

本企业通过ISO9001
质量管理体系认证
Business in accordance with ISO9001
Quality management certification

joyoung

使用说明书

Operation Manual

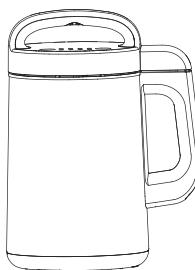
全自动家用豆浆机
DJ12U-A903SG



九阳股份有限公司
Joyoung Company Limited

阳光服务热线
1-888-968-8898

使用产品前请仔细阅读本使用说明书，并妥善保管。
Please carefully read the instruction manual and properly care for the machine.



感谢您购买九阳产品，
使用前请仔细阅读本使用说
明书，以确保您正确安全地
使用本产品。

图片以 DJ12U-A903SG
为例，仅供参考，具体产品
请以实物为准。

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第一章 安全使用注意事项

 警告	对可能导致人员危险、重伤、重大财产损失的风险要警惕。
 注意	对可能导致人员受伤或物品损害的风险要关注。
 表示“禁止”，不能进行的内容。	
 表示“强制”，务必执行的内容。	

- 为防止触电、火灾、烫伤等事故，请遵守以下内容。

警告

-  ●杯体、刀片、防溢电极、温度传感器请及时清洗干净，刀片刃口锋利，取出、擦拭、清洗时小心割伤，可佩戴保护手套。
-  ●产品在煮浆时、工作完成后冷却前，杯体内部、下盖、刀片等部件温度较高，请勿触摸以免烫伤。

注意

-  ●请勿用湿手插拔电源线，以防触电。
- 制浆过程中，请勿快速提起机头或移动产品，避免被蒸汽烫伤，或造成食材溢出导致烫伤、触电等事故。
- 请勿使用机头提起整机，以免杯体滑落。
- 请勿使用破损的电源线或插头，防止触电或短路造成伤害事故或火灾等。电源线发生损坏，必须到九阳售后服务部门购买专用电源线进行更换。
- 请勿加入70°C以上热水制浆，以免影响口感或造成粉碎不良、浆液溢出等异常。

●制浆未完成，请勿饮用。未煮熟的豆浆饮用后，对人体会有伤害。

●请勿将机头或杯体浸入液体中，机头请勿淋水，通气孔、强电耦合器、电源插座、杯体底部请勿进水。如果进水，请暂停使用或擦干、晾干后再使用，以免引起短路或触电。

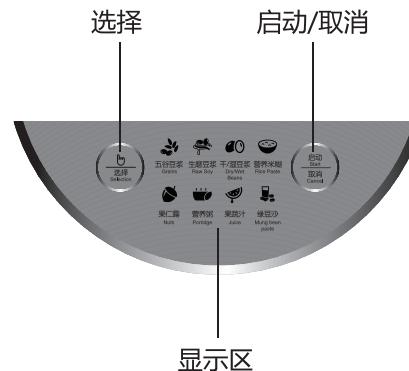
-  ●应照看好儿童，确保他们不可能玩耍、接近本产品，以免烫伤或误操作造成人身伤害。
- 在具有经验的监护人或教练员的陪同下，才可让行为能力异常或没有独立行为能力的人使用本产品。
- 使用前请确认，当地电源应与本产品标示的电源相符，否则会造成产品损坏或发生火灾。
- 请在稳定的水平台面上操作，并远离台面边缘，防止碰跌。不得在窗帘及其他可燃材料下方或附近（如壁橱下方）使用本产品，否则可能引起火灾。
- 机头垂直扣合到杯体上，电源线插入电源插座，请确保安装到位，以防松脱断电或过热燃烧。
- 产品工作时，与插座等带电物体保持一定的距离，使插头处于可触及的范围，并远离易燃易爆物品，同时电源插座接地线必须保持良好接地。
- 产品开始工作后，如遇停电或发生其他异常，请注意更换食材后重新制作，否则会造成糊底、浆液溢出、报警等故障。
- 制作完成后，请先断电，取下机头后再倒浆，以免机头滑落或饮品溅出，造成产品损坏或烫伤。
- 刚制作完成的饮品温度较高，请使用耐高温器皿盛放并注意安全，防止饮品溅出造成烫伤。
- 如需过滤，请注意附着在滤网上的残渣等温度较高，清洗滤网时，不要对向人并注意安全，防止残渣溅出造成烫伤。

使用提示

- 本产品仅适用于家庭使用，请勿用于商业用途。
- 首次使用时（含自适应后的首次使用），制浆时间可能延长。
- 部分食材含天然色素，可能造成下盖、防溢电极染色，属正常现象，不影响饮品，请放心饮用无损健康。
- 为充分粉碎释放营养，机器打浆时出现间歇性忽快忽慢的声音，属正常现象。
- 请勿长时间连续制浆，否则电机可能启动自动保护功能，电机将暂时不工作，待电机完全冷却后才能正常使用。
- 制浆完成后，应间隔8分钟以上再进行下一次制浆，否则将影响产品的使用寿命。
- 婴儿、肾功能衰竭及肠胃功能弱的人群，应酌情选择低浓度豆浆或减少饮用量。
- 保温时，电机有搅动属于正常现象，可断电后准备饮用。

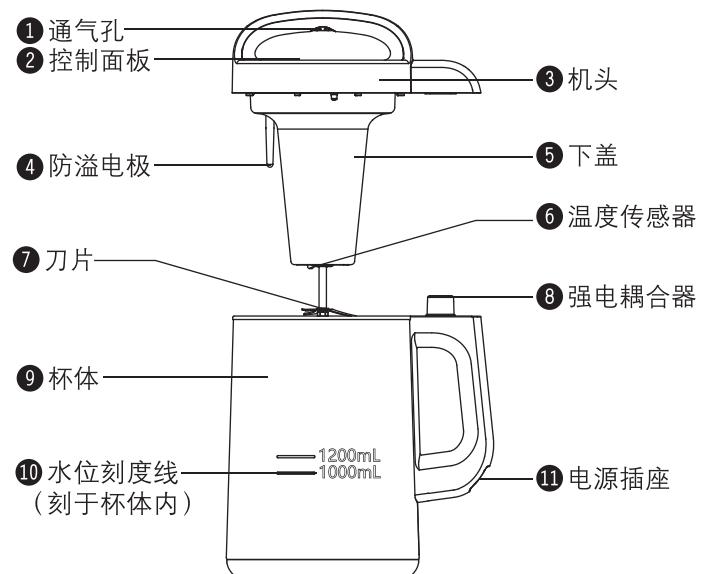
第二章 部件及附件

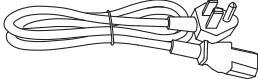
控制面板图



选择：用于选择显示区的功能。
启动/取消：用于启动或取消功能。

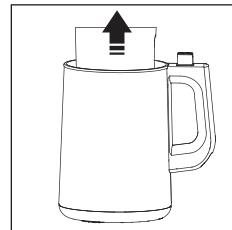
整机图



配件 (各1件)	电源线	量杯
		

温馨提示

请取出杯体内所有物体。



第三章 使用方法

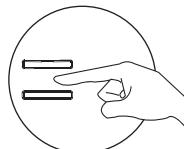
● 使用前说明

- 1 本产品仅限在海拔2000米以下地区使用。
- 2 使用前请对机器进行清洗。
- 3 建议首次使用时选择豆类功能制作。

● 操作步骤及说明

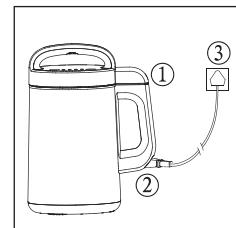
1 加入食材和水

按食谱加入清洗过的食材，加水至上下水位线之间（见右图）。



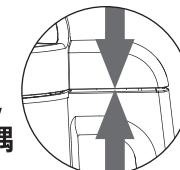
2 接通电源

请①将机头垂直放入杯体，②插上电源线，③接通电源，通电时提示“嘀”一声且灯全亮。



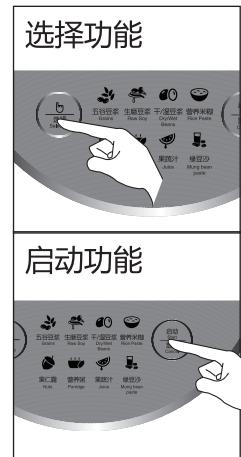
温馨提示

请合上机头后压紧。食材较多时请摊平，请确保机头及强电耦合器安装到位。



3 选择并启动功能

触按功能选择键选择功能，再触按“启动/取消”键启动功能。



“嘀”一声，
对应功能灯
闪烁

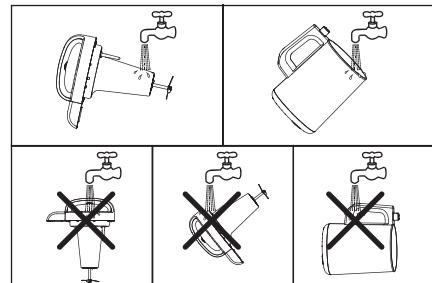
“滴滴”两声，
对应功能灯亮
(不再闪烁)

温馨提示

有自动保温的功能（保温功能见“功能及食谱”），保温时对应功能指示灯闪烁。

5 清洗及收纳

待机器冷却后，请及时清洗，擦干或晾干后存放于干燥通风处。



温馨提示

- ① 选择功能后，未触按“启动/取消”键，约30秒后功能自动启动。
- ② 启动功能后，1分钟内可触按“启动/取消”键取消功能。

4 制作完成

提示“滴滴...滴滴...”（持续约1分钟后停止），对应功能灯闪烁。请拔下电源线，提起机头，准备饮用。



第四章 保养和维护

- 清洗后，建议擦干或晾干后，再组装成整机存放。
- 请将产品存放于干燥通风的地方。

温馨提示

- ① 请勿放入消毒柜或烘干机中消毒、烘干。
- ② 如果制浆后，杯体内部等不锈钢表面产生局部变色、发蓝，属正常现象，对人体无害，请放心饮用。（食材中的磷酸离子与钙、镁等离子，在一定温度条件下结晶导致发蓝，可用食醋擦拭去除）。
- ③ 清洗后的机头请擦干或晾干后，再放于杯体内，以免产生异味。

第五章 故障分析及排除

故障	原因说明	对策
指示灯不亮	机头没放正	重新放正机头
	电源线未插好	电源线插到底
指示灯亮、机器不工作	未选择功能	选择相应功能
	杯体内未加水或加水太少	加水至上、下水位刻度线之间
	温度传感器故障	送当地售后服务部维修
电机工作不停	机头内进水	送当地售后服务部维修
	未加食材	按说明书食谱用量要求加入食材
	机头内进水	送当地售后服务部维修
加热不停	处于正常加热	等待几分钟
	断电后系统未复位	断电3分钟后再通电使用
	机器自身故障	送当地售后服务部维修
按键无反应	选错功能	选择正确的功能
	食材打不碎、溢锅	按说明书食谱用量要求加入食材
	机器自身故障	送当地售后服务部维修
糊锅	杯体内部未清洗干净	将杯体内部清洗干净
	加入食材太多	按说明书食谱用量要求加入食材
工作时间过长，无其他异常	水温过低	使用温水
	选错功能	选择正确的功能

异常报警提示

提示	原因说明	建议对策
所有灯闪1次，同时响1声，间隔3秒循环	无水报警	请参照杯体水位线正确添加食材和水或送售后服务维修
所有灯连续闪3次，同时响3声，间隔3秒循环	防溢异常报警	请按说明书正确添加食材和水或送售后服务维修

提示	原因说明	建议对策
所有灯连续闪4次，同时响4声，间隔3秒循环	加热超时报警	请按说明书正确添加食材和水或送售后服务维修
所有灯连续闪5次，同时响5声，间隔3秒循环	输入电压异常	
所有灯连续闪6次，同时响6声，间隔3秒循环	过零信号丢失报警	重新插电确认是否正常或送售后服务维修
所有灯连续闪7次，同时响7声，间隔3秒循环	通讯异常报警	
所有灯连续闪8次，同时响8声，间隔3秒循环	温度检测异常报警	送售后服务维修

温馨提示

- ① 如问题不能解决，切勿私自拆卸机器，请送当地售后服务部进行维修，详情请查阅说明书中“售后服务”相关内容或拨打阳光服务热线：1-888-968-8898 进行咨询。
- ② 以上内容如因型号或零部件变更与实物不符，请以实物为准，恕不另行通知，敬请谅解！

第六章 机型规格参数

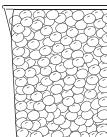
额定电压：120V

额定频率：60Hz

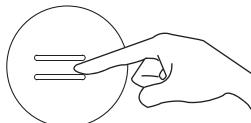
产品型号	额定功率/ 电机功率	容量范围	净重	产品尺寸（长x宽x高）
DJ12U-A903SG	1000W/ 100W	1000mL~ 1200mL	1.9kg	226mm×166mm×301mm

第七章 功能及食谱

请按产品型号，选择相应的功能及食谱。请使用本产品配置的量杯量取食材，请加水至上下水位线之间（食谱有明确水量的按食谱要求）。



食材量中的1杯
指1平杯



水量加到上下水位线之间

温馨提示

- ① 大块食材请处理成花生粒大小。
- ② 糯米粘性大，黑豆、黑米、核桃仁、红枣、葡萄干等属于不易起浆沫的食材，请严格按食谱加入，否则会引起报警。
- ③ 制浆时间在额定电压、中水位、23°C水、<500米海拔下测得，实际使用中有偏差属正常现象。

产品型号：DJ12U-A903SG

●产品功能：五谷豆浆、生磨豆浆、干/湿豆浆、营养米糊、果仁露、营养粥、绿豆沙

功能 (制浆时间)	食谱	食材量
五谷豆浆 (约28分钟)	米润豆浆	干黄豆 $\frac{7}{10}$ 杯，干大米 $\frac{3}{10}$ 杯
	紫薯红豆浆	干红豆 $\frac{1}{2}$ 杯，紫薯 $\frac{7}{10}$ 杯
	花生红枣豆浆	干黄豆 $\frac{4}{5}$ 杯，花生 $\frac{2}{5}$ 杯，去核红枣 $\frac{2}{5}$ 杯
生磨豆浆 (约30分钟)	湿豆豆浆	干黄豆 $\frac{9}{10}$ 杯（放入清水中充分浸泡）
	干豆豆浆	干黄豆1杯
干/湿豆浆 (约27分钟)	湿豆豆浆	干黄豆 $\frac{9}{10}$ 杯（放入清水中充分浸泡）
	干豆豆浆	干黄豆1杯

功能 (制浆时间)	食谱	食材量
营养米糊 (约25分钟)	黑芝麻糊	干大米 $\frac{2}{5}$ 杯, 核桃仁 $\frac{3}{5}$ 杯, 黑芝麻 $\frac{1}{5}$ 杯
	玉米小米糊	干大米 $\frac{2}{5}$ 杯, 干小米 $\frac{3}{10}$ 杯, 干玉米渣 $\frac{1}{10}$ 杯
	纯米糊	干大米 $\frac{9}{10}$ 杯
营养粥 (约40分钟)	红薯南瓜粥	干大米 $\frac{9}{10}$ 杯, 南瓜 $\frac{9}{10}$ 杯, 红薯 $\frac{4}{5}$ 杯
	红枣莲子粥	去核大枣 $\frac{3}{10}$ 杯, 莲子(需浸泡) $\frac{3}{10}$ 杯, 干大米 $\frac{9}{10}$ 杯, 冰糖适量
	纯米粥	干大米1杯
果仁露 (约17分钟)	花生核桃露	炒熟的花生 $\frac{7}{10}$ 杯, 炒熟的核桃 $\frac{2}{5}$ 杯, 纯牛奶250mL, 加水至下水位刻度线
	核桃杏仁露	炒熟的核桃1杯, 炒熟的杏仁 $\frac{3}{10}$ 杯, 纯牛奶250mL, 加水至下水位刻度线
	花生杏仁露	炒熟的花生 $\frac{7}{10}$ 杯, 炒熟的杏仁 $\frac{3}{10}$ 杯, 炒熟的大米 $\frac{1}{5}$ 杯, 加水至下水位刻度线
果蔬汁 (约5分钟)	香滑可口奶昔	香蕉4杯, 鲜牛奶300mL, 加纯净水至上下水位刻度线之间
	猕猴桃香蕉汁	猕猴桃3杯, 香蕉2杯, 纯净水5杯
	菠萝甜橙汁	菠萝 $3\frac{3}{5}$ 杯, 甜橙2杯, 蜂蜜适量, 加纯净水至上下水位刻度线之间
绿豆沙 (约23分钟)	绿豆沙	充分浸泡后的湿绿豆 $1\frac{1}{5}$ 杯

有害物质限制使用标识表

有害物质的名称和含量表

部件名称	有害物质					
	铅(Pb)	汞(Hg)	镉(Cd)	六价铬(Cr+6)	多溴联苯(PBB)	多溴二苯醚(PBDE)
橡胶件(密封垫、轴密封等)	<input type="circle"/>					
温度传感器	<input type="circle"/>					
不锈钢结构件(钢杯体、金属下盖、电机轴等)	<input type="circle"/>					
与食品接触标准件(合盖螺钉、锁刀片螺母等)	<input type="circle"/>					
电极	<input type="circle"/>					
非阻燃塑料结构件(外壳、装饰件等)	<input type="circle"/>					
电热器	<input type="circle"/>					
温控器	<input type="circle"/>					
其它金属结构件(外壳等)	<input type="circle"/>					
阻燃塑料结构件(电机支架、插座、耦合器等)	<input type="circle"/>	超出0.1wt%				
其它标准件(锁附手柄螺钉等)	<input type="circle"/>	<input type="circle"/>	<input type="circle"/>	超出0.1wt%	<input type="circle"/>	<input type="circle"/>
电机/电源线、印刷线路板组件(PCB板、电容、变压器、线束等)	超出0.1wt%	<input type="circle"/>	<input type="circle"/>	<input type="circle"/>	<input type="circle"/>	超出0.1wt%

備考1.“超出0.1 wt %”及“超出0.01 wt %”係指限用物質之百分比含量超出百分比含量基準值。

Note 1: “Exceeding 0.1 wt %” and “exceeding 0.01 wt %” indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition.

備考2.“○”係指該項限用物質之百分比含量未超出百分比含量基準值。

Note 2: “○” indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence.

備考3.“—”係指該項限用物質為排除項目。

Note 3: The “—” indicates that the restricted substance corresponds to the exemption.

售后服务

产品如有故障,请与本公司的特约维修服务中心联系

1. 九阳豆浆机保修期为一年;
2. 保修期的起始日期以购买发票日期或保修卡所盖之购买日期为准;
3. 凡下列情况者,不在保修范围内:

- > 消费者因搬运、使用、维护、保管不当造成产品损坏。
- > 非我公司指定的维修点安装、维修造成损坏的(包括消费者自行安装或拆卸修理的)。
- > 无有效发票或购买证明的,且无法证明属于保修期内的。
- > 发票与实物不符或涂改的。
- > 因不可抗拒的自然灾害造成损坏的。
- > 超过保修期的。
- > 使用环境(如电压、湿度、温度、通风条件等)不符合产品说明书的表述,造成损坏的。
- > 商业用途或未遵守本说明书使用引起的故障。



Thank you for choosing Joyoung for your lifestyle needs! To ensure the safe and correct use of this product, please carefully read this instruction manual.

Included pictures depict the DJ12U-A903SG models and is only for reference. Please refer to the actual product for accuracy.

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Preface

Joyoung soymilk maker model DJ12U-A903SG is fully automatic home kitchen appliance that can be used to make different drinks. It is computer controlled. And will automatically preheat, grind and cook on its own at the push of a button. Using DJ12U-A903SG, you could be drinking fresh , healthy soymilk in about 25 minutes(Middle water line, water temperature 23°C , rated voltage 120V). DJ12U-A903SG adopts the no-filtering technology, which could make systematic grinding and better nutrition release. And “Boil it and soft heating for sweet” method will make soymilk emulsification better and easy to absorb.

Note:

- ★ Drink the well cooked soymilk.
- ★ Finish the soymilk ASAP in the condition of room temperature.
- ★ Baby, people who suffers kidney failure or poor gastrointestinal function should choose low consistency soymilk or drink less.

Model	Heating technology	Functions
DJ12U-A903SG	Nutritious boiling technology	Grains, Raw, Dry/Wet Beans, Rice Paste, Nuts, Porridge, Juice, Mung bean paste

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all Instructions.
2. Do not touch or move the hot surfaces during the brewing cycles. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Avoid contacting moving parts.
14. Do not let water into the coupler, please make sure it is dry before use.
15. Clean the Jug, blade, electrode, grinding device and water temperature probe timely. The blades are sharp, and may cause injury if improperly handled.
16. Please do not reset the program when it is on the later period or finished. It will cause boiling over.

17. Take out the head before pouring soymilk.
18. Clean the grinding device timely.
19. The appliance is taking high-speed electric machine; it is normal that turns up fast and slow voice intermittence.
20. If the electricity goes off when the appliance working (esp. on later period or finished), do not let it work again. Otherwise it will cause the heating element scorched.
21. If the water is cold, it will take more than 20 minute to finish.
22. When making the rice paste, corn juice or five cereals porridge, the lower cover may be dyed. It is normal and no harm to health.
23. Do not immerse the jug into water directly. Do not put the head into the jug after cleaned, please set it into the place ventilated.
24. The following statements apply to power cord is less than 4-1/2 ft (1.4 m):
 - a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
 - b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - c) If a long detachable power-supply cord or extension cord is used,
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance,
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord,
 - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
25. Household Use Only.
26. Unplug before inserting or removing parts.
27. Always operate blender with cover in place.
28. Never add to container while appliance is operating.
29. Container must be properly in place before operating appliance.
30. Save these Instructions.

- Lorsque vous utilisez des appareils électriques, des précautions de sécurité de base doivent toujours être respectées , y compris ce qui suit :
1. Lire toutes les instructions .
 2. Ne pas toucher ou déplacer les surfaces chaudes pendant les cycles de brassage . Utiliser les poignées ou les boutons.
 3. Pour protéger contre l'incendie , de choc électrique et de blessures , ne pas immerger le cordon , la fiche ou dans l'eau ou tout autre liquide .
 4. Une surveillance étroite est nécessaire lorsque l'appareil est utilisé par ou près des enfants .
 5. Débranchez l'appareil lorsqu'il n'est pas utilisé et avant de le nettoyer . Laisser refroidir avant de mettre ou d'enlever des pièces et avant de le nettoyer .
 6. Ne pas utiliser un appareil avec un cordon ou une fiche détériorés , après un mauvais fonctionnement de l'appareil , ou a été endommagé d'une manière quelconque . Retourner l'appareil au centre de service autorisé pour examen , réparation ou réglage .
 7. Le utilisation d'accessoires non recommandés par le fabricant de l'appareil peut provoquer un incendie , de choc électrique ou de blessures.
 8. Ne pas utiliser à l'extérieur
 9. Ne pas laisser le cordon pendre de la table ou du comptoir , ou toucher des surfaces chaudes .
 10. Ne pas placer sur ou près d'un brûleur à gaz ou électrique , ou dans un four chauffé .
 11. Toujours brancher l'appareil en premier , puis brancher le cordon dans la prise murale . Pour débrancher , éteindre toute commande en «off», □ puis retirer la fiche de la prise murale .
 12. Ne pas utiliser l'appareil pour d'autres fins que celles prévues .
 13. Éviter tout contact avec les pièces mobiles .
 14. Ne laissez pas d'eau dans le coupleur , s'il vous plaît assurez-vous qu'il est bien sec avant utilisation .
 15. Nettoyez la lame , électrode , dispositif de broyage cruche et la sonde de température de l'eau en temps opportun . Les lames sont tranchantes et peuvent provoquer des blessures s'il n'est pas manipulé .
 16. S'il vous plaît ne pas réinitialiser le programme quand il est sur la dernière période ou fini. Il fera déborder.

17. Sortez la tête avant de verser le lait de soja .
18. Clean le dispositif de broyage en temps opportun .
19. Le appareil prend machine électrique à haute vitesse , il est normal que tourne vite et lent intermittence de voix .
- 20 . Si l'électricité s'éteint lorsque l'appareil de travail (en particulier sur la période plus tard ou fini) , ne laissez pas fonctionner à nouveau . Sinon, il va provoquer l'élément chauffant brûlé .
21. If l'eau est froide , il faudra plus de 20 minutes pour terminer.
22. When faire la pâte de riz, jus de maïs ou cinq céréales gruau , le couvercle inférieur peut être teint . Il est normal et sans danger pour la santé .
23. Ne pas immerger le pot dans de l'eau directly.Do pas mettre la tête dans le pot après nettoyage , s'il vous plaît mettre dans l'endroit aéré.
24. Les énoncés suivants s'appliquent à cordon d'alimentation est inférieure à 4-1/2 pi (1,4 m) :

 - a) Un cordon d'alimentation court (ou amovible cordon d'alimentation) doit être fourni pour réduire les risques d'enchevêtrement ou de trébucher sur un cordon plus long .
 - b) Des cordons d'alimentation détachables plus longs ou bien des rallonges sont disponibles et peuvent être utilisés avec prudence dans leur utilisation .
 - c) Si un long cordon d'alimentation détachable ou d'une rallonge ,
 - 1) La puissance électrique indiquée sur le cordon d'alimentation amovible ou de l'extension cordshould être au moins aussi élevée que la puissance électrique de l'appareil ,
 - 2) Si l'appareil est de type mis à la terre , la rallonge doit être un cordon terre - type3 - fil , et
 - 3) Le cordon plus long soit placé de sorte qu'il ne soit pas étalé sur le comptoir haut ortable où il peut être tiré par un enfant ou faire trébucher .
 25. Household Use Only.
 26. Unplug avant d'insérer ou de retirer des pieces.
 27. Always fonctionnent appareil avec le couvercle en place.
 28. Ne jamais ajouter de récipient tout appareil fonctionne.
 29. Container doit être bien en place avant appareil d'exploitation .
 30. Save ces instructions .

Chapter I – Safety Precautions

	Be aware of risks that could result in harm, serious personal injury, or significant property damage.
	Be aware or risks that could result in personal injury or property damage.
	Topics marked "prohibited" indicate strictly impermissible subject matters
	Topics marked "compulsory" indicates mandatory subject matters

- To prevent electrical shock, fire, burns, etc., please observe the following



WARNING

- Please clean the cup body, blade, anti–overflow electrode, temperature sensor in a timely manner after using the machine. The blade edge is very sharp; when taking out the blade or wiping it down, be very careful as to avoid being cut. When cleaning, protective gloves may be worn to protect your hands.
- When the product is in operation or is not cooled down yet immediately after operation, the machine interior, bottom cover, blade, etc. will have a high temperature. Please be careful to avoid burns.



ATTENTION

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all Instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or(state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors (this item may be omitted if the product is specifically designed for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 3 off, 3 then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Special instructions covering lid placement and removal.
14. Scalding may occur if the lid is removed during the brewing cycles.
15. Save these Instructions.



- Do not plug or unplug the power cord with wet hands.
- During operation, do not quickly lift the machine head or quickly move the product to avoid being burned by steam, or causing burns caused by spilled food, electrical shock, and other accidents.
- Please do not use a damaged power cable or power socket to avoid injuries and fires. If the power cord is damaged, it is critical to contact Joyoung after sales customer service to obtain a new cable.
- Please do not add water hotter than 70° C when making beverages, as it may cause overflow or incomplete processing of the ingredients.
- When making soymilk, if the process is not finished, do not consume the beverage. Raw soymilk is harmful to ingest.



- Do not immerse the machine head or cup in liquid. Do not expose the machine to water. Do not allow water to enter the steam vent, strong electrical coupler, power socket, or the bottom of the cup. If water is in, please pause procedures in progress immediately or dry it. The machine should be used after it is completely dry to avoid short circuit or electric shock.
- Children should be taken care of to ensure that they are not allowed to play with the product and to avoid personal injury caused by misuse.
- Individuals with abnormal behavior or are incapable of independency may only use this product when accompanied by an experienced guardian or coach.
- Please confirm before operating that the local power supply matches the rated power requirements marked on this product, otherwise it may cause product damage or a fire.
- Please operate on a level platform and keep the machine away from the edge of the table to prevent it from falling. Do not use this product under or near curtains and other combustible materials (such as under a cupboard) as doing so may cause a fire.
- The machine head should be vertically installed over the cup body. The power cord should plug into the power socket. Please ensure that it is installed in place to prevent electrical leakage or overheating.

- When operating the product, maintain a distance from the electrical sources such as an outlet. Keep the machine away from inflammable and explosive materials and ensure that the grounding wire of the power socket is properly grounded.
- After the product starts working, if there is a power outage or other abnormal occurrence, please use new ingredients when restarting the function, otherwise it may burn the interior, cause flow, sound alarms, and lead to other malfunctions.
- After the production is completed, please turn off the power first and then remove the machine head to pour the beverage to avoid the machine head from slipping and resulting in product damage or personal injury.
- Freshly made beverages will be at a very high temperature. Please use container or cup that is safe to use with high temperatures to prevent spills or burns.
- If you need to filter the beverage, please be careful of the high temperature that the residue attached to the filter will have when cleaning the filter.

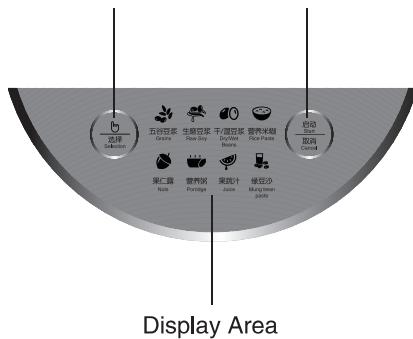
Usage Suggestions

- This product is intended for home use only and should not be used for commercial purposes.
- When used for the first time (including the first use after a change in operating environment), the operating duration may be prolonged.
- Certain ingredients contain natural pigments, which may cause the lower cover and anti-overflow electrodes to stain. This is a normal phenomenon and does not affect the composition of the drinks. Please rest assured when consuming any beverages made.
- In order to fully process ingredients and absorb nutrients, it is normal for the machine to intermittently speed up and slow down.
- Do not continuously operate the machine for extended periods of time, otherwise the motor may start the automatic protection function. The motor will be temporarily disabled and will not be usable until it is completely cooled.
- After a process is completed, the next process should be allowed to rest for intervals of 8 minutes or more before carrying out the next operation, otherwise the service life of the product will be affected. Infants, individuals with weak renal systems, and people with weak gastrointestinal function should choose low concentrations of soybeans in their soymilk or reduce their consumption of soy.
- When using the keep warm function, it is a normal phenomenon for the motor to have some movement. The beverage may be consumed after disconnecting the machine from power.

Chapter II – Parts and Accessories

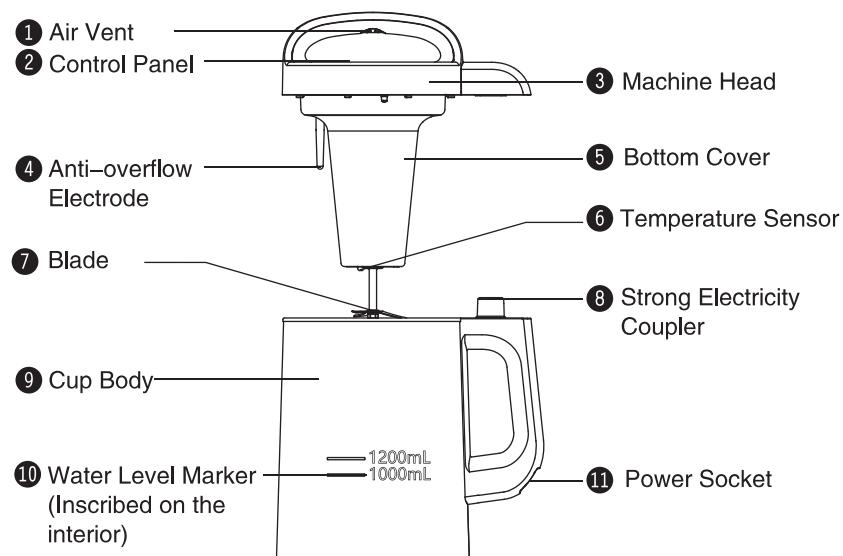
Control Panel Diagram

Function Selection Start/Cancel



Function Selection: Used to select functions from the display area.
Start/Cancel: Used to start or cancel the selected function

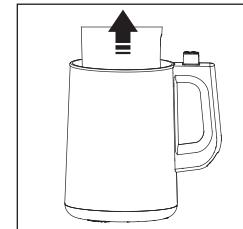
Machine Diagram



	Power Cable	Measuring Cup
Accessories (1 piece each)		

Warm Reminder

Please remove all contents from within the interior



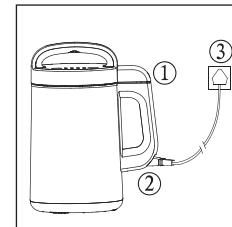
Chapter III – Operation Instructions

● Before Operating

- 1 This item is limited to operation in conditions of 2000 meters above sea level and below. After changing locations, if the difference in altitude is greater than 1500 meters, use the altitude adjustment feature.
- 2 Please clean the machine prior to operation.
- 3 It is recommended to select the beans category function the first time operating the machine.

2 Connecting to Power

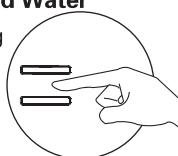
Vertically insert the machine head into the cup body, connect the power cable, plug the cable into a power source. When the machine is connected to power, there will be an audible beep and all the lights will flash.



● Operating steps and instructions

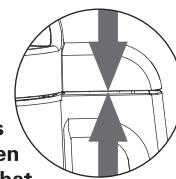
1 Add Ingredients and Water

Add ingredients according to the recipe and add water until the level rests between the two water level lines.
(as pictured to the right)



Tips

After attaching the machine head, press down firmly. If large quantities of ingredients are present, please flatten the contents to ensure that the coupler is properly connected.



3 Selecting and Initiating a Function

Press the function selection button until the desired function is illuminated, then press the “start/cancel” button to begin operations.

Selecting a function



The machine will beep, and the corresponding indicator light will flash.

Initiating the function



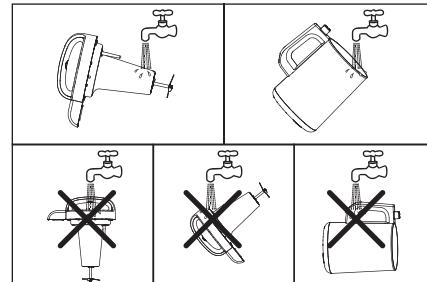
The machine will beep twice, and the corresponding indicator light will remain illuminated.

Tips

There is an automatic heat preservation function (for more information see the “functions and recipes” section). During this time, the corresponding indicator light for the function will flash.

5 Cleaning and Storage

After waiting for the machine to cool down, please clean the machine as soon as possible. After wiping the machine dry or waiting for it to air dry, store the machine in a dry and ventilated place.



Tips

- ① After selecting a function, if the “start/cancel” button is not pressed, the process will automatically begin after approximately 30 seconds.
- ② Within 60 seconds of initiating operations, the “start/cancel” button may be pressed again to cancel the current function.

4 Process Completion

The machine will continuously beep to indicate completion (the beeping will continue for 1 minute before stopping unless interrupted), and the corresponding light will flash. Please disconnect the power cable, carefully lift the machine head, and prepare the beverage for consumption.



Chapter IV – Maintenance and Repair

- After cleaning the machine, it is recommended to wipe the machine dry or let it air dry, before assembling the machine into a complete unit before storing it away.
- Store the product in a dry and ventilated area.

Tips

- ① Do not place the machine in a disinfectant cabinet or a dryer to sanitize or dry.
- ② After using the machine, the interior and other stainless-steel components may have surface discoloration or a blue tint. This is a normal occurrence, and does not present any danger, please rest assured (phosphate, calcium, magnesium, and other ions within some ingredients may crystallize and form a blue tint under certain heat conditions. Vinegar may be used to wipe and remove the blue tint).
- ③ Please wipe the machine head dry or let it air dry before replacing it into the cup interior as to prevent foul odors.

|| Chapter V - Error Identification and Troubleshooting

Error	Explanation	Solution
Indicator light won't turn on	Machine head is not properly placed	Remove and reposition the machine head
	Power cable is not properly connected	Make sure the cable is plugged all the way into its socket
Indicator light is on but machine does not function	No function is selected	Select the desired function.
	No water or not enough water added inside	Add water until the water line rests between the lower and upper marked positions
	Temperature sensor malfunction	Send to a designated after sales service center for service
Motor operates nonstop	Machine head water damage	Send to a designated after sales service center for service
Nonstop, continuous heating	No ingredients added inside	Add ingredients according to recipes in the instruction manual
	Machine head water damage	Send to a designated after sales service center for service
	Normal procedure	Wait a few minutes before determining if there is a malfunction
Button is unresponsive	System needs reset after power failure	Disconnect from power for 3 minutes before normal use
	Machine failure	Send to a designated after sales service center for service
Ingredients cannot be properly processed, resulting overflow	Incorrect function	Select the correct function
	Too much or too little ingredients	Add ingredients according to recipes in the instruction manual
	Machine failure	Send to a designated after sales service center for service
Burnt pot	Interior is not properly cleaned	Clean the interior of the cup
	Too much ingredients	Add ingredients according to recipes in the instruction manual
Excessive operating duration, without other deviations	Low water temperature	Use warm water
	Incorrect function	Select the correct function

Error alarm codes

Occurrence	Explanation	Solution
All lights flash once and emits one beep, repeats every 3 seconds	No water reminder	or send to a designated after sales service center for service
All lights flash 3 times and emits 3 beeps, repeats every 3 seconds	Anti-overflow alarm	Add ingredients according to recipes in the instruction manual or send to a designated after sales service center for service

Occurrence	Explanation	Solution
All lights flash 4 times and emits 4 beeps, repeats every 3 seconds	Heating overtime alarm	Add ingredients according to recipes in the instruction manual or send to a designated after sales service center for service Reconnect the cable to determine if abnormality exists or send to a designated after sales service center for service.
All lights flash 5 times and emits 5 beeps, repeats every 3 seconds	Input voltage abnormality	
All lights flash 6 times and emits 6 beeps, repeats every 3 seconds	Zero crossing signal lost alarm	
All lights flash 7 times and emits 7 beeps, repeats every 3 seconds	Communication abnormality alarm	
All lights flash 8 times and emits 8 beeps, repeats every 3 seconds	Temperature check abnormality alarm	

Tips

- ① If the problem cannot be solved, do not disassemble the machine without permission. Please send it to the local after-sales service for maintenance. For details, please refer to the "after-sales service" in the manual or call the sunshine service hotline 1-888-968-8898.
- ② If the above content is inconsistent with the actual product due to the change of model or parts, please refer to the actual product as the standard, without prior notice, please understand.

|| Chapter VI - Model Specification Parameters

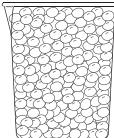
Rated voltage: 120V

Rated frequency: 60Hz

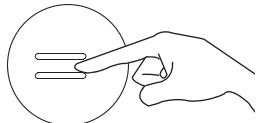
Model	Rated power/motor power	Capacity range	Net weight	Measurements (L*W*H)
DJ12U-A903SG	1000W/100W	1000mL~1200mL	1.9kg	226mm×166mm×301mm

Chapter VII – Functions and Recipes

Please select functions and recipes according to the corresponding model. Please use the included measuring cup to measure ingredients and add water until the water level falls between the two markers inside the interior of the machine
(Recipes will specify the specific requirements for water).



One cup in the recipe equates to one level cup



Water level should rest between the upper and lower water markers

Reminder

- ① Please process large ingredients to the size of peanuts.
- ② Glutinous rice, black mung beans, black rice, almonds, dates, raisins, and other ingredients that don't produce foam must be added in strict accordance with the recipe, or an alarm will sound.
- ③ Operating times are based on conditions with the rated voltage, standard water level, 23° C water, and an altitude under 500 meters above sea level. Deviations during actual operation is normal.

Model number: DJ12U-A903SG

- Function: grain soybean milk, raw soybean milk, dry/wet soybean milk, nutrient rice paste, nut syrup, nutrient porridge, mung bean paste.

Function (Operating duration)	Recipe	Ingredients
Grains (Approx. 28min)	Rice Soymilk	Dry Soy Beans 7/10 Cup, Dry Rice 3/10 Cup
	Purple Yam Red Adzuki Soymilk	Dry Adzuki Beans 1/2 Cup, Purple Yam 7/10 Cup
	Peanut Jujube Soymilk	Dry Soy Beans 4/5 Cup, Peanuts 2/5 Cup, Pitted Dates 2/5 Cup
Raw Soy (Approx. 30min)	Soaked Beans	Dry Soy Beans 9/10 Cup (Thoroughly soak in water)
	Dry Beans	Dry Soy Beans 1 Cup
Dry/Wet Beans (Approx. 27min)	Soaked Beans	Dry Soy Beans 9/10 Cup (Thoroughly soak in water)
	Dry Beans	Dry Soy Beans 1 Cup

Function (Operating duration)	Recipe	Ingredients
Rice Paste (Approx. 25min)	Black Sesame Paste	Dry Rice 2/5 Cup, Walnuts 3/5 Cup, Black Sesame Seeds 1/5 Cup
	Corn and Millet Paste	Dry rice 2/5 cup, dry millet 3/10 cup, dry corn residue 1/10 cup
	Rice Paste	Dry Rice 9/10 Cup,
Porridge (Approx. 40min)	Yam Pumpkin Porridge	Dry Rice 9/10 Cup, Pumpkin 9/10 Cup, Yam 4/5 Cup
	Jujube Lotus Seed Porridge	Pitted Dates 3/10 Cup, Lotus Seeds (Thoroughly Soaked) 3/10 Cup, Dry Rice 9/10 Cup, Crystal Sugar to Taste
	Rice Congee	Dry Rice 1 Cup,
Nuts (Approx. 17min)	Peanut Walnut Milk	Cooked Peanuts 7/10 Cup, Cooked Walnuts 2/5 Cup, Pure Milk 250mL, Add water up to the lower water marker
	Walnut Almond Milk	Cooked Walnuts 1 Cup, Cooked Almonds 3/10 Cup, Pure Milk 250mL, Add water up to the lower water marker
	Peanut Almond Milk	Cooked Peanuts 7/10 Cup, Cooked Almonds 3/10 Cup, Cooked Rice 1/5 Cup, Add water up to the lower water marker
Juice (Approx. 5min)	Milkshake	Banana 4 Cup, Pure Milk 300mL, Add water up to the lower water marker
	Kiwi Banana Juice	Kiwi 3 Cup, Banana 2 Cup, Pure Water 5 Cup
	Orange Pineapple Juice	Pineapple 3 3/5 Cup, Sweet Orange 2 Cup, Honey to Taste, Add water between the two water level markers
Mung Bean Paste (Approx. 23min)	Mung Bean Paste	Thoroughly soaked mung beans 1 1/5 Cup

Hazardous materials restricted use identification chart

Name and amount of restricted substance

Component Name	Restricted Substance					
	(Pb)	(Hg)	(Cd)	(Cr(VI))	(PBB)	(PBDE)
Rubber Parts (Seal, Shaft Seal, etc.)	○	○	○	○	○	○
Temperature Sensor	○	○	○	○	○	○
Stainless Steel Components (Steel body, Metal Lower Cover, Motor Shaft, etc.)	○	○	○	○	○	○
Food Contact Materials (Cover Screws, Blade nut)	○	○	○	○	○	○
Electrode	○	○	○	○	○	○
Non-Flame-Retardant Plastic (Outer Shell, Decoration Parts, etc.)	○	○	○	○	○	○
Heater	○	○	○	○	○	○
Thermostat	○	○	○	○	○	○
Other Metal Components (Outer Shell, etc.)	○	○	○	○	○	○
Flame-Retardant Plastic (Motor Frame, Power Socket, Coupler, etc.)	○	○	○	○	○	Over 0.1wt%
Other Standard Parts (Handle Screws, etc.)	○	○	○	Over 0.1wt%	○	○
Motor, Power Cable, Printed Circuit Board Parts (PCB, Capacitor, Transformer, Harness, etc.)	Over 0.1wt%	○	○	○	○	Over 0.1wt%

Note 1: "Exceeding 0.1 wt %" and "exceeding 0.01 wt %" indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition.

Note 2: "○" indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence.

Note 3: The "—" indicates that the restricted substance corresponds to the exemption.

After Sales Customer Support

Service term

1. This product carries new 3-guarantee regulation, the whole product is for 1 year, and it's only used for family purpose.
2. The invoice is the guarantee.
3. Customer enjoy the service of free cleaning, and checking.

Not included in 3-guarantee range

1. When the product is broken during moving, using, maintaining, and storing.
2. Customer going to the sales spot that does not belong to Joyoung.
3. No guarantee of enjoying the 3-guarantee range.
4. The invoice is different from the real stuff.
5. Unstoppable natural damage.
6. Out of the 3-guarantee range.
7. The using environment is not as instructed as the manual.
8. Customer should go to the after-sales spot when it's too far.