

美国L20S---说明书

210mmx142mm、80g 哑粉纸 、骑马钉、■ 专色 021C+ 黑

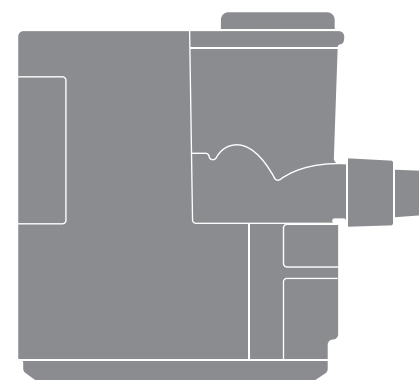
本企业通过ISO9001
质量管理体系认证
The company meets the ISO9001 Standard

进口商Impoter :Columbia Trading Corp
制造商Manufacturer: Joyoung Company Limited
Toll Free Number: 1-888-968-8898

Joyoung

使用说明书

智能面条机
M6-L20S(Black) / M6-L20S(Gray)



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：

感谢您购买九阳面条机。书中所有内容仅供使用和维护时参考，具体以实物为准。如果您在使用过程中仍有问题，请向当地九阳售后服务中心或本公司客服中心咨询。

特别说明：

- 1、本说明书上所有内容均经过认真核对，如有任何印刷错误或内容上的误解，可向本公司咨询。
- 2、产品如有更新，恕不另行通知。

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第一章 安全使用注意事项



注意

对可能导致人员受伤或物品损害的风险要关注。

- 1 请不要用湿手插 / 拔电源插头，以免引起触电。
- 2 工作中，严禁从加水口投入固体物。严禁旋下模头盖，取下模头，甚至触摸挤面杆，以免发生伤害事故。
- 3 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。



注意

使用前注意事项

- 1 使用前务必清理模头孔内面粉（异物），以防损坏机器。机器严禁重物积压。
- 2 本产品不打算由存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。应照看好儿童，确保他们不玩耍本产品。
- 3 本产品仅供家用。
- 4 严禁自行拆卸或改造本产品。
- 5 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。
- 6 本产品输入电压为 120V，接通电源前，确认电压是否相符，以免损坏产品。
- 7 使用前请检查电源线、插头、和面杯、挤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。
- 8 接通电源前，请务必确认可拆部件安装到位，以免发生危险。
- 9 本产品各档位的运行速度已设置成理想状态，不需要进行调节。
- 10 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。



注意

使用中注意事项

- 1 严禁和面杯内加固体物，以防损坏机器。
- 2 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。
- 3 接通电源前，请确认部件安装到位，无人使用时请拔掉电源，以免发生危险。
- 4 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。
- 5 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。
- 6 在更换部件或接触运动部件前要关掉电源开关并断开电源。
- 7 断开电源时，请用手握住插头拔出，请勿拉扯电源线；请勿将电源线碰到尖锐的棱边、尖角等物，以免损坏漏电。
- 8 本产品仅限于与配套的（包括产品本身配置的和本公司独立出售的）和面杆、和面杯等部件一起使用，请勿使用非配套的部件，以免影响产品性能或发生事故。
- 9 制面前请擦干配件，否则影响制面效果。
- 10 产品不可连续工作，如需连续制面，中间至少停机 20 分钟。
- 11 机器请放置在水平台面，四个脚垫切勿悬空。工作中请勿触碰挪动机器、拉扯电源线，以免称量不准，制面失败。
- 12 机器水箱中需添加纯净水，切勿将蔬菜汁、鸡蛋汁等加入水箱，以免造成水路堵塞。

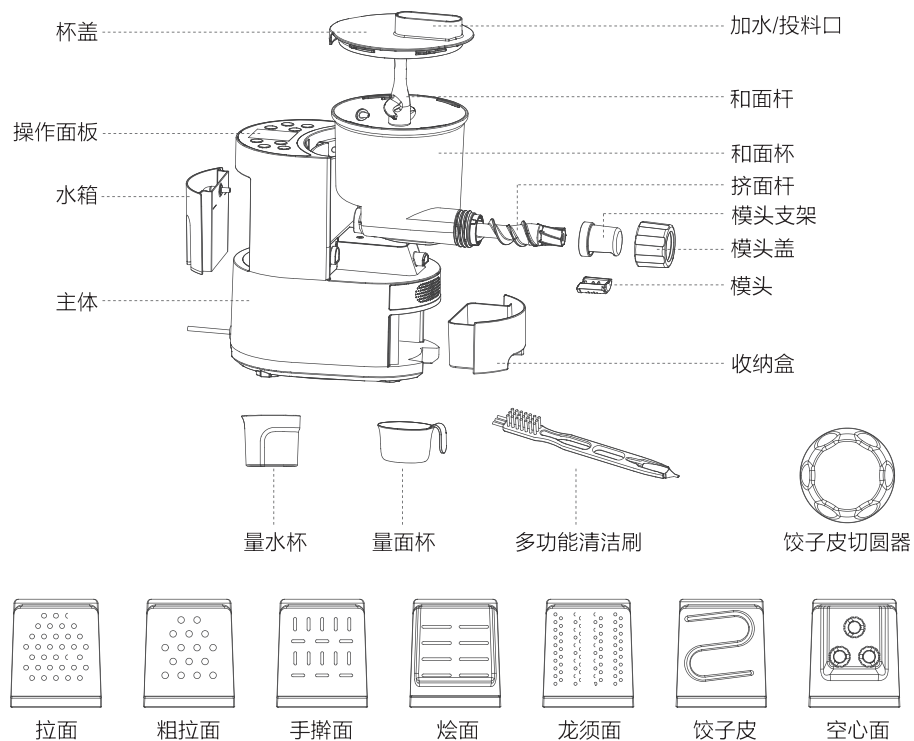


注意

使用后注意事项

- 1 使用后请及时清洗，与食品接触配件请用清水进行清洗，在拆卸、清理或清洗可拆卸部件过程中应小心，以避免发生伤害事故或损坏配件。
- 2 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。
- 3 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。模头建议风干后清理，多功能清洁刷前段尖利，使用时请注意安全。
- 4 无人使用本产品时，请关闭开关、断开电源，以免产品发生短路。
- 5 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：产品图片请以包装实物为准！

第三章 产品使用方法

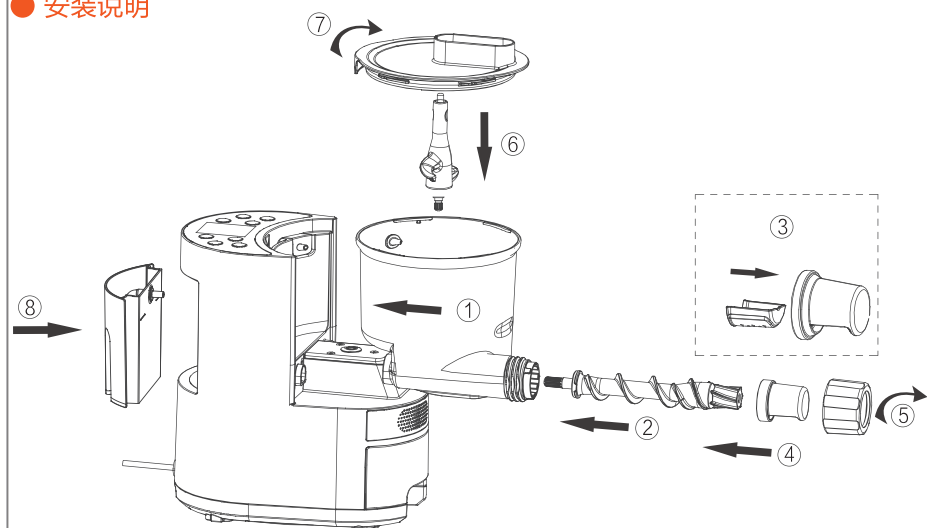
· 在初次使用产品前，请彻底清洗与食材接触的部件。

● 按键说明



荞麦面功能	为保证荞麦面品质，建议荞麦粉和面粉按 1:1 的比例混合
开盖暂停功能	整机运行过程中打开杯盖，工作暂停，合盖后按照原程序继续进行；暂停或运行过程中除【启动 / 取消】按键外其他按键均无效
断电记忆功能	工作过程中，若整机断电，在 1 分钟内恢复电源，仍将按原程序继续进行

● 安装说明

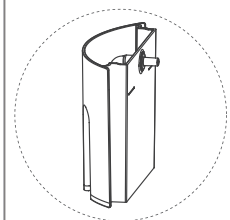


● 操作方法

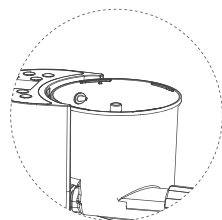
· 自动面（以筋道面为例）

注：水箱中请务必加入纯净水

1 水箱中加入水（水位不低于最低刻度）



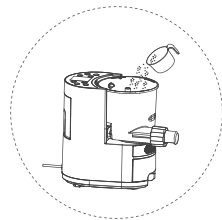
2 安装配件，接通电源，水箱指示灯变蓝



3 打开杯盖，按“清零”键，屏幕显示为0

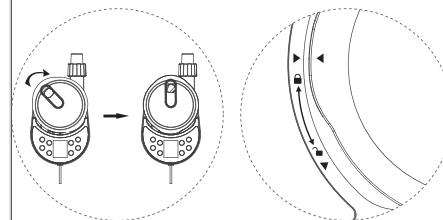


4 加入适量面粉（200-600g）



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5 合上杯盖

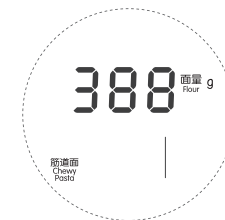


7 启动

按“启动/取消”键，机器开始工作，等待自动出面即可

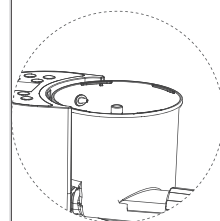
6 选择功能

待机器稳定后，按“自动面”键选择筋道面功能



· 手动面（以鸡蛋面为例）

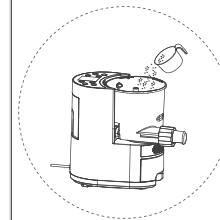
1 安装配件，接通电源



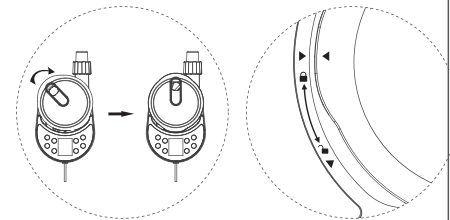
2 打开杯盖，按“清零”键，屏幕显示为0



3 加入适量面粉（200-600g）



4 合上杯盖



6

- 5 选择功能
待机器稳定后，按“手动面”键选择鸡蛋面功能；此时屏幕显示所需液体量，用量水杯量取后备用

- 6 启动
按“启动/取消”键，机器开始工作



- 7 加入液体
机器开始工作后从杯盖加水口缓慢加入称量好的液体，然后等待自动出面即可



· 搅拌和挤面

- 1 在合盖状态，按“搅拌”键，即可一键启动搅拌功能；
- 2 在合盖状态，按“挤面”键，即可一键启动挤面功能。

· 预约功能（仅限自动面）

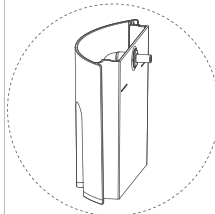
- 1 前期操作同“自动面”中1至6；
- 2 按“预约调时”键，每按一次时间增加30分钟，长按则快速滚动增加时间；
- 3 调整到所需预约时间，此时若想退出预约，按“自动面”即可；
- 4 按“启动/取消”键，整机启动开始倒计时。

注：预约时间为制面完成时间。

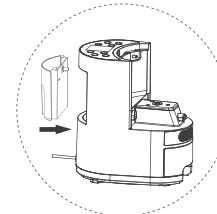


· 管道清洗

- 1 水箱中加入水（水位不低于最低刻度）

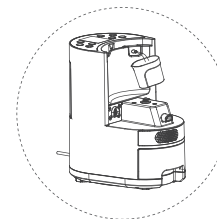


- 2 安装水箱，接通电源，水箱指示灯变蓝



- 3 长按“管道清洗”键（约2s），出水口开始出水
注：

- 开盖条件下才能使用管道清洗功能
- 请提前在出水口处准备容器接水



● 食材用量参考表（仅供非称量状态下参考）

面条食材用量参考表

人数	面粉杯数	水量	蔬菜汁量	蛋水混合液 (一个鸡蛋约50g)
1~2人	1平杯(200g)	70mL	80mL	○(约50g)+30mL水
2~3人	2平杯(400g)	140mL	150mL	○(约50g)+100mL水
4~5人	3平杯(600g)	210mL	220mL	○(约50g)+170mL水

- 可根据面粉、季节、鸡蛋大小差异，适当调整水量 ±5g。

面团食材用量参考表

量杯数	重量	面点种类	加水量	辅料
3平杯	600g	馒头、包子、饼	270~300mL	酵母5g、泡打粉2g
2平杯	400g	馒头、包子、饼	180~200mL	酵母5g、泡打粉1g

· 辨别面团干湿情况



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
面粉搅拌约 1 分钟后，
选择手动出面

● 好面条小贴士

· 面条制作

- 1 请使用中、高筋面粉
- 2 在面中加 3~5g 食盐可使面条更筋道，加 3~5mL 食用油可使面条更顺滑

· 面条烹饪

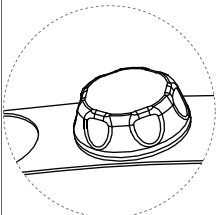
- 1 新鲜面条营养及口感最佳，建议现做现吃
- 2 煮面用冷热水交替法（沸腾后加冷水，交替几次）

· 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

- 1 饺子皮做完后，用保鲜膜包好，醒面半小时，效果更佳；
- 2 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；
- 3 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。



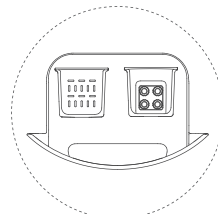
注：将挤出的面皮放置平整后，用切圆器切出饺子皮。

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）用清水小心洗干净后风干或擦干。
- 3 清洗模头：模头请勿直接泡水，待干后，用力拍打，孔内面粉就会脱离，也可用多功能清洁刷清理。



- 4 将模头储存到收纳盒中放置在干燥的地方，避免太阳直射。



5. 长时间未使用机器，再次使用前请用管道清洗功能对主机管道进行清洁。

第五章 故障分析及排除

故障现象	原因分析	故障排除
产品不工作	<ol style="list-style-type: none"> 1. 电源线未插到位 2. 电机连续工作时间过长, 自动保护 3. 和面杯、和面杯盖未安装到位 4. 水箱未安装到位, 水量不够 (水箱显示红灯) 5. 产品本身故障 	<ol style="list-style-type: none"> 1. 将电源线插到位 2. 冷却 20-30 分钟后再使用 3. 和面杯、和面杯盖安装到位 4. 正确安装水箱, 保证水箱水位不低于最低要求刻度线 5. 送当地售后服务部维修
使用中停机	<ol style="list-style-type: none"> 1. 加水过多或过少 2. 异物混入面粉, 堵转停机 3. 机器放置不平 4. 机器连续使用, 电机过热保护 	<ol style="list-style-type: none"> 1. 适当调整水量 2. 断开电源, 清理异物 3. 放在水平台面上 4. 关闭机器, 待电机充分冷却后使用
屏幕长时间显示跑马灯, 无法稳定	<ol style="list-style-type: none"> 1. 肢体存在按压机器的现象 2. 产品本身故障 	<ol style="list-style-type: none"> 1. 肢体离开机器, 不要触碰 2. 送当地售后服务部维修
剩面多	<ol style="list-style-type: none"> 1. 食材配比错误 2. 模头孔堵塞 3. 电压过低 4. 面粉受潮 	<ol style="list-style-type: none"> 1. 严格按照配比添加物料 2. 清洗模头孔, 保证顺畅 3. 可选家庭稳压器配合使用 4. 适当减少 5-10mL 水量
面条易折断	<ol style="list-style-type: none"> 1. 未使用中、高筋面粉 2. 水量不足 	<ol style="list-style-type: none"> 1. 选用中、高筋面粉 2. 适量加水
屏幕出现负值	<ol style="list-style-type: none"> 1. 在加水或加粉前, 屏幕出现负值 	<ol style="list-style-type: none"> 1. 按“清零”键
机器稳定后, 加粉数值一直未变化	<ol style="list-style-type: none"> 1. 称重模块损坏 	<ol style="list-style-type: none"> 1. 送当地售后维修

● 报警代码汇总表

报警代码	原因分析	故障排除
E01	电子秤未校准	售后维修
E02	<ol style="list-style-type: none"> 1. 未合盖就开启功能 2. 机器连续工作, 电机过热保护 	<ol style="list-style-type: none"> 1. 合上盖子 2. 关闭机器, 待电机充分冷却后使用
E05	传感器开路	售后维修
E06	传感器短路	售后维修
E09	搅拌杯中有异物	取出异物
E15	加水量过少	适当加入水
E17	电子秤异常	售后维修
E18	水泵损坏	售后维修

注:

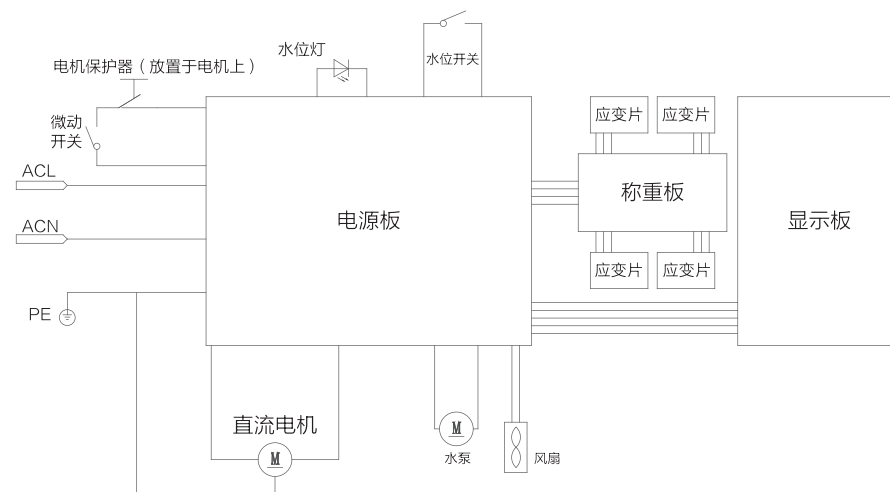
- 当自动加水功能失效, 手动面、搅拌、挤面功能仍能正常使用。
- 当电子秤异常时, 可参照“食材用量参考表”, 手动量取面粉和水, 配合手动面、搅拌、挤面功能使用。
- 以上为常见故障分析和排除方法, 对于其它故障, 请与本公司客户服务部门联系, 或直接到本公司指定的维修点进行修理, 切勿自行拆卸修理。
- 阳光服务热线: 1-888-968-8898

第六章 产品基础信息和装箱明细

产品尺寸 (长×宽×高)		376mm×200mm×342mm
产品净重		约5.7kg
技术参数	额定电压	120V
	额定频率	60Hz
	额定功率	220W
	额定容量	面粉: 200g~600g
装箱明细	智能面条机	1台
	说明书	1本
	多功能清洁刷	1个
	量面杯	1个
	量水杯	1个

注：本产品的部分参数可能会有变更而未及时通知，不便之处，敬请谅解。

第七章 电气原理图



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(VI))	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
与食品接触的配件 (杯体、螺杆等)	○	○	○	○	○	○
橡胶件 (密封垫、轴密封等)	○	○	○	○	○	○
非阻燃塑料结构件 (杯盖*、旋钮*等)	○	○	○	○	○	○
不锈钢结构件 (榨汁网*、轴等)	○	○	○	○	○	○
其它金属结构件 (装饰件*、垫片等)	○	○	○	○	○	○
玻璃陶瓷类结构件 (杯体*、螺杆*等)	○	○	○	○	○	○
标准件 (螺钉、螺母等)	○	○	○	○	○	○
阻燃塑料结构件 (电机支架、插座*等)	○	○	○	○	○	×
电器件、印刷电路板组件 (PCB板、电容、变压器等)、电机、电源线、线束	×	○	×	○	○	×

○：表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572规定的限量要求之下。

×：表示该有毒有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。“×”的部件表明，由于目前全球的技术和工艺水平限制而无法实现非环保类物质或元素的完全替代，后续随着技术上的改进将逐步改进。

*：表示仅部分型号产品含该部件。

售后服务

01 服务条款

1. 本产品执行全国新三包规定，整机包修1年。三包有效期自开具发票之日计算，三包范围仅限家庭使用。
2. 购机发票作为产品三包凭证。
3. 九阳用户尊享产品服务过程中的免费保洁、保养、检测服务。

02 非三包范围

1. 消费者因搬运、使用、维护、保管不当造成产品损坏；
2. 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）；
3. 无有效发票或购买证明的，且无法证明属于三包期内的；
4. 发票与实物不符或涂改的；
5. 因不可抗拒的自然灾害造成损坏的；
6. 超过三包期的；
7. 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；
8. 超出九阳上门服务范围的，顾客要求必须上门的。

Preface

Dear Customer:

Thank you for choosing Joyoung Pasta Maker. Please refer to the real product when following the instruction of usage and maintenance. If you have any problem during operation, please contact the local service center.

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Chapter 1 Safety attentions



Attention

Please follow the rules in case of accidents caused by false operation.

1. Please don't use the wet hand to take off or insert the plug in case of electric shock.
2. Don't put solid thing into the liquid well. Don't take off the collar and remove the shaping disc, or even touch the extruder in case of accidents.
3. Please don't put the main body into liquid in case of electric damage.



Attention

Precautions before use

1. Clean the collar before you use the product. Do not put heavy things above it.
2. Disable people and people lack of operation experience cannot use the product unless they get company. Keep children away from the product.
3. This product is only meant for family purpose.
4. Do not disassemble or reforming the product.
5. The product is I kind of electric appliance, make sure the ground line is well connected.
6. The input voltage of this product is 120V. Before turning on the power, confirm whether the voltage matches to avoid damage to the product.
7. Before use, please check the power cord, plug, dough cup, noodle stick and other detachable parts for damage. If it is damaged, please call the Sunshine Service Hotline 1-888-968-8898 or send it to Joyoung for after-sales maintenance. Do not handle it by yourself to avoid danger.
8. Make sure the disassemble parts are all installed properly in case of danger.
9. Make sure you have set the finest speed so that you don't have to reset.
10. This product is Y type connected, if the power line is damaged, you must let professional person to take over in case of danger.



Attention

Attentions during use

1. Don't put solid thing into the mixing bowl in case the product gets damaged.
2. Don't put this product near the hot, strong magnetic, inflammable and explosive place in case of accidents.
3. The proportion of flour and water should be accordant to < Reference sheet of the amount of ingredients > in case of the parts get damaged
4. When you connect the power, make sure that all parts are installed well, and disconnect the power when there is no one using it.
5. Please operate on flat surface, please don't operate it on clothing such as carpet, and paper, plastic as well.
6. When you are discharging, adjusting, cleaning or changing the parts, you must disconnect the power line.
7. When you disconnect the power, use you hand to hold and pull the plug instead of tearing the power line out.
8. This product can only be used with specific mixing paddle, mixing bowl, and other parts. Don't use the parts of other products in case of accidents.
9. Wipe out the water before you make pasta so that the taste of pasta won't be affected.
10. The product cannot work consciously, if you want to constantly make pasta, you should at least stop the machine for 20 minutes.
11. Place the product on flat surface, don't let the hold feet off the ground. Don't touch the product or moving it in case it may fail to make pasta.
12. Pure water should be added to the water tank of the machine. Do not add vegetable juice, egg juice, etc. into the water tank to avoid blockage of the water tube

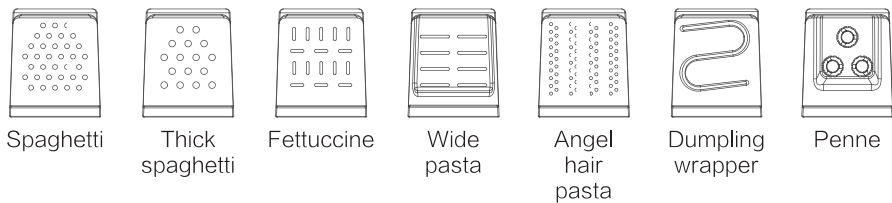
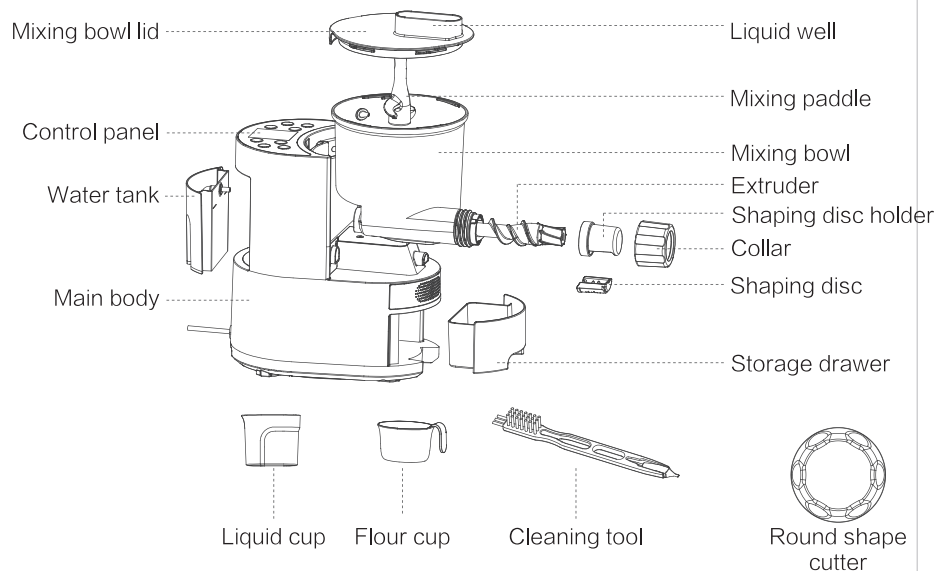


Attention

Precautions after use

1. Please clean it in time after use. Please clean the parts in contact with food with water. Be careful in the process of disassembling, cleaning or cleaning the detachable parts to avoid injury accidents or damage to the parts.
2. It is strictly forbidden to heat this product directly, or put all plastic parts in a disinfection cabinet, dishwasher, and hot water over 60°C for cleaning and disinfection to avoid thermal deformation.
3. Do not use steel wool, abrasive cleaners or corrosive liquids (such as gasoline, acetone) to clean the product. The die is recommended to be cleaned after air-drying. The tip of the multifunctional cleaning brush is sharp. Please pay attention to safety when using it.
4. When no one is using this product, please turn off the switch and disconnect the power supply to avoid short circuit.
5. When discarding the product and product packaging, please hand it over to the relevant qualification department for recycling and discarding. When discarding the product, please cut the power cord.

Chapter 2 Product part name



Note: the picture is for reference only.

Chapter 3 Product instructions

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

Key Description

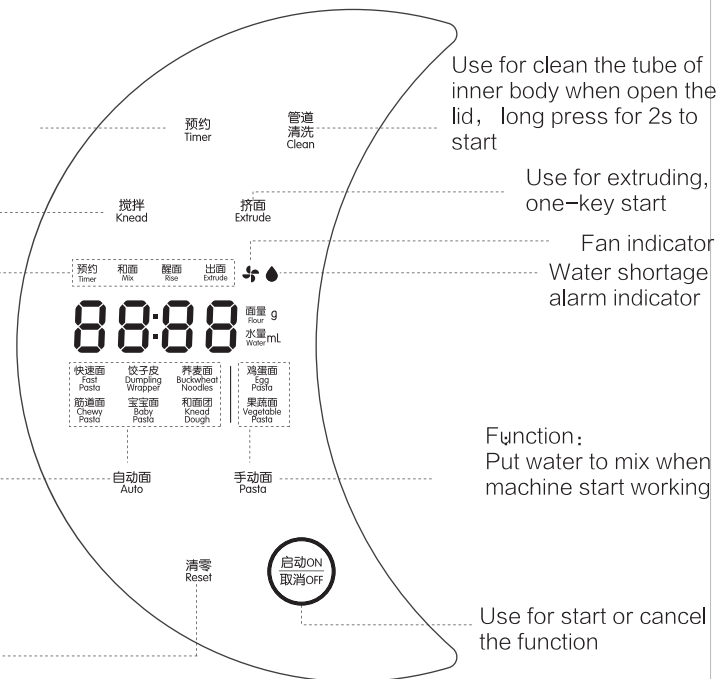
Use for timer (only available under the Auto function)

Use for kneading, one-key start

Working status indicator

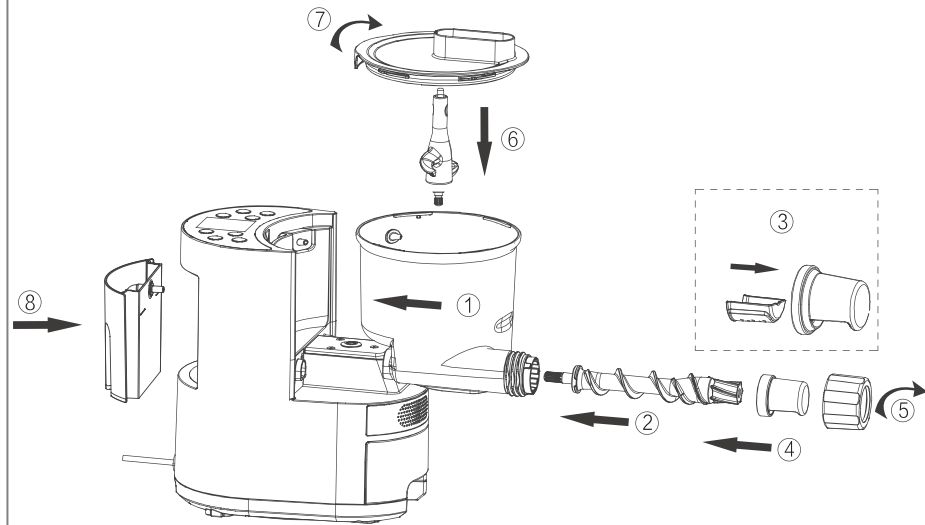
Function :
Water tank add water automatically

Flour weight when open the lid



Buckwheat noodles	To make sure buckwheat noodles taste, suggest ratio of buckwheat and flour 1:1
Suspend function of open lid	The machine will be suspend working when open lid. It will work as last setting when close lid. All keys other than (ON/OFF) are useless when suspend or working
Power off memory function	It have memory function when it power off within 1 mins

● Installation Instructions

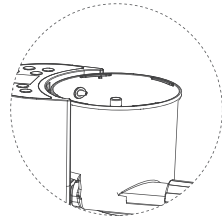
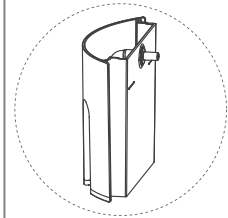


● Method of operation

- Auto (take chewy pasta for example)

Note: Be sure to add purified water to the water tank

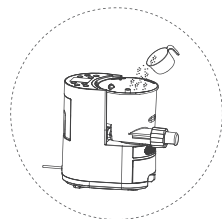
- 1 Add water to the water tank (the water level is not lower than the lowest scale)
- 2 Install accessories, turn on the power, the water tank indicator turns blue



- 3 Open the lid and press the "Reset" button, the screen displays 0

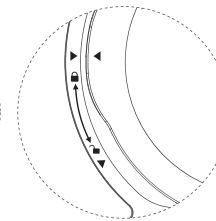
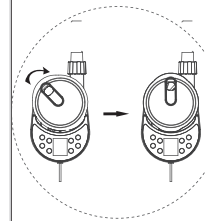


- 4 Add appropriate amount of flour (200-600g)

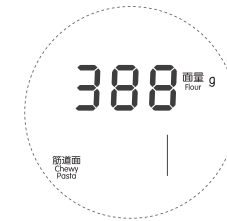


5

- 5 Close the lid



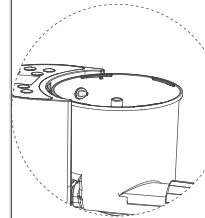
- 6 Select function
After the standby unit is stable, press the "Auto" button to select the chewy pasta function



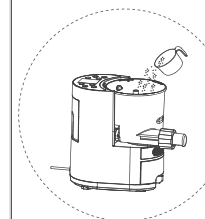
- 7 ON
Press the "ON/OFF" button, the machine starts to work, wait for the automatic pasta

启动ON
取消OFF

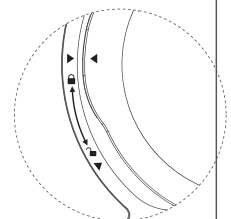
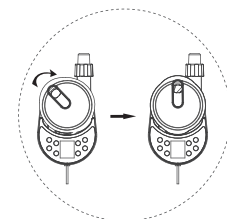
- Pasta (take egg pasta for example)
- 1 Install accessories, turn on the power
 - 2 Open the lid and press the "Reset" button, the screen displays 0



- 3 Add appropriate amount of flour (200-600g)



- 4 Close the lid



6

- 5 Select function
After the standby device is stable, press the "Pasta" button to select the egg pasta function; at this time, the screen displays the required amount of liquid, and the measuring cup is used to measure it for use



- 6 ON
Press "ON/OFF" button, the machine starts to work



- 7 Add liquid
After the machine starts to work, slowly add the weighed liquid from liquid well, and then wait it to come out automatically

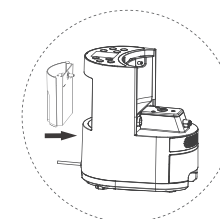
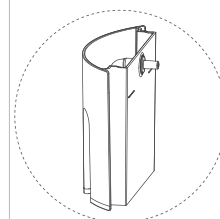


- Knead and extrude
 - 1 In the closed state, press the "Knead" button to start the stirring function with one key;
 - 2 In the closed state, press the "Extrude" button to start the noodle extrusion function with one key.
- Timer (only AUTO)
 - 1 The previous operation is the same as 1 to 6 in "Auto"
 - 2 Press the "Timer" button, the time will increase by 30 minutes each time you press it, and the long press will quickly scroll to increase the time;
 - 3 Adjust to the required appointment time. If you want to exit the appointment at this time, press "Auto ";
 - 4 Press the "ON/OFF" button, the whole machine starts to count down.

Note: The appointment time is the completion time of pasta making.



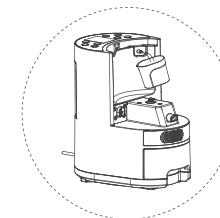
- Clean
 - 1 Add water to the water tank (the water level is not lower than the lowest scale)
 - 2 Install the water tank, turn on the power, the water tank indicator turns blue



- 3 Press and hold the " Clean" button (about 2s), the water outlet will start to discharge water

Attention:

- The lid must be opened when use this function.
- Prepare holder on water outlet.



● Reference sheet for the amount of ingredients
(for reference only in the non-weighting state)

Reference sheet for the amount of pasta ingredients

Number of people	Cups of flour	Water volume	Vegetable juice volume	Egg water mixture (about 50g per egg)
1~2 Portions	1 Cup (200g)	70mL	80mL	○ (About 50g) +30mL water
2~3 Portions	2 Cups (400g)	140mL	150mL	○ (About 50g) +100mL water
4~5 Portions	3 Cups (600g)	210mL	220mL	○ (About 50g) +170mL water

- According to the difference of flour, season and egg size, the amount of water can be adjusted appropriately $\pm 5g$

Reference sheet for the amount of dough ingredients

Number of measuring cups	Weight	Type of pasta	Add water	amount Accessories
3 Cups	600g	Steamed buns, bun, pancake	270~300mL	Yeast 5g, baking powder 2g
2 Cups	400g	Steamed buns, bun, pancake	180~200mL	Yeast 5g, baking powder 1g

- Identify the dryness and wetness of the dough



The dough is too dry
It is recommended to add 5~10mL water then let it continue mixing



Dough is good



Dough is too wet
It is recommended to add little more flour and let it continue mixing for 1 mins, then press "Pasta" button

● Tips for good pasta

• Pasta making

- 1 Please use strong or moderately strong flour.
- 2 To ensure good pasta, please use water in right volume according to the value on digital display or the reference table. In winter, you can increase 5~10mL water. In summer, you can decrease 5~10mL water.
- 3 Adding 3~5g salt inside water can make pasta chewier. Adding 3~5mL oil can make pasta smoother.

• Pasta cooking

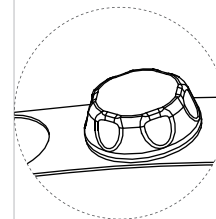
- 1 Please eat pasta in time since fresh pasta have better taste.
- 2 Adapt hot-cold method (add cold water when boiling, redo it for a few times) to cook for about 8 minutes (according to width and amount and of pasta to adjust cooking time)

• Pasta storage

Use freshness protection package to keep the pasta.

• Dumpling wrapper making

- 1 Use fresh keeping film to keep after the dumpling wrappers are finished, and leave them rise for half an hour for better taste;
- 2 If the surface of the freshly extruded dumpling wrapper is slightly rough or cracked, you can pull the dough into the size of thumb and put them into the mixing bowl from the liquid well;
- 3 Put the left dough after using the round shaping cutter from the liquid well, and continue to make the dough



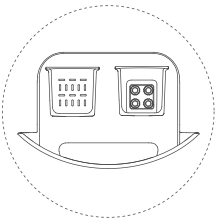
Note: Use the round shaping cutter after placing the extruded dough flat.

Chapter 4 Cleaning and maintenance

- 1 After finish making pasta, unplug it and disassemble the parts after using.
- 2 Disassembled parts (apart from main body) should be cleaned and dried.
- 3 Dry the shaping discs or put the shaping discs into the refrigerator for half an hour, then hit it heavily so that the flour attached on the shaping discs can drop off easily.



- 4 You can also use the cleaning tool. Soaking the shaping discs in water is not suggested, since it may cause the flour attached on it become sticky and not easy to clean.



- 5 Keep shaping discs, cleaning tool, flour cup and liquid cup in dry places and don't put it under direct sunshine.
- 6 If the machine has not been used for a long time, please use the "Clean" function to clean before using it again.

Chapter 5 Trouble shooting

Problems	Reason	Solutions
The machine doesn't work	<ol style="list-style-type: none"> 1. The power cord is not installed properly 2. The self-protection for motor long time working 3. The mixing bowl and lid not properly installed 4. The water tank is not installed properly, and the water volume is not enough (the water tank shows a red light) 5. Product failure 	<ol style="list-style-type: none"> 1. Plug the power cord properly 2. Use after cooling for 20-30 minutes 3. Mixing bowl and lid properly installed 4. Install the water tank correctly to ensure that the water level of the water tank is not lower than the minimum scale. 5. Send to local after-sales service for repair
Shutdown during use	<ol style="list-style-type: none"> 1. Add too much or too less water 2. Foreign matter is mixed into flour, and the machine is blocked 3. The machine is not placed flat 4. Use the machine for long time, motor overheat protection 	<ol style="list-style-type: none"> 1. Adjust the amount of water 2. Power off to clean 3. Place flat 4. Turn off the machine and use it after the motor has cooled down sufficiently
The screen displays the marquee for a long time	<ol style="list-style-type: none"> 1. Press the machine incorrectly 2. Product failure 	<ol style="list-style-type: none"> 1. Do not touch the machine 2. Send to local after-sales service for repair
Flour leftovers too much	<ol style="list-style-type: none"> 1. Wrong ratio of ingredients 2. Collar blocked 3. The voltage is too low 4. Flour gets wet 	<ol style="list-style-type: none"> 1. Add ingredients according to the ratio 2. Clean the collar 3. Using household voltage stabilizer 4. Reduce 5-10ml water
Pasta break easily	<ol style="list-style-type: none"> 1. Not using plain, strong protein flour 2. Water and flour ratio not proper, less water 	<ol style="list-style-type: none"> 1. Choosing plain or strong protein flour 2. Add flour and water as cup mark
Negative value appears on the screen	<ol style="list-style-type: none"> 1. Before adding water or flour, a negative value appears on the screen 	<ol style="list-style-type: none"> 1. Press the "Reset" button
After the machine is stable, the value has not changed after adding flour	<ol style="list-style-type: none"> 1. The weighing module is damaged 	<ol style="list-style-type: none"> 1. Send to local after-sales service for repair

● Error code list

Error code	Reason	Trouble shooting
E01	Electronic scale is not calibrated	After sale service
E02	1. The lid hasn't been closed. 2. Self-protection of motor because works too long.	1. Close the lid. 2. Turn off the machine and use it after the motor has cooled down sufficiently
E05	Temperature sensor open	After sale service
E06	Temperature sensor short circuit	After sale service
E09	Residue remained in the bowl	Get residue out
E15	Too little water	Add some water
E17	Weighting sensor broken	After sale service
E18	The water pump is damaged	After sale service

Note:

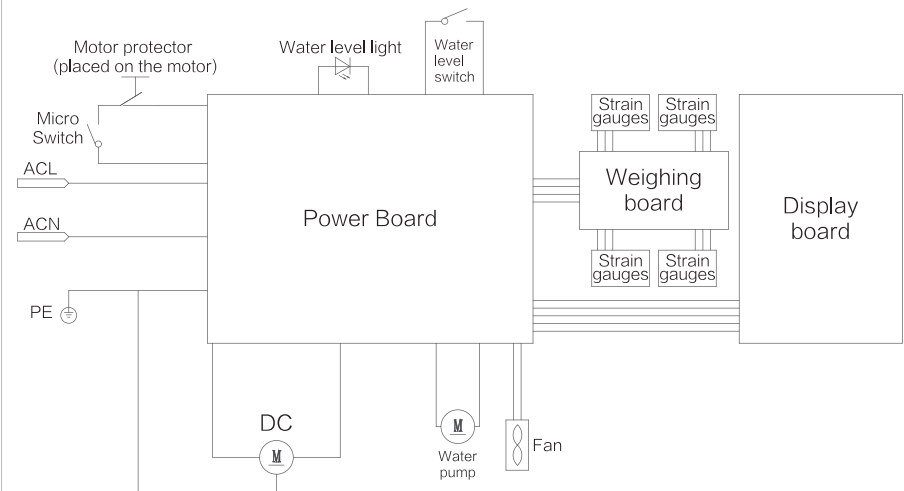
- When the automatic water addition function fails, the manual noodle, stirring and noodle squeezing functions can still be used normally.
- When the electronic scale is abnormal, you can refer to the "Reference sheet for the amount of ingredients", manually measure flour and water, and use it with pasta, knead and extrude functions.
- The above are common failure analysis and trouble shooting methods. For other failures, please contact our company's customer service department or go directly to the company's designated maintenance point for repair. Do not disassemble and repair by yourself.
- Sunshine Service Hotline: 1-888-968-8898

Chapter 6 Product basic information and packing details

Product size (length x width x height)		376mm × 200mm × 342mm
Product net weight		about 5.7kg
technical parameter	Rated voltage	120V
	Rated frequency	60Hz
	rated power	220W
	Rated capacity	flour: 200g ~ 600g
Packing Details	Smart noodle machine	1
	Instruction	1
	IMultifunctional cleaning brush	1
	Noodle measuring cup	1
	measuring cup	1

Note: Some parameters of this product may be changed without timely notification.

Chapter 7 Electrical schematic diagram



Identification Table for Restricted Use of Hazardous Substances

Name and content list of hazardous substances

Part Name	Harmful substances					
	Pb	Hg	Cd	Cr(VI)	PBB	PBDE
Food contact accessories (cup body, screw, etc.)	○	○	○	○	○	○
Rubber parts (seals, shaft seals, etc.)	○	○	○	○	○	○
Non-flame retardant plastic structural parts (cup lids*, knobs*, etc.)	○	○	○	○	○	○
Stainless steel structure (juice net*, shaft*, etc.)	○	○	○	○	○	○
Other metal structural parts (decorative parts*, gaskets, etc.)	○	○	○	○	○	○
Glass ceramic structural parts (cup body*, screw*, etc.)	○	○	○	○	○	○
Standard parts (screws, nuts, etc.)	○	○	○	○	○	○
Flame retardant plastic structural parts (motor bracket, socket, etc.)	○	○	○	○	○	×
Electrical devices, printed circuit board components (pcb boards, capacitors, transformers, etc.), motors, power lines, wiring harnesses	×	○	×	○	○	×

○ : Means the harmful material is within the standard.

× : Means it's out of the standard.

* : Means only some products have this part.

After sale service

01 Terms of Service

1. This product enjoys the rule: Free maintain for one year; Valid from the date of purchase;
2. This product only for home use;
3. Purchase invoices act as warranty card;

02 Non-Three Guarantees

1. Damages caused by consumers, like "Violent transportation" , "using" and Improper safekeeping;
2. Damages caused by Improper installation or assembly and not in Joyoung after sale service point.
3. With invalid invoice, purchase certification or beyond the Free Maintain;
4. Invoice is not conformity with the product;
5. Damages caused by nature disaster;
6. Beyond warranty;
7. Damaged caused by using in improper environment (voltage, humidity, temperature, ventilation) ,which are not conform to Joyoung instruction book;
8. Outside the door-to-door service, and the customer are not willing to send it to Joyoung service point;