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› [Joyoung CJ-A9U Intelligent Automatic Cooking Machine User Manual](#)

JOYOUNG CJ-A9U

Joyoung CJ-A9U Intelligent Automatic Cooking Machine User Manual

Model: CJ-A9U

1. INTRODUCTION

Thank you for choosing the Joyoung CJ-A9U Intelligent Automatic Cooking Machine. This appliance is designed to simplify your cooking experience with its multi-functional capabilities and intelligent features. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.

The CJ-A9U combines frying, stewing, boiling, and stir-frying functions in one compact unit, featuring an automatic stirring spatula and intelligent temperature control for consistent results and a smoke-free cooking environment.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Do not use appliance for other than intended use.

3. PRODUCT OVERVIEW

The Joyoung CJ-A9U is designed for ease of use and versatility in your kitchen. Below are the key components of your cooking machine.



Figure 3.1: Front view of the Joyoung CJ-A9U Intelligent Automatic Cooking Machine. It features a dark gray body, a transparent lid with a handle, and a control panel on the lid. A red circular button is visible on the front of the base unit, and a black handle extends from the side.

双翼搅拌铲

一头炒散, 一头炒回
充分翻炒, 让食材更均匀入味



Figure 3.2: Close-up view of the internal double-wing stirring spatula. This component is responsible for automatically stirring ingredients during cooking, ensuring even distribution and preventing burning.

Key Components:

- **Main Unit:** Houses the heating element and motor.
- **Cooking Pot:** Non-stick interior for various cooking tasks.
- **Transparent Lid:** Allows monitoring of cooking progress.
- **Control Panel:** Digital display and buttons for program selection and settings.
- **Double-Wing Stirring Spatula:** Automatically stirs food.
- **Handle:** For safe handling and pouring.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the cooking machine and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the cooking pot, stirring spatula, and lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the appliance on a stable, flat, heat-resistant surface, away from walls and other appliances to ensure proper ventilation. Ensure there is sufficient space around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance is ready for use.

5. OPERATING INSTRUCTIONS

The Joyoung CJ-A9U offers a range of cooking functions with intelligent controls. Follow these steps for optimal performance.

5.1 Powering On and Control Panel

Connect the appliance to a power source. The digital display on the control panel will illuminate. Use the intuitive buttons to select your desired cooking program and adjust settings.

5.2 Cooking Functions

The CJ-A9U supports multiple cooking methods:

- **Frying:** Ideal for quick cooking with minimal oil.
- **Stewing:** For slow-cooked dishes, tenderizing ingredients.
- **Boiling:** For soups, pasta, or blanching vegetables.
- **Stir-Frying:** Utilizes the automatic stirring spatula for even cooking and flavor distribution.

用一台A9 做顿好饭不是难事

百变家乡菜，还原妈妈做的菜



Figure 5.1: An illustration showing the versatility of the Joyoung CJ-A9U, capable of various cooking methods such as stir-frying, braising, stewing, and deep-frying, indicated by different food preparations.

5.3 Automatic Stirring

The built-in double-wing stirring spatula automatically stirs ingredients, eliminating the need for manual intervention. This ensures even cooking, prevents food from sticking or burning, and frees your hands for other tasks.

[01]

自动翻炒 解放双手

免看管做美食，放心煲剧



Figure 5.2: The Joyoung CJ-A9U in operation, showcasing the automatic stirring function. The internal spatula is actively mixing ingredients, highlighting the hands-free cooking capability.

5.4 Intelligent Temperature Control and Smoke-Free Cooking

The CJ-A9U features an intelligent temperature control program that maintains the oil temperature below its smoke point. This results in a virtually smoke-free cooking environment, making your kitchen cleaner and more pleasant.



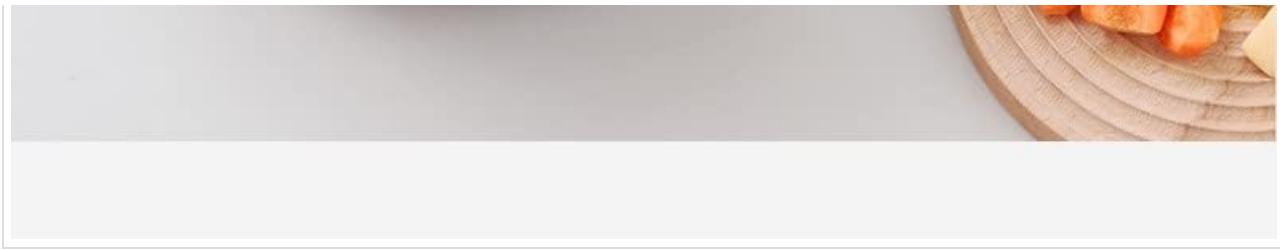


Figure 5.3: The Joyoung CJ-A9U cooking with minimal to no visible smoke, illustrating its intelligent temperature control feature designed to keep oil temperatures below the smoke point for a cleaner cooking experience.

大火力 爆炒不疲软

大火力环绕加热，食物从内到外均匀加热



Figure 5.4: An internal view of the Joyoung CJ-A9U demonstrating its powerful and even heating capabilities. Ingredients inside the pot are shown being uniformly heated, indicating efficient cooking performance.

5.5 Using Recipes

The appliance comes with a variety of pre-programmed recipes and cooking suggestions. Refer to the included recipe chart for ingredient quantities, cooking times, and specific instructions for different dishes.

干锅花菜

2人/爆炒/6分钟

炒乌冬面

1人/爆炒/4分30秒

肉末茄子

2人/爆炒/4分30秒

萝卜炖牛腩

2人/红烧/25分钟

红烧排骨

2人/红烧/30分钟

杏鲍菇炒肉片

2人/爆炒/5分钟

煎炸功能

食材	重量
花菜	300g
去皮五花肉	100g
美人椒	20g
杭椒	40g
干辣椒	3个
小葱段	2根
蒜瓣	3瓣
姜片	10g
食用油	3大勺
蚝油	0.5大勺
生抽	1大勺
黑胡椒粉	1小勺
蚝油	1大勺
老抽	0.5大勺
生抽	0.5大勺
糖	1小勺
食用油	1大勺

食材	重量
乌冬面	300g
香菇	20g
洋葱	30g
青椒	30g
红彩椒	10g
黄彩椒	10g
食用油	3大勺
蚝油	0.5大勺
生抽	1大勺
豆瓣酱	1大勺
糖	1小勺
食用油	1大勺

食材	重量
茄子	300g
里脊肉	100g
杭椒	50g
姜片	5g
蒜瓣	6瓣
食用油	3大勺
蚝油	0.5大勺
生抽	1大勺
豆瓣酱	1大勺
糖	1小勺
生粉	2小勺
香醋	1小勺

食材	重量
牛腩	300g
白萝卜	150g
胡萝卜	50g
大葱段	15g
姜片	5g
料酒	0.5大勺
蚝油	0.5大勺
生抽	0.5大勺
老抽	0.5大勺
鸡粉	2小勺
糖	2小勺
白胡椒粉	0.5小勺
盐	0.5小勺
水	400ml

食材	重量
杏鲍菇	200g
五花肉	100g
青椒	1个
小葱段	2根
蒜瓣	3瓣
食用油	2大勺
生抽	1大勺
老抽	0.5大勺
绵白糖	0.5大勺
鸡粉	1小勺
米醋	2小勺
水	400ml

功能	温度选择	推荐时间
煎鸡蛋	170°C	4-5分钟
煎	170°C	9-10分钟
煎披萨饼	170°C	4-5分钟
煎牛排	190°C	5-7分钟
煎鱼虾	190°C	7-8分钟
煎鸡胸肉	190°C	7-8分钟
煎鸡翅	180°C	18-24分钟
炸薯条/薯条	180°C	4-5分钟
炸花生米	160°C	14-15分钟
烤肉	180°C	-

操作步骤：

1. 将花菜洗净切块，五花肉洗净去皮切片，美人椒、杭椒洗净切圈，小葱段切段，蒜瓣、生姜切片备用；
2. 打开锅盖，先加入食用油，再将所有食材及调料一次性放入锅内。

操作步骤：

1. 将乌冬面放入温水煮熟后冷水冷却，加入食用油1大勺搅拌均匀备用；
2. 将香菇切片，洋葱切丝，青椒切丝，红彩椒切丝，黄彩椒切丝，胡萝卜切丝洗净备用；
3. 打开锅盖，先加入食用油，再将所有食材及调料放入锅内，最后将肉末打散均匀倒入锅内。

操作步骤：

1. 将茄子洗净，去皮切条，杭椒切圈，生葱切片，蒜瓣切片备用；
2. 将里脊肉或肉末放在碗中，再加入1大勺料酒、半小勺盐拌匀备用；
3. 打开锅盖，再将所有食材及调料一次性放入锅内。

操作步骤：

1. 将牛腩洗净，冷水下锅，用红烧功能焯水20分钟后捞出备用；
2. 将白萝卜、胡萝卜切块，大葱切段，姜片切片备用；
3. 打开锅盖，再将所有食材及调料一次性放入锅内。

操作步骤：

1. 将杏鲍菇、青椒洗净切片，小葱切段，蒜瓣切片备用；
2. 将五花肉洗净切片放在碗中，再加入1大勺料酒、半小勺盐、1小勺生粉、1大勺食用油以及半个蛋清拌匀备用；
3. 打开锅盖，先加入食用油，再将所有食材及调料一次性放入锅内。

备注：

以上为热锅条件下参考烹饪参数（钢锅时适当增加烹饪时间），可能因食材的大小及厚度等差异有所偏差，具体以实际烹饪效果为准。

For 2 persons/Stir Fry/6 mins

Ingredients	Amount
Cauliflower	300g
Skinless pork belly	100g
Capricorn mushrooms	20g
Hang pepper	40g
Dried chili	3 pcs
Shallots	2 pcs
Garlic cloves	3petals
Sliced ginger	10g
Cooling oil	3 tablespoons
Oyster sauce	0.5 tablespoon
Dark soy sauce	0.5 tablespoon
Soy sauce	1 tablespoon
Dark soy sauce	0.5 tablespoon
Cooking oil	1 small spoon
Water	1 small spoon

For 1 person/Stir Fry/4.5 mins

Ingredients	Amount
Udon noodle	300g
Shitake	20g
Onion	30g
Hang pepper	50g
Red bell pepper	10g
Yellow bell pepper	10g
Carrot	20g
Black pepper powder	1 small spoon
Oyster sauce	1 small spoon
Dark soy sauce	0.5 tablespoon
Soy sauce	0.5 tablespoon
Chicken powder	1 small spoon
Water	1 small spoon

For 2 persons/Stir Fry/4.5 mins

Ingredients	Amount
Eggplant	300g
Tenderloin	100g
Sliced ginger	5g
Garlic clove	6 petals
Cooking oil	3 tablespoons
Oyster sauce	0.5 tablespoon
Soy sauce	0.5 tablespoon
Dark soy sauce	0.5 tablespoon
Chicken noodle	2 small spoons
Sugar	2 small spoons
White pepper powder	0.5 small spoon
Salt	0.5 small spoon
Water	400ml

For 2 persons/Braise/25 mins

Ingredients	Amount
Beef Brisket	300g
White radish	150g
Carrot	50g
Scallion	15g
Sliced ginger	5g
Cooking wine	0.5 tablespoon
Oyster sauce	0.5 tablespoon
Soy sauce	0.5 tablespoon
Dark soy sauce	0.5 tablespoon
Chicken noodle	2 small spoons
Sugar	2 small spoons
White pepper powder	0.5 small spoon
Salt	0.5 small spoon
Water	2 small spoons

For 2 persons/Braise/30 mins

Ingredients	Amount
Ribs	500g
Green onions	30g
Garlic cloves	4 petals
Sliced ginger	15g
Anise	2 anise
Vegetable oil	3 tablespoons
Soy sauce	1 small spoon
Dark soy sauce	0.5 tablespoon
Oyster sauce	1 small spoon
Powdered sugar	1 small spoon
Chicken powder	0.5 small spoon
Rice wine	0.5 small spoon
Water	2 small spoons

For 2 persons/Stir Fry/5 mins

Ingredients	Amount
Pleuroryst eryngii	200g
Pork belly	100g
Green pepper	1 pcs
Shallots	2 pcs
Garlic cloves	3 petals
Cooking oil	2 tablespoon
Oyster sauce	0.5 tablespoon
Salt	1 small spoon
Sugar	1 small spoon
Soy sauce	0.5 small spoon
Dark soy sauce	0.5 small spoon
Water	2 small spoons

Function	Temperature Selection	Recommend ed Time
Fried eggs	170°C	4-5mins
Fried dumplings	170°C	9-10mins
Fried turnip pancake	170°C	4-5mins
Fried steak	190°C	5-7mins
Fried fish and shrimp	190°C	7-8mins
Fried chicken breast	190°C	7-8mins
Fried chicken wings	180°C	18-24mins
French fries (quick frozen)	180°C	4-5mins
Fried peanuts	160°C	14-15mins
Barbecue	180°C	-

Steps:

1. 将花菜洗净切块，五花肉洗净去皮切片，五香粉、姜片、蒜瓣、干辣椒、小葱段切段，蒜瓣、生姜切片备用；
2. 打开锅盖，先加入食用油，再将所有食材及调料一次性放入锅内。

Steps:

1. 将乌冬面放入温水煮熟后冷水冷却，加入食用油1大勺搅拌均匀备用；
2. 将香菇切片，洋葱切丝，青椒切丝，红彩椒切丝，黄彩椒切丝，胡萝卜切丝洗净备用；
3. 打开锅盖，先加入食用油，再将所有食材及调料放入锅内，最后将肉末打散均匀倒入锅内。

Steps:

1. 将茄子洗净，去皮切条，杭椒切圈，生葱切片，蒜瓣切片备用；
2. 将里脊肉或肉末放在碗中，再加入1大勺料酒、半小勺盐拌匀备用；
3. 打开锅盖，再将所有食材及调料一次性放入锅内。

Steps:

1. 将牛腩洗净，冷水下锅，用红烧功能焯水20分钟捞出备用；
2. 将白萝卜、胡萝卜切块，大葱切段，姜片切段备用；
3. 打开锅盖，再将所有食材及调料一次性放入锅内。

Steps:

1. 将杏鲍菇、青椒洗净切片，小葱切段，蒜瓣切片备用；
2. 将五花肉洗净切片放在碗中，再加入1大勺料酒、半小勺盐、1小勺生粉、1大勺食用油以及半个蛋清拌匀备用；
3. 打开锅盖，先加入食用油，再将所有食材及调料一次性放入锅内。

Steps:

1. 洗净并切开杏鲍菇，洗净并切开青椒，将它们分别放入一个碗中，然后将它们放入一个碗中，再将它们放入一个碗中，最后将它们放入一个碗中；
2. 将白萝卜、丝瓜洗净切片，将它们放入一个碗中，再将它们放入一个碗中，最后将它们放入一个碗中；
3. 打开锅盖，先加入食用油，再将所有食材及调料一次性放入锅内。

备注:

The above are reference cooking parameters. Please increase the cooking time (especially increase the cooking time when cold pot), and may vary due to differences in the size and thickness of the ingredients. The actual cooking effect is better.

Figure 5.5: A detailed recipe chart for the Joyoung CJ-A9U, providing ingredient lists, quantities, and step-by-step cooking instructions for various dishes like Gribble Cauliflower, Fry Udon Noodles, Eggplant with Minced Meat, Stewed Ginger Beef, Braised Ribs, Fried Pork with Cucumber, and Frying Function. It also includes recommended temperatures and cooking times.

Example Recipe Usage (Referencing Figure 5.5):

For "Gribble Cauliflower" (first recipe on the chart):

- **Ingredients:** Cauliflower, Pork belly, Green pepper, Red pepper, Ginger, Garlic, Shallots, Soy sauce, Cooking oil, Sugar.
- **Steps:**
 - a. Wash the cauliflower and pork belly, cut the pork belly into slices, and cut the cauliflower into small pieces.
 - b. Add oil, pork belly, ginger, garlic, and shallots into the pot.
 - c. Add cauliflower, green pepper, red pepper, soy sauce, and sugar into the pot at once.
- **Function:** Stir-fry. **Temperature:** 170°C. **Time:** 4-8 minutes.

Always ensure ingredients are prepared as specified and follow the recommended cooking times and temperatures for best results.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Joyoung CJ-A9U and ensure hygienic operation.

- 1. Unplug Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. Detachable Parts:** The cooking pot, stirring spatula, and lid are detachable for easy cleaning. Wash these parts with warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely before reassembling or storing.

可拆卸清洗

轻松拆卸，方便清洗。



Figure 6.1: The detachable lid of the Joyoung CJ-A9U being rinsed under running water, demonstrating the ease of cleaning for its components.

3. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
4. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Joyoung CJ-A9U, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not power on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Food is not cooking evenly.	Ingredients overloaded; stirring spatula not installed correctly.	Do not overload the pot. Ensure the stirring spatula is properly seated.
Excessive smoke during cooking.	Incorrect temperature setting; type of oil used.	Verify the selected cooking program and temperature. Use oils with a high smoke point.
Stirring spatula not rotating.	Obstruction; improper installation.	Check for any food debris blocking the spatula. Reinstall the spatula correctly.

If the problem persists after trying these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	JOYOUNG
Model Name	CJ-A9U
Item Model Number	CJ-A9U
Material	Stainless Steel
Color	Black
Wattage	1200 watts
Manufacturer	Joyoung

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information or technical assistance, please refer to the warranty card included with your product or contact Joyoung customer support. Keep your purchase receipt as proof of purchase.

For further inquiries, please visit the official JOYOUNG website or contact their customer service department.

