

Listing Constructional Data Report (CDR)

1.0 Reference and Address						
Report Number	SH11110272-001	Original Issued:	7-Dec-2011	Revised: 16-Aug-2018		
Standard(s)	Motor-Operated Household Food Preparing Machines <expires: 30nov2021=""> [UL 982:2015 Ed.7+R:24Jun2015] Portable Electrical Motor-Operated And Heating Appliances: General Requirements (R2013) [CSA C22.2#1335.1:1993 Ed.1+G1] Portable Electrical Motor-Operated And Heating Appliances: Particular Requirements For Electrical Motor-Operated Kitchen Appliances (R2013) [CSA C22.2#1335.2.14:1993 Ed.1+G1]</expires:>					
Applicant	Xiamen Youo Intellige	ent Technology	Manufacturer	Xiamen Youo Intelligent Technology Co., Ltd.		
Address	No. 293, Tongan Indi Xiamen, Fujian,3611		Address	No. 293, Tongan Industrial Zone, Xiamen, Fujian,361100		
Country	China		Country	China		
Contact	Mr. LIN WEN PENG		Contact	Mr. LIN WEN PENG		
Phone	86-592-7236503		Phone	86-592-7236503		
FAX	86-592-7236505		FAX	86-592-7236505		
Email	wenpeng868@sina.c	<u>om</u>	Email	wenpeng868@sina.com		
	•					

2.0 Product Description Blender Product YOUo Brand name The products covered by this report are blenders . They are portable cord-connected Description household, indoor use appliances with 2-wire recognized polarized plug and intended to be connected to 120V AC power supply. Y-952-1, Y-952-5, Y-952-6 Models Y-952-1 and Y-952-5 are almost the same, except different control PCB, switch construction **Model Similarity** and button marking. Y-952-6 and Y-952-1 are almost the same, except with mechanical switch construction. 120V, 60Hz, 350W for all models Ratings None Other Ratings

Issued: 7-Dec-2011

Photo 1 - Front view for model Y-952-1 with attachable glass jar

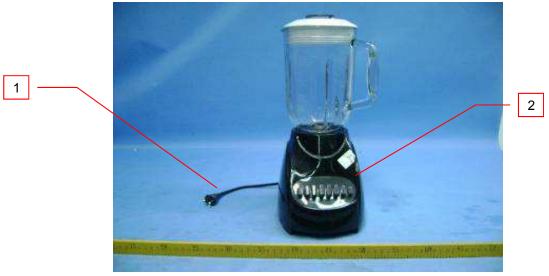


Photo 2 -Rear view for model Y-952-1 with attachable glass jar



Photo 3 - Side view for model Y-952-1 with attachable glass jar



Issued: 7-Dec-2011

Xiamen Youo Intelligent Technology Co., Ltd. Revised: 16-Aug-2018

3.0 Product Photographs

Photo 4 - Top view for model Y-952-1 with attachable glass jar



Photo 5 - Front view for model Y-952-1 with attachable plastic jar



Photo 6 -Rear view for model Y-952-1 with attachable plastic jar



Issued: 7-Dec-2011

Photo 7 -Side view for model Y-952-1 with attachable plastic jar



Photo 8 -Top view with attachable plastic jar



Photo 9 - Coupler and connector view



Issued: 7-Dec-2011

Photo 10 - Attachable glass jar view



Photo 11 - Attachable glass jar view



Photo 12 - Attachable plastic jar view



Issued: 7-Dec-2011

Photo 13 - Attachable plastic jar view

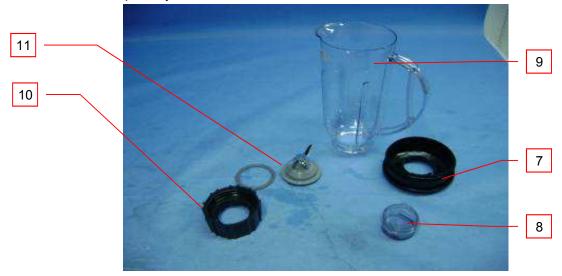


Photo 14 - Bottom view

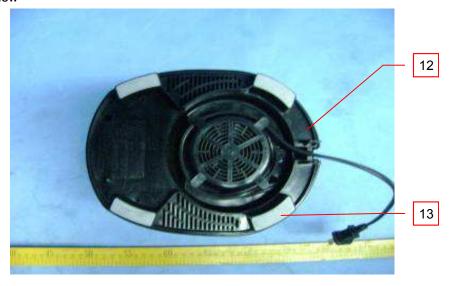
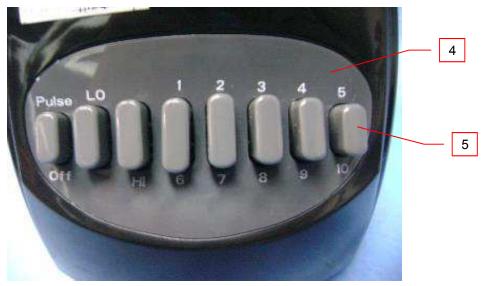


Photo 15 - Button marking view for model Y-952-1



Issued: 7-Dec-2011

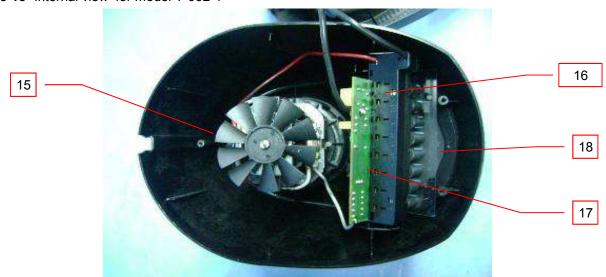
Photo 16 -Internal view for model Y-952-1



Photo 17-Internal view



Photo 18 -Internal view for model Y-952-1



Issued: 7-Dec-2011

Photo 19-Internal view for model Y-952-1

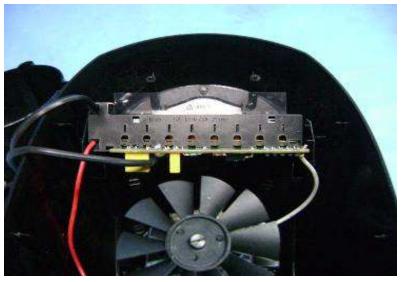


Photo 20-Internal view for model Y-952-1

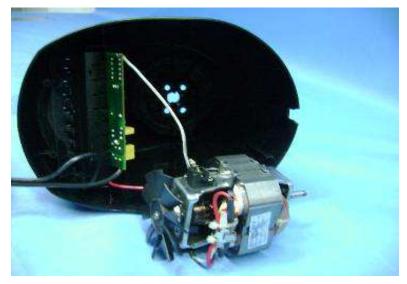
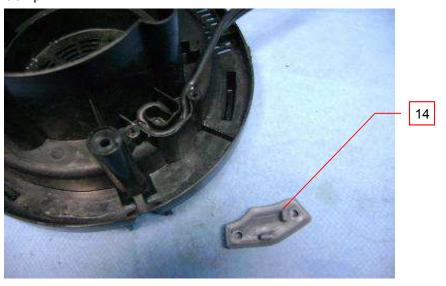


Photo 21-Power cord clamp



Issued: 7-Dec-2011

Photo 22- Coupler view

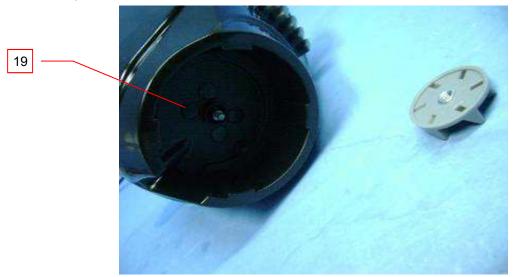


Photo 23- Internal view



Photo 24- Control PCB view for model Y-952-1

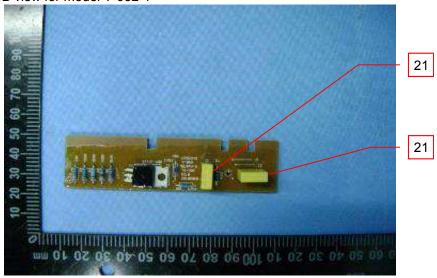


Photo 25- Control PCB view for model Y-952-1

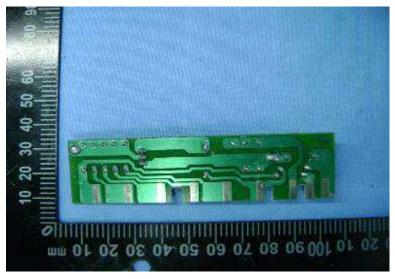


Photo 26- Switch (Youo)for model Y-952-1



Photo 27- Switch (Youo)for model Y-952-1



Alamen Todo Intelligent Technology Co., Ltd.

3.0 Product Photographs

Photo 28- Switch (Youo) for model Y-952-1

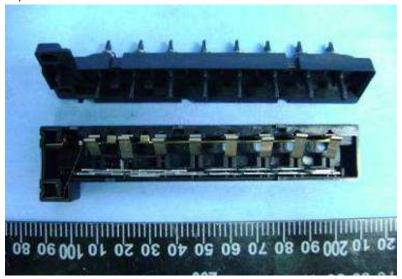


Photo 32 - Motor view

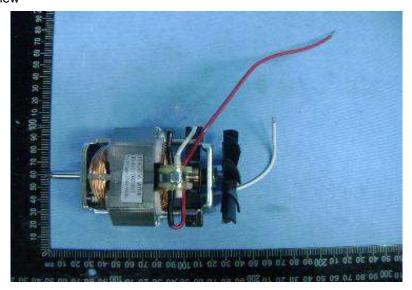
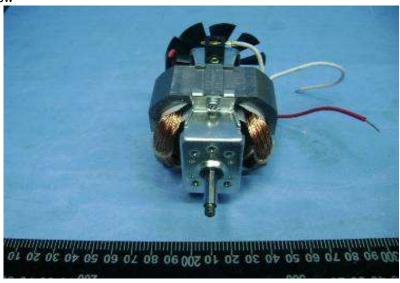


Photo 33 - Motor view



Issued: 7-Dec-2011

Photo 34 - Motor view



Photo 35 - Overviewfor model Y-952-1 with alternative plastic jar



Photo 36 - Top view for model Y-952-1 with alternative plastic jar



Issued: 7-Dec-2011

Photo 37 - Alternative plastic jar view

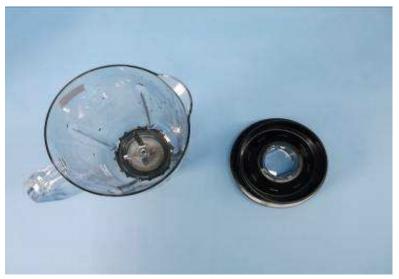


Photo 38 - Overview for model Y-952-1 with alternative glass jar



Photo 39 - Top view for model Y-952-1 with alternative glass jar



Issued: 7-Dec-2011

Photo 40 - Alternative glass jar view



Photo 41 - Front view for model Y-952-5 with glass jar



Photo 42 - Front view for model Y-952-5 with plastic jar



Issued: 7-Dec-2011

Photo 43 - Button view for model Y-952-5



Photo 44 - Internal view for model Y-952-5



Photo 45 - Internal view for model Y-952-5

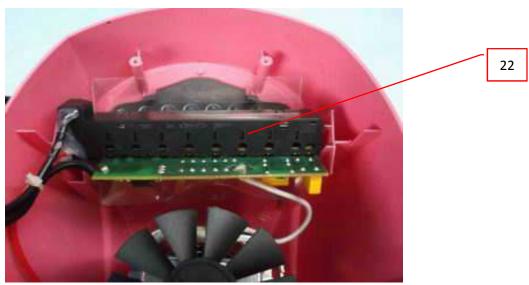


Photo 46 - Internal view for model Y-952-5

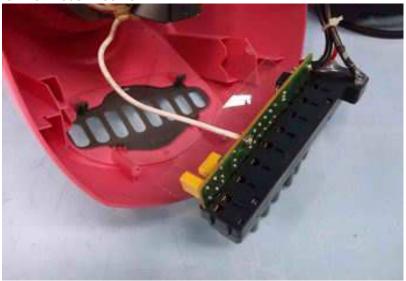


Photo 47- Control PCB view for model Y-952-5

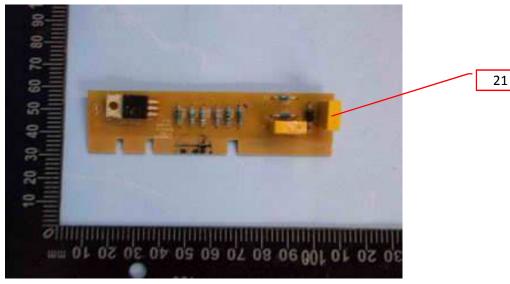


Photo 48 - Control PCB view for model Y-952-5

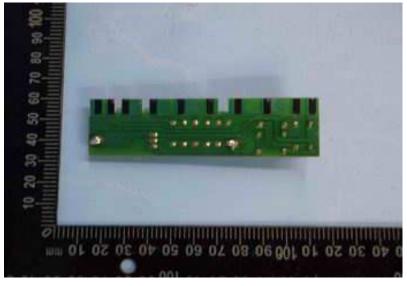


Photo 49 - Switch view for model Y-952-5



Photo 50 - Switch view for model Y-952-5

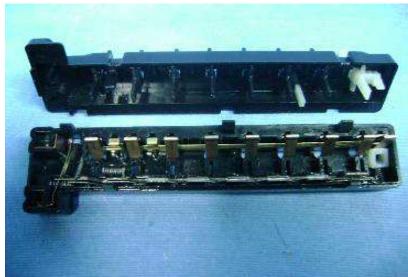


Photo 51 - Front view for model Y-952-6 with glass jar



Photo 52 - Front view for model Y-952-6 with plastic jar



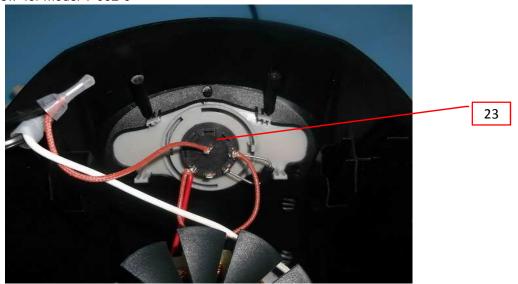
Photo 53 - Knob marking view for model Y-952-6



Photo 54 - Internal view for model Y-952-6



Photo 55 - Internal view for model Y-952-6



Issued: 7-Dec-2011 Revised: 16-Aug-2018

4.0 (I.0 Critical Components						
Photo #	Item no.1	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity	
1	1	Power supply cord	Attached with power plug, ler plupply cord Various SPT-2 minimum 0.61m, fitted with N		Rated 18AWG x 2, 105°C, VW-1. Attached with power plug, length: minimum 0.61m, fitted with NEMA 1-15 plug, rated 125V 15A, with polarized parallel blade.	UL,CSA	
1	2	Base enclosure	DYNACHEM & CO LTD. (E164708)	PP-704	V0, RTI (120, 120, 120),HWI=4, HAI=0, Min.thickness 2mm, secured to bottom cover by 3 screws ,for model Y-952-1, Y-952-5	cURus	
			DYNACHEM & CO LTD. (E164708)	PP-704	V0, RTI (120, 120, 120),HWI=4, HAI=0, Min.thickness 2mm, secured to bottom cover by 3 screws ,for model Y-952-6	cURus	
51	51 2_1 Base enclosure	Base enclosure 1	FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV . (E162823)	K7009AH	HB, RTI (125, 120, 125),HWI=3, HAI=0, Min.thickness 2mm, Min. 2mm spacing from live parts secured to bottom cover by 3 screws,for model Y-952-6	cURus	
			THAI POLYCARBONAT E CO LTD (E192206)	PC S-2001	HB , RTI (125, 115, 125), Min.thickness 3mm, Molded with a nut for threading to motor shaft.	NR	
4	3 Coupler	FORMOSA IDEMITSU PETROCHEMICA L CORP (E238753)	PC IR2200	94V-2,RTI(130,125,130) Min.thickness 3mm,Molded with a nut for threading to motor shaft.	NR		
			BAYER MATERIALSCIEN CE AG(E41613)	PC 6458	94V-0,RTI(125,115,125) Min.thickness 3mm,molded with a nut for threading to motor shaft.	NR	
16	4	Switch board	FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV (E162823)	AG15E3	HB, RTI (60,60,60),HWI=4, HAI=0, Min.thickness 1.8mm, Min. 12.7mm spacing from switch termainals for model Y-952-1 and Y-952-5, Min. 2mm spacing from live parts for model Y-952-6 and snap to enclosure by 4 hooks.	cURus	

Issued: 7-Dec-2011

4.0 C	.0 Critical Components						
Photo #	Item no.1	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity	
15, 52	5	Button or Konb	FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV (E162823)	AG15E3	HB, RTI (60,60,60),HWI=4, HAI=0, Min.thickness 2mm,Min. 12.7mm spacing from switch termainals and fixed to enclsure by switch for model Y-952-1 and Y-952-5, and Min. 2mm spacing from live parts and snap to switch board by 2 hooks for model Y- 952-6.	cURus	
9	6	Connector	DongJue Silicon(Nan Jing)Co., Ltd.	NBR	Threading to blade with blade base.	NR	
			FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV	LDPE	Min.thickness 1.5mm . Provided one opening of 52mm diameter	NR	
11, 13	'I / I lar cover	PETLIN(MALAYSI A) SDN BHD	PE	Min.thickness 1.5mm . Provided one opening of 52mm diameter	NR		
			Cnooc And Shell Petrochemicals Company Limited	PE	Min.thickness 1.5mm . Provided one opening of 52mm diameter	NR	
11, 13	8	Jar inner cover	CHI MEI CORPORATION (E56070)	SAN PN-117	HB, RTI (50,50,50), Min.thickness 2.0mm ,Snapped to jar cover.	NR	
13	9	Plastic blending jar	CHI MEI CORPORATION	SAN PN-117	2.1mm thickness. Overall 120.8mm diameter , 225mm height,rated capacitance: 1.5L.	NR	
11	9_1	Alternative glass blending jar	Various	Glass	6.0mm thickness. Overall 129mm diameter , 201mm height. Rated capacitance: 1.25L	NR	
38	9_2	Alternative glass blending jar	Various	Glass	6.0mm thickness. Overall 140.4mm diameter , 209mm height. Rated capacitance: 1.25L	NR	
35	9_3	Alternative plastic blending jar	CHI MEI CORPORATION	SAN PN-117	2.3mm thickness. Overall 132mm diameter , 211mm height,rated capacitance: 1.5L.	NR	
11, 13	10	Jar base	FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV (E162823)	AG15E1	HB, RTI (60,60,60), , Min.thickness 2mm, Min. secured to jar cup with blade assembly and silicon seal ring.	cURus	

Issued: 7-Dec-2011

4.0 (Critic	al Components				
Photo #	Item no.1	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity
11, 13	I 11 IRIANA NACA		FORMOSA IDEMITSU PETROCHEMICA L CORP (E238753)	PC IR2200	94V-2,RTI(130,125,130) Min.thickness 3mm, threading to blade shaft.	NR
			E I DUPONT DE NEMOURS & CO INC(E41938)	PA66 ST801	HB,RTI(125,75,85) Min.thickness 3mm, threading to blade shaft.	NR
14	12	Bottom cover	DYNACHEM & CO LTD (E164708)	PP-704	V0, RTI (120, 120, 120),HWI=4, HAI=0, Min.thickness1.8mm, secured to enclosure by 3 screws,for model Y-952-1, Y-952-5	cURus
	10		DYNACHEM & CO LTD. (E164708)	PP-704	V0, RTI (120, 120, 120),HWI=4, HAI=0, Min.thickness1.8mm, secured to enclosure by 3 screws ,for model Y-952-6	cURus
52	52 12 Bottom cover 1	FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV (E162823)	K7009AH	HB, RTI (125, 120, 125),HWI=3, HAI=0, Min.thickness 2mm, Min. 2mm spacing from live parts, secured to enclosure by 3 screws,for model Y-952-6	cURus	
14	13	Silicon feet	on feet Various Silicon op		Four provided. 19mm high from bottom cover . Fitted to the opening of each integral feet of bottom cover,not detachable parts.	NR
21	14	Power cord clamp board	FORMOSA CHEMICALS & FIBRE CORP PLASTICS DIV (E162823)	PP K7005	HB, RTI (65,65,65), , Min.thickness 3mm, Min. secured to bottom cover with 2 screws.	cURus
18, 32, 33, 34	15	Motor	Xiamen Youo Intelligent Otor Rated 120V, 60Hz, 350W,single phase series motor, class A. fixe		Rated 120V, 60Hz, 350W,single phase series motor, class A. fixed to base enclosure with 4 screws.	See 5.0
18, 26, 27, 28	16	Switch 1	Xiamen Youo Intelligent Technology Co., Ltd.	P-128D	Rated 120V,60Hz,6K, tested with appliances. Fixed between base enclosure and bottom cover, for model Y-952-1	See 5.0
18, 24, 25	17	Control PCB	Various	Various	94V0, 130°C,1.6mm thickness , for model Y-952-1, Y-952-5	cURus
18	18	Mylar sheet	DUPONT HONGJI FILMS FOSHAN CO LTD (E241830)	ELD5	VTM-2, RTI(105), 0.1mm thickness, for model Y-952-1, Y- 952-5	cURus

4.0	Critic	al Components				
Photo #	Item no.1	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity
00	40	Malas Caldas a	Zhejiang Sanpo Polymer Co.,Ltd	TPR	Four provided. Min.thickness 0.5mm, snap to base enclosure .	NR
22	19	Water tight cap	Dongjue Silicon(Nan Jing) Co.,Ltd	Silicone	Four provided. Min.thickness 0.5mm, snap to base enclosure .	NR
14	20	Label marking (not shown)	Various	Various	Pressure-sensitive label, Rated 80°C,pasted on bottom cover.	cURus
		(not snown)	Various	Various	Molded on bottom cover	NR
	24, 47 21 Capacitor	DAIN ELECTRONICS CO LTD (E147776)	MEX	250Vac, 153K(15000pF),2 pcs	cURus	
		Capacitor	SHANTOU HIGH- NEW TECHNOLOGY DEVELOPMNT ZONE SONGTIAN ENTERPRISE CO LTD (E208107)	MPX	250Vac,153K(15000pF),2 pcs , for model Y-952-1, Y-952-5	cURus
			LIAONING DIYA CAPACITOR CO LTD(E305002)	MKP-X2	250Vac, 153K(15000pF),2 pcs , for model Y-952-1, Y-952-5	cURus
			ULTRA TECH XIPHI ENTERPRISE CO LTD (E183780)	HQX	250Vac, 153K(15000pF), 2pcs , for model Y-952-1, Y-952-5	cURus
45, 49, 50	22	Switch 2	Xiamen Youo Intelligent Technology Co., Ltd.	P-129D	Rated 120V,60Hz,6K, tested with appliances. Fixed between base enclosure and bottom cover,for model Y-952-5	See 5.0
55	23	Switch 3	SHENZHEN BAOKEZHEN ELECTRONICS CO LTD (E176026)	A10	Rated 125V,60Hz,8A, 6K, fixed to switch board by nu,t for model Y-952-6	cURus

Issued: 7-Dec-2011

4.0 Critical Components Mark(s) of Photo # Manufacturer/ Item Technical data and securement conformity Name Type / model² no.1 trademark² means Rated 600V, 105°C, 22AWG -Various 1015 18AWG, horizontal flame, for cURus model Y-952-6 Rated 600V, 200°C, 22AWG -18AWG, horizontal flame, for cURus Various 1330 model Y-952-6 Rated 300V, 200°C, 22AWG -54 Internal wire 1332 18AWG, horizontal flame, for cURus 24 Various model Y-952-6 Rated 300V, 200°C, 22AWG -**Various** 3122 18AWG, horizontal flame, for cURus model Y-952-6 Rated 600V, 200°C, 22AWG -Various 3512 18AWG, horizontal flame, for cURus model Y-952-6 Rated 105°C Min., for model Y-CE2 cURus 952-6 Rated 105°C Min., for model YcURus CE2X **HEAVY POWER** 952-6 54 25 Wire connector CO LTD. (E113650) Rated 105°C Min., for model Y-CE5 cURus 952-6 Rated 105°C Min., for model Y-CE5X cURus 952-6

NOTES:

Issued: 7-Dec-2011

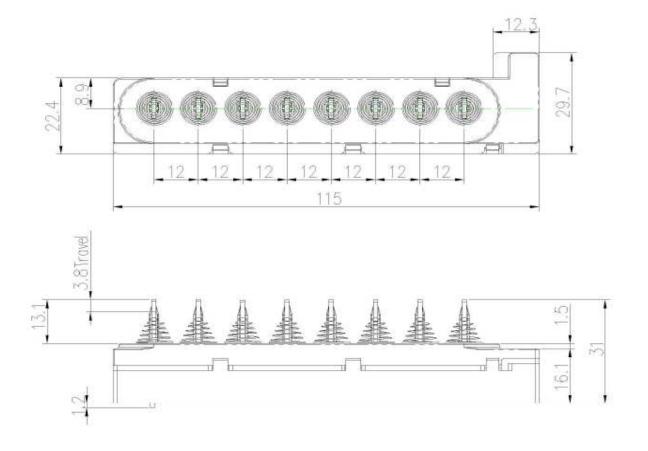
¹⁾ Not all item numbers are indicated (called out) in the photos, as their location is obvious.

^{2) &}quot;Various" means any type, from any manufacturer that complies with the "Technical data and securement means" and meets the "Mark(s) of conformity" can be used.

³⁾ Indicates specific marks to be verified, which assures the agreed level of surveillance for the component. "NR" - indicates Unlisted and only visual examination is necessary. "See 5.0" indicates Unlisted components or assemblies to be evaluated periodically refer to section 5.0 for details.

5.0 Critical Unlisted CEC Components

Switch Specification						
Photo #	Item no.	Name		Manufa	acturer/Tra	Type / model
18, 26,27,28	16	Switch 1	Xiamen Youo Intelligent Technology Co., Ltd.		P-128D	
Electrical Rating	j:	120V, 60Hz				
Component Sta	Component Standard used: UL 1054, 6th Edition, dated Oct. 22,2008, CSA C22.2 No.55-M1986 (Reaffirmed 2003)					
MATERIALS LI	ST (refer to	illustration _ for asse	embly drawing	1)		
Component		Manufacturer	rer Type/model D		Dimensions/thickness/assembly	
Enclosure Science &		Nanjing Julong Science & Technology Co.,Ltd	PA66		V-0, min thickness>3 mm, RTI=65, UL FILE NO.E211125	
VERIFICATION PROCESS						
Frequency: Annual T		Test Site:	CEC		Number	of samples to test: 1
Test Name Test Parameters					rs	
Dimention				S	ee below .	



Issued: 7-Dec-2011 Revised: 16-Aug-2018

5.0 Critical Unlisted CEC Components

Alternarive mo			1				
Photo #	Item no.	Name		Manuta	acturer/ I ra	Type / model	
18,32,33,34	15	Motor		Xiamen Youo Intelligent Technology Co., Ltd.		HC76-1225-YE	
Electrical Rating	j:	120V, 60Hz, 350W				Insulation class A	
Component Sta	ndard used:	UL1004-	1				
MATERIALS LI	ST (refer to	illustration _ for asse	embly drawing)			
Component		Manufacturer	Type/model		Dimension	s/thickness/assembly	
Magnet wire (Rotor)		ZHEJIANG HONGBO ELECTRIC LINE & WIRE CO LTD	EIW/180 or *PEW/180		180°C. E221719		
Magnet wire (Stator)		ZHEJIANG HONGBO ELECTRIC LINE & WIRE CO LTD	UEW/155		155°C. E221719		
Electric paper		3M COMPANY ELECTRICAL MARKETS DIV (EMD)	Flame retardant polyester nonwoven/epoxy resin composite insulating tape, Super 10(a)*		RTI(155) ,	E17385	
Slot liners		GARWARE POLYESTER LTD	PET, EM6		0.25mm thickness, RTI(140) ,VTM-2, E110983		
End spider		GINAR TECHNOLOGY CO., LTD.	PA 66 ,A0520FN(+)		V-0,RTI(130) ,E154352		
Rotor wedge insulation HOKUETSU KISHU PAPER CO LTD			PR-86		0.5 mm thickness, RTI (115), HB,E55735		
Internal wiring		Various	1015		Rated 600 20AWG	V, 105°C, 22AWG or	

JX-1150(a)

BETTER 116

155°C. E303754

200°C. E230067

YUEYANG GREEN

CO LTD

LTD

Varnish

TECHNOLOGY

GUANGZHOU BETTER NEW

MATERIALS CO

Issued: 7-Dec-2011

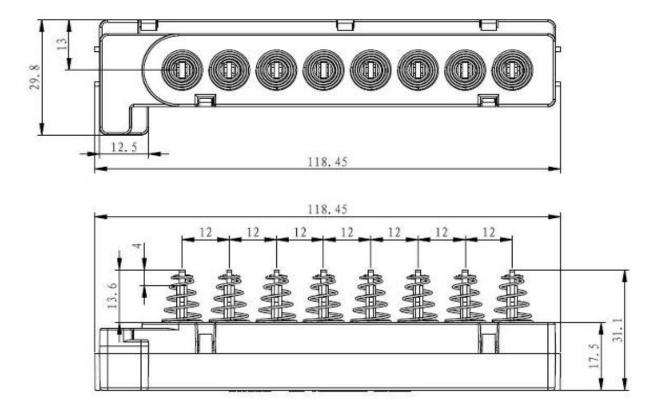
Page 28 of 67

5.0 Critical Unlisted CEC C	5.0 Critical Unlisted CEC Components					
CHANG PLAST LTD			Phenolic ,T375J	HWI: 0, HAI: 0, CT 150, 150), 94V-0, 3.0 Min. E59481		
	Various		Phenolic	HWI: 0, HAI: 0, CTI: 3, RTI (150, 150 150), 94V-0, 3.0mm thickness Min.		
Brush holding brackets	SHANGHAI		PF EA-7501J	RTI (150, 150, 150)	, 94V-0, HWI=0,	
Cable tie	HUA WEI INDUSTRIAL CO LTD		GT-100MH	120°C. E75050		
Heat shrinkable tube	Various		Various	600V, 125°C, VW-1		
Insulation tubing	HENG HUI CHANG INSULATION MATERIAL CO LTD		Silicone coated fiberglass sleeving, HHC-03.	VW-1 ,GTI 150, E240604		
Fan	GINAR TECHNOLOGY CO., LTD.		PA 66 ,A0520FN(+)	V-0,RTI(130) ,E1543	352	
	NEC SCHOTT COMPONENTS CORP		SF129E	250V,10A, 133°C, E71747		
Thermal protector	AUPO ELECTRONICS LTD		BF133	250V,10A, 133°C, E140847		
	THERM-O-DISC INC, SUB OF EMERSON ELECTRIC CO		G4A00 134C	250V,10A, 134℃, E40667		
WINDING(S) RESISTANCE			•			
Winding Designation	_		Wire Type	DC resis (Ω) +/-		
Rotor	Ф0.33mm		EIW/180 or *PEW/180	3.03(at 20	°C)(1-7)	
Stator	Ф0.6mm		UEW/155	1.48 (at	20°C)	
VEDICIO ATION PROGRESS						
VERIFICATION PROCESS		Toot Cite	CEC	Number of semi-	on to toot: 4	
Frequency: Annual Test Name		rest Site:	est Site: CEC Number of samples to test: 1			
Winding resistance			Test Parameters See resistance per winding above.			
Transgrooterioe		vlaaA	voltage Between	Test Voltage	Test Time	
Dielectric Strength			Stator to core	1000	60s	
_	F		Rotor to core	1000	60s	

Issued: 7-Dec-2011 Revised: 16-Aug-2018

5.0 Critical Unlisted CEC Components

Switch Specification							
Photo #	Item no.	Name			Manufa	acturer/Tra	Type / model
45,49,50	22	Switch 2		Xiamer Intellige Techno Ltd.		P-129D	
Electrical Rating	g:	125V, 60I	Hz				
Component Sta	Component Standard used: UL 1054, 7th Edition, dated Mar.18,2013, CSA C22.2 No.55-M1986 (Reaffirmed 2003)						
MATERIALS LI	ST						
Component		Manufacturer Type		Type/model		Dimensions/thickness/assembly information	
Enclosure Science of Technological Technological Science of Technologic		Nanjing J Science & Technolo Co.,Ltd	3	ΡΔ66		V-0, min thickness>3 mm, RTI=65, UL FILE NO.E211125	
VERIFICATION	VERIFICATION PROCESS						
Frequency: Annual		Test Site: CEC			Number	of samples to test: 1	
Τe	est Name		Test Parameters			rs	
Dimention			See below .				



Issued: 7-Dec-2011

Issued: 7-Dec-2011 Page 30 of 67 Revised: 16-Aug-2018

6.0 Critical Features

Recognized Component - A component part, which has been previously evaluated by an accredited certification body with restrictions and must be evaluated as part of the basic product considering the restrictions as specified by the Conditions of Acceptability.

Listed Component - A component part, which has been previously Listed or Certified by an accredited Certification Organization with no restrictions and is used in the intended application within its ratings.

Unlisted Component - A part that has not been previously evaluated to the appropriate designated component standard. It may also be a Listed or Recognized component that is being used outside of its evaluated Listing or component recognition.

Critical Features/Components - An essential part, material, subassembly, system, software, or accessory of a product that has a direct bearing on the product's conformance to applicable requirements of the product standard.

Construction Details - For specific construction details, reference should be made to the photographs and descriptions. All dimensions are approximate unless specified as exact or within a tolerance. In addition to the specific construction details described in this Report, the following general requirements also apply.

- 1. Spacing In primary circuits, 1.6 mm minimum spacing through air and over surfaces between uninsulated live parts of opposite polarity and between uninsulated live part and a dead metal parts that either is exposed for persons to contact or may be grounded.
- 2. Mechanical Assembly Components such as switches, fuseholders, connectors, wiring terminals and display lamps are mounted and prevented from shifting or rotating by the use of lockwashers, starwashers, or other mounting format that prevents turning of the component.
- 3. Corrosion Protection All ferrous metal parts are protected against corrosion by painting, plating or the
- 4. Accessibility of Live Parts All uninsulated live parts in primary circuitry are housed within a non-metallic enclosure constructed with no openings other than those specifically described in Sections 4 and 5.
- Grounding None
- 6. Polarized Connection Polarized Connection This product is provided with a polarized power supply connection. "OFF" button of switch is connected only to the ungrounded supply circuit conductor.
- 7. Internal Wiring Internal wiring is routed away from sharp or moving parts. Internal wiring leads terminating in soldered connections are made mechanically secure prior to soldering. Recognized Component separable (quick disconnect) connectors of the positive detent type, closed loop connectors, or other types specifically described in the text of this report are also acceptable as internal wiring terminals. At points where internal wiring passes through metal walls or partitions, the wiring insulation is protected against abrasion or damage by plastic bushings or grommets. All wiring is minimum 22AWG, with a minimum rating of 600V, 105°C.
- 8. Schematics None
- 9. Markings Refer to Illustration No.17, the product is marked on as labeling system as described in item No. 20 of Section 4.0 as follows: model number, date of manufacturer, electrical ratings (volts, power & frequency).
- 10. Cautionary Markings refer to Illustration No.18-21 for details
- 11 Installation, Operating and Safety Instructions Instructions for installation and use of this product are provided by the manufacturer.

Refer to Illustration No(s). 1-16, 22-24 for details.

The height of lettering in instructions shall be as follows:

Upper case letters shall not be less than 2.0mm high.

Lower case letters shall not be less than 1.6mm high.

The phrases "IMPORTANT SAFEGUARDS" and "SAVE THESE INSTRUCTIONS" shall be in letters not less than 4.8mm high.

Issued: 7-Dec-2011 Page 31 of 67 Revised: 16-Aug-2018

7.0 Illustrations

Illustration 1 - Manual



MANUAL



Y-952-1 blender

120V 60Hz 350W

Product may vary slightly from what is illustrated.

7.0 Illustrations

Illustration 2 - Manual



- 1. Lid cap
- 2. lid
- 3. Blending jar
- 4. handle
- 5. Blade assembly
- 6. gasket
- 7. Jar base
- 8. base
- 9. Speed buttons
- 10. Pulse / off button

IMPORTANT SAFEGUARDS

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

- 1. Read all instructions.
- 2. To protect against risk of electrical shock,do not put blender base, cord or plug in water or other liquid.
- 3. Close supervision is necessary when any appliance is used by or near children.
- 4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- 5. Avoid contacting moving parts.
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility

Issued: 7-Dec-2011

7.0 Illustrations

Illustration 3 - Manual

for examination, repair, or electrical or mechanical adjustment. Or, call the appropriate toll-free number listed on the cover of this manual.

- 7. The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
- Do not use outdoors.
- Do not let the plug or cord hang over the edge of table or counter.
- 10. Keep hands and utensils out of container while blending to reduce the risk of severs injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is
- Blades are sharp. Handle carefully.
- 12. To reduce the risk of injury, never place cutter assembly blades on base without the jar properly attached.
- Always operate blender with cover in place.
- Don't place on or near a hot gas or electric burner or in a heated oven.
- When blending hot liquids, remove center piece of two-piece cover.
- Do not use appliance for other than intended use.
- 17. SAVE THESE INSTRUCTIONS.

This product is for household use only.

Jars capacity

The products have two kinds of material jar : one is 1.5L plastic jar, another one is 1.25L glass jar.

Polarized plug (120V Models only)

This appliance has a polarized plug(one blade is wider than the other). To reduce the risk of electric shock this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Electrical cord

The cord of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord. If more length is needed, use an extension cord rated no less 10-amperes.. When using an extension cord, do not let let it drape over the working area or dangle where someone could accidentally trip over it. Handle cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

Note: If the power supply cord is damaged, it should be replaced by qualified personnel; or by an authorized service center.

Warning: This symbol is placed near information that requires your special

attention.

HOW TO USE

7.0 Illustrations

Illustration 4 - Manual

This unit is for household or indoor use only.

GETTING STARTED

Remove all packing material and any stickers from the product.

Wash all removable parts as instructed in CARE AND CLEANING section of this manual.

BLENDER JAR ASSEMBLY

- Turn blending jar upside down and place flat on countertop or work surface.
- Put the gasket on top of the blade assembly.
- Place the blade assembly with gasket in bottom opening of the jar with blades down.
- Place jar base onto jar and rotate clockwise until it is tight.
- Turn assembled jar right side up.
- Place lid with lid cap on blending jar.
- Uncoil power cord from storage area under the base.
- Will be installed into the cup holder of the cup on the tank body.
- Blender is now ready for use.

USING YOUR BLENDER

- Make sure appliance is OFF.
- Place foods to be blended into jar.
- Place lid on jar,make sure lid cap is in place.
- Plug power cord into outlet.

Note: When in use, do not leave blender unattended. When using hard foods, such as ice, cheese, nuts and coffee beans, keep one hand on the lid to keep blender in place.

- Select the speed that best suits your desired task. (See SPEED CHART).
- When blending thick mixtures, such as smoothies, power drinks and milkshakes press the PULSE button several times to begin the blending process. Press the PULSE button for no more than 5 seconds at a time. This helps break up the ice.
- Open the lid cap to add ingredients while the blender is running and drop ingredients through the opening.

Importand: Do not remove the lid while the blender is running.

- 8. When finished, press the PULSE/OFF button. Make sure blades have completely stopped before attempting to remove the blending jar from the base.
- Remove lid to pour.
- Always unplug the appliance when not in use.

BLENDING TIPS AND TECHINQUES

Cut food or fruit and water into pieces no targer than 3/4 for use in the blender.

When preparing foods that have several different kinds of ingredients, always add liquid ingredients first.

When ingredients splatter onto the sides of the jar or the mixture is very thick, press the PULSE/OFF button to turn appliance of f. Remove the lid and use a rubber spatula to scrape down the sides of the jar and to redistribute the food, pushing food toward the blades. Replace the lid and continue blending.

Important: Appliance should always have lid in place when in use.

Caution: Do not place blender jar onto base when motor is running.

7.0 Illustrations

Illustration 5 - Manual

The lid cap holds up to 60ml of liquid and can be used as a measure where when dasing ingredients such as juices,milk,cream or liquor.

Product is not as abrasive dry goods, Such as making bread crumbs, chopping nuts or grinding coffee beans.

When using PULSE function, use short bursts. Allow the blades to shop rotating between pulses. Do not use PULSE for more than 2 minutes.

Use the PULSE/OFF button to begin the blending process when preparing beverages that include ice cubes, this helps to produce a smoother texture.

The PULSE function is helpful when short bursts of power are needed, such as when preparing thick smoothies or milkshakes.

It is helpful to begin the blending process on the lowest speed and then increase to a higher speed, if necessary.

To stop blending at any time, press the PULSE\OFF button.

Warning: When blending hot ingredients, remove the lid cap and then put it back partly open, with the opened side tilted away from you. Cover lid with a cloth to avoid splattering and only use the lowest speed.Do not blend more than 750ml cups at a time.

Do not place any of the following in the blecder.

Large pieces of frozen foods.

Tough foods such as raw turnips, sweet potatoes and potatoes.

Bones

Hard salami pepperoni

Boiling liquids (Cool for 5 minutes before placing in blending jar)

Several other don'ts:

Do not operate blender without the lid on the blending jar.

Do not store foods in the blending jar.

Do not overfill the blender (the blender is more efficient with less tather than more.)

Do not put boiling liquids into blender.

Do not use PULSE for more than 10 seconds at a time; release the PULSE/OFF button regularly, allow the blender to rest briefly, then continue.

Do not run blender for longer than 1/2 minutes at a time. Scrape down sides of blending jar, if necessary, and continue blending.

Do not use if blending jar is chipped or cracked.

Tasks not recommended for the blender:

Whipping cream

Beating egg whites

Mixing dough

Mashing potatoes

Grinding meats

Extracting juice from fruits and vegetables

SPEED CHART				
PULSE/OFF	Use for thick mixtures			
6	Liquefy frozen juices,drink mixes and condensed Sours			

7.0 Illustrations

Illustration 6 - Manual

	Decrees saled describes				
	Prepare salad dressings				
	Blend puddings				
	Puree hot liquids				
7	Aerate soups and beverages				
	Describer frede freite and mentalles				
8	Pruee baby foods- fruits and vegetables				
9	Chop fruits and vegetables				
9	Chop cooked meats				
10	Blend dslsas				
10	Prepare sauces				
	Remove lumps from gravies				
1	Blend drop of dishwashinig liquid and hot water to clean blender				
_	Grate hard cheeses and vegetables				
2	Make superfine sugar				
3	Chop add water nuts, coarse-to-fine				
3	Grind add water coffee beans, spices and chocolate				
	Grind add water hard cheese, cooked meats and coconut				
4	Blend protein drinks				
4	Liquefy frozen drinks,smoothies				
5	Blend milk shakes and malts				
3	Prepare smoothies				
шио	Select to change speed between Hi and Low				
HI/LO	Hi- the button is high frequency				
	Lo- the button is low frequency				

Care and cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

- 1. Before cleaning, turn off and unplug the appliance.
- Lift the blending jar by the handle off the base.
- Remove the gasket and the blade assembly.

Caution :Blades are sharp, handle carefully.

- 4. Remove lid and lid cap.
- 5. Wash removable parts by hand or in the dishwasher. Place the jar on the bottom rack and the rest of the parts on the top rack only.

Helpful Tips:

For quick cleanup combine 1 cup hot water and a drop of liquid dish soap in the blending jar. Cover and blend on CLEAN for about 30 seconds. Discard liquid and rinse thoroughly.

Important:

Revised: 16-Aug-2018

Issued: 7-Dec-2011

7.0 Illustrations

Illustration 7 - Manual

Do not place the jar parts in boiling liquids.

Do not immerse the base in liquid. Wipe the base with a damp cloth and dry thoroughly.

Remove stubborn spots by rubbing with a damp cloth and nonabrasive cleaner.

Note: If liquids spill onto the base ,wipe with a damp cloth and dry thoroughly. Do not use rough scouring pads or cleansers on parts or finish.

scouling pads of cleansers on parts of finish.				
TROUBLESHOOTING				
PROBLEM	POSSIBLE CAUSE	SOLUTION		
Liquid is leaking from bottom	Gasket is either missinig or not	Check that jar is assembled		
of jar.	in place correctly.	correctly.		
Appliande does not turn on.	Appliance is not plugged in.	Check that appliance is plugged		
		into a working outlet.		
Mixture in blender does not	Not enough liquid in mixture	Turn the blender off and use a		
seem to be blending.	being blended or too much ice.	rubber spatula to redistribute the		
		food,add some liquid and		
		PULSE the mixture to aid in the		
		blending process.		
Herbs ro bread are sticking to	Blending jar food to be chopped	Always make sure that the		
sides of blender and not getting	or blade are not dry.	jar,the blade to be chopped are		
chopped.		dry.		
Jar separates from jar base when	Jar was twisted when being	When removing jar from		
being removed from	removed from base of blender.	blender base,simply lift up,do		
blender.Liquid spills onto		not twist.		
counter.				

Xiamen Youo Intelligent Technology Co., Ltd.

ADD: No. 293, Tongan Industrial Zone, Xiamen, Fujian, China 361100

Tel: (86) 592-5688638 Fax: (86) 592-7236516

Http://www.ironchina.com

7.0 Illustrations

Illustration 8 -Manual



MANUEL



Y-952-1 licuadoras

Este producto puede variar ligeramente del que aparece ilustrado.

Illustration 9 - Manual



- 1. Tapón
- 2. Tapa
- 3. Jarra
- 4. Asa
- 5. Cuchillas
- 6. Junta
- 7. Base dela jarra
- 8. Base de la licuadora
- 9. Botones para regular la velocidad
- 10. Botón de pulso /de apagado(PULSE/OFF)

INSTRUCCIONES IMPORTANTES DE SEGURIDAD

Cuando se utilizan aparatos eléctricos, siempre se debe respetar ciertas medidas de seguridad, incluyedo las siguientes:

- 1. Por favor lea todas las instrucciones.
- A fin de protegerse contra el riesgo de un choque eléctrico, asegúrese que la base de la licuadora, el cable y el enchufe no puedan entrar en contacto con agua u otro líquido.
- Todo aparato eléctrico utilizado en la presencia de menores de edad o por ellos mismos requiere la supervisión de un adulto.
- 4. Desconecte el aparato edl tomacorriente cuando no esté en funcionamiento, antes de

Issued: 7-Dec-2011

7.0 Illustrations

Illustration 10 - Manual

iinstalar o retirar las piezas y antes de limpiarlo.

- Evite el contacto con las piezas móviles.
- No se debe utilizar ningún aparato eléctrico que tenga el cable o el enchufe averiado, que presente un problema de funcionamiento o que esté dañado. Devuelva el aparato al centro de servicio autorizado más cercano para que lo examinen, reparen o ajusten o llame gratis al número que aparece en lacubierta de este manual.
- 7. El uso de accesorios no recomendados por el fabricante del aparato ,podria ocasionar fuego, descarga eléctrica o lesiones personales.
- Este aparato no se debe utilizar a la intemperie.
- No permita que el cable cuelgue del borde de la mesa ni del mostrador.
- No se debe introducir las manos ni los utensilios adentro de la jarra, a fin de evitar el riesgo de serias lesiones a las personas o daños a la licuadora. Se puede utilizar un raspador siempre que la licuadora no esté en funcionamiento.
- Las cuchillas tienen filo y se deben manejar con prudencia.
- A fin de evitar el riesgo de lesiones, nunca coloque el montaje de las cuchillas sobre la base sin antes ajustar bien la jarra.
- 13. Siempre hage funcionar la licuadora con la tapa en su lugar.
- Ne pas placer sur ou près d'un gaz ou électrique chaud ou dans un four chauffé.
- Para licuar liquidos calientes, se debe retirar el tapón del centro de la tapa.
- Este aparato se debe utilizar solamente con el fin previsto.
- CONSERVE ESTAS INSTRUCCIONES.

Este aparato eléctrico es para uso doméstico únicamente.

Avertissement de sécurité spécial

- Lisez toutes les instructions.
- 2. Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons.
- Pour éviter les chocs électriques,ne plongez pas le cordon, la fiche ou l'appareil portatif (indiquer au besoin d,autree pieces similaires) dans l,eau ou un autre liquide.
- 4. Surveillez bien les enfants s,ils utilisent un appareil ou s,ils se trouvent à proximité d,un appareil en marche.
- Appareils portatifs. Débranchez l'appareil de la prise de courant quand vous ne l'utilisez. pas avant d'enlever ou d'installer des pièces et avant de le nettoyer. Laissez l'appareil refroidir avant de le manipuler. Appareils branchés à demeure.

Assurez-vous que l'appareil est ARRÊTÉ quand vous ne l'utilisez pas, avant d'enlever ou d'installer des pièces et avant de le nettoyer.

- Appareils portatifs. Ne faites pas fonctionner l'appareil si le cordon ou la fiche sont endomacés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.
- 7.L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut causer des blessures.

7.0 Illustrations

Illustration 11-Manual

- N'utilisez pas l'appareil à l'extérieur (cette consigne peut être omise si le produit est desiné à être utilisé à l'extérieur.)
- 9. Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous que le cordon n'est pas en contact avec des surfaces chaudes.
- Ne placez pas l'appareil près d 'un brûleur à gaz allumé ou d'un élément électrique ou tension ou dans un four allumé.
- 11. Soyez très prudent en déplacant un appareil qui contient de l'huile ou un autre liquide
- 12. Le cas échéant, branchez toujours la fiche à l'appareil et assurez-vous que l'interrupteur de celui-ciest à la position ARRÊT(OFF) avant de brancher la fiche dans la prise. Pour débrancher l'appareil,placez l'interrupteur à ARRÉT(OFF) puis retirez la fiche de la prise de courant.
- N'utilisez l'appareil que pour la fonction à laquelle il est destiné.
- Évitez de toucher les pièces mobiles.
- Conservez ces instructions.
- Les appareils que l'on est susceptible d'immerger pour les nettoyer doivent porter le marquage -Ne pas immerger- ,ou l'équivalent, à moins que les appareils n'aient fait l'objet d'une évaluation quant à leur comportement après immersion, conformément à l'article 15.4. Les appareils convenant à une immersion partielle seulement doivent porter le marquage -Ne pas immerger au-delà de cette marque- ,ou l'équivalent, indiquant le niveau maximal d'immersion.

La capacité de Jars

Les produits ont deux sortes de pot de matériels : on est pot en plastique 1.5L, un autre est bocal en verre 1.25L.

ENCHUFE POLARIZADO (Solamente para los modelos de 120V)

Este aparato cuenta con un enchufe polarizado(un contacto es más anchoque el otro). A fin de reducir el riesgo de un choque eléctrico, este enchufe encaja en un tomacorriente polarizada en un solo sentido. Si el enchufe no entra en el tomacorriente, inviértalo y si aun así no encaja, consulte con un electricista. Por favor no trate de alterar esta modida de seguridad.

CABLE ELÉCTRICO

El cable de este aparato fue escogido a fin de evitar el riesgo de enredarse o de tropezar con un cable de mayor longitud. Cualquier cable de extensión que se deba emplear, deberá estar calificado para nada menor de 15 amperios. Cuando utilice un cable de extensión, asegúrese que no interfiera con la superficie de trabajo ni que cuelque de manera que alguien se pueda tropezar. A fin de aumentar la vida útil del cable, no tire de él ni maltrate las uniones del cable con el enchufe ni con el aparato.

TORNILLO DE SEGURIDAD

Advertencia: Este aparato cuenta con un tornillo de seguridad para evitar la remoción de la cubierta exterior del mismo. A fin de reducir el riesgo de incendio o de choque eléctrico, por favor no trate de remover la cubierta exterior. Este producto no contiene piezas reparables por el consumidor. Toda reparación se debe llevar a cabo

7.0 Illustrations

Illustration 12-Manual

únicamente por personal de servicio autorizado.

Nota: Si el cordón de alimintación es dañado debe sustituirse por personal calificado o en centro de servicio autorizado.

Este simbolo se encuentra junto a información que requiere atención especial.

Como usar

Este producto es para uso doméstico solaments.

PASOS PRELIMINARES

Retire bodo el material de embalaje y las pegatinas.

Lave todas las piezas desmontables siguiendo las instrucciones iindicadas en la sección de CUIDADO Y LIMPIEZA de este manual.

ENSAMBLAJE DE LA JARRA

- Ponga la jarra boca abajo y colóquela plana sobre la encimera o la superficie de trabajo.
- Coloque la junta encima de las cuchillas.
- Coloque las cuchillas y la junta en la apertura del fondo de la jarra, con las cuchillas hacia
- Ponga la jarra en la base de la licuadora y gire en sentido horario hasta que quede herméticamente colocada.
- Una vez ensamblada la jarra, póngala boca arriba.
- Coloque la tapa con el tapón en la jarra de la licuadora.
- Extraiga el cable de alimintación de su alojamiento situado situado bajo la base de la licuadora.
- Sera installé dans le support de tasse de la tasse sur le corps de la citerne.
- La licuadora ya está lista para el uso.

USO DE LA LICUADORA

- Asegúrese de que el aparato esté apagado(OFF).
- Introduzca los alimentos que desee batir en la jarra.
- Coloque la tapa y asegúrese de que el tapón esté en su lugar.
- Enchufe el aparato en una toma eléctrica estándar.

Nota: Vigile la licuadora en todo momento durante el uso. Cuando vaya a utilizar alimentos sólidos como hielo,queso,frutos secos o granos de café,coloque una mano sobre la tapa para evitar que la licuadora se mueva.

- Seleccione la velocidad que mejor se ajuste a la función que desee realizar. (Vea GUÍA DE LAS VELOCIDADES en la página 23).
- Para licuar mezclas espesas, como batidos y bebidas de proteina, presinone el botón de pulso(PULSE) varias veces para comenzar a licuar. Presinone el botón de pulso(PULSE) por no más de 5 segundos a la vez. Esto ayuda a triturar el hielo.
- 7. Quite el tapón para agregar ingredientes mientras la licuadora está en funcionamiento ,para ello, deje caer los ingredientes a través de la abertura.

Importante: No retire la tapa mientras la licuadora esté en funcionamineto.

 Al terminar pulse el botón de pulso/de apagado(PULSE/OFF). Asegúrese de que las cuchillas hayan parado por completo antes de intentar retirar la jara de la base de la

7.0 Illustrations

Illustration 13-Manual

licuadora.

- Retire la tapa para verter.
- Desenchufe el aparato cuando no se vaya a utilizar.

TRUCOS Y TÉCNICAS PARA BATIR

Corte los alimentaires ou de fruits et de l'eau en trozos de no más de 2 cm (3/4 pulgada) antes de introducirlos en la licuadora.

A la hora de preparar alimentos con diferentes tipos de ingredientes, vierta siempre los ingredientes líquidos en primer lugar.

Si los ingredientes se quedan adheridos a las paredes de la jarra o si la mezcla es demasiado espesa,presione el botón de pulso/de apagado (PULSE/OFF) para apagar el aparato. Retire la tapa y use una espátula de plástico para rebañar las paredes de la jarra y redistribuir los alimentos enpujándolos hacia las cuchillas. Vuelva a colocar la tapa y siga hatiendo.

Importante:Durante el uso,el aparato siempre debe permanecer tapado.

Precaución: No coloque la jarra sobre la base de la licuadora si el motor está encendido.

El tapón de la tapa tiene una capacidad de 60ml. Se puede utilizar como medidor y para agregar ingredientes como zumos, leche, nata y licores.

Le produit n'est pas comme abrasif marchandises sèches, Comme picar frutos secos o moler granos de café, asegúrese de que la jarra esté completamente seca.

Cuando utilice la función de pulso (PULSE),realice presiones breves. Espere a que las cuchillas dejen de girar entre cada pulsación. No utilice el modo de pulso (PULSE) durante más de 2 minutos.

Utilice del botón de pulso/de apagado (PULSE/OFF) para empezar a batir cuando desee preparar bebidas que contengan cubitos de hielo:esto ayuda a obtener una textura más suave

La función de pulso (PULSE) resulta útil cuando se precisen breves ráfagas de potencia: éste es el caso cuando desee preparar batidos de yogur o leche.

Se recomienda empezar el proceso de batido en la velocidad más baja y, si fuera necesario ir aumentado la velocidad de manera progresiva.

Para detener el batido en cualquier momento pulse el botón de pulso/de apagado (PULSE/OFF).

Cuando desee mezclar ingredientes calientes quite el tapón y déjelo entreabierto de tal forma que el lado abierto esté alejado de usted. Cubra la tapa con un trapo para evitar salpicaduras y utilice la velocidad más baja posible . No mezcle más de 600 a 750mll al mismo tiempo.

Do introduzca ninguno de estos productos en la licuadora:

Grandes trozos de alimentos congelados.

Alimentos excesivamente duros como nabos, boniatos o patatas en crudo .

Huesos.

Salami o chorizo curado.

Líquidos hirviendo(deje entriar 5 minutos antes de verter en la jarra)

Otras operaciones desaconsejadas:

Issued: 7-Dec-2011 Xiamen Youo Intelligent Technology Co., Ltd. Revised: 16-Aug-2018

7.0 Illustrations

Illustration 14-Manual

No ponga la licuadora en funcionamiento sin haber colocado antes la tapa sobre la jarra.

No conserve alimentos en la jarra de la licuadora.

No llene en exceso la licuadora (la licuadora es más eficaz cuantos menos alimentos contiene.)

No vierta líquidos hirviendo en la licuadora.

No utilice el funcionamiento por impulsos (PULSE)durante más de 10 segundos consecutivos; suelte el botón de pulso/de apagado (PULSE/OFF);deje reposar la licuadora brevemente y prodiga .

No haga funcionar la licuadora durante más de 1 minuto y medio de manera ininterrunpida; si fuera necesario, rebañe las paredes de la jarra y siga batiendo.

No utilice la licuadora si la jarra está rota o deteriorada.

Operaciones no recomendadas para la licuadora:

No montar nata

No tatir claras de huevo

No amasar

No hacer puré de patatas

No picar carnes

No exprimir frutas y hortalizas.

GUÍA DE VELOCIDA	DES
Pulso/Apagado(PULSE /OFF)	Para mezclas espesas
6	Licuar zumos congelados, mezclas para Beber y sopas condensadas
	Preparar aderezos para ensaladas
	Hacer mezclas tipo pudin Hacer puré de líquidos calientes
7	Espumar sopas y bebidas
8	Elaborar papillas infantiles-hacer puré de frutas y hortalizas
9	Trocear frutas y hortalizas
	Trocear carnes preparadas
10	Mezclar salsas
	Preparar salsas
	Eliminar grumos de las salsas
1	Mezcle una gota de líquido lavavajillas con agua caliente para limpiar la licuadora
2	Para rallar quesos duros y hortalizas
	Hacer azúcar glas
3	Picar ajouter de l'eau nueces,finas o en trozos grandes
	Moler ajouter de l'eau granos de café y especias, rallar chocolate
	Rallar ajouter de l'eau quesos duros o coco,y picar carnes preparadas
	proparada

Issued: 7-Dec-2011 Xiamen Youo Intelligent Technology Co., Ltd. Revised: 16-Aug-2018

7.0 Illustrations

Illustration 15-Manual

4	Mezclar bebidas proteínicas	
4	Licuar bebidas congeladas,preparar batidos de yogur	
-	Elaborar botidos y malteados	
5	Preparar batidos de yogur	
Alta/Baja(HI/LO)	Selectione para cambiar de velocidad entre alta y baja	
	Alta (HI)-botón is haute fréquence	
	Baja (LO) - botón is basse fréquence	

Cuidado y limpieza

Este producto no contiene piezas reparables por el consumidor. Para servicio, por favor consulte con personal calificado.

LIMPIEZA

- Antes de limpiar apaque y desenchufe el aparato.
- Agarre la jarra por el asa para extraerla de la base eléctrica.
- Retire la junta y las cuchillas.

Precaución: las cuchillas están afiladas y deben manejarse con sumo cuidado.

- Retire la tapa y el tapón.
- Lave las piezas desmontables a mano o en una máquina lavaplatos. Coloque la jarra en la cesta inferior de la máquina y el resto de las piezas sólo en la cesta superior.

Consejos prácticos:

Para realizar una limpieza rápida, mezcle 1 taza de agua celiente y una gota de líquido lavavajillas en la jarra.

Coloque la tapa y mezcle en modo LIMPIAR(CLEAN) durante unos 30 segundos.

Tire el líquido y aclare con abundante agua.

Importante:

No introduzca las piezas de la jarra en líquidos hirviendo.

No sumerja la base de la licuadora en líquido; límpiela con un paño humedecido y seque bien.

Retire las manchas rebides frotando con un paño humedecido y un producto no abrasivo.

Nota: Si se salpica con líquidos la base eléctrica, limpie con un paño humedecido y seque bien. No utilice detergentes ni estropajos abrasivos para limpiar las piezas o los acabados.

SOLUCIÓN DE PROBLEMAS				
PROBLEMA	CAUSA POSIBLE	SOLUCIÓN		
La base de la jarra pierde	Le falta la junta o ésta no	Verifique que la jarra esté		
líquido.	está debidamente colocada.	armada correctamente.		
El aparato no se enciende.	El aparato no está	Verifique que el aparato esté		
	conectado.	conectado a un enchufe que		
		funciona.		
La mezcla parece no licuarse	No hay suficiente líquido en	Apague la licuadora y vuelva		

Illustration 16-Manual

	la mezcla o hay demasiado	a distribuir los alimentos con	
	hielo.	una espátula de	
	goma.Agregue Iíquio mezcla y utilice la fur		
		pulso para ayudar a que se licue.	
Las hierbas o el pan quedan	La jarra ,los alimentos o las	Asegúrese siempre de tque	
en las paredes de la jarra y	cuchillas no setán secas.	la jarra, las cuchillas y los	
no se pican.		alimentos que se van picar estén secos.	
La jarra se separa de la base Se giró la jarra mientras se la		Al retirar la jarra de la base	
cuando se retira de la	reiraba de la base de la	de la licuadora, álcela hacia	
licuadora.El líquido se derrama sobre el mostrador.	licuadora.	arriba,no la gire.	

Xiamen Youo Intelligent Technology Co., Ltd.

ADD: No. 293, Tongan Industrial Zone, Xiamen, Fujian, China 361100

Tel: (86) 592-5688638 Fax: (86) 592-7236516

Http://www.ironchina.com

Issued: 7-Dec-2011

Issued: 7-Dec-2011 Xiamen Youo Intelligent Technology Co., Ltd. Revised: 16-Aug-2018

7.0 Illustrations

Illustration 17-Marking







Issued: 7-Dec-2011 Xiamen Youo Intelligent Technology Co., Ltd. Revised: 16-Aug-2018

7.0 Illustrations

Illustration 17a - Multiple Listee Marking (Model ED-160B for representative)

COOKINEX

Blender

Model No.: ED-160B

120V~ 60Hz 350W

CONFORMS TO UL STD. 982

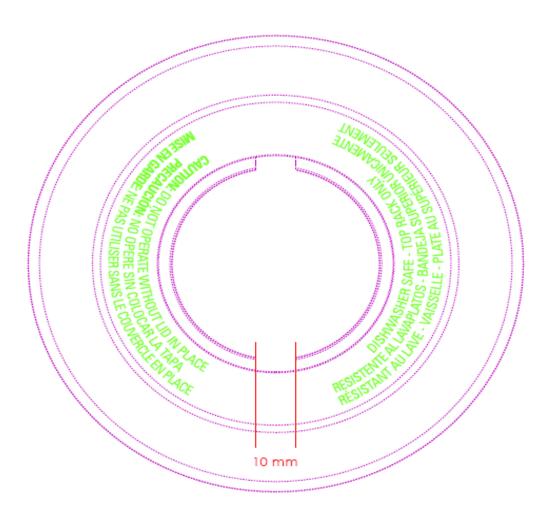
CERTIFIED TO CSA STD.C22.2 No.1335.2.14&1335.1 MMYY

Remark:

- 1. The letters of "CONFORMS TO UL STD.982 CERTIFIED TO CSA STD C22.2 No. 1335.1 & 1335.2.14" shall be at least 2mm high.
- 2. The ETL logo shall not be less than 8 mm in width and 8 mm in heigh, "CM" shall not be less than 1 mm in height, "US" " shall not be less than 2 mm in heigh, "Intertek" shall not be less than 3 mm in heigh, and "3095565" is min. 2mm in height.
- 3. Date code of manufacture: MMYY, the first two numbers "MM" represent the month and after two numbers "YY" represent the year.
- 4. Other multiple listee labels are same as model ED-160B except for model no.

Illustration 18-Marking

Below molded on jar cover:

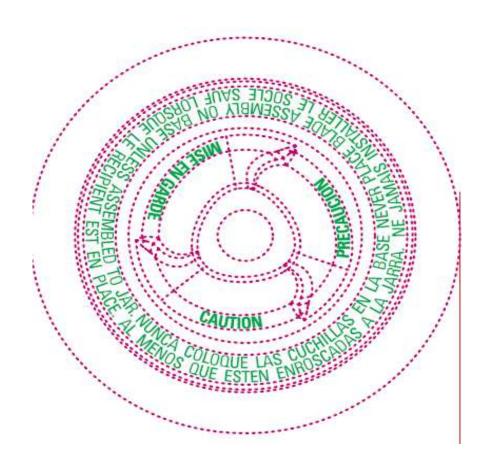


Remark:

The marking shall be in letters not less than 2.4 mm high.

Issued: 7-Dec-2011

Illustration 19-Marking Below molded on blade base:



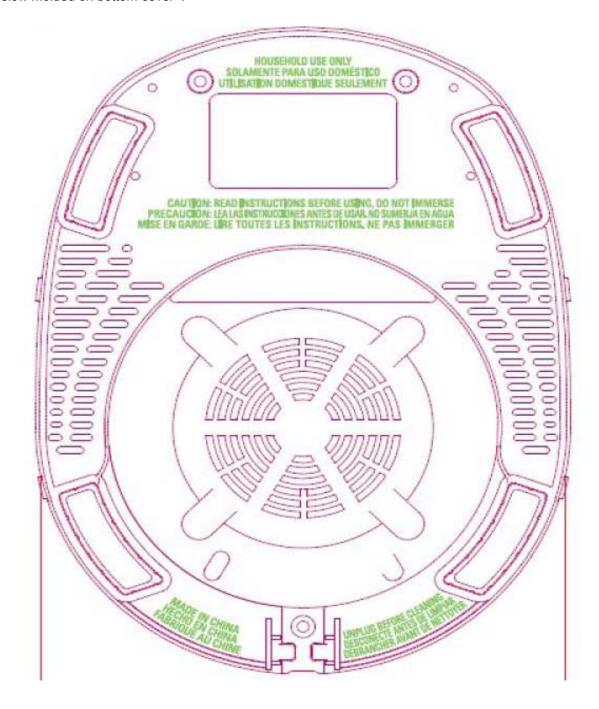
Remark:

The marking shall be in letters not less than 2.4 mm high.

Issued: 7-Dec-2011

Illustration 20-Marking

Below molded on bottom cover:

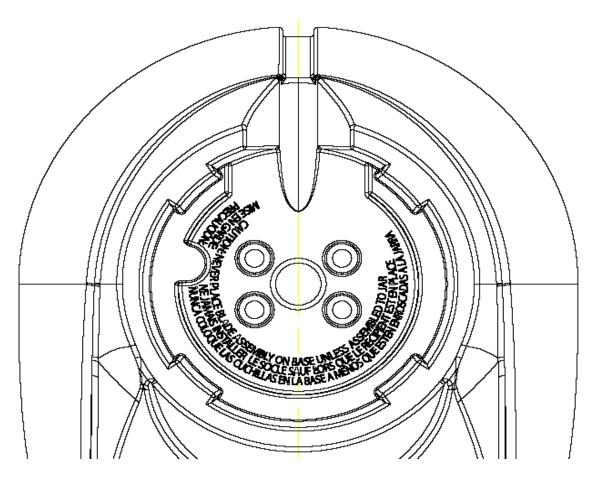


Remark:

The marking shall be in letters not less than 2.4 mm high.

Issued: 7-Dec-2011

Illustration 21-Marking Below molded on base :



Remark:

The marking shall be in letters not less than 2.4 mm high.

Carton marking:

Household Use Only

Remark: The words shall appear in lettering not less than the height specified in below table.

Smallest dimension of the carton panel to be marked in inches (mm)		Minimum height of lettering
More than	Less than or equal to	inches (mm)
0	6 (152)	1/8 (3.2)
6 (152)	10 (254)	3/16 (4.8)
10 (254)	-	1/4 (6.4)

Issued: 7-Dec-2011

7.0 Illustrations

Illustration 22-Manual for model Y-952-5

Remark: Manual for model Y-952-5 is the same as above manual for model Y-952-1, except below speed chart description.

SPEED CHART	•
PULSE/OFF	Use for thick mixtures
6	Grind add water coffee beans, spices and chocolate Grind add water hard cheese, cooked meats and coconut
7	Aerate soups and beverages
8	Pruee baby foods- fruits and vegetables
9	Chop fruits and vegetables Chop cooked meats
10	Blend dslsas Prepare sauces Remove lumps from gravies
11	Blend protein drinks Liquefy frozen drinks,smoothies
12	Blend milk shakes and malts Prepare smoothies
1	Blend drop of dishwashinig liquid and hot water to clean blender
2	Grate hard cheeses and vegetables Make superfine sugar
3	Chop add water nuts,coarse-to-fine
4	Liquefy frozen juices,drink mixes and condensed Soups Prepare salad dressings
5	Blend puddings Puree hot liquids
LO	Lo- the button is low frequency

7.0 Illustrations

Illustration 23-Manual for model Y-952-5

GUÍA DE VELOCIDA	DES
Pulso/Apagado(PULSE /OFF)	•
6	Hacer puré de líquidos calientes
7	Espumar sopas y bebidas
8	Elaborar papillas infantiles-hacer puré de frutas y hortalizas
9	Trocear frutas y hortalizas Trocear carnes preparadas
10	Mezclar salsas Preparar salsas Eliminar grumos de las salsas
11	Mezclar bebidas proteínicas Licuar bebidas congeladas,preparar batidos de yogur
12	Elaborar botidos y malteados Preparar batidos de yogur
1	Mezcle una gota de líquido lavavajillas con agua caliente para limpiar la licuadora
2	Para rallar quesos duros y hortalizas Hacer azúcar glas
3	Picar ajouter de l'eau nueces,finas o en trozos grandes Moler ajouter de l'eau granos de café y especias,rallar chocolate Rallar ajouter de l'eau quesos duros o coco,y picar carnes
	preparadas
4	Licuar zumos congelados, mezclas para Beber y sopas condensadas
5	Preparar aderezos para ensaladas Hacer mezclas tipo pudin
Baja(LO)	Baja (LO) - botón is basse fréquence

Issued: 7-Dec-2011 Xiamen Youo Intelligent Technology Co., Ltd. Revised: 16-Aug-2018

7.0 Illustrations

Illustration 24-Manual for model Y-952-6

Remark: Manual for model Y-952-6 is the same as above manual for model Y-952-1, except below function switch description and surface appearance.

FUNCTION SWITCH

The product have four stalls:

- 1. Button O: Product stop
- 2. P: Use for thick mixtures
- 3. Button 1: the button is low frequency, use for: vegetables, liquefy frozen juices, drink mixes and condensed, salad dressings, Blend puddings
- 4. Button 2: the button is high frequency, use for: grind add water nuts, add water coffee beans, spices and chocolate, add water hard cheese, cooked meats and coconut, cooked meats, liquefy frozen drinks, smoothies, fruits and vegetables

8.0 Test Summary					
Evaluation Period	2011-11-7 ~201	2011-11-7 ~2011-11-30			SH11110272
Sample Rec. Date	4-Nov-2011	Nov-2011 Condition Prototype			0111104-002 ,0111129-010
Test Location	Intertek Testing	ntertek Testing Services Shanghai Limited			
Test Procedure	Testing Lab				

Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.

The following tests were newfermed.				
The following tests were performed:		004 000 0		
	UL 982, Sixth	CSA C22.2 No.1335.1-93, reaffirmed 2008; CSA C22.2 No.1335.2.14-		
	Edition, Dated	93, reaffirmed		
Test Description	June 9, 2010 Clause	2008 Clause		
Leakage Current Test	32	Clause		
Operational Tests	33	_		
Starting Current Test	34	_		
Input Test	35	10		
Normal Temperature Test	36	10		
Dielectric Voltage-Withstand Test	37	_		
Leakage Current Following Humidity Tests	38	_		
Flooding of Live Parts Tests	40	_		
Test for Deterioration of Parts Subject to Flexing	41	_		
Test for Reliability of Parts Not Subject to Flexing	42	<u>-</u>		
Abnormal Operation Test	47	19		
Electronic Control Circuits Test	49	19		
Switch Overload Test	52			
Strain relief Test	54	<u>-</u>		
Push Back Relief Test	55	<u>-</u>		
Enclosures of Polymeric Material for Portable Appliances	58	_		
Thermoplastic Coil Forms and Thermoplastic Insulating	60	_		
Protection against access to live parts		8		
Heating	-	11		
Leakage current and electric strength at operating	-	13		
Moisture resistance	_	15		
Leakage current and electric strength	_	16		
Stability and mechanical hazards	_	20		
Mechanical strength	_	21		
Construction	_	22		
Internal wiring		23		
Components		24		
Supply connection and external flexible cords	_	25		
Terminals for external conductors	_	26		
Screws and	_	28		
Clearances, creepage distances and solid insualtion	_	29		
Resistance to heat and fire	_	30		
Resistance to rusting	_	31		
Radiation, toxicity and similar hazards	_	32		

Issued: 7-Dec-2011

8.0 Test Summary

Flooding of Live Parts Tests

Mechanical strength

Stability and mechanical hazards

Enclosures of Polymeric Material for Portable Appliances

Evaluation Period	2011-11-7 ~201				SH11110272
Sample Rec. Date	4-Nov-2011		Prototype	Sample ID.	0111104-002
Test Location		Services Shanghai	Limited		
Test Procedure	Testing Lab				
Determination of the					
methods. The produ		ndicated below with	results in conforma	ance to the releva	ınt test criteria.
The following tests w	ere performed:				
				CSA C22.2	
			UL 1054, 6th	No.55-M1986	
			Edition, dated	(Reaffirmed	
			Oct. 22, 2008	2003)	
Test Description			Clause	Clause	
Overload Test			16	6.2	
Endurance Test			17	6.3	
Continuity Test			18	-	
Temperature Test			19	6.4	
Dielectric Voltage-Wi			20	6.5	
Effect on Heat on Ac	tuating Members		23	6.12	
Frankratian Bariad	10040 00 05 00	40.00.00		Destruct No.	4004000400114
Evaluation Period	2013-03-05 ~20		Dustations		130100249SHA
Sample Rec. Date	5-Mar-2013 Condition Prototype Sample ID. 0130305-006				
Test Location	Intertek Testing Services Shanghai Limited				
Test Procedure	Testing Lab				
Determination of the					
methods. The produ	ct was tested as i	ndicated below with	results in conforma	ance to the releva	ınt test criteria.
The following tests w	ere performed:				
				CSA C22.2	
				No.1335.1-93,	
				reaffirmed	
				2008; CSA	
				C22.2	
			UL 982, Sixth	No.1335.2.14-	
			Edition, Dated	93, reaffirmed	
			June 9, 2010	2008	
Test Description			Clause	Clause	
Stability			25		
Blender container Te	est		30.4		
Operational Tests			33		
Input Test			35	10	
Flore discount for the second			40		

40

58

20

21

Issued: 7-Dec-2011

8.0 Test Summary 2013-05-10 ~2013-07-29 Project No. 13050544SHA **Evaluation Period** Sample Rec. Date 9-May-2013 Condition Prototype Sample ID. 0130509-003 Test Location Intertek Testing Services Shanghai Limited Test Procedure Testing Lab Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria. The following tests were performed: **CSA C22.2** No.1335.1-93, reaffirmed 2008: CSA C22.2 UL 982, Sixth No.1335.2.14-Edition, Dated 93, reaffirmed June 9, 2010 2008 **Test Description** Clause Clause Operational Tests 33 Starting Current Test 34 9 35 10 Input Test Normal Temperature Test 36 19 Electronic Control Circuits Test 49 Switch Overload Test 52 Heating 11 Components 24 2013-05-10 ~2013-07-29 **Evaluation Period** Project No. 13050544SHA Sample Rec. Date 9-May-2013 Condition Prototype Sample ID. 0130509-003 Test Location Intertek Testing Services Shanghai Limited Testing Lab Test Procedure Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria. The following tests were performed: CSA C22.2 UL 1054, 7th No.55-M1986 Edition, dated (Reaffirmed Mar.18,2013 2003) Test Description Clause Clause Overload Test 16 6.2 **Endurance Test** 17 6.3 Continuity Test 18 Temperature Test 19 6.4 Dielectric Voltage-Withstand 20 6.5 Limited Short-Circuit Test 21 Effect on Heat on Actuating Members 23 6.12

Issued: 7-Dec-2011

Resistance to heat and fire

8.0 Test Summary 2014-01-02 ~2014-01-16 Project No. 131201981SHA **Evaluation Period** Sample ID. 0131231-005 Condition Prototype Sample Rec. Date 31-Dec-2013 **Test Location** Intertek Testing Services Shanghai Limited **Test Procedure** Testing Lab Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria. The following tests were performed: CSA C22.2 No.1335.1-93, reaffirmed 2008; CSA C22.2 UL 982, Sixth No.1335.2.14-Edition, Dated 93, reaffirmed June 9, 2010 2008 **Test Description** Clause Clause Stability 25 Operational Tests 33 Input Test 35 10 Flooding of Live Parts Tests 40 Electronic Control Circuits Test 49 19 Switch Overload Test 52 Enclosures of Polymeric Material for Portable Appliances 58 Protection against access to live parts 8 Moisture resistance 15 Stability and mechanical hazards 20 Mechanical strength 21 Internal wiring 23 Components 24 Supply connection and external flexible cords 25

30

Issued: 7-Dec-2011

8.0 Test Summary Project No. 150200687SHA **Evaluation Period** 2015-02-12--2015-03-18 0150210-12-Sample Rec. Date 10-Feb-2015 Condition Prototype Sample ID 001~003 **Test Location** Intertek Testing Services Shanghai Limited **Test Procedure** Testing Lab Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria. The following tests were performed: CSA C22.2 No.1335.1-93, reaffirmed 2013; CSA C22.2 UL 982, Sixth No.1335.2.14-Edition, Dated 93, reaffirmed June 9, 2010 2013 **Test Description** Clause Clause Abnormal Operation Test 47 19 Enclosures of Polymeric Material for Portable Appliances 58 Thermoplastic Coil Forms and Thermoplastic Insulating Material 60

Evaluation Period 20-July-2018 to 2-August-2018	Project No. 180702080SHA
Due to the previous testing performed under Intertek Report SH11110272-00	1+R1+R2+R3+R4+R5+R6, only UL
standard updated from from "UL 982, Sixth Edition, Dated June 9,2010" to '	'UL 982:2015 Ed.7+R:24Jun2015 "
,no additional testing was necessary.	

8.1 Signatures					
A representative sample of the product covered by this report has been evaluated and found to comply with the applicable requirements of the standards indicated in Section 1.0.					
Completed by:	Richie Liu	Reviewed by:	Jenny Liu		
Title:	Project Engeer	Title:	Technical Supervisor		
Signature:	Lichselin	Signature:	Jenyli		

Issued: 7-Dec-2011

Issued: 7-Dec-2011 Page 61 of 67 Revised: 16-Aug-2018

9.0 Correlation Page For Multiple Listings

The following products, which are identical to those identified in this report except for model number and Listee name, are authorized to bear the ETL label under provisions of the Intertek Multiple Listing Program.

BASIC LISTEE	Xiamen Youo Intelligent Technology Co., Ltd.
Address	No. 293, Tongan Industrial Zone, Xiamen, Fujian,361100
Country	China
Product	Blender

MULTIPLE LISTEE 1	BEST BUY IMPORTS		
Address	2850 E. 51ST STREET, VERNON, CA 90058		
Country	USA		
Brand Name	COOKINEX		
ASSOCIATED	Xiamen Youo Intelligent Technology Co., Ltd.		
Address	No. 293, Tongan Industrial Zone, Xiamen, Fujian,361100		
Country	China		
MULTIPLE LISTEE 1 MODELS		BASIC LISTEE MODELS	
ED-160P			
ED-160R			
ED-160W		Y-952-5	
ED-160B			
GBE-395-10			

MULTIPLE LISTEE 2	Brentwood Appliances, Inc.				
Address	3088E.46th St.Vernon, CA 90058				
Country	USA				
Brand Name	Brentwood				
ACCOUNTED					
ASSOCIATED	Xiamen Youo Intelligent Technology Co., Ltd.				
MANUFACTURER	No. 293, Tongan Industrial Zone, Xiamen, Fujian,361100				
Address		3, Alamen, Fujian,30 i 100			
Country	China	China			
	LISTEE 2 MODELS	BASIC LISTEE MODELS			
	JB-220W				
	JB-220B				
	JB-220R				
	JB-220PR	Y-952-5			
JB-220G JB-920W		1-902-0			
JB-920B					
	JB-920R				
MULTIPLE LISTEE 3	None				
Address	None				
Country					
Brand Name					
ASSOCIATED					
MANUFACTURER					
Address					
Country					
MULTIPLE LISTEE 3 MODELS BASIC LISTEF MODELS					
MULTIPLE	LISTEE 3 MODELS	BASIC LISTEE MODELS			

10.0 General Information

The Applicant and Manufacturer have agreed to produce, test and label ETL Listed products in accordance with the requirements of this Report. The Manufacturer has also agreed to notify Intertek and to request authorization prior to using alternate parts, components or materials.

COMPONENTS

Components used shall be those itemized in this Intertek report covering the product, including any amendments

LISTING MARK

The ETL Listing mark applied to the products shall either be separable in form, such as labels purchased from Intertek, or on a product nameplate or other media only as specifically authorized by Intertek. Use of the mark is subject to the control of Intertek.

The mark must include the following four items:

- 1) applicable country identifiers "US" and/or "C" or "US", "C" and "EU"
- 2) the word "Listed" or "Classified" or "Recognized Component" (whichever is appropriate)
- 3) a control number issued by Intertek
- 4) a product descriptor that identifies the standards used for certification. Example:

For US standards, the words, "Conforms to" shall appear with the standard number along with the word, "Standard" or "Std." Example: "Conforms to ANSI/UL Std. XX."

For Canadian standards, the words "Certified to CAN/CSA Standard CXX No. XX." shall be used, or abbreviated, "Cert. to CAN/CSA Std. CXX No. XX."

Can be used together when both standards are used.

Note: A facsimile must be submitted to Intertek, Attn: Follow-up Services for approval prior to use. The facsimile need not have a control number. A control number will be issued after signed Certification Agreements have been received by the Follow-up Services office, approval of the facsimile of your proposed Listing Mark, satisfactory completion of the Listing Report, and scheduling of a factory assessment in your facility.

MANUFACTURING AND PRODUCTION TESTS

Manufacturing and Production Tests shall be performed as required in this Report.

FOLLOW-UP SERVICE

Periodic unannounced audits of the manufacturing facility (and any locations authorized to apply the mark) shall be scheduled by Intertek. An audit report shall be issued after each visit. Special attention will be given to the following:

- 1. Conformance of the manufactured product to the descriptions in this Report.
- 2. Conformance of the use of the ETL mark with the requirements of this Report and the Certification Agreement.
- 3. Manufacturing changes.
- 4. Performance of specified Manufacturing and Production Tests.

In the event that the Intertek representative identifies non-conformance(s) to any provision of this Report, the Applicant shall take one or more of the following actions:

- 1. Correct the non-conformance.
- 2. Remove the ETL Mark from non-conforming product.
- 3. Contact the issuing product safety evaluation center for instructions.

10.1 Evaluation of Unlisted Components

Because Unlisted Components are uncontrolled, and they do not fall under a third party follow up program, Intertek may require these components to be tested and/or evaluated at least once annually, more often for certain components, as part of the independent certification process. The Unlisted Components in Section 5.0 require testing and/or evaluation as indicated.

Note to Intertek Follow Up Inspector: The Component Evaluation Center, CEC, will notify you in writing when these components must be selected and sent to the CEC for re-evaluation

> Ship the samples to: Intertek Testing Services Shanghai Limited **ETL Component Evaluation Center** Building No. 86, 1198 Qinzhou Road (North)

Shanghai 200233, China Attn: Ms. Angela Han

Sample Disposition: Due to the destructive nature of the testing, all samples will be discarded at the conclusion of testing unless, the manufacturer specifically requests the return of the samples. The request for return must accompany the initial component shipment.

11.0 Manufacturing and Production Tests

The manufacturer agrees to conduct the following Manufacturing and Production Tests as specified:

Required Tests

Dielectric Voltage Withstand Test Polarization test

11.1 Dielectric Voltage Withstand Test

Method

One hundred percent of production of the products covered by this Report shall be subjected to a routine production line dielectric withstand test.

The test shall be conducted on products, which are fully assembled. Prior to applying the test potential, all switches, contractors, relays, etc., should be closed so that all primary circuits are energized by the test potential. If all primary circuits cannot be tested at one time, then separate applications of the test potential shall be made.

The test voltage specified below shall be applied between primary circuits and accessible dead-metal parts. The

Test Equipment

The test equipment shall incorporate a transformer with an essentially sinusoidal output, a means to indicate the applied test potential, and an audible and/or visual indicator of dielectric breakdown.

The test equipment shall incorporate a voltmeter in the output circuit to indicate directly the applied test potential if the rated output of the test equipment is less than 500VA.

If the rated output of the test equipment is 500VA or more, the applied test potential may be indicated by either:

- 1 a voltmeter in the primary circuit;
- 2 a selector switch marked to indicate the test potential; or
- 3 a marking in a readily visible location to indicate the test potential for test equipment having a single test potential output.

In cases 2 and 3, the test equipment shall include a lamp or other visual means to indicate that the test potential is present at the test equipment output. All test equipment shall be maintained in current calibration.

Products Requiring Dielectric Voltage Withstand Test:		
<u>Product</u>	<u>Test Voltage</u>	Test Time
All products covered by this Report.	1000V	60 seconds
	or	
	1200V	1 seconds

11.2 Polarization test

Method

Each appliance provided with a polarized attachment plug (2-wire plug with one blade wider than the other) shall be tested for electrical-continuity between the grounded supply-circuit conductor of the attachment plug (wide blade of a 2-wire plug) and the part of the appliance that is intended to be connected to the grounded supply-circuit conductor.

Products Requiring Polarization test:

All products covered by this Report.

12.0 Revision Summary The following changes are in compliance with the declaration of Section 8.1: Date/ Project Handler/ Section Description of Change Item Proj # Site ID Reviewer 6-Nov-2012 Sword Zheng Change the capacitor rated from 1500pF to 153K(15000pF) 21 4 because of typing error. /Jenny Liu SH12110237 SHA 11-Mar-2013 Add new photos about alternative plastic jar used. 3 38-40 Add new photos about alternative glass jar used. Sword Zheng 9 2 Add description about alternative glass jar 130300249S /Jenny Liu 4 HA 9_3 Add description about alternative plastic jar 8 Add test description about alternative plastic and glass jar. Change name of applicant and manufacturer from "Xiamen Youo Electric Appliances Co., Ltd." to "Xiamen Youo Electric Appliances Ltd."and address from "293 TonganYuan ΑII Tongan Central Industrial Zone Xiamen China 361100 " to " No. 293, Tongan Industrial Zone, Xiamen, Fujian, Chian 361100" 29-Jul-2013 2 Add one new model Y-952-5 and model similarity description. 3 41-50 Add new photos for new model Y-952-5. Add alternative matrial "PA66 ST801" manufactured by "E I Sword Zheng/ 11 DUPONT DE NEMOURS & CO INC " Jenny Liu 4 16 Revise switch descrition for model Y-952-1 22 Add switch for model Y-952-5. 5 Add switch specification for model Y-952-5. Add label marking for model Y-952-5 and revise remark 130500544S 17 about ETL mark dimension. HA 7 22-23 Add manual about speed chart for model Y-952-5. 8 Add description about performed test items.

Issued: 7-Dec-2011

12.0 Revision Summary The following changes are in compliance with the declaration of Section 8.1: Date/ Project Handler/ Section Description of Change Item Proj # Site ID Reviewer Add one new model Y-952-6 and model similarity description. 3 51-55 Add new photos for new model Y-952-6. 17-Jan-2014 2.12.1 Marked component name with" for model Y-952-1, Y-952-5 " 7,18,2 due to new model Y-952-6 added. 1 Add new item "base enclosure" for new model Y-952-6 2 1 4 Add technical description about new model Y-952-6. 5 Add technical description about new model Y-952-6. 4 Sword Zheng / Jenny Liu Add new item "base cover" about new model Y-952-6 12 1 23 Add new item "switch" for new model Y-952-6. 131201981S HA 24 Add new item" internal wire" for new model Y-952-6. 25 Add new item"wire connector" for new model Y-952-6. 17 Add label marking for model Y-952-6 7 24 Add manual about speed chart for model Y-952-6 8 Add description about performed test items. 1. Update standard from "CSA C22.2 No.1335.1-93, reaffirmed 2008" to "CSA C22.2 No.1335.1-93, reaffirmed 2013" 1 / 2. Update standard from "CSA C22.2 No.1335.2.14-93, reaffirmed 2008" to "CSA C22.2 No.1335.2.14-93, reaffirmed Remove item "16_1" due to alternative switch P-128D 18 manufactured by Jentex Industrial Co., Ltd. deleted 3 Remove photoes due to alternative switch P-128D 29-31 manufactured by Jentex Industrial Co., Ltd. deleted 18-Mar-2015 Remove item "16_1" due to alternative switch P-128D 4 16_1 Sword Zheng / manufactured by Jentex Industrial Co., Ltd. deleted Jenny Liu 1. Change the thermal protector in motor from G4AOO117C to G4A00134C. 2. Change the thermal protector in motor from BF 117 to BF 5 / 3.Add a new thermal protector SF129E manufactured by NEC SCHOTT COMPONENTS CORP in motor . Delete the switch specification P-128D manufactured by Jentex Industrial Co., Ltd. 8 / Add description about performed test items . 150200687S HA 12 Add description about revision history. / 26-Mar-2015 7 1 Add one multiple listee label for representative. Sword Zheng / Jenny Liu Add one multiple listee "BEST BUY IMPORTS" with model 150301577SH 9 / ED-160P, ED-160R, ED-160W, ED-160B, GBE-395-10.

Issued: 7-Dec-2011

12.0 Revision Summary The following changes are in compliance with the declaration of Section 8.1: Date/ Project Handler/ Section Description of Change Item Proj # Site ID Reviewer Updated UL standard from "UL 982, Sixth Edition, Dated June 9,2010 " to "UL 982:2015 Ed.7+R:24Jun2015 " 16-Aug-2018 1.0 Match the CSA standards to GSSQ. Update the Applicant and manufacturer name from "Xiamen Youo Electric Appliances Ltd." to "Xiamen Youo Intelligent Technology Co., Ltd." Lichielin Revise manufacturer name from "Xiamen Youo Electric 15, Appliances Ltd." to 4.0 "Xiamen Youo Intelligent Technology Co., Ltd." due to 16,22 manufacturer name changed a little. Richie Liu/ Revise manufacturer name from "Xiamen Youo Electric Jenny Liu Appliances Ltd." to 7 "Xiamen Youo Intelligent Technology Co., Ltd."due to manufacturer name changed a little. 7.0 180702080SH Revise manufacturer name from "Xiamen Youo Electric Appliances Ltd." to 16 "Xiamen Youo Intelligent Technology Co., Ltd."due to manufacturer name changed a little. 8.0 Add descriptions about performed test item. Add new multiple listee 2 "Brentwood Appliances, Inc." with ML2 models JB-220W , JB-220B , JB-220R , JB-220PR , JB-9.0 920W ,JB-920B,JB-920R

Issued: 7-Dec-2011