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使用说明书  
Operation Instruction  
九阳智能面条机  
Jiuyang intelligent noodle machine  
JYN-L6

扫一扫美味  
Scan for delicacy  
面条随身享  
Take noodles with you  
使用产品前请仔细阅读本使用说明书，并妥善保管。  
Please read this manual carefully before using the product and keep it properly.

## 前言

尊敬的用户，感谢您使用九阳牌智能面条机，为了便于您正确的操作本产品，在使用前请仔细阅读本说明书，并妥善保存以备将来查阅。请务必认真阅读第一章“安全注意事项”。

本说明书仅适用于九阳股份有限公司“JYN-L6”智能面条机产品，九阳股份有限公司在法律规定范围内拥有解释权。书中的所有内容仅供用户使用和维护时参考，未尽事宜，欢迎用户向本公司的客户服务部门咨询。本书不足之处，欢迎广大用户提出宝贵意见，愿九阳智能面条机给您的生活带来温馨、便捷与健康。

本说明书中技术规格如有变更恕不另行通知

## Introduction

Dear users, thank you for using Jiuyang intelligent noodle machine. In order to help you to operate this product in a correct way, please read this manual carefully before using it and keep it for future reference. Please read Chapter 1 "Safety Precautions" carefully.

This manual is only applicable to "JYN-L6" intelligent noodle machine of Jiuyang Co., Ltd., which has the right of interpretation within the scope of laws and regulations. All contents in the book are only for users' reference during use and maintenance. For matters not covered, users are welcome to consult our customer service department. As for the shortcomings of this manual, users are welcome to put forward valuable suggestions. We sincerely hope Jiuyang intelligent noodle machine to bring warmth, convenience and health to your life.

Specifications in this manual are subject to change without notice

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## 第一章安全注意事项 Chapter I Safety Precautions

避免错误操作对您造成重大人身及财产危害请遵守以下事项。

以下为标识含义：

警告：绝对禁止操作项 注意：必须遵循操作项 日常注意操作项

To avoid serious personal and property damage caused by wrong operation, please observe the following items.

The following is the meaning of signs and labels:

Warning: Operation items that are absolutely prohibited.

Note: Operation items that must be followed. Daily operation items

### 一、使用前注意事项 Precautions before use

- 使用前务必清理横头孔内面粉（异物），以防损坏机器。
- 请将产品置于儿童不能触及的地方，勿让肢体、感官、精神或认知不健全的人操作。
- 本产品仅供家用。
- 严禁自行拆卸或改造本产品。
- 本产品为 I 类电器，为防止漏电，请确保家中接地线接地良好。
- 本产品输入电压为 220V，接通电源前，确认电压是否相符，以免损坏产品。
- 使用前请检查电源线、插头、和面杯、压面杆等可拆部件是否损坏。如损坏请拨打阳光服务热线 400 6186 999 或送九阳售后维修，切勿自行处理，以免发生危险。
- 接通电源前，请务必确认可拆部件安装到位，以免发生危险。
  
- Be sure to clean the flour (foreign matters) in the cross-head hole before use to prevent damage to the machine.
- Please place the product in a place out of the reach of children, and keep people who have physical, sensory, spiritual or cognitive defects from operating it.
- This product is for home use only.
- It is strictly prohibited to dismantle or transform the product by yourself.
- This product is a class I electrical appliance. In order to prevent electric leakage, please make sure that the grounding wire at home is well grounded.
- The input voltage of the product is 220V. Before connecting the power supply, confirm whether the voltage is consistent to avoid damaging the product.
- Before use, please check whether the power cord, plug, and dough-mixing cup, dough-pressing bar and other detachable parts are damaged. If it is damaged, please call Service Hotline 400 6186 999 or send it to Jiuyang for after-sales maintenance. Do not handle it by yourself to avoid danger.
- Before connecting the power supply, please make sure that the detachable parts are installed in place to avoid danger.

### 二、使用中注意事项 Precautions in use

- 严禁搅拌杯内加固体物，以防损坏机器。
- 请不要用湿手插/拔电源插头，以免引起触电。

- 禁止将本产品放置在靠近炉灶等高温、强磁、易燃易爆的地方，以免引起产品损坏、火灾或人身伤害。
- 工作中，严禁打开杯盖，甚至触摸和面杆；严禁从投料口插入筷子等固体物；严禁旋下横头盖，取下横头，甚至触摸压面杆，以免发生伤害事故。
- 面粉与水请严格按照《面条食材用量参考表》添加，以免过干或过湿导致配件损坏。
- 接通电源前，请确认部件安装到位，长时间不使用请拔掉电源，以免发生危险。
- 请在水平台面上操作，请勿在地毯、毛巾等织物、塑料、纸等易燃物上操作本产品。
- 在拆装、调校或清洗任何部件前，请务必先断开电源，以防漏电或意外启动。
- 产品不可连续工作，如需连续制面，中间至少停机 20 分钟。

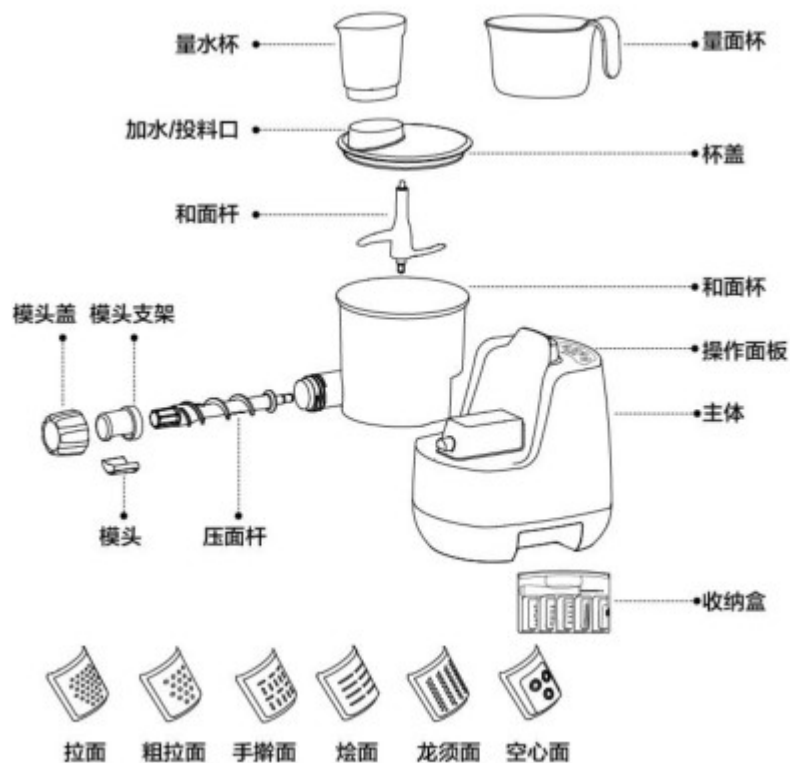
- It is forbidden to add solid objects in the stirring cup to prevent damage to the machine.
- Please do not plug in / unplug the power plug with wet hands to avoid electric shock.
- It is forbidden to place the product near the stove and other places with high temperature, strong magnetism, inflammable and explosive, so as to avoid product damage, fire or personal injury.
- It is strictly prohibited to open the cup cover, even touch the surface bar when in use; it is strictly prohibited to insert chopsticks and other solid objects into the feeding inlet; it is strictly prohibited to screw off the horizontal head cover, remove the horizontal head, or even touch the surface bar to avoid injury accidents.
- Flour and water should be added in strict accordance with the reference table of noodle ingredients consumption, so as to avoid parts damage caused by over drying or over wetting.
- Before connecting the power supply, please make sure that the components are installed in place, and if they are not used for a long time, please unplug the power supply to avoid danger.
- Please operate on the horizontal table, and do not operate the product on fabrics such as carpets, towels, plastics, paper and other inflammables.
- Before disassembling, adjusting or cleaning any parts, please disconnect the power supply to prevent electric leakage or accidental start-up.
- The product cannot work continuously. If it is required to make noodles continuously, stop the machine for at least 20 minutes during the interval.

### 三、使用后注意事项 **Precautions after use**

- 请勿将主体浸泡或冲淋在水或其他液体下，以防漏电或产品损坏。
- 严禁将本产品直接加热，或将各塑料配件放入消毒柜、洗碗机及超过 60°C 的热水中清洗消毒，以避免受热变形。
- 请勿使用钢丝绒、研磨性清洁剂或腐蚀性液体（例如汽油、丙酮）来清洁产品。

- 横头建议风干后清理，通孔针前段尖利，使用时请注意安全。
- Do not soak or flush the main body under water or other liquids to prevent electric leakage or product damage.
- It is strictly prohibited to directly heat the product, or put all plastic parts into the disinfection cabinet, dishwasher and hot water over 60 °C for cleaning and disinfection, so as to avoid the deformation caused by heating.
- Do not use steel velvet, abrasive cleaner or corrosive liquid (such as gasoline and acetone) to clean the product.
- It is recommended to clean the cross-head after air drying. The front section of the through-hole needle is sharp, so please watch out when using.

## 第二章产品部件名称 Chapter II Names of Product Parts



注：产品图片请以包装内为准。

量水杯	Water-measuring cup
量面杯	Noodle-measuring cup
加水 / 投料口	Water-filling/feeding inlet
杯盖	Cup cover
和面杆	Dough-mixing bar
模头盖 模头支架	Die head cover Die head support
和面杯	Dough-mixing cup
操作面板	Operation panel
主体	Main body
模头 压面杆	Die head Dough-pressing bar
收纳盒	Storage box
拉面	Ramen
粗拉面	Rough ramen
手擀面	Hand-made noodles
烩面	Stewed noodles
龙须面	Long thin noodles
空心面	Macaroni
注：产品图片请以包装内为准。	Note: please refer to the product picture based on the content in the package.

### 第三章产品使用方法 Chapter III Product Usage

在初次使用产品前，请彻底清洗与食材接触的部件。

Before using the product for the first time, please thoroughly clean the parts in contact with the food.

#### 一、按键说明 Instruction for keys

快速面条：最短时间全自动制作面条，约 18 分钟后完成制面。

筋道面条：全自动制作筋道面条，增加黄金醒面功能，约 28 分钟完成制面。

手动和面：用于制作各种面团（馒头、包子、饼、面包等）约 6 分钟完成和面。

手动出面：用于将和好的面挤成面条，约 15 分钟完成挤面。

取消：工作中，按此键可停止工作，继续工作可按手动出面或手动和面。

Fast noodle: Automatically make noodle in the shortest time, in about 18 minutes .

Strong noodles:Fully automatically make chewing noodles, with the function of golden smart noodles added, about 28 minutes to complete the production of noodles.

Manual dough mixing: It's used to make all kinds of dough (steamed bread, bun, cake, bread, etc.) for about 6 minutes.

Manual noodle output: It is used to extrude the prepared dough into noodles. It takes about 15 minutes to complete the extruding.

Cancel: During the work, press this key to stop the work, and press manual noodle output or manual dough mixing to continue the work.

记忆功能：工作中打开杯盖，面条机有自动记忆功能，3 分钟内重新合上杯盖，面条机会延续原有功能继续工作。

防误操作功能：工作中，除【取消】按键外按其他按键均无效，如需切换功能，请先按【取消】键后再启动相应功能。

智能调速：本产品运行速度会根据面粉的干湿情况自动设置为最佳状态，无需调整速度。

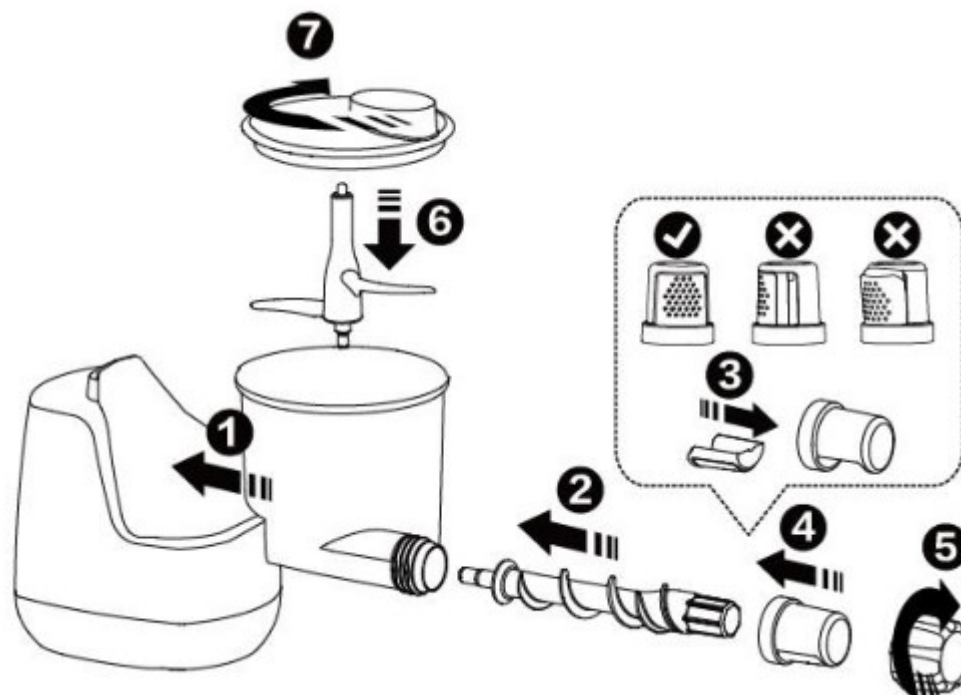
Memory function: Open the cup cover during work, the noodle machine has automatic memory function, close the cup cover again within 3 minutes, the noodle machine can continue to work with the original function.

Anti wrong-operation function: During operation, it's invalid to press other keys except the 【Cancel】key. To switch functions, press the 【Cancel】 key first and then start corresponding functions.

Intelligent speed regulation: The running speed of this product will be set to the best state automatically according to the dry and wet conditions of flour, without adjusting the speed.



## 二、安装说明 Installation Instruction



## 三、食材用量参考表 Reference table of food consumption

人数 Number of people	面粉杯数 Number of flour cup	加水、蔬菜汁量 Amount of water and vegetable juice	鸡蛋面加水量 Water amount of egg noodles
1~2 人/person(s)	1 平杯/full cup (200g)	70+5mL	(约/about 50g) +30mL 水
2~3 人/persons	2 平杯/full cup (400g)	140+5mL	(约 /about 50g)+100mL 水
4~5 人/persons	3 平杯/full cup (600g)	210+5mL	(约/about 50g) +170mL 水

面条食材用量参考表  
Reference table of noodle ingredients

品种 Varieties	面粉杯数 Number of flour cups	加水量 Amount of water	辅料 Supplements
饺子 Dumplings	3 平杯/full cup (600g)	220~230mL	盐/Salt 3~5g
馒头 Steamed bun	3 平杯/full cup (600g)	240~250mL	酵母/Yeast5g、泡打粉/Baking powder2g

饼 Cake	3 平杯/full cup (600g)	230~280mL	酵母/Yeast 5g、泡 打粉 /Baking powder2g
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面团食材用量参考表  
Reference table for consumption of dough ingredients

## 四、操作方法 Operation method



面粉	Flour
鸡蛋	Egg
水/蔬菜汁	Water/Vegetable juice
①准备及量取食材	Preparation and measurement of food materials
②安装和面杆及其他配件	Installation and face bar and other accessories
③倒入面粉（鸡蛋此时加入）	Pour in the flour (add the egg at this time)
④盖上杯盖	Close the cup cover
⑥选择功能（面团按[手动和面]）	Select function (dough press [manual dough mixing])
水	Water
蔬菜汁	Vegetable juice
⑦加水或蔬菜汁	Add water or vegetable juice
面团太干	The dough is too dry
建议增中 5~10mL 水后继续观察。	It is suggested to continue observation after adding 5-10ml water.

面团适中。	The dough is just fine
面团偏湿	The dough is wet
面团揪小块后，加适量面粉后重新启动。	After pulling out a small piece of the dough, add some flour and restart it.
⑧辨别面团干湿情况，等待出面	Identify the dry and wet conditions of dough and wait for the output

## 五、好面条小贴士 Tips for good noodles

### 面条制作

- 请使用中、高筋面粉。
- 为保证制面效果，请按照推荐用水量使用（建议使用电子称），冬季可酌情多加 10~ 20mL，夏季可酌情少加 5~10mL。
- 在水量杯中加 3~5g 食盐可使面条更劲道，加 3~5mL 食用油可使面条更顺滑。

### 面条烹饪

- 新鲜面条营养及口感最佳，建议现做现吃。
- 煮面用冷热水交替法（沸腾后加冷水，交替几次）煮 8 分钟左右（具体按厚薄及数量调整时间）。

### 面条存储

- 接每餐食用量，用保鲜袋分袋封装，放入冰箱冷冻室。

## Noodle production

- Please use medium and strong flour.
- In order to ensure the quality of noodle production, please use the recommended water amount (electronic scale is recommended). Add 10 ~ 20ml in winter and 5 ~ 10ml in summer as appropriate.
- Add 3-5g salt to the water cup to make the noodles stronger, and add 3-5ml edible oil to make the noodles more smooth.

## Noodles cooking

- Fresh noodles have the best nutrition and taste. It's recommended to eat them now.
- The noodles are boiled by alternating hot and cold water method (add cold water after boiling, alternating several times) for about 8 minutes (adjust the time according to the thickness and quantity).

## Noodle storage

- Collect the food consumption of each meal, use the fresh-keeping bag to separate the clothes, and put them into the refrigerator freezer.

## 六、电子食谱操作说明 Instructions of e-recipe

微信扫一扫 Scan it on WeChat

步骤/Step 1

步骤/Step2



扫一扫美味面条随身  
Scan for delicious noodles

#### **第四章清洗和保养 Chapter IV Cleaning and Maintenance**

- 1.制面完成后，停机，拔下插头，拆下各配件。
  - 2.其他可拆卸部件（除主体）请用清水小心洗干净后风干或擦干。
  - 3.清洗模头：模头请勿泡水，待干后，用力拍打，孔内面粉就会脱离，也可用通孔针协助。
  - 4.将模头、通孔针及水杯收纳到机器中，储存在干燥的地方，避免太阳直射。
1. After finishing the production of noodles, stop the machine, unplug the plug and remove all accessories.
  2. Other detachable parts (except the main body) shall be carefully washed with water and then air them dried or wipe them dried.
  3. Clean the die head: Do not soak the die head in water. When it is dry, pat it hard, and the flour in the hole will fall out. You can also use the through-hole needle to clean.
  4. Store the die head, through-hole needle and water cup in the machine and store them in a dry place to avoid direct sunlight.

#### **第五章产品安全指标 Chapter V Product Safety Indicators**

额定电压 Rated voltage	220V~
额定功率 Rated power	220W
额定频率 Rated frequency	50Hz
容量范围 Capacity range	面粉 Flour: 200~600g
净重 Net weight	5.7kg
执行标准 Executive standard	Q/3700YJY011-2014

## 第六章故障分析及排除 Chapter VI Fault analysis and troubleshooting

故障现象 Failure symptoms	原因分析 Cause analysis	故障排除 Troubleshooting
产品不工作 No working	电源线未插到位 电机连续工作时间过长，自动保护 搅拌杯、搅拌杯盖未安装到位 产品本身故障 The power cord is not plugged in place Motor continuous working time is too long for automatic protection Mixing cup and cover are not installed in place Failure of product itself	将电源线插到位 冷却 20-30 分钟后再使用 搅拌杯、搅拌杯盖安装到位 送当地售后服务部维修 Plug the power cord into the right place Cool down the machine for 20-30 minutes before reuse Correct installation of mixing cup and cover Send the machine to local after-sales service department for maintenance
使用中停机 Shutdown in use	加水过多或过少 异物混入面粉，堵转停机 食材配比错误 Too much or too little water Foreign matter mixed with flour to stop rotating Wrong ingredient proportion	适当调整水量 断开电源，清理异物 严格按照配比添加物料 Adjust water amount properly Disconnect the power supply and clean up the foreign matters Add materials strictly according to the proportion
剩面多 Over-surplus noodles	模头孔堵塞 电压过低 Die head hole blocked Low voltage	清洗模头孔，保证顺畅 可选家庭稳压器配合使用 Clean die head hole to ensure smoothness Select suitable home voltage regulator for use
面条易折断 Noodles break easily	面水比例不妥，水量过少 未使用中、高筋面粉 The proportion of flour and water is improper, and the water is too little Medium or strong flour is not used	适当增加 5-10mL 水量 选用中、高筋面粉 Add 5-10ml water appropriately Choose medium or strong flour
声光报警 Audible and visual alarm	有异物引起堵转 加水过少引起堵转 Locked rotor caused by foreign matters Locked rotor caused by too little	清理杯体，查看有无异物 适当增加 5-10mL 水量 Clean the cup body to see if there is any foreign matter left Increase water amount by 5-10



water

ml appropriately

注:

- 以上为常见故障分析和排除方法，对于其它故障，请与本公司客户服务部门联系，或直接到本公司指定的维修点进行修理，切勿自行拆卸修理。
- 阳光服务热线：400-6186-999
- 本公司指定维修点明细见保修卡。

Note:

- What is mentioned above is common fault analysis and troubleshooting methods. For other faults, please contact the customer service department of the company, or directly go to the maintenance station designated by the company for repair, and DO NOT disassemble and repair the machine by yourself.
- Service Hotline: 400-6186-999
- See the warranty card for the details of the designated maintenance stations of the company.

### 装箱明细 Packing details

名称	智能面条机	说明书	保修卡	清洁刷	面粉量杯	水量杯	通孔针
Name	Intelligent noodle machine	Manual	Warranty card	Cleaning brush	Flour measuring cup	Water Measuring cup	Through-hole needle
数量 Qty	1 台/One	1 本/One	1 本/One	1 把/One	1 个/One	1 个/One	1 把/One

- 本说明书中数据由九阳研发中心数据库提供；
- 本产品因不断研究改避，保留各部件的变更权利，恕不另行通知，敬请谅解。
- The data in this manual is provided by the database of Jiuyang R&D center;
- Due to continuous research and modification, the product reserves the right to change all parts without notice. Please show your kind consideration.

V2 160307