

01-17-1309-0032-A

CCC certification of product
Our company has passed
ISO9001 Quality management
system certification

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Thank you for purchasing Jiuyang products. Please read this manual carefully before using to ensure that you use this product correctly and safely.

Pictures are for reference only. Please refer to the actual product.

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Chapter I Precautions for Safe Use


 Warning	Be vigilant against the risks that may lead to personnel danger, serious injury and major property losses.
 Attention	Attention should be paid to the risk of injury to persons or damage to goods.
	Represents “Prohibited”, unavailable content.
	Represents “Force”, what must be executed

- **In order to prevent electric shock, fire, scald and other accidents, please observe the following contents.**


Warning

-  Please clean the cup body, blade, anti-spill electrode and temperature sensor in time. The blade edge is sharp. Take out, wipe and clean carefully. Wear protective gloves.
-  When the product is boiling, the temperature inside the cup, the lower cover, the blade and other parts are high before cooling after the work is finished. Please do not touch them to avoid scald.

Attention

-  Do not plug or unplug the power cord with wet hands to prevent electric shock.
- In the pulping process, do not lift the machine head or move the product quickly to avoid being scalded by steam, or overflow of food materials, resulting in scalding, electric shock and other accidents.
- Do not lift the whole machine with the nose to avoid slipping of the cup.
- Do not use damaged power cords or plugs to prevent accidents or fires caused by

electric shock or short circuit. If the power cord is damaged, you must go to Jiuyang After-sales Service Department to purchase the special power cord for replacement.

- Do not fill hot water above 70°C to make pulp, so as not to affect the taste or cause pulverized bad slurry overflow and other anomalies.
 - Please do not drink until the pulping is finished. Drinking undercooked soy milk can be harmful to the human body.
 - Do not overflow the head or cup into the liquid. Do not spray the head, vent holes, strong electrical couplers, power sockets, and do not water the bottom of the cup. If water enters, pause and use again to avoid short circuit or electric shock
- 
- Care should be taken of children to ensure that they are not likely to play with or approach the product in order to avoid personal injury from scald or misoperation.
 - Use this product only with experienced guardians or coaches who have abnormal or no independent capacity.
 - Please make sure that the local power supply is in accordance with the marked power supply of the product before use, otherwise the product will be damaged or fire will occur.
 - Operate on a stable horizontal table and stay away from the green side of the table to prevent falls. Do not use this product under or near the curtains and other combustible materials (e.g. under the wall), otherwise it may cause the fire engine head to buckle vertically onto the cup body and the power cord to be inserted into the power outlet. Make sure that it is installed in place to prevent loosening, power failure or overheating.
 - When the product is working, keep a certain distance from the charged object such as the socket, so that the plug is in the accessible range and away from the easily explosive object. At the same time, the grounding wire of the power socket must be kept in good grounding.
 - After the product starts to work, if any other abnormality occurs in case of power failure, please pay attention to the replacement of food ingredients and remanufacture, otherwise it will cause overflow of paste bottom slurry, alarm and other faults.
 - After the production, please cut off the power first, remove the machine head and pour the slurry again. Slide off the machine head or splash out the drink, causing

damage to the products or scald.

- The temperature of the newly-made beverages is higher, please use heat-resistant utensils and pay attention to safety to prevent the beverages from spattering and scald.
- If filtering is necessary, please pay attention to the residues attached to the filter screen with high temperature. When cleaning the filter screen, do not face people and pay attention to safety to prevent the residues from spattering and scald.

Tips

- This product is only suitable for domestic use, not for commercial use.
- When used for the first time (including the first time after adaptation), the pulping time may be prolonged.
- Some food ingredients contain natural pigments, which may cause dyeing of the lower cover and anti-spill electrode. It is normal and will not affect the beverage. Please feel free to drink without damage to your health.
- In order to fully pulverize and release nutrients, it is normal for intermittent rapid and slow sounds to occur during machine beating.
- Do not continue pulping for a long time, otherwise the motor may start the automatic protection function, and the electric opportunity will not work temporarily, and the motor cannot be used normally until it is completely cooled down.
- After pulping is completed, the next pulping should be carried out at intervals of more than 8 minutes, otherwise, the service life of the product will be affected.
- Infants, people with renal failure and gastrointestinal dysfunction should choose low concentrations of beans or reduce consumption as appropriate.
- Heat preservation, motor agitation is normal phenomenon, can be ready to drink after power failure.

Chapter II Parts and Accessories

Control Panel Diagram



Shortcut function, Function selection, Shortcut function

Function selection: Functions for selecting the display area.

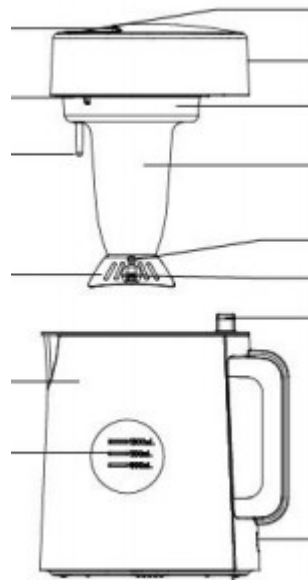
Shortcut features: With the function selection key displayed, it will start automatically for 3 seconds after touching and pressing.





Reservation settings: It is used to set the booking time (3-114 hours) and select the booking temperature (hot drink or warm drink).

Start/Cancel: Used to start or cancel a function.

Complete machine diagram

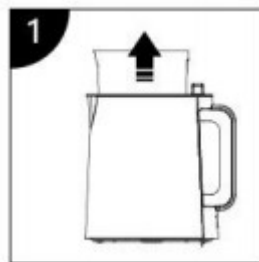
- ① Vent hole (at handle)
- ② Operating Keys
- ③ Operating status indication
- ④ Nose gasket
- ⑤ Nose
- ⑥ Anti-spill electrode
- ⑦ Lower cover
- ⑧ Temperature sensor
- ⑨ High suction finis grinder
- ⑩ Blade
- ⑪ Strong electric coupler
- ⑫ Cup body
- ⑬ Water level scale (engraved in the cup)
- ⑭ Power outlet



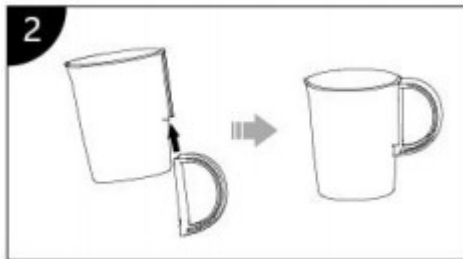
	Power cord	Measuring cup	Grouting cup	Grouting cup handle
Accessories (1 each)				

Warm Tips

- ① Press Figure 1 to remove all objects from the cup.



- ② Please assemble the cup and its handle correctly in the direction of arrow in Figure 2 to prevent the cup from slipping off when serving hot drinks and causing scald.



Chapter III Application Method

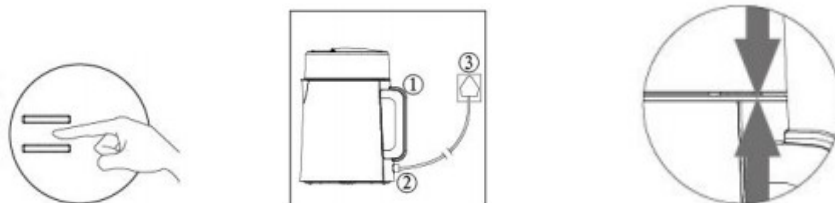
Pre-use Instructions

- 1 This product is only used in areas below 2000 meters above sea level on the Chinese mainland. If the altitude difference is more than 1500 meters after the change of the place of use, the operation shall be self-adaptive according to the altitude.
- 2 Clean the machine before use.
- 3 It is suggested that the beans should be used for the first time.

Operating Steps and Instructions

- 1 Fill ingredients and water

Fill the cleaned ingredients according to the recipe and fill water between the upper and lower water levels (see figure on the right).



- 2 Switch on the power supply

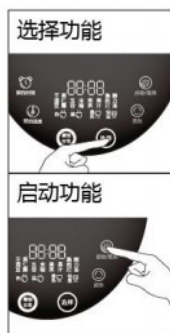
① Place the machine head vertically into the cup body. ② Plug in the power cord, ③ Switch on the power, and when the power is turned on, prompt "tick" and the light is on.

Warm Tips

Close the nose and press tight; Please level out when there are more ingredients; Make sure the nose and strong electrical couplers are in place.

- 3 Select and start the function

Press the "Select" to select the function, and then press the "Start/Cancel" to start the function.



Select Features

"Tick" a corresponding function lamp flashing

Start-up function

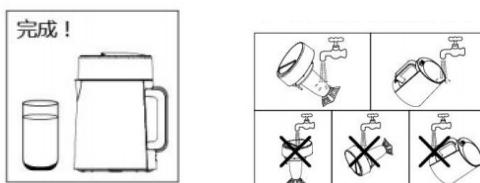
"Tick" two corresponding function lights on (no longer flashing)

Warm Tips

- ① After the function is selected, the “Start/Cancel” is not pressed, and the function starts automatically after approximately 30 seconds.
- ② After the function is started, the “Start/Cancel” can be pressed to cancel the function within 1 minute.

④ Production Completed

Prompt "tick" ... "tick" ... (stop after about 1 minute), the corresponding function light flashes. Please unplug the power cord and lift the nose for drinking.



Finish!

Warm Tips

This machine has the function of automatic heat preservation (see “Function and Recipe” for heat preservation function).

⑤ Cleaning and storage

After the machine is cooled, please clean, dry or air-dry it and store it in a dry and ventilated place.

Warm Tips

Do not clean the machine with a steel ball. If difficult to clean, it is recommended to soak in hot water and detergent before cleaning.

Reservation Operation Instructions

① Power on

Digital screen display on power-on **88:88**

② Select the booking function (see recipe for booking function)

Digital screen display **--:--**

③ Press the "Appointment Time" key (can make an appointment for 3-11 hours), press once each time, the appointment time increases by 30 minutes.

11:00

Indicates that the production is complete in 11 hours

④ Set reservation temperature

Press the "Appointment Temperature" button to select a hot or warm drink.

⑤ Start Reservation

Touch the “Start/Cancel” and prompt "tick" to enter the reservation.

⑥ Digital screen and pulping status

End Finish making or heat preservation

E1~EA Exception Alert (see Exception Alert Prompt)

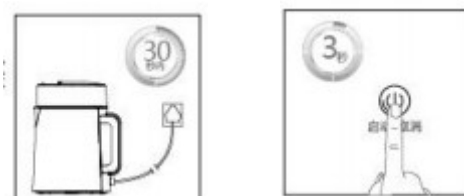
Warm Tips

- ① The temperature is higher than 30 °C. Please make an appointment for no more than 8 hours.
- ② Do not use soaked ingredients when making an appointment.
- ③ Please do not cut off the power during the appointment, otherwise please change the ingredients and remake.
- ④ There is a deviation between the prompting time and the booking time, which is a normal phenomenon. Please feel free to drink.

Altitude Adaptive Operation

In order to fully ensure the altitude adaptation effect, when the product is moved to an area with great altitude change (altitude difference of more than 1500 meters) after use, please follow the following steps before use, prompting to finish pulping.

- 1] Plug in and complete Step 2 in 30 seconds.
- 2] Press the "Start/Cancel" for 3 seconds.
- 3] Prompt "tick, tick, tick" and instruct to flash three times to complete that operation.
(Attention, please! If you do not have the above tips, repeat the operation after power-down).



Chapter IV Maintenance

- After cleaning, it is recommended to dry or air-dry, and then assemble the whole machine for storage.
- Please store the product in a dry and ventilated place.

Warm Tips

- ① Do not disinfect or dry in disinfector or dryer.
- ② If after pulping, the inside of the cup and other stainless steel surface local discoloration, blue, is a normal phenomenon harmless to the human body, please feel

free to drink. (Phosphate ions in the food and calcium, magnesium plasma, crystallization at a certain temperature conditions lead to blue, can be wiped away vinegar).

③ Please wipe or dry the machine head after cleaning, and put it in the cup body again to avoid peculiar smell.

Chapter V Failure Analysis and Removal

Faults	Reason	Countermeasure
Indicator not on	The nose is not set straight.	Reposition the nose
	Power cord not plugged in	Plug the power cord to the bottom
The light is on and the machine is not working	Feature not selected	Select the appropriate function
	Too little water is filled to the cup when no water is poured into the cup	Fill between the upper and lower water level scale lines
	Temperature sensor faulty	Send to local after-sales service department for maintenance
The motor is working without stopping.	Inlet water into the nose	Send to local after-sales service department for maintenance
Heat incessantly	Unfed	Fill ingredients according to the recipe dosage requirements in the manual
	Inlet water into the nose	Send to local after-sales service department for maintenance
	In normal heat	Wait a few minutes
No response to key	System not reset after power failure	Power off for 3 minutes and then power on
	Machine itself faulty	Send to local after-sales service department for maintenance
Food ingredients can't be broken, overflow pot	Wrong selection function	Choose the right function
	Too much or too little ingredients	Fill ingredients according to the recipe dosage requirements in the manual
	Machine itself faulty	Send to local after-sales service department for maintenance
Paste	Uncleaned dryness inside cup	Clean the inside of the cup
	Too many ingredients filled	Fill ingredients according to the recipe dosage requirements in the manual
Too long working hours, no other abnormalities	Water temperature too low	Use warm water
	Wrong selection function	Choose the right function

Abnormal Alarm Prompt

Digital screen display	Reason	Countermeasure
E1	Anhydrous alarm	Please refer to the water level of the cup body to fill food and water correctly or send after-sales service for maintenance
E3	Anti-spill abnormal report	
E4	Heating Timeout Alarm	

Digital screen display	Reason	Countermeasure
E5	Input voltage abnormality	Plug in again to confirm whether it is normal or send it for after-sales service
E6	Zero crossing signal loss alarm	
E7	Communication abnormal alarm	
E8	Temperature detection abnormality alarm	Send after-sales service for maintenance
E9	Alarm for excessive food ingredients or high motor temperature	Please fill food ingredients and water correctly or send them for after-sales service according to the instructions
EA	Main board temperature detection abnormal alarm	Send after-sales service for maintenance

Warm Tips

① If the problem cannot be solved, do not dismantle the machine without permission. Please send the machine to the local after-sales service department for repair. For details, please refer to the "after-sales service" in the manual or dial the sunshine service hotline: 400-6186-999.

② If the above contents are inconsistent with the real object due to the model or parts inspection, please take the real object as the standard, without further notice, please understand!

Chapter VI Model Specification Parameters

Implementation criteria: Q/3700YJY002-2016

Rated voltage: 220V

Rated frequency: 50Hz

Product Model	Rated Power/Motor Power	Capacity Range	Net Weight	Product Size (Length X Width X Height)
DJ13E-ME	1000W/300W	900mL~1300mL	2.9kg	242mmX185mmX300mm