

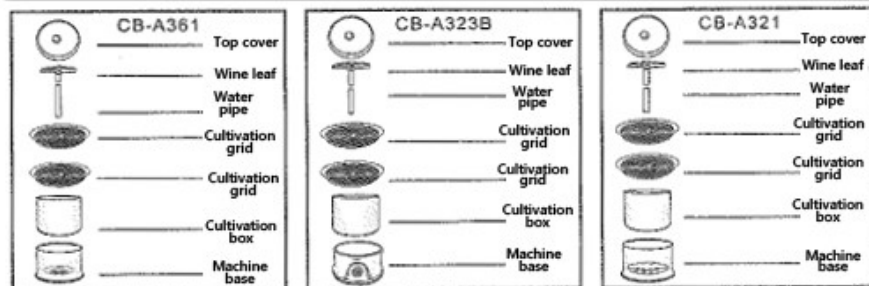
Product introduction

Thank you for choosing "Kang Li" bean sprout machine!

This product is independently researched and developed by our company. It integrates the essence of physics and biology. It has complete functions, accurate temperature control, high production trays, corrosion resistance, simple and convenient operation. The entire process is controlled by a computer without human attention. The seasons, climate, and geographical location can be cultivated throughout the year. Adopting 360° rotating wine method and low-power water pump, low power consumption, no noise, no vibration, so that the seeds are evenly watered, and cultivate green, fresh and healthy bean sprouts.

※ When the bean sprouts of this product are sprouts, it is a regular drink according to the program, not a non-stop drink; it is also not a constant heating, but only heated below the set temperature. ※

Part name



Technical parameter

Product number	Rated voltage	Rated frequency	Rated power
CB-A361	220V~	50Hz	20W
CB-A323B	220V~	50Hz	20W
CB-A370	220V~	50Hz	20W
CB-A321	220V~	50Hz	20W

Seed cultivation type & dosage reference

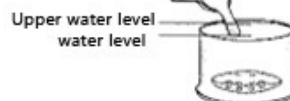
Applicable model	Type	One-time cultivation dosage	Training room (days)
CB-A323B	Mung beans, soybeans, black beans, peas	100g-350g	2-4 days
CB-A321	Wheat, spinach	100g-290g	
CB-A361	Mung beans, soybeans, black beans, peas	100g-350g	
	Wheat, spinach	100g-290g	
CB-A370	Mung beans, soybeans, black beans, peas	60g-130g	2-4 days
	Wheat, spinach	60g-100g	

Features

1. You can eat the pollution-free bean sprouts cultivated by yourself, which is healthy and safe.
2. It can be used for children to observe the process of plant growth.
3. Adopting a 360-degree rotating wine method with a patented utility model, so that the seeds are evenly exposed to water, and cultivate green, fresh and healthy bean sprouts.
4. Four kinds of bean sprouts can be cultivated at the same time by using 1/4 cultivation grid.
5. It can be used for indoor humidification in dry weather in winter.
6. The use of low-power high-quality water pumps consumes less power, is no noise, and has no vibration.
7. 100g of high-quality soybeans can produce 1-3kg of bean sprouts.
8. The bean sprouts cultivated by this product are fresh and green, beautiful and attractive, crisp and juicy, and have a refreshing taste. It is not only safe to eat, rich in nutrition, but also has a certain therapeutic and health care effect.
9. Intelligent constant temperature system, automatic constant temperature when the temperature is too low, so that the temperature reaches the most suitable growth temperature for seeds.
10. Soy beans and mung beans can sprout and eat in 2-4 days.

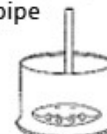
Instructions

1. Add water



Add clean water to the machine base, add water to the upper and lower water levels, and not exceed the upper water level to avoid water ingress and affect the normal operation of the machine.

2. Install the water pipe



Screw the water pipe into the water outlet of the water pump of the machine base, and connect the water pump to the water pipe.

3. Place cultivation box



Put the cultivation box through the water pipe and place it on the base, ready for cultivation.

4. Select beans, place beans from seeds



Pick out the defective seeds from the seeds, such as discoloration, incompleteness, cracking, etc., and then wash them with clean water, evenly and tightly spread a layer in the cultivation grid, so that the seeds are evenly humidified by water.

5. Place cultivation box/machine base



Place the cultivation box with the seeds flat in the cultivation box, with two layers and three layers overlapping on it, so that the seeds will grow thicker when they germinate.

6. Place the wine leaf



Put the wine blades on the top of the water pipe to make the seeds evenly humidified by water.

7. Cover the upper cover



Put the hood on the outside of the cultivating barrel to isolate the seeds from the light. At the same time, keep the seed growth temperature to prevent the seeds from turning green when exposed to light.

8. Select function



After the CB-A361 product is powered on, the work indicator flashes, the digital display is [- - -] does not flash, select the corresponding season button to make the indicator light keep on, and the digital tube starts timing work, indicating that the function key is working normally until the bean sprouts are cultivated. **Reminder:** When you select the wrong season button, press the cancel button to make the indicator light flash, and then select the corresponding button again. After the CB-A323B / CB-A321 product is powered on, the work indicator flashes. Select the corresponding season button to keep the indicator light on, indicating that the function button is working normally until the bean sprouts are cultivated. **Warm reminder:** When the wrong season button is selected, long press the button to make the indicator light flash, and then select the corresponding button again. After the CB-A370 product is powered on, the indicator light flashes. Press the germination button to make the indicator light stay on. The bean sprouts machine starts to work normally.

Suggestion: The best growth time of bean sprouts in summer is 60 hours, soy bean sprouts 72 hours, black bean sprouts 84 hours, and the growth time of winter bean sprouts needs to be delayed by 10-12 hours. Note that this suggestion is for reference only, and the actual growth process is subject to your preference.

Reminder: It is recommended to change the water in the water tank once a day to make the bean sprouts grow healthier. Because of the memory function, you don't need to operate the button when changing the water, just unplug the power plug directly. After changing the water, plug in the power plug and the machine will continue the working state before changing the water.

Cleaning requirements

1. Machine base cleaning



When cleaning the base, do not soak it in water. You can put a small amount of water and wipe the base with a cleaning cloth, then dry it with a dry cloth and place it in a ventilated place. If it will not be used for a long time, please place it in a ventilated and dry place. So as not to affect the normal use next time.

Note: Do not use steel wire balls to clean, so as not to block the water pump with steel wire balls.

2. Parts cleaning



Other accessories can be soaked and rinsed at will.



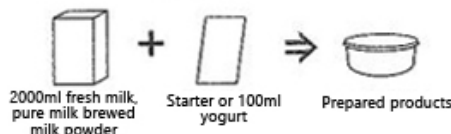
Yogurt making

1. The function is selected as yogurt

After powering on, press the function key, select the yogurt function and press the start key (the yogurt function indicator is on and the display time is 10 hours), the fermentation time is determined by personal taste, just press the (+/-) key.



2. Deployment



Method: Add the raw materials into the container according to the following ratio, and stir thoroughly.
 Proportion 1: Commercially available refrigerated fresh milk 2000ml + starter or 100ml refrigerated pure yogurt.
 Proportion 2: Aseptic packaged pure milk 2000ml + starter or 100ml refrigerated pure yogurt.
 Proportion 3: milk powder brewed milk 2000ml + starter or 100ml refrigerated pure yogurt.
 Proportion 4: After cooking, the soy milk 2000ml + starter or 100ml refrigerated pure yogurt is exchanged for 2L.

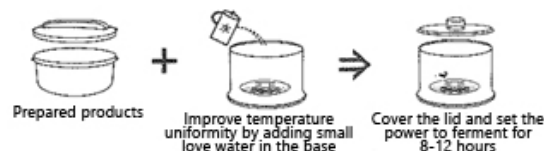
Note:

1. Please check whether the above ingredients are expired and deteriorated before adding them.
2. The addition amount of lactic acid bacteria starter is in accordance with the instructions for use of starter.
3. When preparing milk powder, please brew according to the ratio indicated on the commercial milk powder, or according to the ratio of 500ml milk powder + 1500ml water.
4. After the soy milk is cooked or the milk made with milk powder must wait until the temperature is cooled to below 40°C before adding lactic acid bacteria starter or pure yogurt.

Suggestion:

Give priority to using active lactic acid bacteria starter as the fermentation source. When the starter is inconvenient to buy, you can also use commercially available plain yogurt or the last homemade plain yogurt as the fermentation source.

3. Fermentation



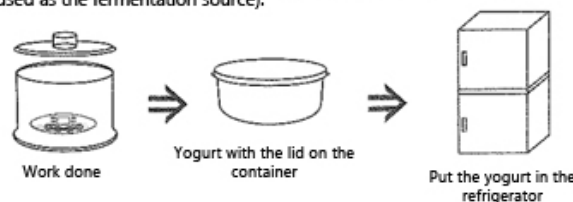
Method:

Cover the container with the well-prepared raw materials, put it into the fermentation tank of the bean sprout machine, close the lid, turn on the power, and start the fermentation. The fermentation time is generally set at 8-12 hours (when yogurt is used as the fermentation source, the fermentation time is generally set at 4-8 hours). The fermented yogurt condenses into a "tofu flower" shape. The longer the fermentation time, the heavier the acidity.

Note:

The fermentation time will be affected by the ambient temperature and the initial temperature of the raw materials, so the ambient temperature is low or the time required to make with refrigerated milk should be appropriately extended. But the longest is no more than 14 hours (the longest is no more than 10 hours when pure yogurt is used as the fermentation source).

4. Keep fresh



Method:

The freshly fermented yogurt can be eaten immediately, but the yogurt of this pair has not yet reached the best taste. For those who do not accept refrigerated food, it can be seasoned and eaten. If you don't want to eat it right away, you can put the fermented yogurt together with the container directly in the refrigerator for refrigeration. After 24 hours, the passivated yogurt has pure fragrance and excellent taste.

Note:

yogurt can not be refrigerated for more than 10 days, and it is best to eat within 3 days, because the lactic acid bacteria in yogurt have the highest activity during this time.

5. Seasoning



Method: Before eating yogurt, you can add fruit juice, fructose, honey, etc. according to your own taste requirements before eating.

Tips:

- a. If a lot of gas and foul smell are produced after fermentation, it means that the water source or milk powder is contaminated and should be discarded. If there is a sour taste and a white-yellow glossy "tofu flower" shape, it means that the fermentation is good.
- b. If the fermentation time is too long, a large amount of raw liquid (light yellow liquid) will have a better taste. This is a normal phenomenon. You can drink the derivative liquid separately (the derivative liquid is rich in nutrients such as lactic acid and vitamin B) or stir for consumption.
- c. Developing children are suitable to choose whole milk powder or fresh milk. Those who are obese or obese should choose low-fat or skimmed milk powder or fresh milk (milk with fructose can accelerate fermentation and avoid using flavored milk).
- d. If you have diarrhea or stomach upset during the initial consumption, it is recommended to increase the amount from 100ml to 200-300ml each time.

Rice wine making

Warm reminder: The key to making rice wine is to be clean, everything must not be stained with raw water and oil, otherwise it will cause a lot of wood hair. You must first wash and dry the steamed rice container, the shovel for shoveling the rice, and the container lid, and also wash and dry your hands and hands.

1. Rice preparation

Method 1: Rinse the glutinous rice with cold water two to three times, soak it in cold water for about 24 hours (it takes about 8 hours to change the water during the soaking process), then remove it and rinse with water for 2-3 times, then put it on the steamer and steam it (about half an hour), break it up after being out of the basket, and cool it to the point where it is unhandled (about 35°C). If the rice appears to be too dry or there is a pinch, you can steam it with a small amount of water on the rice.

Warm reminder: You can use a steamer or other ventilated blood at the bottom for steaming rice, and then spread gauze on the steamer, and put glutinous rice on top of the gauze.

Method 2: Rinse the rice with cold water two to three times, and then cook the rice (note that the rice should not be cooked too thin, and it is best to separate the grains after it is cooked), and then beat the cooked rice to the enemy well. Just cool it down to not hot (about 35°C).

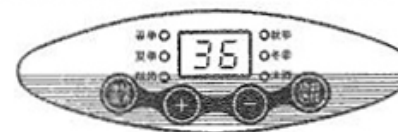
Method 3: Break up the leftover rice (slightly harder rice is better) and cool it down until it is not hot (about 35°C).

2. Liquor mixing

Put the cold rice into the sterilized container; then add about 200mL of cold boiled water and stir evenly; then use a small amount of cold boiled water to flush the koji (the water does not need to be too much, it is enough to disperse the koji); Then pour into the rice and stir evenly; then dig a round hole in the center of the rice. (To make 500g sowing rice or rice, about 200mL (about 200g) of cold water is needed, but if the rice is too hard after cooling, you can put more cold water, if the rice is too soft after being put in Beijing, you can put less Cold boiled water; the quantity of koji can be adjusted according to the instructions on the package of the koji you purchased).

3. Confirm that the machine function is selected as rice wine

Press the "function" button, select the rice wine function and press the confirm button (display time 36 hours), the fermentation time is determined by personal taste, just press the (+/-) key.



4. Fermentation



Method: Cover the container with the well-prepared raw materials, put it into the fermentation tank of the bean sprout machine, close the lid, turn on the power, and set the fermentation time. The fermentation time is generally set at 30-36 hours.

Note: The fermentation time determines the degree of fermentation of sweet wine. The longer the fermentation time, the higher the wine concentration. However, if the time is too long, the rice will over-ferment and affect the taste and smell of sweet wine.

Reminder: When the indoor temperature exceeds 35 degrees in summer, it is difficult to survive the sweet wine root enzymes, which will seriously affect the quality of sweet wine. It is recommended not to make sweet wine.

5. Refrigeration

After the sweet wine is made, it is recommended to consume it in time. If it cannot be eaten that day, it must be stored in the refrigerator or freezer.

Important note

- Seeds produced in the same year must be used for cultivating sprouts. Aged seeds are not easy to germinate and are prone to mold. The seeds on the market are generally aged seeds or genetically modified seeds or have been treated with sulphur ore fumigation and insecticide, and the germination rate is extremely low. Please use the seeds purchased by a regular seed company to germinate, or buy them at our company's outlets. After purchase, pick out the broken and broken seeds. If you do not pick them out, the cultivation yield will be lower.
- The whole process of making bean sprouts or vegetable sprouts must not have oily process, otherwise the bean sprouts or vegetable teeth will be rotten.
- Please use clean and low-impurity water for the whole process of making bean sprouts or vegetable sprouts, such as tap water, drinking water, etc., to make the bean sprouts or vegetable sprouts healthier, more sanitary, and safer to eat.
- When cultivating sprouts, it must be carried out indoors, and it is not allowed to be used outdoors. The machine cover must be covered when planting. It is not allowed to be exposed to sunlight or other strong light sources. Choose a darker place for cultivation, otherwise the sprouts will turn green. It is recommended to change the water in the machine base once a day.
- All kinds of beans Due to its different characteristics, when cultivating sandalwood, it is determined according to the length of the embryo that you like (usually 5-6 cm). It is recommended that the cultivation time should not exceed six days, as the long time will affect the taste of the sprouts.
- The most suitable growth temperature for bean sprouts is between 15°C-30 °C. If the temperature exceeds the range, it will seriously affect the sprout rate or rot. When the cultivation environment is lower than 15°C or higher than 30 °C, please place the product at 15 °C-30 °C Cultivate in room temperature environment.
- When inserting the water pipe, the water pipe must be gently screwed into the water outlet hole of the machine base.
- Before use, check whether the rated voltage on the parameter nameplate is consistent with the voltage you are using.
- Do not use this product near flammable materials.
- It is forbidden to pull or insert the power plug with wet hands, otherwise it may cause electric shock.
- The main body of the product is strictly forbidden to flood into the water, so as not to damage the electrical performance.
- Non-electrical professionals should not modify, disassemble or repair this product by themselves.
- Don't use it in unstable, humid or close to other heat sources, otherwise it will be damaged or malfunction.
- If the power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer or its maintenance department or similar personnel.

Recommendations: The best growth time for bean sprouts in summer is 60 hours, soy bean sprouts 72 hours, and black bean sprouts 84 hours winter growth time needs to be delayed by 10-12 hours. Note that this suggestion is only for reference in the actual growth process.

Reminder: It is recommended to change the water in the water tank once a day to make the bean sprouts grow healthier. Because of the memory function, you don't need to operate the button when changing the water, just unplug the power plug. After changing the water, plug in the power plug, and the machine will continue the working state before the water change.

Repair and maintenance

- The machine should avoid falling and bumping to prevent deformation and cracking.
- After use, it should be cleaned and wiped dry with a cloth in time, and stored in a ventilated and dry place to prevent the product from odor.
- If you use this product for a long time, it may produce dirt. Add some vinegar to the water to remove dirt and sterilize it, or expose it to the sun for a short period of time to remove the bacteria produced during the cultivation of bean sprouts.
- Starting from the date of sale, the whole machine will be guaranteed for one year with the warranty card or proof of purchase.
- In the event of the following conditions, no warranty is provided.
 - (1) Operation not in accordance with the instructions or misuse.
 - (2) rupture and damage caused by man-made.
 - (3) Unauthorized disassembly or modification of parts.
 - (4) Connect improper power supply.

Fault analysis and troubleshooting

Fault	Reason	Exclude
No drink	No water	Symptomatic treatment
	No power supply, power outage	
	Water pump or circuit board failure	
Small amount of water spray	There is debris in the water pump	Symptomatic treatment
	Clogged blades	
	Water pump failure	
The blade does not rotate when it turns	Clogged blades	Clean the blade outlet
	Water pump inlet is blocked	Clean the water pump
	The water has not been changed for a long time	Change water
Bean sprouts change color	Indoor temperature is too high or strong light source and sunlight	Keep the room temperature at 15°C~30°C and darker place
The seed rots and smells	Indoor temperature is too high or seeds are of poor quality and aged seeds	Choose healthy and plump seeds harvested within 1 year, and keep the room temperature between 15°C and 30°C.
Good sprout on one side Bad sprout on one side	The wine leaf is not uniform, and the growth rate of various types of seeds is inconsistent	Cultivate the same kind of seeds

Warm reminder: It feels peculiar when the cover is opened during cultivation, because it is normal for the seeds to produce a certain peculiar smell during cultivation, please rest assured to eat. The solution is to change the water several times during the cultivation process, or rinse the bean sprouts successfully with clean water.

