR FUNCTION IN THE FLAVOR AREA.  AFTER ADDING MERTIRALS AND SELECTING FUNCTION, TOUCH "Flavor", "Smooth" BUTTON WILL LIGHT UP. TOUCH AGAIN "Flavor". THE NEXT FUNCTION BUTTON WILL LIGHT UP. TOUCH AGAIN UNTIL THE DESIRED FUNCTION IS SELECTED.	_
十 Time 時間 一	PURPOSES: TO SET BLENDING TIME. TO INCREASE BLENDING TIME BY TOUCHING "+", CIRCULATE TO 5 SECONDS AFTER 6 MINUTES.TO REDUCE BLENDING TIME BY TOUCHING "-", CIRCULATE TO 6 MINUTES AFTER 5 SECONDS.AFTER SETTING SPEED AND TIME, TOUCH "Start / Pause" TO START BLENDING.	сиѕтом
十 Speed 速度 一	PURPOSES: TO SET SPEED. TO INCREASE SPEED BY TOUCHING "+",CIRCULATE TO 1ST GEAR AFTER 8TH GEAR.TO REDUCE SPEED BY TOUCHING "-", AND CIRCULATETO 8TH GEAR AFTER 1ST GEAR.AFTER SETTING SPEED AND TIME, TOUCH START/STOP TO START BLENDING	сиѕтом

FUNCTION NAME	USE AND USAGE	FUNCTIONAL CLASSIFICATION
Pulse/Clean 點動/清洗	PURPOSES: TO USE FOR BLENDING AND AUXILIARY CLEANING ACCORDING TO PERSONAL NEED. AFTER ADDING MERTIRALS, OR WATER, TOUCH AND HOLD THE "Pulse/Clean" BUTTON AND STOP WORKING AFTER RELEASING IT.	NON-HEATING
Reservation 預約	PURPOSES: TO SET A RESERVATION BEFORE WORKING. TOUCH "Reservation" YOU WILL HEAR BUZZER SOUND WHILE THE DISPLAY SCREEN SHOWS "00:30", WHICH INDICATES RESERVATION TIME IS SET FOR 30 MINUTES. "Reservation" INDICATOR FLASHES. TO TOUCH TIME+ OR TIME - TO CHANGE TIME FOR RESERVATION. AFTER SETTING, TOUCH "Start/Pause" TO ENTER PROCESS OF COUNTING DOWN. THE PRODUCT WILL START WORKING BY THE END	HEATING
Juice 果菰汁	PURPOSES: JUICE DRINKS. AFTER ADDING MATERIALS, SELECT "Juice", THEN TOUCH "Start / Pause" TO CARRY OUT THE WORK PROCESS ACCOMPANIED BY LOW-SPEED AND HIGH-SPEED BLENDING.	NON-HEATING
Soy Bean 豆漿	PURPOSES: MAKING SOY BEAN MILK. AFTER ADDING MATERIALS, SELECT "Soy Bean", THEN TOUCH ON "Start/Pause" BUTTON TO CARRY OUT WORK PROCESS. IN THE PROCESS, START BOILING WHILE BLENDING AT LOW SPEED. THEN KEEP COOKING FOR A LONG TIME. FINALLY END WITH BLENDING AT HIGH SPEED.	HEATING
Corn Juice 玉米汁	PURPOSES: MAKING CORN JUICE.  AFTER ADDING MATERIALS, FIRST TOUCH ON THE  "Corn Juice" BUTTON, THEN TOUCH "Start / Pause" BUTTON. IN THE PROCESS OF WORK, START BOILING WHILE BLENDING AT LOW SPEED, THEN KEEP COOKING FOR LONG TIME, AND FINALLY END WITH BLENDING AT HIGH SPEED.	HEATING
Grind 研磨	PURPOSES: NUTS AND DRY GOODS POWDER AFTER. ADDING MATERIALS, SELECT "Grind", THEN TOUCH "Start / Pause" TO CARRY OUT WORK PROCESS ACCOMPANIED BY LOW-SPEED AND HIGH-SPEED GRINDING.	NON-HEATING

#### NOTE:

ONLY "Juice, Soy Bean, Corn Juice, Grind" functions are allowed to select "Flavor" FUNCTION; THE MAXIMUM CAPACITY FOR "Grind" FUNCTION IS 200 GRAM.

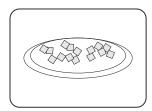
FUNCTION NAME	USE AND USAGE	FUNCTIONAL CLASSIFICATION
Puree 嬰兒糊	PURPOSES: MAKING PUREE. AFTER ADDING MATERIALS, SELECT "PUREE", THEN TOUCH ON "Start / Pause" BUTTON TO CARRY OUT WORK PROCESS. IN THE PROCESS, START BOILING WHILE BLENDING AT LOW SPEED. THEN KEEP COOKING FOR LONG TIME, AND FINALLY FINISH BLENDING AT HIGH SPEED.	HEATING
Paste 芝麻糊	PURPOSES: MAKING PASTE. AFTER ADDING MATERIALS, SELECT "Paste", THEN TOUCH ON "Start / Pause" BUTTON TO CARRY OUT WORK PROCESS. IN THE PROCESS, START BOILING WHILE BLENDING AT LOW SPEED. THEN KEEP COOKING FOR LONG TIME, AND FINALLY FINISH BLENDING AT HIGH SPEED.	HEATING
Porridge 養生粥	PURPOSES: MAKING PORRIDGE. AFTER ADDING MATERIALS, SELECT "Porridge", THEN TOUCH ON "Start / Pause" BUTTON TO CARRY OUT WORK PROCESS. IN THE PROCESS, START BOILING WHILE BLENDING AT LOW SPEED. THEN KEEP COOKING FOR A LONG TIME. FINALLY END WITH BLENDING AT LOW SPEED.	HEATING
Soup 濃湯	PURPOSES: MAKING SOUP. AFTER ADDING MATERIALS, SELECT "Soup" BUTTON, AND TOUCH ON "Start / Pause" BUTOON TO CARRY OUT THE PROCESS. DURING PROCESSING, BOIL FIRST, THEN COOK FOR LONG TIME BEFORE END.	HEATING
Smoothie 冰沙	PURPOSES: MAKING SMOOTHIE. AFTER ADDING MATERIALS, SELECT "Smoothie", THEN TOUCH ON "Start / Pause" TO CARRY OUT THE WORK PROCESS ACCOMPANIED BY LOW-SPEED AND HIGH-SPEED BLENDING.	NON-HEATING
Re-Heat 加熱	PURPOSES: RE-HEATING. AFTER ADDING MATERIALS, SELECT "Re-Heat", THEN TOUCH TIME+ OR TIME - TO CHANGE TO A DESIRED TEMPRETURE FROM 40 DEGREE TO 100 DEGREE. AFTER SETTING, TOUCH "Start/Pause" BUTTON TO CARRY OUT THE WORK PROCESS. THE PROCESS, BOIL TO THE REQUIED TEMPERATURE, THE PRODUCT WILL KEEP THE TEMPERATURE FOR TWO HOURS.	) HEATING

#### **CAUTIONS:**

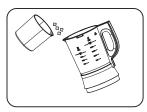
IF LID IS OPENED DURING OPERATION, THE PRODUCT WILL TERMINATE IMMEDIATELY. AFTER LID IS RE-COVERED, THE WORK PROCESS WILL NOT CONTINUE TO OPERATE IN THE PREVIOUS STEP. IF MORE MATERIALS ARE NEEDED TO ADD IN JAR DURING OPERATION, YOU CAN OPEN LID PLUG TO DO SO WITHOUT INTERRUPTING OPERATION.

## **OPERATIONAL METHOD**

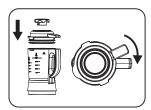
1、CUT FOOD INTO BLOCKS ABOUT 2 CM IN SIZE. (SLICE MEAT TO REMOVE TENDONS)



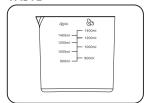
3、 POUR MEASURED MATERIALS INTO JAR。
(MAKE SURE THERE IS NOTHING ELSE YOU WANT TO MIX IN THE JAR)



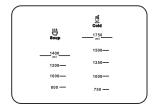
5、TWO SIDES OF LID ARE STAGGERED TO ALIGN LUGS OF JAR.PRESS LID INTO JAR, THEN ROTATE THE LID CLOCKWISE TO FASTEN THE JAR. (THERE IS A PROTECTION DEVICE INSIDE THE LID. THE PRODUCT WILL NOT BE ELECTRIFIED IF LID IS NOT ROASTED IN RIGHT POSITION)



2. USE A CUP TO TAKE RIGHT AMOUNT OF MATERIALS ACCORDING TO YOUR TASTE



4、ADD PROPER CLEAR WATER IN JAR (ACCORDING TO RECIPE PROPORTION)

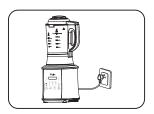


6. PUT THE JAR IN RIGHT POSITION ON THE MAIN BASE

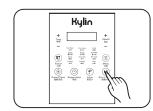


## **OPERATIONAL METHOD**

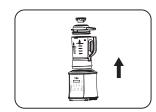
7、PLUG IN POWER WIRE, TORN ON POWER SUPPLY, YOU WILL SEE ALL BACKLIGHTS FLASH AND OFF. THE BUZZER WILL SOUND, AND THE TIME SHOWS 0000



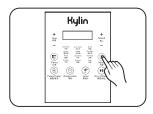
 PRESS "Start/Pause" TO START WORKING (IT IS NORMAL FOR MOTOR MOVING A LITTLE FASTER AND A LITTLE SLOWER)



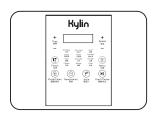
11 REMOVE THE POWER WIRE, REMOVE THE LID TO OPEN THE JAR. (WHEN OPENING THE JAR, TAKE CARE OF STEAM TO PREVENT BURNS)



8、CLICK THE FUNCTION
BUTTON YOU WANT. CHOOSE
FUNCTIONS ACCORDING
TO YOUR NEEDS



10. WHEN WORKING IS FINISH, THE BUZZER SOUNDS. THE PRODUCT ENTER END STATE.

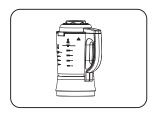


12、POUR OUT PROCESSED
FOOD, ADD SEASONINGS
ACCORDING TO YOUR TASTE
(DON'T POUR PROCESSED
FOOD TOO QUICKLY TO
PREVENT SPLASHING)

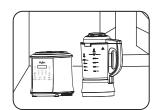


#### **OPERATIONAL METHOD**

13、CLEAN THE JAR INSIDE IN TIME, CLEAN THE SURFACE OF THE PRODUCT WITH DRY CLOTH.



14. AFTER CLEANING ON SURFACE OF THE PRODUCT, SEPARATE THE MAIN BASE AND JAR TO PLACE THEM IN COOL AND VENTILATED TABLE FOR AIR DRYING TO PREVENT ODOR.

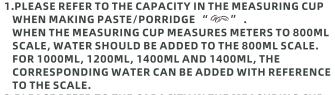


#### **CAUTION:**

- 1、WHEN MAKING PORRIDGE, PASTE AND SOUP, PLEASE CHOOSE RIGHT FUNCTION BUTTON. OTHERWISE, THE PROCESSED FOOD WILL HAVE BAD TASTE, OR WILL NOT BE BOILED PROPERLY. IT MAY CAUSE OVERFLOW.
- 2、IF THERE IS FUNCTION ERRORS IN WORK PROCESS OF SOY BEAN, PORRIDGE OR CORN JUICE, AND PLEASE CLICK "Start / Pause" TO CANCEL THE CURRENT OPERATION. BEFORE ENTERING FUNCTION OF THE COUNTDOWN, YOU CAN RE-SELECT A FUNCTION AND CLICK "Start / Pause" TO START IT. IF YOU HAVE ENTERED THE FUNCTION OF THE COUNTDOWN, IT IS RECOMMENDED TO REPLACE FOOD MATERIALS, THEN CHOOSE THE CORRECT FUNCTION TO START IT AGAIN.
- 3、THE FOOD MATERIALS IN THE RECIPE ARE EQUIPED ACCORDING TO STANDARD WATER LEVEL. YOU SHOULD ADJUST TOTAL MATERIALS ACCORDING TO AMOU NT OF WATER. THE HEATING FUNCTION SHOULD NOT EXCEED 1200ML. SOYBEAN MILK, PORRIDGE AND PASTE ARE RECOMMENDED TO USE 1000ML. THE COLD DRINK FUNCTION SHOULD NOT EXCEED 1750 ML. OTHERWISE, IT IS EASY TO CAUSE OVERFLOW OR STUCK ON BOTTOM.
- 4、 IN PROCESS OF FRUITS AND VEGETABLE, YOU SHALL FIRST REMOVE HARDCORE BEFORE PUTTING IT INTO THE JAR. HARDCORE WOULD EASILY REDUCE BLADES SHARPNESS.
- 5. WHEN THE PRODUCT IS WORKING, PLEASE BE CAUTION TO THE STEAM OUT FROM THE JAR. DO NOT OPEN THE LID WHEN THE PRODUCT IS ON WORKING.
- DO NOT ADD SEASONINGS DURING WORK PROCESS (AS SUGAR), IT MAY GET STUCK ON BOTTOM.
- 7、 MAKE SURE THAT LID AND JAR ARE WELL INSTALLED IN PLACE BEFORE IT IS TURN
- 8. WHEN THE PRODUCT IS ELECTRIFIED, IT IS STRICTLY FORBIDDEN TO PUT HANDS OR SHARP HARD OBJECTS INTO THE JAR TO AVOID INJURY AND DAMAGE TO THE PRODUCT.

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#### INSTRUCTIONS FOR USE OF MEASURING CUP





- 2.PLEASE REFER TO THE CAPACITY IN THE MEASURING CUP WHEN MAKING SOYBEAN MILK " " .

  WHEN THE MEASURING CUP MEASURES DRY BEANS TO REACH THE 800ML SCALE, WATER SHOULD BE ADDED TO THE 800ML SCALE TO MAKE IT. FOR 1000ML, 1200ML, THE CORRESPONDING WATER CAN BE ADDED WITH REGARDING TO THE SCALE.
- KYLIN STAINLESS STEEL GRIND CUP AU-K3501-1 (SOLD SEPARATELY)

INSTRUCTIONS FOR GRIND CUP (NON-STANDARD ACCESSORIES)

- 1. PUT THE MATERIAL INTO THE JAR. COVER THE LID AND TURN CLOCKWISE TO TIGHTEN.
- 2. SETTING THE COLD CUP ON THE BASE AND THEN CONNECT THE POWER PLUG.





## A CAUTION:

- 1. PLEASE PUT INGREDIENTS IN BEFORE STARTING THE MACHINE. NO-LOAD IS STRICTLY PROHIBITED!
- 2. THE GRINDING CUP CAN ONLY BE USED FOR GRINDING DRY INGREDIENTS, AND IT IS STRICTLY PROHIBITED TO BLEND FRUIT, HOT FOOD, WATER, STONE, ETC.
- 3. FOR FINER GRINDING, PLEASE DEHYDRATE OR DRY THE FOOD MATERIALS IN ADVANCE; DO NOT TOUCH THE STAINLESS STEEL CUP WITH YOUR HANDS DURING GRINDING.
- 4. THE MINIMUM GRINDING CAPACITY IS 100ML, AND THE MAXIMUM GRINDING CAPACITY IS 500ML.

KYLIN PLASTIC BLENDER JAR AU-K3501-2 (SOLD SEPARATELY)

INSTRUCTION FOR PLASTIC BLENDER JAR (NON-STANDARD ACCESSORIES):

- 1. PUT THE MATERIAL INTO THE JAR. COVER THE LID AND TURN CLOCKWISE TO TIGHTEN.
- 2. SETTING THE COLD CUP ON THE BASE, AND THEN CONNECT THE POWER PLUG. ATTENTION: ONLY JUICE, GRIND SMOOTHIE AND PERSONALIZED OPERATION MODE CAN BE SELECTED.

THE HEATING FUNCTION WILL BE LOCKED AND NOT ALLOW TO USE.



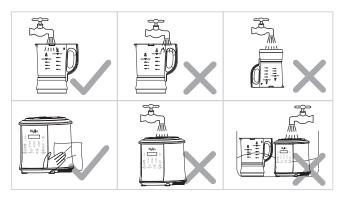


#### **CLEANING & MAINTENANCE**

- CLEANING
- 1. AFTER POURING OUT THE JUICE, IMMEDIATELY ADD CLEAN WATER TO THE MIXING CUP AND USE THE INSTANTANEOUS "INCHING CLEANING"METHOD FOR MANY TIMES. IT CAN BETTER CLEANING OF MIXING CUPS.
- 2.DISCONNECT THE POWER SUPPLY. WIPE THE OUTSIDE OF THE MAIN BODY WITH A WRINGING CLOTH. DO NOT IMMERSE THE MAIN BODY IN WATER OR OTHER LIQUID, FLUSH UNDER OTHER LIQUIDS TO PREVENT LEAKAGE OF ELECTRICITY OR DAMAGE TO DEVICES.
- 3.WHEN CLEANING, PLEASE RINSE THE CUP BODY AND ACCESSORIES WITH CLEAR WATER AND WIPE THEM DRY. THE BLADE IS VERY SHARP, SO BE CAREFUL NOT TO GET INJURYWHEN CLEANING. YOU CAN WEAR PROTECTIVE GLOVES TO AVOID INJURY.
- 4.DO NOT USE STEEL WIRE BALLS, ABRASIVE CLEANERS OR CORROSIVE LIQUIDS (SUCH AS GASOLINE OR ACETONE) TO CLEAN THE PRODUCT.
- 5. IF THE PARTS ARE DYED WITH FRUIT AND VEGETABLE JUICE, ADD A FEW DROPS OF EDIBLE OIL TO WIPE THEM BEFORE RINSING, WHICH CAN REMOVE THE DYEING RETTER.
- 6.RINSE THE PARTS WITH CLEAR WATER AND THEN WIPE THEM THOROUGHLY.
- 7.BE CAREFUL TO PREVENT BURNS CAUSED BY WASTE HEAT. PLEASE CLEAN THE MIXING CUP AFTER IT COOLS DOWN!
- 8.WHEN THE RESIDUE INSIDE THE CUP AND BARREL DRIES INTO HARD PIECES THAT ARE DIFFICULT TO CLEAN, ADD APPROPRIATE AMOUNT OF WATER TO SOAK, AND AFTER SOFTENING FOR 0.5-1 HOUR. THEN CLEAN IT AND WIPE IT CLEAN.
- 9. WHEN THE BOTTOM OF THE STAINLESS STEEL HEATING PLATE IS NOT CLEANED PROPERLY FOR MANY TIMES, A LIGHT BROWN ADHESION LAYER WILL ACCUMULATE ON THE BOTTOM; AT THIS POINT, YOU CAN USE THE SOAK IN CLEAN WATER FOR A LONG TIME, THEN DIP IN WHITE VINEGAR WITH A SLIGHTLY HARD CLEANING CLOTH, AND WIPE IT CLEAN WITH A MODERATE AMOUNT OF FORCE ALONG WITH THE BOTTOM TEXTURE.
- 10.DO NOT SOAK THE MACHINE BASE, MIXING CUP, POWER CORD AND OTHER ELECTRICAL COMPONENTS!
- 11. DO NOT DIRECTLY SHOWER THE BASE AND THE BOTTOM OF THE MIXING CUP!

#### CLEANING

12. DO NOT EXPOSE PRODUCTS, POWER CABLES AND MAINTENANCE ACCESSORIES TO THE SUN!



#### MAINTAINANCE

- 1. THE PRODUCT SHOULD BE USED FREQUENTLY AND KEEP MOTOR DRY.
- 2、PLEASE KEEP THE PRODUCT IN A DRY AND VENTILATED PLACE TO KEEP THE MOTOR DRY IF LONG TIME NO USE.

## **TECHNICAL PARAMETER**

ITEM	RATED	RATED	HEATING	BLENDING
NO.	VOLTAGE	FREQUENCY	POWER	POWER
AU-K3501	220-240V~	50-60Hz	800-950W	1200W

# ANOMALY ANALYSIS AND TREATMENT

- ABNORMAL HANDLING
- 1、IF ABNORMAL OCCUR, SUCH AS SMELL, NOISE, SMOKE AND SO ON, THE POWER SUPPLY SHOULD BE CUT OFF IMMEDIATELY.
- 2、IF THE PRODUCT FAILS TO WORK, PLEASE CHECK WHETHER POWER SUPPLY IS WELL CONNECTED, WHETHER THE SWITCH IS TURNED ON, AND WHETHER THE JAR IS INSTALLED ON THE MAIN BASE CORRECTLY.
- 3、IF THE PRODUCT IS STILL NOT WORKING AFTER INSPECTION, PLEASE GO TO SERVICE CENTER.
- FAULT ANALYSIS AND ELIMINATION:

FAULT	POSSIBLE CAUSE ANALYSIS	COUNTERMEASURES
THE INDICATOR LIGHT IS NOT ON.	THE POWER CORD IS NOT PLUGGED IN	CHECK THE POWER CORD AND MAKE SURE IT IS PLUGGED IN
THE INDICATOR LIGHT IS ON , AND	AFTER SELECTING THE FUNCTION, THE START KEY IS NOT PRESSED	AFTER SELECTING THE FUNCTION, PRESS THE " (1) "KEY AGAIN
THE PRODUCT DOES NOT WORK.	THE CUP LID IS NOT IN PLACE.	REPLACE THE LID OF THE CUP
NO RESPONSE	THE POWER-OFF INTERVAL IS SHORT AND THE SYSTEM IS NOT RESET.	TURN OFF THE POWER FOR 3 MINUTES BEFORE USING IT
TO KEY PRESS	THE PRODUCT IS ALREADY EXECUTING THE PROGRAM.	NORMAL PHENOMENON
	ADD TOO MUCH OR TOO LITTLE WATER	PLEASE ADD WATER TO THE CORRECT WATER LEVEL
THE INGREDIENTS WON'T BREAK.	THE POWER SUPPLY VOLTAGE IS TOO LOW	AVAILABLE DOMESTIC VOLTAGE STABILIZER
	TOO MANY OR TOO FEW INGREDIENTS	PLEASE FOLLOW THE RECIPE
	THE CUP WAS NOT CLEANED	PLEASE CLEAN THE CUP BEFORE USE
PASTE BOTTOM	TOO MUCH FOOD	PLEASE FOLLOW THE RECIPE
	PRESS THE WRONG FUNCTION KEY	SELECT THE CORRECT FUNCTION KEY
DISPLAY E1	THE CUTS OF INGREDIENTS ARE TOO LARGE	PULL OUT THE POWER CORD, DISCONNECT
	TOO MUCH MATERIAL	THE POWER SUPPLY, POUR OUT THE CUP INGREDIENTS AND CUT INTO SMALL PIECES.
	FAILURE OF THE MACHINE ITSELF	APPROPRIATE AMOUNT

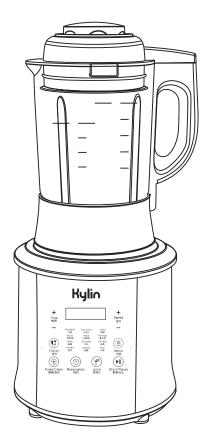
FAULT	POSSIBLE CAUSE ANALYSIS	COUNTERMEASURES	
DISPLAY E2	MACHINE CONTINUOUS DRY FIRING		
	WHEN THE POWER IS NOT CUT OFF DURING THE WORKING PROCESS, IT IS DIRECTLY LIFTED. THE CUP BODY.	PULL OUT THE POWER CORD, DISCONNECT THE POWER SUPPLY, AND PLUG IT BACK IN TO RESTORE IT.	
	FAILURE OF THE MACHINE ITSELF		
DISPLAY E3	TOO MUCH MATERIAL	PULL OUT THE POWER CORD, DISCONNECT THE POWER SUPPLY, AND PLUG IT BACK IN	
DISPLAYES	FAILURE OF THE MACHINE ITSELF	TO RESTORE IT.	
DISPLAY E4	FAILURE OF THE MACHINE ITSELF	CONTACT OUR AFTER-SALES CUSTOMER SERVICE FOR MAINTENANCE.	

IF THE PROBLEM CONTINUES TO SPREAD OR THERE ARE OTHER PROBLEMS, PLEASE CONTACT OUR CUSTOMER SERVICE FOR HELP.
WARM TIP:

WHEN OVERFLOW OCCURS DURING USE, IT MAY BE DUE TO THE FOLLOWING REASONS:

- 1. DUE TO LOCAL VOLTAGE FLUCTUATION, PLEASE REDUCE THE AMOUNT OF WATER ADDED (FOR EXAMPLE, 200 ML);
- 2. THE PROPORTION OF INGREDIENTS IS IMPROPER, PLEASE REDUCE THE PROPORTION OF INGREDIENTS;
- 3. IF THE ABOVE-MENTIONED PROBLEMS ARE NOT MET, PLEASE CONTACT OUR CUSTOMER SERVICE.





麒麟智能加熱型高速破壁料理機 使用說明書

# 使用安全說明

★警告 未按使用說明 操作會有危險。 違章操作可能損壞您 注意 的物品、財產、甚至會 危害到您的人身安全。

- ●使用時請詳細閱讀本手冊操作指示,并妥善保管,以供日后參考。
- ●請嚴格遵守以下標示,無視該標示或操作失誤,都可能會造成重大事故或 者他人傷害的發生。因此,請遵循以下指示。(此產品僅適用于家用)
- ●如果電源綫軟綫損壞,為了避免危險,必須由制造商或其維修部或 專職人員來更換。

<b>⚠</b> 注 意				
•	使用本產品前, 請詳細 閱讀本說明書的各項說明。		使用的電源應是電壓220-240V, 電流15A以上。	
$\Diamond$	請勿將本產品用于超出其 功能範圍的用途。	0	切勿讓兒童操作本產品。	
$\Diamond$	當電源綫插頭破損或功能 失效時, 請停止使用本產 品。	$\Diamond$	請勿讓電源綫接觸鋒利邊角 或高溫表面。	
0	本產品必須放置在平穩, 可靠的工作臺面上操作。	$\bigcirc$	拔插頭時請握住插頭,請勿 拉扯電源綫。	
$\Diamond$	請勿在戶外使用。	$\Diamond$	請勿將本產品浸入水中或任 何其它液體中。	
為了確保安全,請勿擅自拆卸本產品。如有异常,請送至公司各地服務中心				



為了確保安全,請勿擅自拆卸本產品。如有异常,請送至公司各地服務中心 或經銷處,由合格的維修人員予以檢修。

## ● 特別提示

為保證使用安全,避免對您和他人造成傷害和財產損失,

請您務必遵守以下安全注意事項。

不遵守安全警告而錯誤使用可能導致事故發生。

本產品未考慮以下情况:

- 一無人照看的幼兒和殘疾人對器具的使用。
- 一幼兒玩耍器具的情况。

#### ○ 表示【禁止】的内容

- 本產品工作時嚴禁空載運行或超頁載使用。
- 本產品工作時,禁止移動產品或觸碰正在工作中的部件,避免意外傷害。
- 禁止將電源綫挂于鋒利的物體上,且不能連接到可移動的物體。
- 禁止在傾斜的臺面或不穩定的臺面使用本產品。
- 請勿使用劣質排插轉接,以免引起火災和人身傷害。
- 禁止將產品放置在太靠近爐具的地方,以免產品受損或引起火災和人身傷害。

#### ● 表示【強制】的内容

- 請勿讓兒童單獨操作使用,確保不會將產品當成玩具,要放在嬰兒接觸不到的地方。老年 人或殘障人士以及無使用經驗的人應該在監護和指導下使用本產品。
- 如插頭或其他零件損壞時,必須停止使用本產品,并到指定維修點,請專業人士更換或維修,以免引起傷害。
- 在拆裝或調試產品的任何部件前,請確保產品處于斷電狀態。
- 若電源綫損壞,為了避免危險,必須由制造商、其維修部或專業人員更換。
- 請勿使用本產品以外的附件和配件,以免引起火災和人身傷害。
- 請勿在無人看管的情况下運行本產品。

#### ▲ 可能造成人員傷亡的事項

- 使用前請確認電壓是否和本產品規格一致(220-240V 50-60Hz), 以免引起產品安全危險和損壞。
- 本產品連續攪拌果蔬時,每次工作時間不能超過3分鐘,工作累計時間不超過6分鐘,在操作中, 如發現機座過熱現象,應停機約20分鐘,待其冷卻后方可繼續操作。

#### ▲ 可能造成輕傷或者財產損失的事項

- 本產品內設過熱保護裝置,當非正常使用或電機嚴重超載運行時,產品會自動停機保護, 如保護30分鐘后,仍不能啟動,產品需送本公司維修,請勿自行拆機。
- 使用產品后,清洗干凈與食物接觸的部位,避免長時不用殘留物腐蝕散發出异味。
- 若產品在使用過程中出現卡死現象,請立即關掉電源,拔下電源的插頭,取下容器,將卡 死刀片的材料取出,待電機冷卻后方可繼續使用。
- 產品使用后,請及時拔掉電源及清洗產品。
- 產品使用前,請確保桌臺清潔,及時清理油污。
- 本產品與其它廚房電器的最佳距離請保持30厘米以上。

## 部件示意圖



部件名稱	功能介紹
投料蓋	防止食材濺出,取下后攪拌棒可伸入攪拌杯。
杯蓋	防止食材濺出,杯蓋安裝到位后方可啟動產品。
攪拌杯	裝食材容器,内含粉碎食材刀片。
杯墊	用于放置攪拌杯、減少噪音。
機座	產品動力源。
控制面板	控制機器工作方式。
攪拌棒	用于輔助食材粉碎(如冰沙功能)。
毛刷	用于清潔產品。
量杯	用于量取干豆、大米等食材。

#### △ 使用注意:

因產品外觀各有差异,上圖僅供參考,具體請以包裝箱內實物為準。

# 使用說明

- 使用前須知:
- 1、本產品僅限海拔2000米以下使用,超過海拔高度使用可能導致食材不熟、溢出、湖底等問題。
- 2、機座外部可用擰干的布擦拭,請勿將主體放入水或其他液體中,也不能在水或 其它液體下冲洗,以防漏電或器件損壞。
- 3、清洗時,請用清水冲洗杯體及配件,并抹干;刀片非常鋒利,清洗時小心刀片 鋒利以免割傷,可佩戴保護手套。
- 4、請勿使用鋼絲球、研磨性清潔劑或腐蝕性液體(比如汽油或丙酮)來清潔產品。
- 5、打熱飲時,最大容量不要超過1400ml;(豆漿類、糊類、粥類等最大容量不得超過1200ml)。
- 6、請將食材清洗并切至邊長不大于5厘米的塊狀。
- 7、嚴禁攪打或研磨堅硬的中藥材(如石燕、師蓮子、石磁等)。
- 控制面板説明:



序號	功能名稱	用途及用法	功能分類
1	啟動/停止	用途:用于启动产品或让产品停止。 用法:在設定好產品工作方式后輕觸" 啟動/停止"鍵,產品停止工作。	
2	功能	用途:用于选择功能区中的功能。 用法: 加入食材后,輕觸"功能"鍵,功能區域中的"豆漿"功能 会被加亮。再次轻触"功能"键下一个功能会被加亮,到需 要的功能后停止即可。	
3	口感	用途:用于选择口感区中的功能。 用法: 加入食材,確定功能區域中的后,再輕觸"口感"鍵,口感 区域中的"细腻"功能会被加亮。再次轻触"口感"键下一 个功能会被加亮,到需要的功能后停止即可。	
4	+時間-	用途:用于自定义调搅打时用于调节搅打时间。 用法:輕觸"+"—側攪打時長增加,到6分鐘后循環到5秒;轻触 "-"—侧搅打时长减少,到5秒后循环到6分钟。设定好速度 和时间后,轻触"启动/停止"键开始搅打。	自定義
5	+速度-	用途:在自定义搅打时用于调节搅打速度。 用法:轻触"+"一侧搅打档位增加,到8档后循环到1档;轻触"-" 一側攪打檔位減少,到1檔后循環到8檔。設定好速度和時間 后,轻触"启动/停止"键开始搅打。	自定義
6	點動/清洗	用途:用于根据个人需求进行搅打或辅助清洗。 用法:在加入食材或清水后,按住"點動/清洗"鍵,進行工作過程, 放开后停止工作。	非加熱

序號	功能名稱	用途及用法	功能分類
7	預約	用途: 用于提前設置食物制作的時間,預約倒計時結束后,食材制作开始。 用法: 選擇可預約的功能后, 點擊"預約"鍵, 產品"嘀"一聲, 顯示屏显示00: 30"(表示默认预约时间为30分钟), "预约"指示灯闪烁; 点击"时间+"或"时间-"键设置产品的预约时间。时间设置后, 点击"启动/停止"键进入预约状态。预约时, 显示屏以倒计时显示预约时间, 其中符号":"一直闪烁; 时间结束后产品进入工作状态;调节范围为30分钟-12小时,步进为30分钟。	加熱
8	果蔬汁	用途:用于制作果汁饮品,如食谱中的香蕉苹果汁。 用法:在加入食材后,先點擊快捷鍵"果蔬汁",然后點擊"啟動 /停止"键,进行工作过程。工作过程根据进行低速及高速 搅打。	非加熱
9	豆漿	用途:用于制作各种口味的豆浆,如食谱中的核桃燕麦豆浆。 用法:在加入食材后,通過"功能"鍵,選中"豆漿"功能、然后 点击"启动/停止"键,进行工作过程。工工作过程中先煮沸。 伴随低速搅打,然后进行长时间的熬煮,最后高速搅打结束。	加熱
10	玉米汁	用途:用于制作各种口味的玉米汁,如食谱中的浓香玉米汁。 用法:在加入食材后,通过"功能"键,选中"玉米汁"功能,然后 點擊"啟動/停止"鍵,進行工作過程。工作過程中先煮沸。 伴随低速搅打,然后进行长时间的熬煮,最后高速搅打结束。	加熱
11	研磨	用途:用于制作各种坚果、干货粉,如黄豆粉。 用法:在加入食材后,通过"功能"键,选中"研磨"功能,然后 点击"启动/停止"键,进行工作过程。工作过程中高速搅打。	非加热
12	嬰兒糊	用途:用于制作婴儿辅食(6个月以上婴儿),如南瓜糊。 用法:在加入食材后,通過"功能"鍵,選中"嬰兒糊"功能,然后点击"启动/停止"键,进行工作过程。工工作过程中先煮沸。 件随低速搅打,然后进行长时间的熬煮,最后高速搅打结束。	加熱
13	芝麻糊	用途:用于制作浓稠加热的芝麻糊,如芝麻糊。 用法:在加入食材后,通過"功能"鍵,選中"芝麻糊"功能,然后点击"启动/停止"键,进行工作过程。工作过程中先煮沸。 件随低速搅打,然后进行长时间的熬煮,最后高速搅打结束。	加熱
14	養生粥	用途:用于制作粥类食品,如小米南瓜粥。 用法:在加入食材后,通過"功能"鍵,選中"養生粥"功能,然后点击"启动/停止"键,进行工作过程。工作过程中先煮沸。 件随低速搅打,然后进行长时间的熬煮,最后低速搅打结束。	加熱
15	濃湯	用途:用于制作汤类食品,如排骨浓汤。 用法:在加入食材后,通過"功能"鍵,選中"濃湯"功能、然后 点击"启动/停止"键,进行工作过程。工工作过程中先煮沸, 然后进行长时间的熬煮,最后结束。	加熱
16	冰沙	用途:用于制作冰沙,如芒果冰沙。 用法:在加入食材后,先點擊快捷鍵"冰沙",然后點擊"啟動 /停止"键,进行工作过程。工作过程根据进行低速及高速 搅打。	非加熱
17	加熱	用途:用于加热食品。 用法:在加入食材后,通過"功能"鍵,選中"加熱"功能,然后 点击"+时间-"键选择所需温度,最后点击"启动/停止"键, 进行工作过程。工作过程中先煮到所需温度,进入保温状态至 工作停止。	加熱

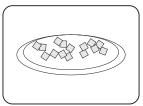
備注: 只有"果蔬汁、豆漿、玉米汁、研磨"4中功能帶有"口感"功能選項: "研磨"功能最大研磨量不超過200克。

#### 注意:

機器運行過程中如果打開杯蓋,機器程序立即終止,重新旋緊杯蓋后,程序不會繼續上一步操作。如果機器運行過程中需要添加食材或配料,可以打開投料蓋進行相關操作。

## 使用方法

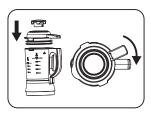
1、將食材切成約2cm大小塊狀。 (肉類切條去筋)



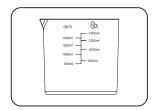
3、將量好的食材倒入杯捅中。 (注意攪拌杯内不應有其它异物)



5、杯蓋兩側扣耳錯開對齊杯口凸耳, 把 杯蓋壓入攪拌杯,再將杯蓋順時針旋 轉與杯體扣好,最后將加料蓋壓緊在 杯蓋上。(杯體有開蓋保護裝置,如杯 蓋未旋蓋到位,產品將不通電)



2、使用小量杯參照食譜比例以及 依據個人口味量取適量的食材。



4、向攪拌杯内的加入适量清水。 (按食譜的配比酌量加減)

6、将攪拌杯按正确的位置放在主机上。



## 使用方法

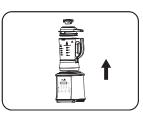
7、插上電源綫,接通電源時,所有背光 燈閃亮后熄滅,蜂鳴器響一聲,時間 顯示"0000"



9、按下"啟動/停止"按鍵,開始工作! (工作中電機有忽快忽慢或間歇性動作, 屬正常現象)



11、拔除電源綫,取下 搅拌杯打开杯盖。 (打開杯蓋時注意涌出蒸汽,防止燙傷!)



13、及时清洗搅拌杯内部,并用濕布清潔 產品外殼。



8、點選相應功能鍵,如"玉米汁";如 要使用其需他功能,則切換所需 功能。



10、工作完成,蜂鳴器響三聲;語 音提示結束后,機器回到待機 狀態。



12、倒出浆液,及依据个人口味加入 調味料。(倒漿時請勿過急,防 止液體濺出)



14、擦拭機器表面水漬后,將主機與 搅 拌杯分開置于陰涼通風處風干,防 止產生异味。



#### 注意:

- 1、制作粥、糊、湯等必須選擇對應的功能按鍵,否則制作出來的飲品會出現口感不好,煮不透等情况。嚴重時將造成溢出或者糊底!
- 2、"豆漿""養生粥""玉米汁"等功能若出現功能錯誤需切換功能,請單擊"啟動/停止"鍵,取消當前功能。在未進入倒計時之前可直接重新選擇對應功能,單擊"啟動停止" 鍵啟動即可,若已進入倒計時,建議更換食材后,再重新選擇正確功能啟動。
- 3、食譜中的食材份量均按照標準水位進行配備,用戶在使用時請根據水量及食物種類調整食材總份量,其中加熱功能不宜超過1400ml(豆漿類、粥類、糊類功能建議采用1000ml,最不得超過1200ml);冷飲功能最高不超過1750ml,否則易造成溢出或者糊底!
- 4、在制作果蔬飲類品時,請預先將有核的食材去核后方可放入攪拌杯中,并加入適量的飲用 水或牛奶,堅硬的果核易降低刀片鋒利度。
- 5、機器在工作過程中,攪拌杯內液體沸騰后請小心噴出水蒸氣和濺出的熱水,工作過程中請勿打開杯蓋。
- 6、機器在工作過程中請勿在杯體內添加調味料(如砂糖、黑糖等),以避免調味料在加熱過程中粘着在攪拌杯底部。
- 7、機器接通電前,請務必確保攪拌杯、杯蓋及投料蓋安裝到位。
- 8、產品通電時,嚴禁將手或者尖銳的硬物等伸入攪拌杯內,以免受傷或者產品損壞。
- 量杯使用說明
- 1400ml 1200ml 1200ml 1200ml 1200ml 1200ml 1200ml 1200ml 1200ml
- 1、制作糊類/粥類時,請參考" № "的容量。 量杯量取米量到達800ml刻度時,需加水至800ml刻度位置制作。 1000ml, 1200ml, 1400ml可參考刻度加入相應的水。
- 2、制作豆漿時,請參考" 🗞"的容量。 量杯量取干豆到達800ml刻度時,需加水至800ml刻度位置制作。 1000ml, 1200ml可參考刻度加入相應的水。

- 研磨杯使用説明 (非標準配件)
- 1、將需要加工的食材放進研磨杯内,蓋好杯蓋 再順時針旋到位。
- 2、將研磨杯放置到機座上,然后接通 電源。





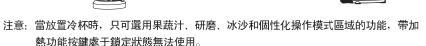
- 1、啟動機器前請放入食材,嚴禁空載!
- 2、研磨杯僅可用于研磨干貨,嚴禁攪打水果、熱食、清水等。

使用 注音

- 3、為了研磨的更細,請提前將食材脫水或烘干;研磨時請勿用 手觸碰不銹鋼杯身,如有晃動可用手扶住把手。
- 4、最少研磨容量不低于100mL,最大研磨容量不超過500mL。
- 5、嚴禁研磨堅硬中藥材(如石燕、石蓮子、石磁等)。
- 冷杯使用説明 (非標準配件)
- 1、將需要加工的食材放進冷杯内,蓋好杯蓋 再顺时针旋紧投料盖。



2、將冷杯放置到機座上,然后接通電源。



## 清潔保養

#### 清淺

- 1、攪拌杯在打完果汁倒出后,即刻加入清水,多次使用瞬間"點動清洗"的工作方式,可以 更好的清洗攪拌杯。
- 2、斷開電源,主體外部可用擰干的布擦拭,請勿將主體浸入水或其它液體中,也不能在水或 其它液體下冲洗,以防漏電或器件損壞。
- 3、清洗時,請用清水冲洗杯體及配件,并抹干;刀片非常鋒利,清洗時小心刀片鋒利以免割 傷,可佩戴保護手套。
- 4、請勿使用鋼絲球、研磨性清潔劑或腐蝕性液體(比如汽油或丙酮)來清潔產品。
- 5、如部件被果蔬汁染色,在冲洗前加幾滴食用油進行擦拭,可更好地清除染色。
- 6、用清水冲洗部件后,再徹底擦干。
- 7、慎防余熱燙傷,請待攪拌杯冷卻后清洗!
- 8、當杯桶内部殘留物干結成難以清洗的硬塊時,加入適量的水浸泡,待0.5 1小時后軟化后, 再將其清洗搽拭干凈。
- 9、當不銹鋼發熱盤底部多次清洗不到位時,會于底部積聚有淺褐色的附着層,此時,可以用 清水長時間浸泡,再用稍硬的潔布蘸取白醋,以適度的力度順其底部紋理旋轉搽拭干淨。
- 10、不可浸泡機座、攪拌杯、電源綫等任何工作中用電部件!
- 11、不可直接冲淋機座及攪拌杯底部!
- 12、不可將產品、電源綫及保持附件等置于太陽下爆嗮!



#### ● 保養

- 1、本產品宜經常使用,以保持電機干爽。
- 2、如長期不用,請將本產品保存在干燥通風處,以防止電機受潮。

## 產品技術參數

產品型號	額定電壓	額定頻率	加熱功率	
AU-K3501	220-240V	50-60Hz	800-950W	1200W

## 异常分析及處理

#### ● 异常處理

- 1、產品如出現异常情况如: 异常噪音、氣味、烟霧等,應立即切斷電源,停止使用。
- 2、如出現產品不能工作,請檢查電源是否連接好,開關是否打開,攪拌杯是否安裝到位。
- 3、如經上述檢查,產品還是不能工作,請到指定的維修中心維修和咨詢。

#### ● 故障分析及排除

故障	可能性原因分析	解決對策	
指示燈不亮	電源綫未插好	檢查電源綫并保證插好	
指示燈亮,	選功能后,未按啟動鍵	選好功能后,再按下" 🕪 " 鍵	
產品不工作	杯蓋未蓋到位	將杯蓋重新蓋好,裝到位后會聽到蜂鳴器短鳴聲	
±0.00±00 ⊏ 01=	斷電間隔短,系統未復位	斷電3分鐘后再通電使用	
按鍵無反應	產品已在執行程序	正常現象	
	加水過多或過少	請加水至正確的水位綫	
食材打不碎	電源電壓過低	可用家用穩壓器	
	食材太多或太少	請按食譜配方操作	
	杯内未清洗干凈	請將杯內清洗干凈再使用	
糊底	食材加太多	請按食譜配方操作	
	按錯功能鍵	選擇正確的功能鍵	
	食材切塊過大		
顯示屏E1	物料過多	─ 拔出電源綫,斷開電源,將杯體食材倒出,切小塊 △ 适量	
	機器本身故障	<b>尼</b> 里	
	機器連續干燒	拔出電源綫,斷開電源,重新插上即可恢復	
顯示屏E2	工作過程未斷電情况下直接提起 杯体。		
	機器本身故障		
販二品に	機器連續干燒	<b>计山壶运线 蘇明電流 亲实任上即可标准</b>	
顯示屏E3	機器本身故障	拔出電源綫,斷開電源,重新插上即可恢復	
顯示屏E4	機器故障	聯系我司售后客服維修	

如果問題繼續傳在,或又出現其他問題,請與我司客服及時聯系,以取得幫助。

## 温馨提示:

当使用过程中出现溢出时,可能是一下原因:

當地電壓波動導致,請減少加水量减少200ml;

食材配比不當,請減少食材比例;

如非上述問題,請聯系我司客服。

#### **12 MONTH WARRANTY**

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. In New Z ealand, our goods come with guarantees that cannot be excluded under the Consumer Guarantees Act 1993.

So, as well as your statutory rights referred to above and any other rights and remedies you may have under any other laws relating to your Kylin product, we also provide you with a Kylin warranty. It's important to note that this warranty is valid only in the country of purchase.

Kylin guarantees this product against defects caused by faulty quality and materials for 12 months of domestic use (or 3 months commercial use) from the date of purchase. During this warranty period, Kylin will repair any defective product.

If the product includes several accessories, only the defective part or accessory will be replaced. Kylin reserves the right to make minor adjustments instead of replacing the product or accessory. Packaging, instructions, recipes etc. will also not be replaced unless faulty.

In the event of a product or accessory being replaced during the warranty period, the warranty on the replacement product will expire 12 months from the purchase date of the original product, not 12 months from the date of the replacement.

To the extent permitted by law, this Kylin 12 months warranty excludes liability for consequential loss or any other loss or damage caused to a property or persons arising from any cause whatsoever. It also excludes defects caused by the product not being used following Instructions, accidental damage, misuse, or being tampered with by unauthorised persons, excludes breakables such as glass and ceramic items, consumable items and normal wear and tear and does not cover the cost of claiming under the warranty or transporting the goods to and from the place of purchase.

Should you suspect your product may be defective and need some clarification or advice, or you have any questions, ideas, or concerns, please contact us directly on Kylin Customer Service Australia +61 (0)3 9998 0999

If you're certain your product is defective, and the terms of this warranty cover the product, you need to take the defective product back to the place you purchased it f rom, where the retailer will replace the product for you on our behalf. In this event, per the terms of this Kylin 12 month warranty, you will need to present this portion of the warranty page and the purchase receipt as proof of purchase so please make sure you keep both this page and your receipt on hand for the duration of the warranty period.

And if for any reason you wish to contact us, please do so at Kylin Customer Service Australia +61 (0)3 9998 0999

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