

User's manual

Operation Instruction

Grinder

S4-M71 (Black)



Please read this instruction manual carefully before using the product, and keep it in a safe place.

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Chapter 1 Safety Precautions



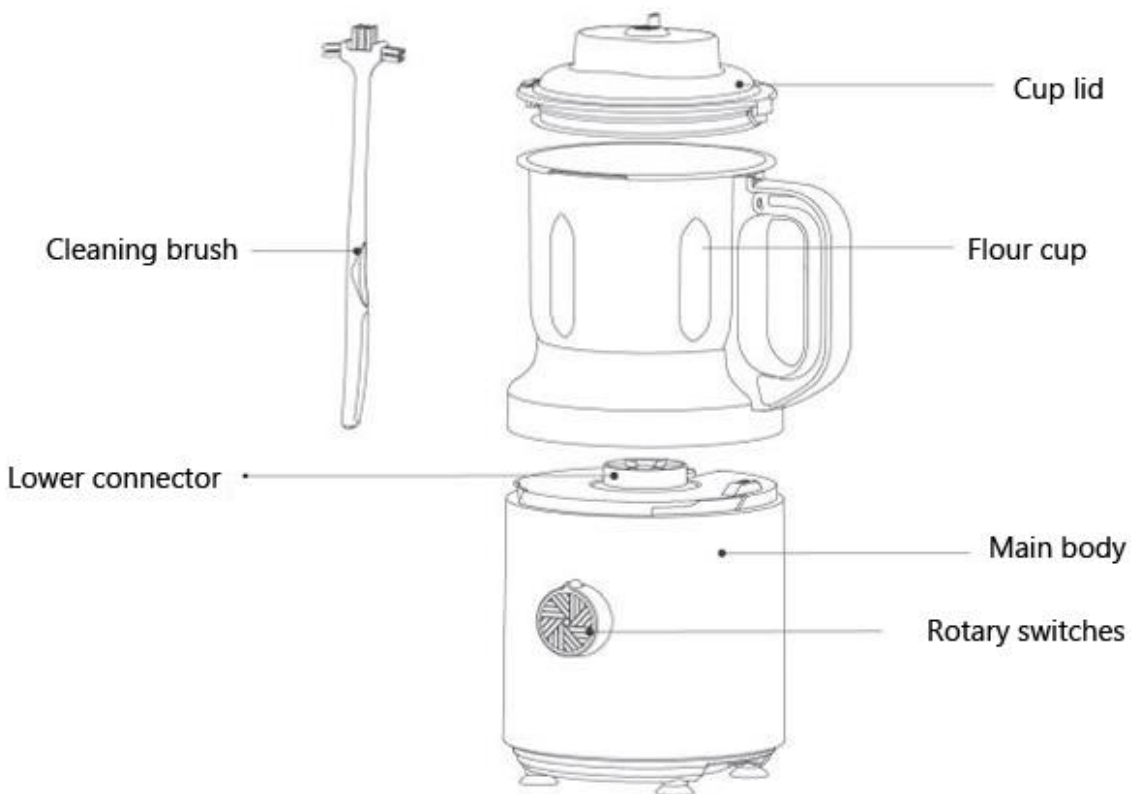
Notice

Pay attention to the risks that may cause personal injury or damage to objects.

1. This product is only suitable for household use, please do not use it for other purposes.
2. Do not operate this gate under the supervision of Yuanren.
3. This product is not intended to be used by people (including children) who have limbs, mental abilities, or lack of experience and knowledge in use unless they are supervised or instructed by people who are responsible for their safety. Children should be taken care of to ensure that they are uneasy with this product.
4. The input voltage of this product is 220V / 50HZ. Before powering up, please check whether it is compatible with the local voltage. If the voltage below this voltage may cause product performance or damage to electrical components, it is recommended to use a voltage stabilizer to ensure the normal use of the product.
5. This product is limited to use with matching (including the product's own configuration and independently sold by our company) connectors and main parts. Please do not use non-matching parts to avoid affecting product performance or accidents.
6. Please check whether the main body, milling forest, and other parts are in good condition before use. If you find any damage, please stop using it and contact our company's customer service department in time. Do not disassemble and repair the ditch by yourself to avoid affecting product performance or accidents.
7. If the power cord is damaged, in order to avoid danger, replace it with a professional from the manufacturer, its maintenance department, or similar product department.
8. Do not plug or pull out the power plug with wet hands to avoid electric shock. When disconnecting the power supply, please hold the plug and pull it out, do not pull the power cord; do not touch the power cord with sharp branches, sharp corners, etc., to avoid damage and leakage.
9. When using this product, please place it on a stable surface. Do not operate this product on a sloping, unstable table or on flammable materials such as carpets, towels, plastics, paper, etc., and keep it away from the edge of the table to prevent the product from overturning or accidents.
10. It is forbidden to use this product with no load (no food in the cup) or overload (the amount of food exceeds the rated value).
11. The operating speed of this product has been set to an ideal state, no adjustment is required.
12. Before turning on the power, please make sure that the switch is off, and the milling forest and other parts have been installed in place to prevent the product from being cut off or causing personal injury.
13. Turn off the power switch and disconnect the power before replacing parts or touching moving parts.
14. When the product is working, it is strictly forbidden to move the product, lift the cup or touch piece, motor and other movable parts, so as to avoid personal injury or damage to the product.
15. Before disassembling, installing, adjusting or cleaning any part of this product,

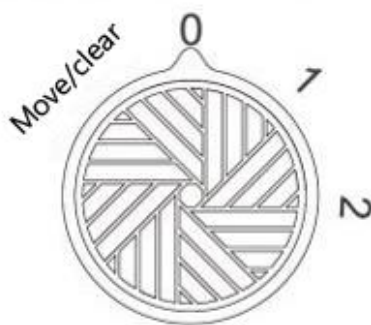
16. The continuous working time of this product shall not exceed 1 minute. If the expected results are not achieved, please disconnect the power supply and cool down for 2 minutes before processing. Take 1 minute of continuous work and stop for 2 minutes as a work cycle. After 3 cycles of continuous work, you must disconnect the power supply and work after cooling for 15-20 minutes to ensure the product life.
17. If the blade is stuck, please turn off the switch first, disconnect the power supply, and clean it to avoid injury accidents or damage to the product.
18. When using, the volume of the food material should not be too large or the length is too long, the side length of the block food (such as rock candy) should be less than 2 cm, and the length of the long strip food should be less than 3 cm.
19. This product is only suitable for the crushing of dry high-quality materials, not for extracting fruit juices, etc.
20. If the product suddenly stops working when it is running, it may be a protective behavior triggered by the motor. Please disconnect the power supply and use it after cooling for 20-30 minutes.
21. After half of the product is used, after the blade stops rotating, first turn off the switch, disconnect the power supply, and then remove the cup body to avoid accidents.
22. Please clean the product in time after use, and clean the parts that touch with product A with clean water. Empty the cup body, clean the city cutting blade, and grind the forest and the bottom with care. Be sure to pay attention to the sharp blade to avoid cuts (protective gloves can be worn).
23. Please do not put any parts of this product in dishwashers, microwave ovens, disinfection cabinets or hot water at 60°C to wash or disinfect, and do not use other heating equipment to avoid parts deformation and damage.
24. Do not put this product in high temperature, strong magnetism, flammable and explosive gas (such as natural gas, Junqi, etc.), so as to avoid the abnormal operation of the obstructive parts or the damage caused by the fire.
25. When no one is using, please turn off the switch and disconnect the power supply to avoid short circuit of the product.
26. When discarding this product and product packaging, please hand it over to a competent department for recycling, and disconnect the power cord when discarding.

Chapter 2 Product Part Name



Note: Please refer to the actual packaging for product pictures!

Chapter 3 Product Usage



Knob gear function description

Jog cleaning	Used for quick cleaning or initial crushing of food materials. Rotate to "inching cleaning" work, release to stop. When there are a lot of ingredients, it is recommended to turn to the "inching/washing" function first to crush the ingredients.
1st gear	Low-speed gear, used for coarse crushing. It is suitable for coarse crushing of soft food materials or hard food materials with large particles and seasoning food materials.
2nd gear	High-speed gear for fine crushing. Suitable for hard and good materials with small particles and coarsely crushed food materials.

Instructions for crushing ingredients

In order to prolong the service life of this product and obtain a good powder scale, please refer to the following table for correct use.

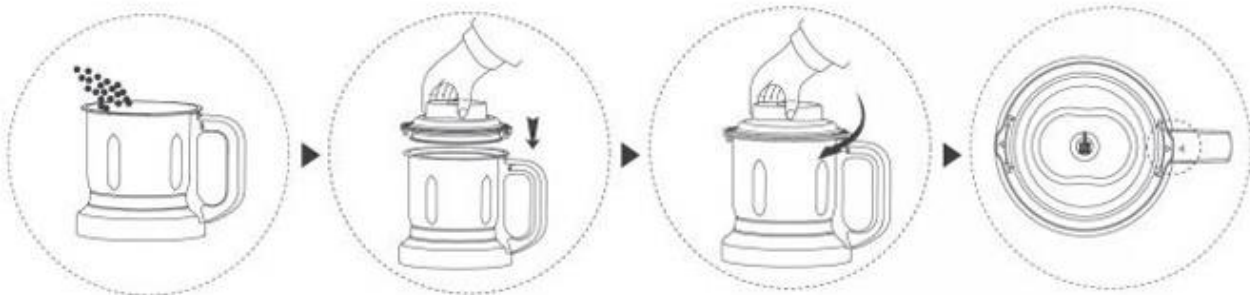
Ingredients	Maximum crushing amount each time	Gear	Crush time
Crystal sugar	200 grams, refer to the "hard ingredients" scale	2 gears	No more than 60 seconds
Start anise	80 grams, refer to the "soft ingredients" scale	2 gears	No more than 60 seconds
Soy	200 grams, refer to the "hard ingredients" scale	2 gears	No more than 60 seconds
Rice	250 grams, refer to the "hard ingredients" scale	2 gears	No more than 60 seconds
Dried chili	50 grams, refer to the "soft ingredients" scale	2 gears	No more than 60 seconds
Green beans	200 grams, refer to the "hard ingredients" scale	2 gears	No more than 60 seconds

Note:

- For the ingredients not specified in the table, please refer to the similar ingredients in the above table.
- The gear position and smashing time can be adjusted according to your own needs, but the total working time of a single time cannot exceed 60 seconds.
- This product is only suitable for crushing dry food materials.
- The first gear can only grind soft ingredients. If the grinding effect is not good, use the second gear. If you need to process oily ingredients such as almonds, peanuts, etc., please fully dry, sun-dry or fry the ingredients first.
- When pulverizing, the pulverization needs to be started and stopped several times intermittently until it is completely pulverized. It should not be too long for about 2 to 3 seconds each time.
- Large-volume or long strips of food should be divided into small pieces with a volume of $\leq 2 \times 2 \times 2$ cm or small pieces with a length of ≤ 3 cm.

Product instructions

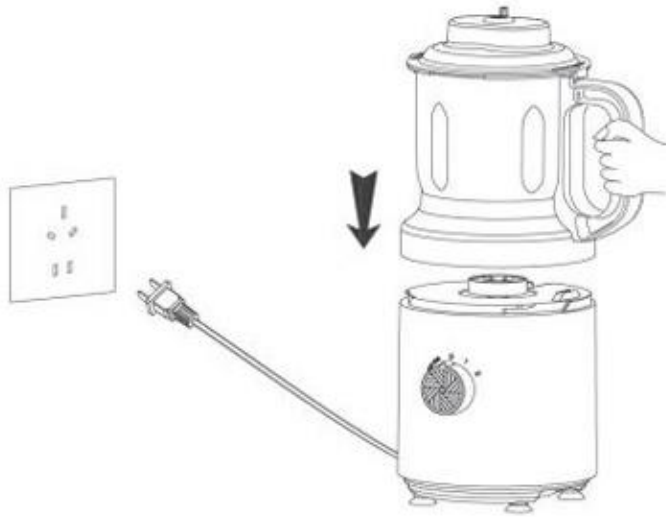
1. Before use, please refer to "Chapter 4 Cleaning and Maintenance" to clean the grinding cup and lid.
2. Put the main body in a flat, clean and dry place.
3. Refer to the recipe or "Instructions for Crushing Ingredients" and put the ingredients into the cup. According to the label on the lid, close the lid and tighten it clockwise until you hear a "taste" sound, and the mark on the lid is aligned with the mark on the handle of the grinding cup.



Note:

- The amount of ingredients put in must not exceed the scale of "hard ingredients" or "soft ingredients".

4. According to the identification symbols on the main body and the grinding cup, place the grinding cup on the main body.
5. Plug in the power cord and turn on the power.

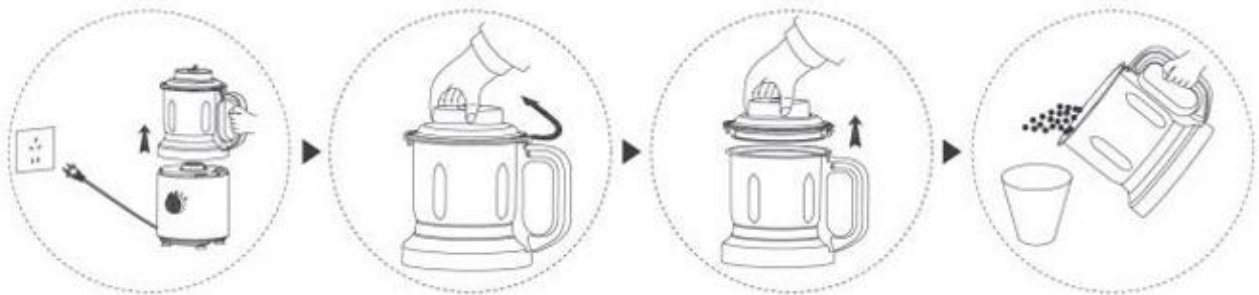


6. Refer to the recipe or "Instructions for Crushing Ingredients" to select the appropriate gear and crushing time. Specifically, the crushing time can be shortened or increased according to personal preference for the crushing effect of food materials.

Note:

- After the product starts to work, there may be slight shaking within 10 seconds. It is recommended to hold the lid of the cup by hand.
- Do not open the lid of the cup when the product is working.
- The continuous working time of the product shall not exceed 60 seconds.

7. After the processing is completed, disconnect the power supply, remove the forest body from the main body as shown in the figure, and rotate the cup cover 90 counterclockwise. Then lift up, remove the lid of the cup, pour out the ingredients, and clean the corners of the cup with a cleaning brush



Note:

- After turning on the power, please do not open the cup cover immediately. After the blade stops rotating (about 3 seconds), remove the cup body, and then open the cup cover.

Chapter 4 Cleaning and Maintenance

- Before cleaning the product, be sure to turn off the switch and unplug the power plug.
- Please clean this product in time after use.
- Please rinse the cup and other food contact parts with clean water, and wipe dry; the blade is very sharp, be careful when cleaning the blade to avoid cuts, you can wear protective gloves;
- The outside of the main body can be wiped with a damp cloth. Do not put the main body in water or other liquids, nor wash it under water or other liquids.
- Before storing this product, make sure that the product is clean and dry.
- This product should be stored in a dry place and avoid direct sunlight.

Note:

- Such as crushed peanuts, sesame seeds and other oily materials, it is recommended to use dishwashing and detergent for cleaning in the use room.

Chapter 5 Failure Analysis and Elimination

Failure phenomenon	Cause analysis	Troubleshooting
After power on, turn on the rotary switch, the product does not work	The plug of the power cord is inserted at the end.	Plug the power cord into place
	The powder cup is not in place or the lid is not tightened.	Put the grinding cup in place or tighten the lid
When I first used the product, the motor gave off an unpleasant smell	The initial use of the new motor is normal	If the product still emits this smell after repeated use, please send it to the nearest Joyoung maintenance point for testing
Shutdown during use	The voltage is too low.	Check whether the voltage is too low.
	Motor temperature control protection	Stop for 20-30 minutes before using
Abnormal vibration or loud noise	Product placement is not stable	Product placement is stable
	Voltage is too high.	Check if the voltage is too high

- If the problem cannot be resolved, please do not disassemble the machine privately. Please send it to the local after-sales service department for repair. For details, please refer to the "After-sales Service" in the manual or call the Sunshine Service Hotline: 400-6186-999 for consultation.
- If the above content is inconsistent with the actual product due to changes in models or parts, please refer to the actual product without prior notice. Please understand.

Recipe

- 01**
Yiyuan
Bazhen
Powder
- Nutritional efficacy: Balanced nutrition, shared by the whole family
- Food Material: 25 grams of cooked black sesame seeds, 22 grams of cooked Zhunshan, 17 grams of cooked red beans, 22 grams of cooked oat kernels, 5 grams of hot walnut kernels, 3 grams of hot pumpkin seeds, 9 grams of dried red date slices, and 2 grams of dried berries
- Total Count: 105 grams
- Method of doing: 1. Bake the ingredients (you can also buy cooked good ingredients directly);
2. Put the ingredients into the cup, tighten the lid, select "2", and smash for 1 minute.
- 02**
Healthy beer
cellulite
powder
- Nutritional efficacy: Three high crowd
- Food Material: 15 grams of hot rough, 30 grams of hot steamed slices, 10 grams of pear ginkgo, 10 grams of hot kudzu, 30 grams of cooked black sesame seeds, 10 grams of cooked mustard
- Total Count: 105 grams
- Method of doing: 1. Bake the ingredients (you can also buy cooked good ingredients directly);
2. Put the ingredients into the cup, tighten the lid, select "2", and smash for 1 minute.
- 03**
Yangxin
Ningshen
powder
- Nutritional efficacy: To replenish qi and blood, relieve fatigue, deficiency of both qi and blood
- Food Material: 50 grams of cooked red beans, 20 grams of cooked red, 5 grams of cooked Keqi, 10 grams of cooked lotus seeds, 30 grams of hot black sesame seeds
- Total Count: 115 grams
- Method of doing: 1. Bake the ingredients (you can also buy hot ingredients directly);
2. Put the ingredients into the cup, tighten the lid, select "2" and smash for 1 minute.
- 04**
Jian brand
puzzle
powder
- Nutritional efficacy: Nourishing calcium, children, elderly, pregnant women, etc.
- Food Material: 20 grams of cooked walnuts, 20 grams of hot pumpkin seeds, 30 grams of black sesame seeds, 20 grams of cooked brown rice, 20 grams of cooked black rice
- Total Count: 110 grams
- Method of doing: 1. Bake the ingredients (you can also buy practical ingredients directly);
2. Put the ingredients into the cup, tighten the lid, select "2", and crush for 1 minute.

Reference materials:

1. Ming Li Shizhen, Compendium of Materia Medica IMJ. Jiangsu People's Publishing House.
2. Yang Yuexin, Wang Guangya, Pan Xingchang, etc., Chinese Food Ingredient Table IMJ. Peking University Medical Publishing, 2009
3. Yang Zixuan, Food Nutrition Bible IMI. Publishing House of Electronics Industry, 2012.
4. Yu Xin Li Xiaohua Li Qilin medicine and food homologous items used in Yu Tian IMJ. China Light Industry Press, 2012, 7.

Note:

- The ingredients must be anhydrous and oil-free.
- Suggestion for brewing after milling: 30 grams of powder and 100 ml of boiling water for brewing.
- Make sure that the food is ground with low moisture and oil content, and the cup is dry and free of liquid. Foods with high oil content will form a thick substance when crushed and easily adhere to the wall of the cup, which does not affect the consumption.
- For people of different physique, please adjust the dosage according to the recommendations of professionals. The nutrition and efficacy of the recipe are for reference only.
- The actual eating effect varies from person to person. Consumers with allergies should choose carefully according to their physical condition.

Food Contact Material Information Sheet

Please use this product normally according to the instructions. This product meets the requirements of the corresponding national food safety standards. The compliance information of the product contact materials and their implementation standards is described as follows:

Food contact materials		Executive standard	Compliance with standards	Remark
Metal	Stainless steel 06Cr19Ni10 (cup body, heating plate, screw, blade, etc.)	GB 4806.9-2016	Conform to	
	Stainless steel 12Cr13 (cutter plate, stirring shaft, etc.)			
	Stainless steel 12Cr17Ni7 (blade, knife shaft, etc.)			
	Stainless steel 20Cr13 (meat grinder, etc.)			
	Stainless steel 30Cr13 (meat grinder, etc.)			
	Stainless steel 022Cr19Ni10 (screw, etc.)			
	Stainless steel Y12Cr18Ni9 (knife shaft, etc.)			
	Stainless steel 019Cr19Mo2NbTi (Cutter head, etc.)			
	Stainless steel (material composition C, Si, Mn, Ni, Cr: 0.12%, 1.00%, 2.0%~4.5%, 6.0%~8.0% , 16.0%~18.0%) (tool axis, etc.)			
	Die-casting aluminum alloy (material components CU, Ni, Sn, Pb content are less than 0.1%, Si, Zn, Fe, Ti content were less than: 1%, 0.4%, 0.8%, 0.2%, Mg, Mn content were: 2.5%-4%, 0.4%-0.6% (dumpling skin mold, etc.)			
Plastic	ABS (scraper, micro mixing rod, feeding jane, etc.)	GB 4806.7-2016	Conform to	
	AS (mixing cup, measuring cup, upper cover, etc.)			
	PA (knife holder, die cover wear-resistant gasket, etc.)			
	PBT (juice net main body, etc.)			
	PC (mixing cup, Measuring cup, feeding cover, feeding cylinder, juice squeezer, etc.)			
	PMMA (screw, etc.)			
	POM (agitator, die head, cutter bar, connecting rod, wear-resistant gasket, etc.)			
	PP (mixing cup cover, measuring cup, juice receiving cup, etc.)			
	PPE (feeding cover, mixing cup cover, etc.)			
	PS (mixing cup, juice cup, fruit barrel, etc.)			
	PTFE (gasket, etc.)			
	Modified PCT (cold withdrawal mixing cup, juicer, etc.)			
	PET (used with modified PCT For the brightly colored cold mixing cup, squeezer, etc.)			
Ceramic (screw, etc.)		GB 4806.4-2016	Conform to	
Rubber (sealing ring, gasket, sleeve, etc.)		GB 4806.11-2016	Conform to	
Glass (juice cup, mixing cup, etc.)		GB 4806.5-2016	Conform to	

Note: This series of products contains the above food contact materials. Some models may not contain individual materials. Please refer to the actual product.