

12/11 Mary Street, Blackburn, Australia, VIC 3130
www.kylinaustralia.com.au

Kylin[®]

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Kylin Electric Food Chopper
AU-K62B1



**Australia & New Zealand Edition
RCM Safety Standard Product**



www.kylinaustralia.com.au
Phone Australia 03 9988 3693

Please read the user manual carefully and keep it
handy for future reference before using the product.

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I. Safety Precautions

- 1.This product is intended for household use only. Please be sure to follow the instructions provided in the manual.
- 2.Prior to using this product, ensure that your power outlet can handle 220V-240V.
- 3.Anyone with reduced physical, sensory, or mental capabilities or lack of experience and knowledge can use this product if they are supervised or instructed on how to use the equipment safely and understand its potential hazards.
- 4.Please use an independent socket with a specification of 6A or higher. Simultaneously connecting other electrical appliances may cause the socket circuit to overheat or lead to a fire.
- 5.Please hold the power cord plug, gently and securely insert it into the power outlet to ensure a stable power supply. Equally, remove the plug steadily.
- 6.Please do not use hard objects, such as iron, to scrape the machine to maintain its appearance.
- 7.After use, be sure to unplug the power cord to avoid potential risks of electric shock, leakage, or fire.
- 8.This product is not suitable for processing hard food items such as bone-in meat, coffee beans, pepper, Sichuan peppercorns, ice cubes, or frozen foods, among others.
- 9.The temperature range for using the chopping cup is 0°C to 50°C. Do not place the chopping cup near an open flame or expose it to temperatures exceeding its capacity.
- 10.Before adding ingredients, ensure that the blades are correctly installed and can rotate smoothly. If the blades do not rotate or turn slowly, unplug the device, check for blockages in the cup, and only continue use after clearing any obstructions.
- 11.After adding ingredients, please ensure that the chopping blade is in its correct position. If the blade does not rotate rapidly within a few seconds, unplug the device, remove any excess ingredients, and then reconnect the power before resuming use.

12. The blades of this product are extremely sharp, and direct contact with the blade edge should be avoided. When installing or removing the blades, tightly grip the blade handle to prevent accidental injuries.
13. The continuous operating time for this product should not exceed 30 seconds. After every 30 seconds of continuous operation, please allow the product to rest for 2 minutes. After every three consecutive operating cycles, a 15-minute break is mandatory to allow the motor to cool before resuming use.
14. In the event of any observed damage to the power cord, we strongly advise contacting Kylin manufacturers, authorised local dealers, or qualified professional technicians promptly to facilitate the replacement process, ensuring the continued safety of the product.
15. The blades of this product pose a significant risk. Exercise caution when removing the blades, emptying the mixing bowl, or during cleaning to prevent accidents.
16. Please ensure to clean the equipment after use and store it in a cool, dry place.
17. Please do not place any part of this product in a dishwasher, microwave, sterilizer, or clean or disinfect with water exceeding 60°C. Also, do not use other devices to heat parts to prevent deformation or damage.
18. Please do not use this product to blend foods or liquids that have been heated (>50°C) to avoid the risk of cup breakage or scalds.
19. Please do not touch the blades, motor, or other rotating parts while the equipment is in operation to prevent injury or damage to the device. Wait for the equipment to completely stop before removing any parts.
20. Please do not use steel wool, acidic cleansers, or corrosive liquids (such as gasoline or acetone) to clean this product.
21. Before discontinuing the equipment operation for cleaning purposes, it is imperative to transition the device to the "OFF" mode, deactivate the power source at the socket, and subsequently disconnect the power plug.
22. When cleaning, please use a damp cloth to wipe the body of the machine and a soft brush to clean the steel cup components. Please do not submerge the machine body in water or any other liquid.

23. Before emptying raw materials or disassembling any components for cleaning, please ensure that the power plug of this product has been disconnected.
24. Please ensure to conduct a thorough cleaning after each use to extend the lifespan of the equipment.
25. Please do not leave the equipment unattended during use. Always supervise children to ensure that the equipment is not used as a toy by young children.

II. Performance and Characteristics

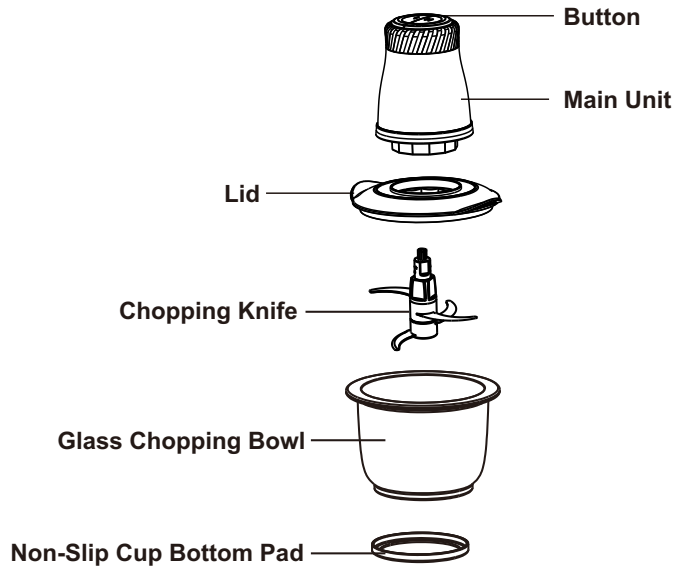
1. Unique Exterior Design
2. Unique "6"-shaped 4-blade design for outstanding meat grinding and chopping performance.
3. Safety switch design for customisable control of food chopping consistency and safe usage
4. Transparent glass chopping cup for health, hygiene, and easy cleaning.
5. Removable, convenient-to-clean design for the blade assembly

III. Key Technical Parameters

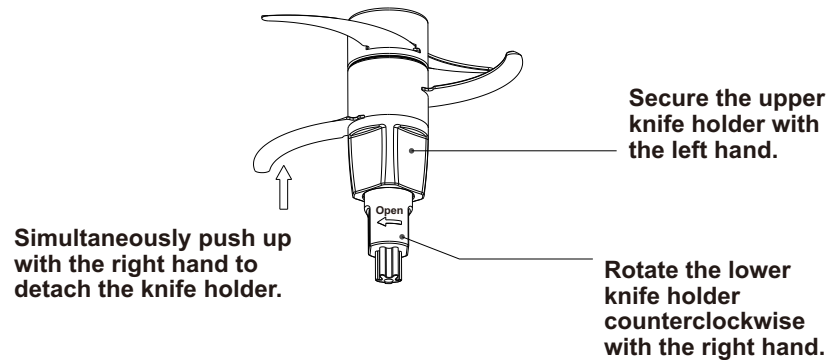
Product Name	Kylin Electric Food Chopper
Product Model	AU-K62B1
Rated Voltage	220V-240V ~ 50Hz
Rated Power	200W
Capacity	1.2L
Continuous Operation Time	≤30s
Interval Time	≥2mins
Product Dimensions	181 mm x 181 mm x 245 mm
Configuration	Glass Bowl + Four-Blade Assembly
Rotation Speed	3000rpm ~ 4050rpm

IV. Parts Identification

A. Main Parts



B. Knife Holder Disassembly Guide



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V. Instruction of Usage

A. General Product Usage Steps

<p>Diagram showing the cleaning of the chopping cup, blade, and lid.</p>	1. Before the initial use, please refer to the cleaning and maintenance instructions to clean the chopping cup, chopping blade, and cup lid.
<p>Diagram showing the machine inspection cup lid removed and the chopping cup placed on a flat surface.</p>	2. Remove the machine inspection cup lid and place the chopping cup on a flat, clean, and dry surface.
<p>Diagram showing the chopping blade being positioned on the spindle inside the chopping cup.</p>	3. Ensure that the chopping blade is accurately positioned on the spindle inside the chopping cup.
<p>Diagram showing ingredients being placed into the cup.</p>	4. Place the ingredients into the cup, adding an appropriate amount. If the positioning of the chopping blade deviates after adding ingredients, please readjust it to ensure it meets the requirement mentioned in the third point above.
<p>Diagram showing the cup lid being assembled onto the cup.</p>	5. Assemble the cup lid, ensuring it fits snugly over the cup.
<p>Diagram showing the machine body being placed on top of the cup lid.</p>	6. Cover the cup lid and place the machine body on top, checking for a secure fit to ensure that the machine body is properly aligned with the chopping blade and cup lid.
<p>Diagram showing the power cord plug being inserted into an outlet.</p>	7. Insert the product's power cord plug into an outlet and connect the power supply.

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8. Grip the machine body with your hand, press the switch to start the machine, release the switch to stop the machine. The chopping and mixing time should be referred to the chopping and mixing food guide, and users can adjust the chopping duration according to their personal preferences for the desired food chopping effect.



9. After turning off the switch, please do not immediately remove the machine body. Wait for the blades to come to a complete stop, unplug the power cord to disconnect the power, and then proceed to remove the machine body.

10. When opening the cup lid, first remove the chopping blade and then pour out the ingredients.

Warm Tips:

1. To optimize the product's longevity, it is advisable to limit each operational session to a duration not exceeding 30 seconds. If the intended task surpasses this timeframe, it is recommended to cease product usage and allow a resting period of 2 minutes before resuming operation. Adhering to this usage pattern contributes to the long-term stability and performance of the product.
2. The chopping blades feature an exceptionally sharp edge. Exercise caution during handling to prevent the risk of injury, avoiding potential cuts to your hands or other body parts.
3. Do not process hot ingredients above 70°C in the cup to prevent deformation of the cup and potential leakage.

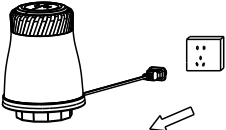
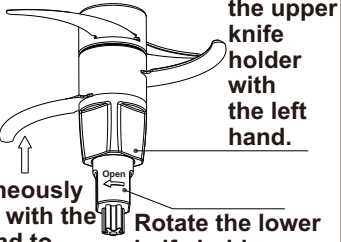



B. Guide to Chopping and Blending Ingredients

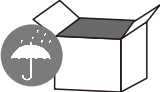
Ingredients	Quantity	Maximum Blending Time	Notes
Pork	≤ 500g (pre-cut into approximately 20mm x 20mm x 50mm pieces)	30s	These ingredients should be deboned, peeled, and trimmed.
Beef	≤ 500g (pre-cut into approximately 20mm x 20mm x 50mm pieces)	30s	These ingredients should be deboned, peeled, and trimmed.
Garlic	200g	15s	
Chili Peppers	200g	15s	
Carrots	200g (pre-cut into approximately 20mm x 20mm x 20mm pieces)	15s	
Celery	200g	15s	

Warm Tips:

1. Please note that the weights in the chart are for reference only; do not exceed the maximum limit indicated on the chopping cup during actual use.
2. After use, add a small amount of warm water to the chopping cup, along with a little detergent, and run the machine for a few seconds for easy cleaning.

VI. Cleaning and Maintenance

	<p>1. After use, it is essential to unplug the power cord to ensure safety immediately.</p>
 <p>Secure the upper knife holder with the left hand.</p> <p>Simultaneously push up with the right hand to detach the knife holder.</p> <p>Rotate the lower knife holder counterclockwise with the right hand.</p>	<p>2. The chopping blade is detachable and can be cleaned. For safety reasons, it is recommended to wear gloves and follow the diagram for blade assembly and disassembly.</p>
	<p>3. After cleaning the chopping blade, please wait for it to be completely dry before reassembling the components. Please handle the blade installation with care to avoid damage.</p>
	<p>4. All parts can be cleaned with a cleaning agent and a damp sponge. Please do not use a hard steel wire brush to prevent damage to the product's surface.</p>
	<p>5. Please do not immerse the entire product in water. Only the external parts can be wiped with a damp cloth; do not rinse with water to avoid the risk of electric shock or malfunction.</p>

	<p>6. If the product is not used for an extended period, please conduct thorough cleaning before storing it in a well-ventilated and dry location. Place it inside the packaging box to prevent damage from moisture, which can affect its functionality.</p>
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VII. Analysis of Common Issues

Fault Symptoms	Root Cause Analysis	Troubleshooting
Failure to operate after power on	The lid of the chopping cup not properly secured	Please ensure the lid is properly secured
Machine shutdown during use	<ol style="list-style-type: none"> 1. Low voltage 2. Automatic shutdown for motor overload protection 	<ol style="list-style-type: none"> 1. Check the voltage 2. It is recommended to let the machine rest for 30 minutes before restarting if the issue persists.
Unpleasant odor during initial uses	Normal phenomena during initial use of the machine	If unpleasant odors persist after multiple uses, please contact a kylin dealer for inspection
Excessive vibration or high noise levels	<ol style="list-style-type: none"> 1. Correct installation of the chopping blade 2. Uneven placement of the product 3. High voltage 4. Excessive amount of ingredients 	<ol style="list-style-type: none"> 1. Remove the ingredients and ensure the blade assembly is correctly installed. 2. Ensure the product is placed on a level surface. 3. Check for excessively high voltage. 4. Turn off the power and remove any excess

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使用產品前，請仔細閱讀本說明書

一、注意事項

- 1.本產品僅適用於家庭使用，請務必參照說明書指引使用。
- 2.在使用本產品之前，請確保您的電源插座能夠處理220V-240V。
- 3.任何人都可以在身體、感官或精神能力下降或缺乏經驗和知識的情況下使用本產品，只要他們得到了關於以安全方式使用該設備的監督或指導，並了解其中的危險性。
- 4.請獨立使用6A以上的插座規格。若同時連接其他電器，可能會導致插座線路過熱或發生火災。
- 5.請握住電源線插頭，輕輕穩插入電源插座，以確保穩妥地供電，同樣要穩穩地拔出插頭。
- 6.請勿使用硬物，如鐵器等，來刮擦機器，以保持其外觀完好。
- 7.使用完畢後，務必拔掉電源線插頭，以避免電擊、漏電、或火災的潛在風險。
- 8.本產品不適用於處理堅硬食材，例如帶骨肉類、咖啡豆、胡椒、花椒、冰塊或冰凍食品等。
- 9.玻璃切碎杯的使用溫度範圍為0°C至50°C，嚴禁將切碎杯置於火源或放入高於其承受範圍的熱物。
- 10.請在投放食材前，確保刀片已正確安裝且能順利旋轉。如果刀片無法旋轉或運轉緩慢，請拔掉插頭，檢查杯中是否有阻塞物，並在解除阻塞後方可繼續使用。
- 11.投放食材後，請確認切碎刀未偏離正確位置。如果刀片在幾秒內無法快速旋轉，請拔掉插頭，將多餘的食材移除，然後再重新通電使用。
- 12.本刀片極為鋒利，切忌直接接觸刀刃。在安裝或取出刀片時，請緊握刀桿，以避免意外傷害。
- 13.本產品的連續運作時間不應超過30秒。每30秒的連續運作後，請給予產品2分鐘的休息時間。每三個連續運作週期後，必須停用15分鐘，待電機冷卻後再繼續使用。
- 14.在發現電源線有任何損壞的情況下，我們強烈建議立即聯繫 kylin 製造商、授權的本地經銷商或合格的專業技術人員，以促進更換程序，確保產品的持續安全性。
- 15.本產品的刀片極具風險，當您取出刀片、倒空混合盆、或進行清洗時，務必小心謹慎，以免意外發生。

- 16.請確保使用完設備後進行清潔，然後儲存於陰涼乾燥的地方。
- 17.請勿將本產品的任何部件放入洗碗機、微波爐、消毒櫃，或使用超過60°C的熱水進行清洗或消毒，也不要使用其他設備來加熱，以避免部件變形或損壞。
- 18.請勿使用本產品攪拌已經加熱過的食物或液體（>50°C），以避免杯體破裂或造成燙傷等危險。
- 19.在設備運轉時，請勿接觸刀片、電機或其他轉動部件，以免導致傷害或損害設備。請等待設備完全停止運轉後再移除部件。
- 20.請勿使用鋼絲球、含酸性清潔劑或腐蝕性液體（如汽油或丙酮）清潔本產品。
- 21.在停止使用設備進行清潔之前，必須將設備切換至「關閉」模式，關閉插座上的電源，然後拔掉插頭。
- 22.清潔時，請使用濕布擦拭機身，用軟毛刷清潔鋼杯部件。請不要將機身浸泡於水或其他液體中。
- 23.在清空原料或拆卸任何部件進行清潔之前，請確保本產品的電源插頭已經拔掉。
- 24.請確保在每次使用後進行徹底的清潔，以延長設備使用的壽命。
- 25.在使用時，不要讓設備無人看管。請隨時監督幼兒，以確保設備不會被孩童當成玩具使用。

二、產品性能特點

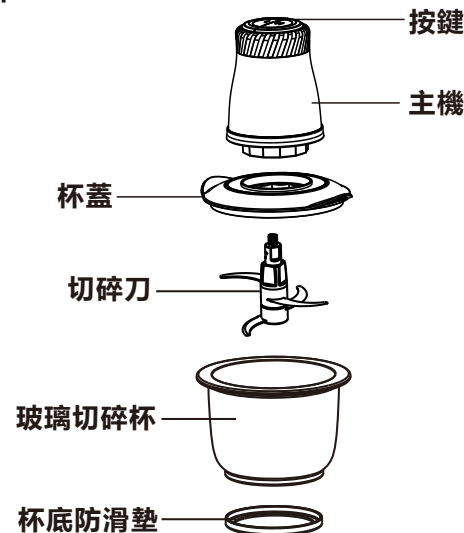
1. 獨特的外型設計。
2. “6”字形4片刀設計，絞肉切碎效果更出眾。
3. 安全開關設計，隨意控制食物切碎程度，安全使用。
4. 透明玻璃切碎杯，健康衛生易清洗。
5. 可拆卸式不建，清洗方便。

三、主要技術參數

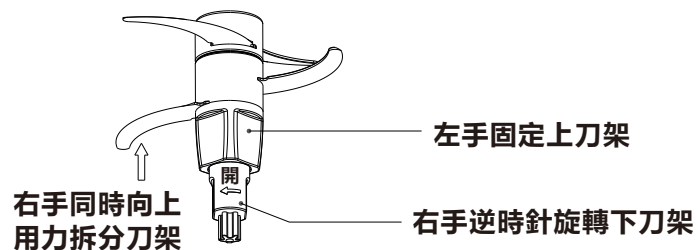
產品名稱	Kylin麒麟電動切碎絞肉機
產品型號	AU-K62B1
額定電壓	220V-240V ~ 50Hz
額定功率	200W
容量	1.2L
連續運轉時間	≤30s
間隔時間	≥2mins
產品尺寸	181mm x 181mm x 245mm
配置	單杯 + 四刀組件
轉速	3000轉/分 ~ 4050轉/分

四、部件名稱介紹

1. 主要部件









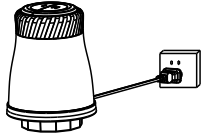
2.刀架拆解指南



五、產品使用說明

(一)產品基本使用步驟

	1.初次使用之前，請參照清潔保養指引來清洗切碎杯、切碎刀、杯蓋。
	2.拿開機身和杯蓋，將切碎杯放在平整、乾淨、乾燥的地方。
	3.請確保切碎刀準確的放入切碎杯中央的轉軸上。

	4.請放入食材，把合適的食物份量放入杯中，如在放入食物後造成切碎刀位置偏離的請先擺正切碎刀位置確保能滿足上訴第三點要求。
	5.裝配杯蓋，與杯完全貼合好。
	6.蓋上杯蓋，再將機身放在杯蓋上，檢查是否有好，確保機身與切碎刀和杯蓋裝配到位。
	7.把產品電源線插頭，插入插座，接通電源。



8.用手握住機身，按下開關，機器開始工作；鬆開開關，機器停止工作。切碎時間參照切碎攪拌食物指南，使用者可以根據個人對食材切碎效果的喜好來填節切碎時長。



9.打開開關後，請不要立即取下機身。請等待刀片停止旋轉後，拔下插頭以切斷電源，然後再取下機身。

10.打開杯蓋先把切碎刀取出再將食材倒出。

溫馨小貼士:

- 1.為了延長產品的使用壽命，建議每次操作不超過30秒。如果所需任務無法在30秒內完成，請停止使用產品，讓其休息2分鐘後再繼續操作。這種使用模式有助於確保產品的長期穩定性。
- 2.切割刀片極其鋒利。在處理時請小心，以避免切割手部或其他身體部位的危險。
- 3.請勿將高於70°C的熱食材放入杯中進行加工，以免造成杯體變形並導致漏水的情況發生。

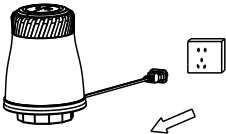

(二)切碎攪拌食材指南

食材	份量	最長攪拌時間	備註
豬肉	≤ 500g (先切成約 20mm x 20mm x 50mm的小塊)	30s	需去骨去皮去筋
牛肉	≤ 500g (先切成約 20mm x 20mm x 50mm的小塊)	30s	需去骨去皮去筋
大蒜	200g	15s	
小辣椒	200g	15s	
胡蘿蔔	200g (先切成約 20mm x 20mm x 20mm的小塊)	15s	
芹菜	200g	15s	

溫馨小貼士:

- 1.請注意，圖表中的重量僅供參考，實際使用時切勿超過切碎杯所標示的最大上限。
- 2.使用完後，在切碎杯加入少量溫水，在加點洗潔精，啟動機器十幾秒就可以輕鬆清潔。

六、保養和維護

	<p>1.使用完畢後，請務必立即拔掉電源插頭，以確保安全。</p>
	<p>2.切碎刀可以拆卸並清洗。為確保安全，建議佩戴手套，並按照圖示的方式拆卸刀片組件。</p>
	<p>3.請在清洗切碎刀後待其完全乾燥之後再進行組件的組裝。請小心安裝刀片，以免造成損傷。</p>
	<p>4.部件皆可使用清潔劑和濕海綿進行清洗，請勿使用硬質鋼絲刷，以免損壞產品表面。</p>
	<p>5.請切勿將整個產品浸入水中。產品外部僅可使用濕毛巾擦拭，切勿用水沖洗，以免導致漏電或故障。</p>
	<p>6.若長時間不使用產品，請先進行充分的清潔，然後將其存放於通風良好和乾燥的地方，並置於包裝箱中，以避免潮濕情況對其造成損害，進而影響使用。</p>

七、產品常見問題分析

故障現象	原因分析	故障排除
通電後不工作	切碎杯蓋沒蓋好	請把蓋子蓋好
使用過程中機器停機	1.電壓過低 2.電機過仔自動停機保護。	1.檢查電壓 2.建議將機器放置30分鐘再啟動機器
開始幾次使用電機有難聞氣味	新電機最初使用正常現象	如果多次使用仍有難聞氣味發出請送至Kylin經銷商進行檢測
異常震動或噪音大	1.切碎刀位安裝不到位 2.產品放置不平穩 3.電壓過高 4.食材過量	1.將食材取出，將刀架安裝到位 2.產品放置平穩 3.檢查電壓是否過高 4.關閉電源，將多餘食材取出

VIII. 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 for 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 Zealand 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 workmanship and materials for 12 months 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 a number of 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 property or persons arising from any cause whatsoever. It also excludes defects caused by the product not being used in accordance with 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 9988 3693

If you're certain your product is defective, and the product is covered by the terms of this warranty, you need to take the defective product back to the place you purchased it from, 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 9988 3693

**Australia & New Zealand Edition
RCM Safety Standard Product**

