



For more products information,
please scan the QR code.

Exclusive Distributor: Columbia Trading Corp.
Address: 1425 South State Street, Provo, UT 84606 USA
Website: www.bestcooker.com
Manufacturer: Joyoung Company Limited
Country of Origin: China

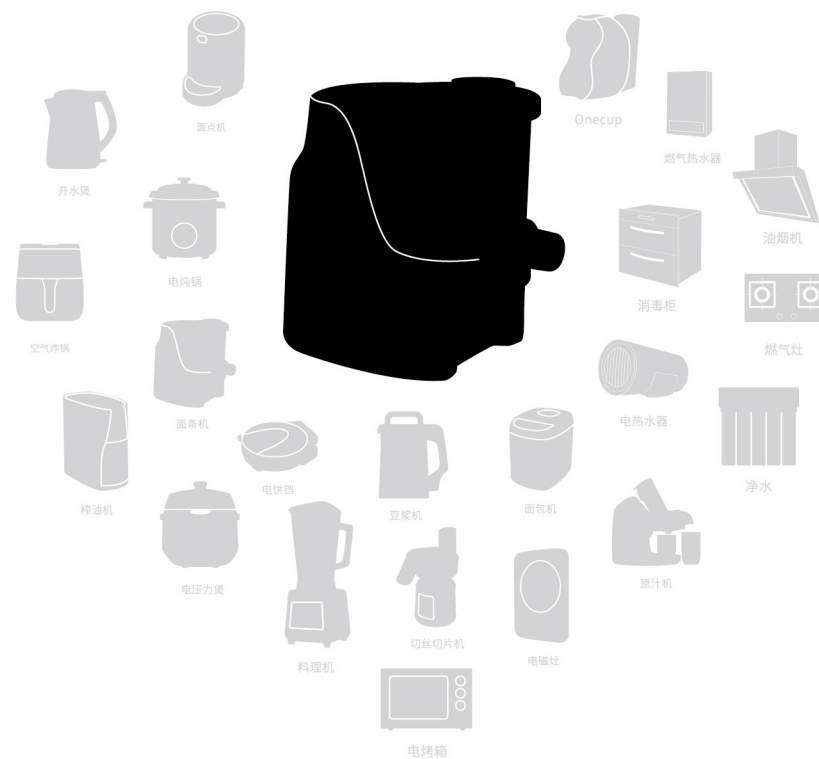
TOLL FREE NUMBER
1-888-968-8898

Joyoung 九阳

使用说明书

Operation Instruction

九阳面条机
JYN-L10





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-L10”智能面条机产品。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



目录

第一章 安全注意事项	01
第二章 产品部件名称	02
第三章 产品使用方法	03
第四章 清洁和保养	07
第五章 产品安全指标	07
第六章 故障分析及排除	08
装箱明细	08

第一章 安全注意事项

· 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 ① 日常注意操作项

一、使用前注意事项

- ⚠ 使用前务必清理模头孔内面粉（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。
- ① 本产品输入电压为120V~60Hz，接通电源前，确认电压是否相符，以免损坏产品。
- ① 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1-888-968-8898或送九阳售后维修，切勿自行处理，以免发生危险。
- ① 接通电源前，请务必确认可拆部件安装到位，以免发生危险。
- ⚠ 本产品为Y型连接，如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

二、使用中注意事项

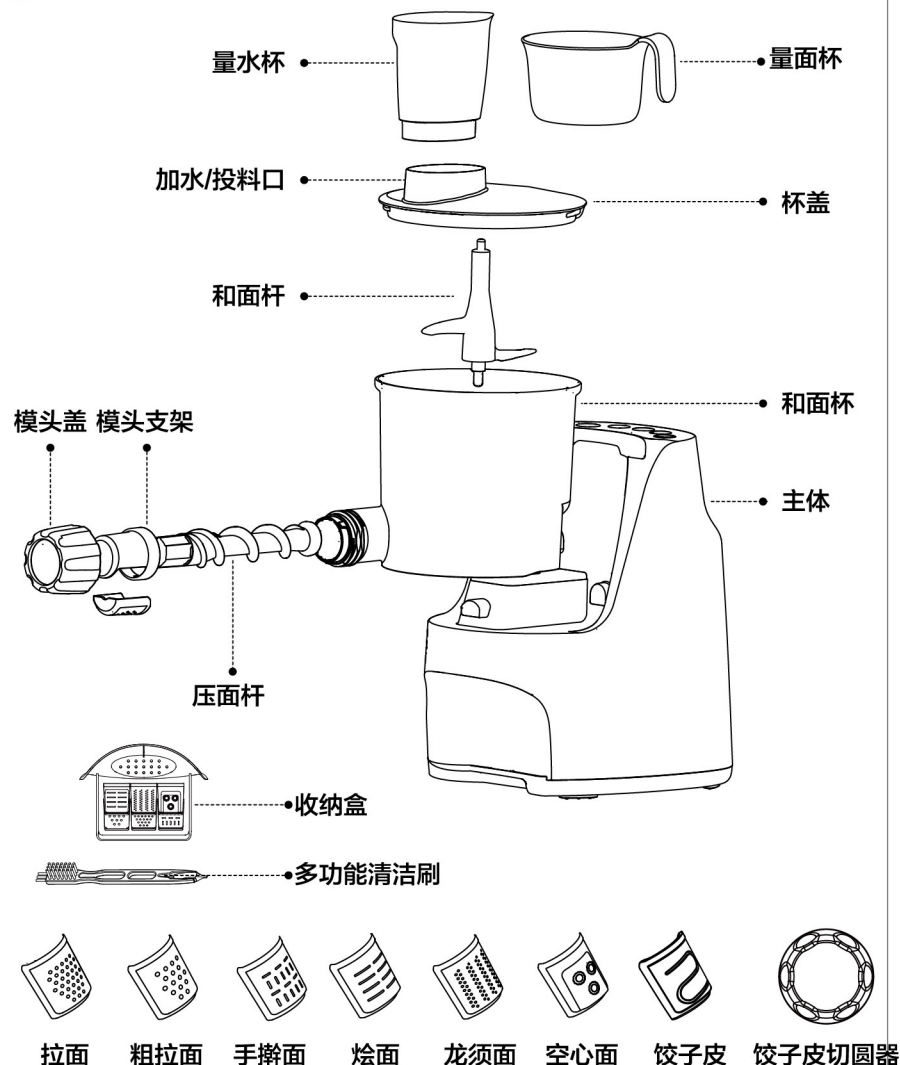
- ⚠ 面粉放入杯内后，严禁不加水或蔬果汁工作，以免损坏机器。
- ⚠ 严禁搅拌杯内加固体物，以防损坏机器。
- ⚠ 请不要用湿手插/拔电源插头，以免引起触电。
- ⚠ 禁止将本产品放置在靠近炉灶等高温、强磁、易燃易爆的地方，以免引起产品损坏、火灾或人身伤害。
- ⚠ 工作中，严禁打开杯盖，甚至触摸和面杆；严禁从投料口插入筷子等固体物；严禁旋下模头盖，取下模头，甚至触摸压面杆，以免发生伤害事故。
- ⚠ 面粉与水请严格按照《食材用量参考表》添加，以免过干或过湿导致配件损坏。
- ⚠ 接通电源前，请确认部件安装到位，长时间不使用请拔掉电源，以免发生危险。
- ① 请在水平台面上操作，请勿在地毯、毛巾等织物、塑料、纸等易燃物上操作本产品。
- ① 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。
- ① 产品不可连续工作，如需连续制面，中间至少停机20分钟。

三、使用后注意事项

- ⚠ 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℃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。
- ① 模头建议风干后清理，通孔针前段尖利，使用时请注意安全。
- ⚠ 丢弃本产品和产品包装时，请交有相关资质部门回收丢弃，丢弃产品时请剪断电源线。

第二章 产品部件名称



注：产品图片请以包装内为准。

第三章 产品使用方法

· 在初次使用产品前，请彻底清洗与食材接触的部件。

按键说明



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。

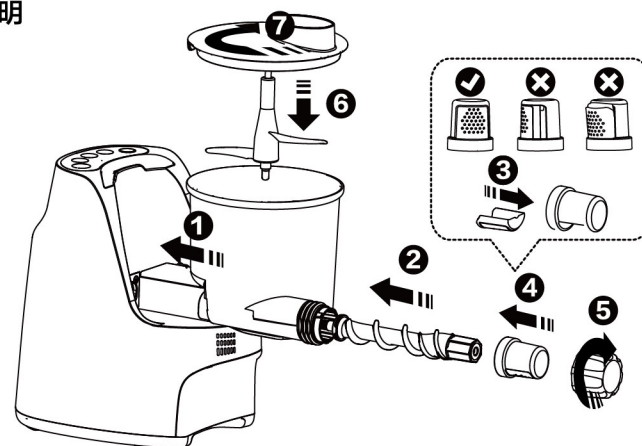
吹风功能

开始出面后，自动开启吹风功能，若要关闭吹风，按下该按键即可。

功能取消设置

选择某一功能，显示灯亮开始工作，若要取消工作，则按下启动时选择的按键即可。

安装说明



食材用量参考表

面条食材用量参考表

人数	面粉杯数	加水、蔬菜汁量	鸡蛋面加水量
1~2人	1平杯（200g）	70mL	○（约50g）+30mL水
2~3人	2平杯（400g）	140mL	○（约50g）+100mL水
4~5人	3平杯（600g）	210mL	○（约50g）+170mL水

· 可根据面粉、季节、鸡蛋大小差异，适当调整增减水量。

面团食材用量参考表

品种	面粉杯数	加水量	辅料
饺子	3平杯（600g）	220~230mL	盐3~5g
馒头	3平杯（600g）	240~250mL	酵母5g、泡打粉2g
饼	3平杯（600g）	230~280mL	酵母5g、泡打粉2g

饺子皮水面比例参考表

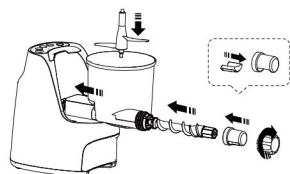
面粉量	水或蔬菜汁用量
2平杯（约400g）	150mL
3平杯（约600g）	220mL

· 为保证制面效果，冬季可酌情多加10~15mL水量，夏季可酌情少加5~10mL水量。

四 操作方法



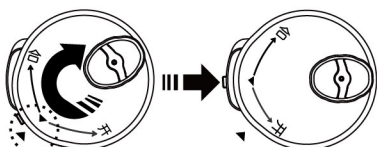
① 准备及量取食材图例



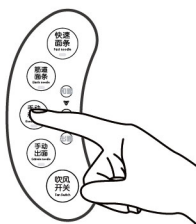
② 安装和面杆及其他配件



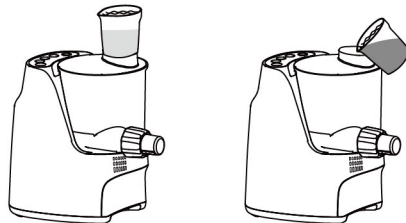
③ 倒入面粉（鸡蛋此时加入）



④ 盖上杯盖



⑤ 选择功能(面团按[手动和面])



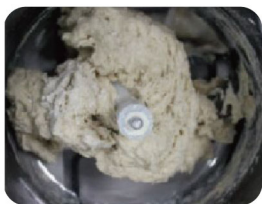
⑥ 加水或蔬菜汁（注：慢慢倾倒） · 关键步骤勿忘



面团太干
建议增加5~10mL水后继续观察。



面团适中。



面团偏湿
面团揪小块后，加适量面粉后重新启动。

⑦ 辨别面团干湿情况，等待出面

五 小贴士

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。
- 在量水杯上加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

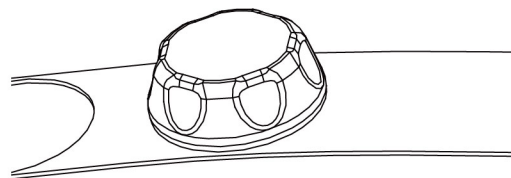
- 新鲜面条营养及口感最佳，建议现做现吃。
- 煮面用冷热水交替法（沸腾后加冷水，交替几次）煮8分钟左右（具体按厚薄及数量调整时间）。

面条存储

- 按每餐食用量，用保鲜袋分袋封装，放入冰箱冷冻室。

饺子皮制作

- 饺子皮做完后，用保鲜膜包好，醒面半小时，效果更佳；
- 刚挤出的饺子皮，表面略显粗糙或干裂，可将面皮揪成拇指大小后从投料口放入搅拌杯内，继续制作面皮；
- 可将切圆后的剩余的边角面皮从投料口放入和面杯内，继续制作面皮。



将挤出的面皮放置平整后，用切圆器切除饺子皮

第四章 清洁和保养

- 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、通孔针及量水杯收纳到机器中，储存在干燥的地方，避免太阳直射。

第五章 产品安全指标

额定电压	120V~
额定功率	220W
额定频率	60Hz
容量范围	面粉：200~600g
净重	5.4kg

第六章 故障分析及排除

故障现象	原因分析	故障排除
产品不工作	电源线未插到位	将电源线插到位
	电机连续工作时间过长,自动保护和面杯、杯盖未安装到位	冷却20-30分钟后再使用和面杯、杯盖安装到位
	产品本身故障	送当地售后服务部维修
使用中停机	加水过多或过少	适当调整水量
	异物混入面粉,堵转停机	断开电源，清理异物
剩面多	食材配比错误	严格按照配比添加物料
	模头孔堵塞	清洗模头孔，保证顺畅
	电压过低	可选家庭稳压器配合使用
面条易折断	面水比例不妥，水量过少	适当增加5-10mL水量
	未使用中、高筋面粉	选用中、高筋面粉
声光报警	有异物引起堵转	清理杯体，查看有无异物
	加水过少引起堵转	适当增加5-10mL水量

注：

- 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。
- 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！

装箱明细

名称	智能面条机	说明书	多功能清洁刷	量面杯	量水杯
数量	1台	1本	1把	1个	1个

- 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进，保留各部件的变更权利，恕不另行通知，敬请谅解。

Thanks for choosing Joyoung automatic noodle maker, please read carefully the manual before using, especially chapter one safety attentions, more attention to bold black parts.

Contents

Preface1

Chapter I important safeguards.....2-4

Chapter II parts and functions.....5-6

Chapter III operating insructions.....7-12

Chapter IV maintenance.....13

Chapter V product safety index.....13

Chapter VI trouble shooting.....14-15

preface

Thanks for choosing Joyoung automatic noodle maker. please read carefully this manual before using.

This manual adopts to Joyoung “JYN-L10” noodle maker, Joyoung reverses final authority for this product.

Chapter I important safeguards

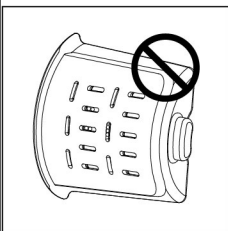
⊘ Forbidden: anything may cause people dangerous, injured, great lost should be forbidden

⚠ Attention: pay attention to risk of causing people injured or parts damaged;

⊘ Forbidden



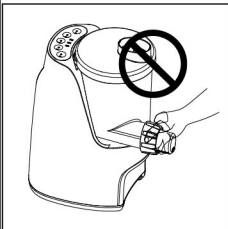
1. No putting main body into water or other liquid, or wash in water or other liquid in case of electricity leaking or product damaged.



2. No dirt in the module.



3. No solid objects in the stir body, in case damage to the machine.



4. No opening the stir cup cover or take out the module, nor touch screw and stir by hand in case of any danger.

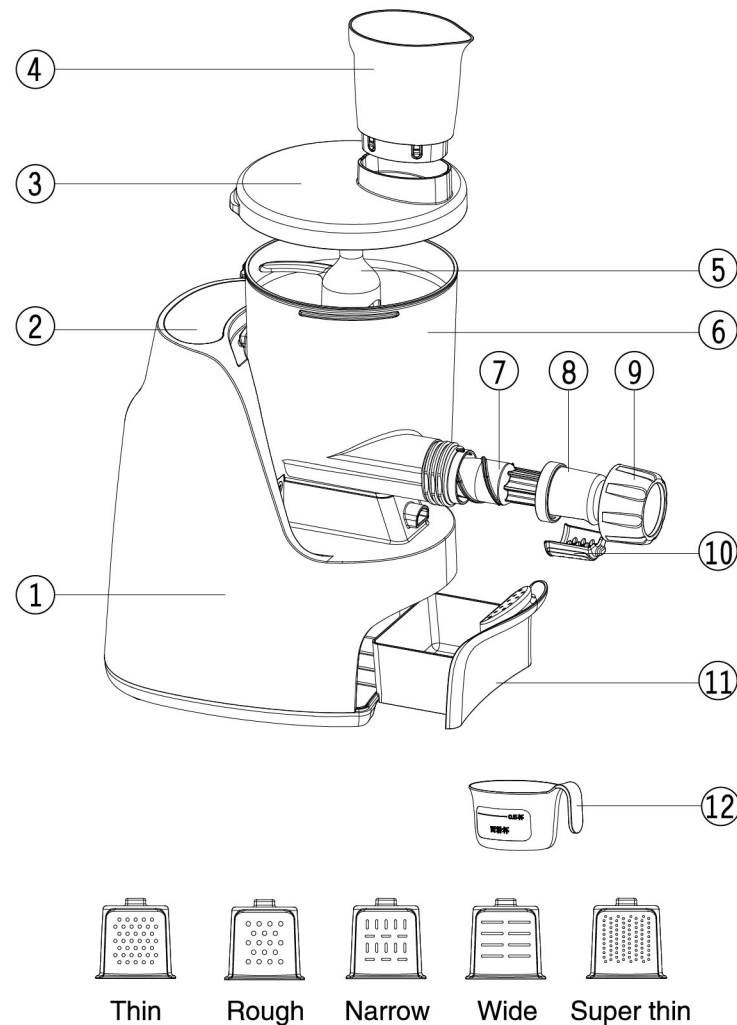
5. Store the machine beyond children's touch, do not let disabled people, people with mental or physical illness, people lacking related experience and knowledge(including children) use or play with this product.
6. The machine can only apply to household using, please follow the manual.
7. Do not get the machine close to high-temperature, strong magnetism, easy-burning easy-explosive gas(such as natural gas, biogas), in case of getting damaged or on fire.
8. No putting the plastic parts of machine into sterilizer, dish-washing machine or hot water(over 60℃) to clean and sterilize, in case of any deform.

⚠ Attention:

1. The machine belongs to I category appliance, please make the grounding line connected well in case of electricity leaking.
2. The input voltage of this product is 120V ~ 60Hz, please confirm it before using. it will damage the machine if higher or lower than the voltage, better using voltage stabilizer to avoid damage.
3. The machine belongs to Y connection, If the supply cord is damaged, please stop using, it must be replaced or repaired by authorized repair shop, don't replace it with other supply cord.
4. Please check power cord, plug, stir cup, screw etc detachable parts. If damaged please stop using, please contact company service department, no self repairing in case of danger.
5. Add flour and water as ratio, or it will cause noodle too dry or wet, even damage to the parts.
6. Operate on the platform, not on the carpet, towel fabric, plastic, paper inflammable objects.
7. Make sure all detachable parts properly installed before power in, in case of any danger.
8. It may cause electricity shock with wet hands plug or unplug.
9. If the product needs repair during using, please contact with service department, or repair in appointed site no self tearing in case of danger.
10. Please be power off before tearing, installing, adjusting or cleaning the parts in case of electricity leaking or start by accident.
11. No self tearing or reforming the product.
12. Pay more attention to the sharp needle.
13. Max is dry flour 600g(3 flour cups), minimum is 200g(1 flour cup).
14. Pay attention where pets and insects are many, in case any damage to power cord parts.

15. Please plug off when not using the machine for long time in case the short circuit.
16. Stir cup, inlet tube, stir etc parts connecting with material can be washed by water, easily washed after water soaked. Parts connecting with material will apply to food grade demand, clean, healthy, reliable.
17. When choosing manual operation, make sure flour and water can be blended evenly to extrude noodle, in case block the module and break the parts.
18. When the product working, no adding other non-liquid objects into stir cup, in case parts damaged.
19. The machine has intelligent control program, will stop in one period, if need another making cool down the motor for 20—30 minutes, which can enhance the product life.
20. If power off or pause during the stir process, select [fast noodle] to remake noodle; if power off or pause during noodle extruding process, select [extrude noodle] to rework.
21. The machine will intelligently sense the degree of hardness and softness during making process, it's normal for several reverse, if alarm after 5 times of reverse, please check whether objects in the stir body or housing, if no, add water and select[auto/stop] button to rework. Power off if stuck, take out modules and clean to rework.
22. After power on or during making process, if alarm with beeps and buttons no failure, power off to check and clean, power on and reuse. Repair in appointed site if still alarms.
23. No need to adjust the speed since the machine has set to the best statement.
24. No cleaning the machine with steel wool, cleanser or corrosive liquid.
25. No direct heating for the machine parts.

Chapter II parts and functions



Notes: machine parts refer to packing

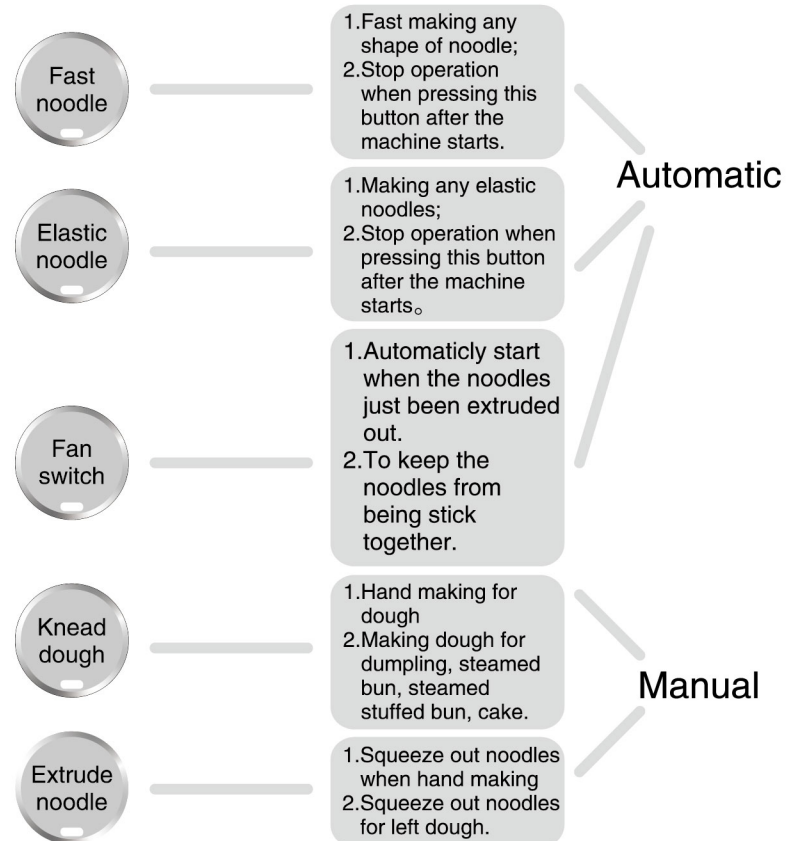
Parts functions

No	Parts name	Function
1	Housing	Machine power source
2	Control panel	Touch buttons and indicating lights inside, button for controlling functions, lights for working statement.
3	Stir cup lid	Tag to housing and stir cup to fix the stir cup assy. Placing water cup with cup base.
4	Water measuring cup	Measuring water, vegetable juice or mix liquid
5	Blender	Blender water, flour or other material
6	Blender cup	Putting flour and other material
7	Screw	Knead the flour
8	Module frame	Install and fix the frame
9	Module cover	Fix the frame
10	Module	Parts for shapes of noodle(Fettuccine, lasagnette,thick noodle, thin noodle, fine noodle)
11	Storage box	Putting modules/ cut equipment/ needle
12	Flour measuring cup	Measuring flour

Chapter III operating instructions

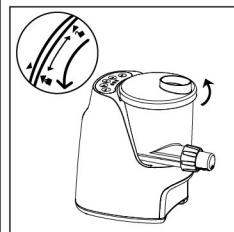
· Clean the parts before first use.

NO. 1 Buttons instructions



NO.2 Instruction for parts disassembly and assembly

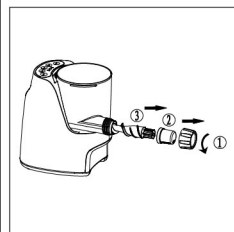
1. Disassembly the machine(power off before disassembly)



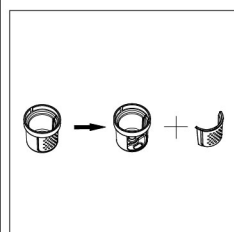
1) Anticlockwise rotate to take out the stir lid.



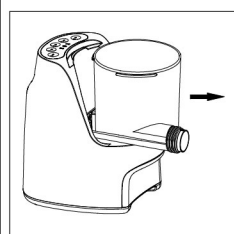
2) Take out blender, anticlockwise rotate to take out the module lid.



3) Gradually take out module frame, module and screw.

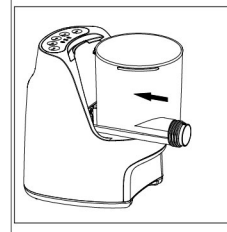


4) Take out blender cup.

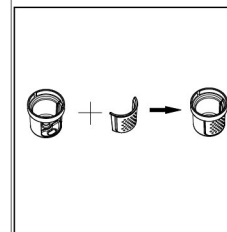


5) Take off the blender cup

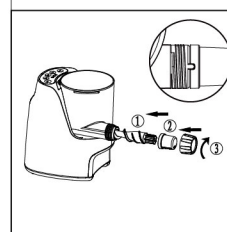
2. Assembly the machine(power off before assembly)



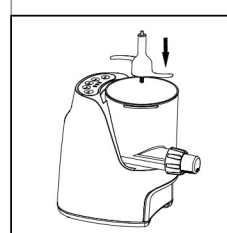
1) Install the stir cup into housing.



2) Install screw into housing and place module in the frame, install frame into cup.



3) Rotate closely the module lid clockwise, place blender into housing.
 · Soak the module before using the machine, it's smooth for noodles.
 · rotate the module closely to achieve better effect.



4) Rotate clockwise blender cup lid closely.

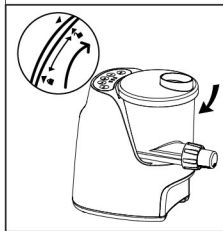
The machine has open protection, please ensure the lid is installed properly, or the machine won't work.



5) Turn blender cup CW tight, put “▲” to “🔒” means the installation is over.

Tips:

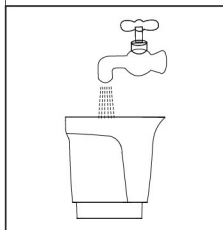
- It has cover protection, please make sure the installation of blender cup is done or the product won't work.



3) Install stir cup lid

Cover the cup, align the arrow showing right position.

- No opening stir cup lid during working process, if need to open the lid follow 5.2 manual operation way.

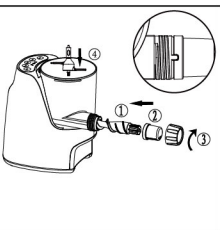


4) Measuring liquid(water,vegetable juice)

Measuring water,vegetable juice as below

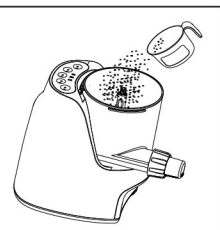
NO.3 Operation instructions

1.Making noodles



1) Choose modules

Choose favored modules,
install properly as procedure 1) 、 2) 、 3)



2) Measuring flour

Measuring flour as below, add into the stir body.

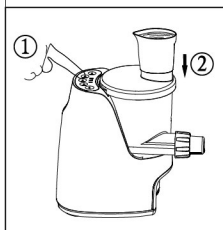
• Measuring value

Flour	1cup	2cups	3cups
Weight	200g	400g	600g

- Please use middle, high protein flour;
- Max flour is 600g(3 cups), min is 200g(1 cup), no exceeding.

flour measuring cup (measuring flour)		water measuring cup (measuring water, vegetable juice)			
flour measuring cup	weight	water line	water	Vegetable juice	water volume with one egg
1cup	200g	see water line above	70 ± 5mL	70 ± 5mL	40
2cups	400g		140 ± 5mL	140 ± 5mL	110
3cups	600g		210 ± 5mL	210 ± 5mL	180

- If need to add egg, put flour first.
- Add 3~5g salt in the water cup to make the noodle more chewy, add 3~5 ml oil to make the noodle more smooth.
- To ensure the noodle taste, please follow closely the water volume.



5) Select functions buttons and add water



5.1) Automatic mode operation

【 fast noodle 】 / 【 elastic noodle 】 function

- 5.1.1) power on, all lights on;
- 5.1.2) press 【 fast noodle 】 / 【 elastic noodle 】 button, corresponding lights on, the machine starts kneading;
- 5.1.3) measuring water, place water cup in the cup base;
- 5.1.4) the machine makes noodle as set procedure.



5.2) Intelligent mode operation

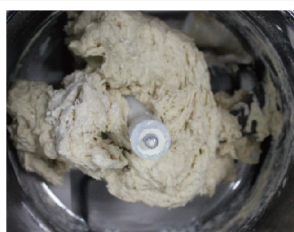
- 6) After kneading, observe if the flour is blended into dough of proper size.
(see the pictures below)



Paste is too dry,
add 5–10mL water
and stir for 2 minutes



Proper paste



Paste is too wet,
clean paste on the stir
and add proper dry
flour and stir for 2
minutes

Chapter IV Maintenance

1. After using, please clean the parts connecting the material in case for next use.
Please be power off before cleaning.
2. Outer housing can be wiped by wet cloth, no putting the housing into water or other liquid, nor wash in water or other liquid, cup can be washed by water.
3. The machine should be stored in cool place and away from sunlight.
4. Make sure the machine is clean and dry before storing.
5. It' s easier to clean stir cup, screw, stir after soaking.
6. Module can be cleaned by needle' s assistance.

Chapter V Product safety index

Rated voltage	120V ~
Rated power	220W
Rated frequency	60Hz
Volume range	200 ~ 600g、water70 ~ 230mL refer to ratios chart
Weight	JYN–L10 6.3kg

The machine is a category appliance, grounding wire should be well– grounded.

chapter VI Trouble shooting

Problems	Reasons	Solutions
No work for the machine after power on and press start button	1. Power cord not installed properly	1. Install power cord properly
	2. Self protection for motor long time working	2. Reuse after cooling for 20—30 minutes
	3. Stir cup, stir cup lid not properly installed	3. Stir cup, stir cup lid properly installed
Lights on, the machine doesn't work	1. Not pressing buttons	1. Select function and press button
	2. Machine self breakdowns	2. Repair at local service site
Machine stops during working process	1. Material ratio not right, overload making stuck and stops working	Follow strictly as “volume ratio” to add material, add water if too dry, stir to pasta, select[extrude noodle]; if too wet add flour to stir, select[extrude noodle].
	2. Other objects in the flour, overload making stuck and machine stops	2. Power off to clean
	3. Motor temperature control protection	3. Reuse after 20–30 minutes stop
No response when pressing buttons	1. Power off interval too short, system not reset	1. Reuse after power off 3 minutes
	2. The machine is under procedure	2. Normal case
	3. Machine self breakdowns	2. Repair at local service site
Noodles easily break	1. Not using plain, strong protein flour	1. Choosing plain or strong protein flour
	2. Water and flour ratio not proper, less water	2. Add flour and water as cup mark
Noodle adhere	Water and flour ratio not proper, more water	Add water, flour as cup mark

Problems	Reasons	Solutions
Flour leftovers too much in the stir cup	1. Low voltage	1. Using household voltage stabilizer
	2. Module hole blocked	2. Clean module holes
	3. Material matching mistake	3. Follow strictly “ratio chart” to add material
Sound and light alarm	The machine blocked	1. Check and clean cups 2. Follow strictly “ratio chart” to add material; add less water, select [knead dough] , stir 2 minutes and select [knead dough] to rework

Notes:

- Normal breakdowns and solutions above, for other breakdowns contact service department, or repair in appointed site, no self tearing.

Packing List

Name	Noodle maker	User manual	Warranty Card	Recipe	Clean brush	Flour measuring cup	Water measuring cup
Number	1	1	1	1	1	1	1

Name	Through pinhole	Wide mould	Narrow mould	Thin mould	Rough mould	Dumpling wrapper
Number	1	1	1	1	1	1

(The data in the manual come from Joyoung center data base)