

### 3. Safety precautions



In order to ensure the safety of use and avoid injury or property damage to you or others, please strictly observe the following safety precautions.



Notice

This product should never be operated by children, persons with reduced mobility, mentally handicapped or incapable of using it; elderly and disabled persons should use it under supervision and guidance.

- Please use and keep it out of the reach of children; and inform children that this product cannot be used for play.



Place in order to avoid accidental ignition, the product is strictly prohibited to be placed in the damp or near the fire, heat source (such as stove) fire or product damage.

- It is forbidden to use it on a sloping, unstable or poor heat-resistant surface, so as not to cause the product to fall from a height, damage the ring or cause a fire.



Notice

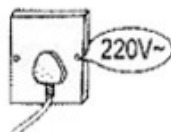
Before use, please check whether the power cord, blade, spoiler claw and other parts are damaged.

- Do not use accessories and accessories other than this product to avoid fire and personal injury.



Notice

When using this product, you must use a socket with a grounding device, and please confirm whether the voltage is consistent with the specifications of the machine (220V-50HZ).



- Do not use inferior power strips to switch, so as not to cause fire or electric shock.



Notice



- When pulling out the plug, please hold the plug and pull it out, do not pull the power cord: do not pull out and insert the power plug with wet hands, so as to avoid electric shock.
- The power cord plug must be kept clean and dry: Do not bend the power cord excessively, bundle it or place it near high temperature, squeeze or hang it on a sharp object with heavy objects, otherwise it may damage the power cord and cause fire and electric shock.
- If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or maintenance department.



Do not touch

During the pulping process and when pulping is completed, due to the high temperature of the all-steel lower cover and the barrel body, please do not touch it with your hands directly to prevent burns.



Prohibit

It is forbidden to directly hold the handle of the machine head to lift the whole machine or lift the machine head while the motor is working.

- Do not move the machine during work, so as not to spill the food in the barrel, causing scalding, electric shock and other injuries.
- No-load operation and overload use are strictly prohibited for this product.
- Do not reheat or make pulp after making the house, otherwise it will burn to the bottom.
- Do not use the soy milk bucket as a container (freezing, cooking or sterilizing)
- It is strictly forbidden to use chemicals or volatile substances to clean this product, otherwise it may cause discoloration, discoloration or fire.



Machine out plug

When using this product, please do not leave it, please turn off the power and unplug the power plug!

- Before cleaning or when the product is not in use, please make sure that the power is turned off.



Disassembly is prohibited

Non-professionals should not disassemble at will, otherwise there is a danger of electric shock injury. If there is any fault, please go to the designated maintenance point for repair.

- If the machine emits abnormal sound, smell or smoke during use, please stop using it immediately and contact the customer service department in time.



No watering

The upper cover of the machine head is not allowed to be sprayed with water; it is strictly forbidden to directly immerse the whole machine in water or other liquids to avoid electric shock or damage to the machine.

- The power socket and the coupler should not enter the water.
- Do not put this product in the refrigerator or freezer. Rapid cooling will cause "condensation water" in the machine head, which may cause the failure of the computer board in the machine head.



Notice

The blade device of this product is sharp, please pay attention to prevent the blade from hurting your hands during operation and cleaning.

- Soymilk must be cooked before drinking.
- This product is only for indoor use in ordinary households, not for outdoor use or commercial and industrial use.

## 4. Warm reminders



Fresh soy milk is easy to store for a long time; it goes bad. It is best to drink it fresh. It is recommended to drink it within 2 hours at room temperature.



Please select the required functions correctly according to the requirements of the manual, and do not select the wrong function; if you select the wrong function, it may cause overflow and poor effect.



Infants and young children, people with renal failure and weak gastrointestinal function should choose low-concentration soy milk or reduce the amount of drinking.



In order to make your machine clean and hygienic, please clean it in time after each use, so as not to be difficult to clean after a long time.



The added ingredients and drinking water should not exceed the water level on the inner wall of the soymilk bucket: the paste bottom is a normal phenomenon, and a steel scale line is used.



After the work is completed, there is a slight silk ball at the bottom of the barrel and it can be used normally after cleaning.



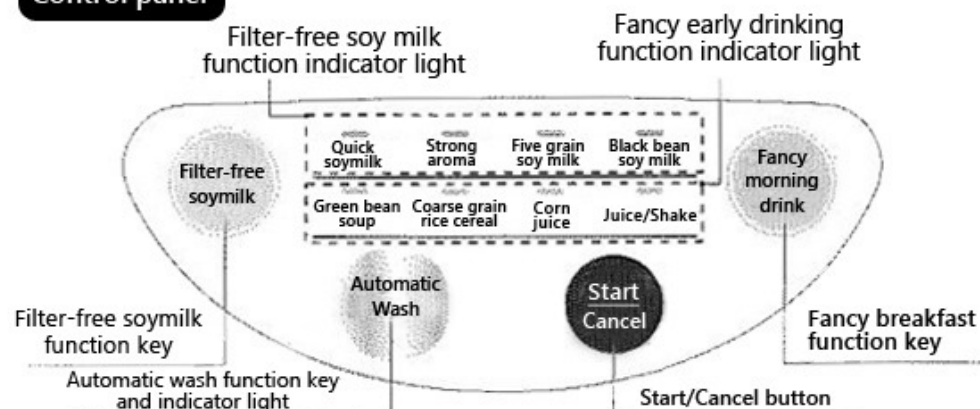
It is normal for the stainless steel inner barrel to appear blue after use.



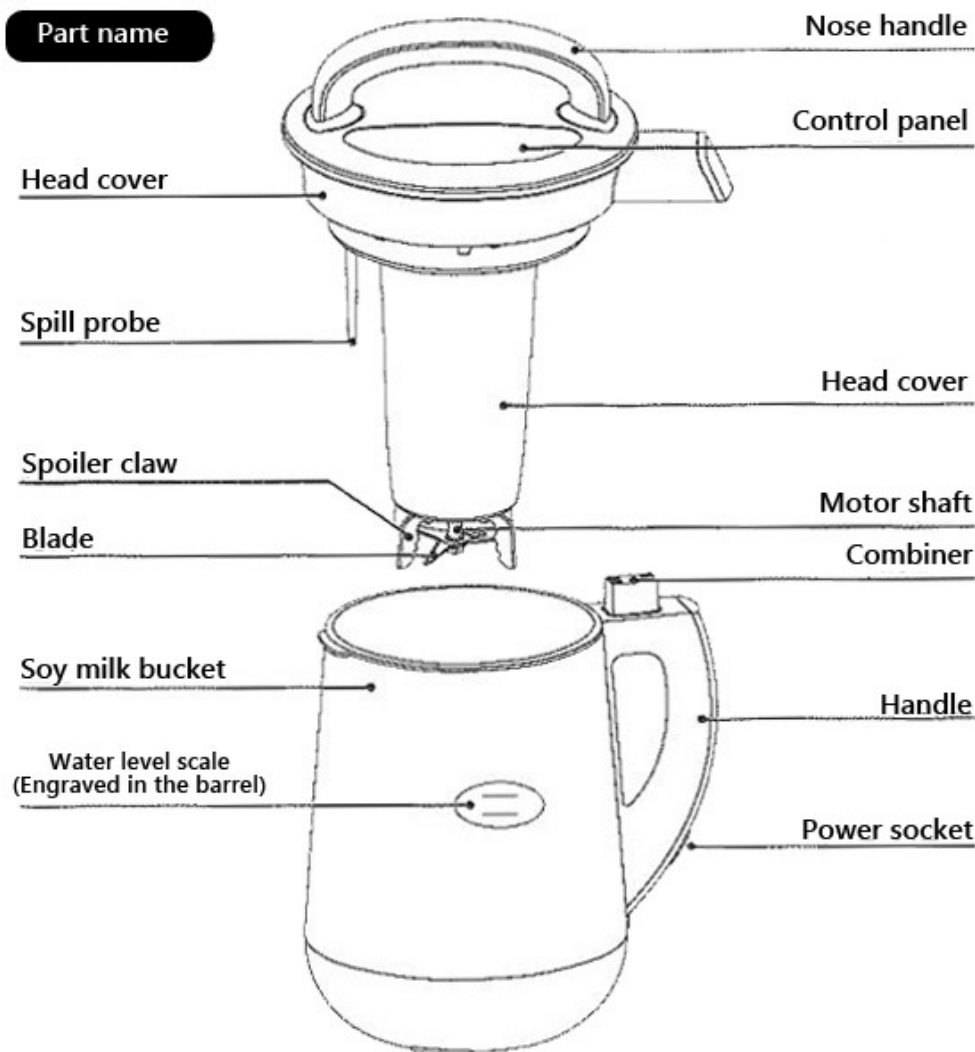
After each use of this product, please use it again at an interval of 8 minutes.

## 5. Product structure

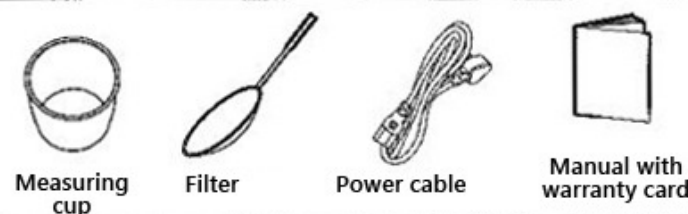
### Control panel



### Part name



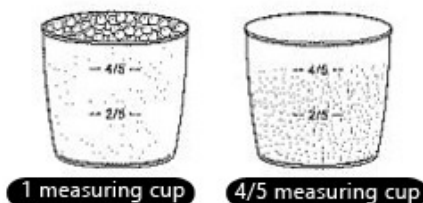
### Accessories



## 6. Instructions

### ● Before use

1. After removing all packaging.
2. Use a soft cloth to clean the parts that are in direct contact with the food, and check whether the spoiler claws are deformed.
- **It is forbidden to collide with the spoiler claw on the machine head to avoid deformation, which will lead to pulping failure or damage to the machine.**
3. Measuring cups are used to measure ingredients. The following picture shows the capacity of the measuring cup:



### ● Operation steps and instructions

#### Preparation and cleaning

- ① According to the amount in the recipe table, please use the provided measuring cup to measure the ingredients and clean them well.
- ② 1 cup of dry soybeans or wet soybeans that have been fully soaked with 1 cup of dry soybeans or see other ingredients in the functional recipe (it is recommended that all hard ingredients are soaked for better pulping).

#### ● The soaking time of hard ingredients such as dry beans is as follows:

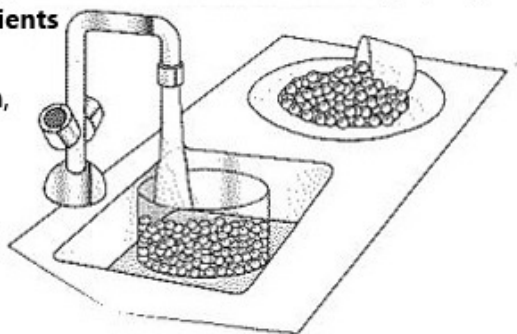
Northern region:

- 8-16 hours in spring and autumn,
- 6-10 hours in summer,
- 10-16 hours in winter;

Southern region:

- 5-6 hours in spring and summer,
- 8-9 hours in autumn and winter.

#### ● Meat ingredients need to be deboned first.



### Add ingredients, water

Please put the washed ingredients into the soy milk bucket, and add drinking water to the water level scale line on the soy milk bucket between 1000ml-1200ml.

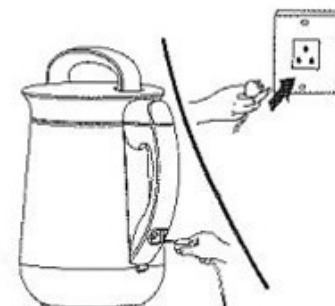
- **The water level is too low or too high will affect the production effect.**
- **Please add the ingredients according to the amount listed in the functional recipe table on page 9, otherwise there may be paste bottom, overflow and so on.**



### Power on

Please place the machine head on the soymilk bucket in the correct position, plug in the power cord, and turn on the power.

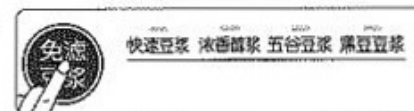
- **Place the handpiece with a little force and press the coupler tightly.**
- **In the initial power-on state, the indicator lights are all lit for 1 second and then displayed in a cycle.**



### Select function

#### ① "Filter-free Soybean Milk" button:

In standby mode, press the "Filter-free Soybean Milk" button to select four functions of "Quick Soybean Milk, Luzhou-flavored Soybean Milk, Five Grain Soybean Milk, and Black Soybean Milk".



#### ② "Fancy Morning Drink" button:

In the standby state, directly press the "Fancy Morning Drink" button.



- ③ After selecting the desired function, press the "Start/Cancel" button, the corresponding function indicator light is always on, and the machine enters the working status of the selected function.



- When making a drink, if you choose the wrong function, it may cause the drink to taste bad, or the bottom of the drink to be smeared or overflowing.
- When the machine enters the working state, if you find that the function selection is wrong, you can long press the "Start/Cancel" button to cancel the current function.

### Production process

The machine automatically stirs and heats according to the set program.

- During the production process of the machine, a small amount of water vapor will emerge from the mouth of the cup, please do not get too close to avoid burns.
- The machine can continue to work within 3 minutes if the machine is accidentally powered off or briefly powered off during use. After 3 minutes, the machine will automatically return to the initial power-on state. It is necessary to replace the ingredients and re-select the function to operate.



Be careful. Hot!

### Manufacture complete

When the function is over, the function indicator light flashes and an alarm sound is emitted, indicating that the beverage has been completed. At this time, disconnect the power supply and prepare to drink.

- After the pulping is completed, the temperature of the metal part of the machine head is high. Be careful to prevent scalding.
- The time required to complete all functions will vary slightly depending on the voltage, environment, temperature, and ingredients.



The following are the working hours of each function in the default state, for reference only.

Function	Quick soy milk	Mellow pulp	Five-grain soy milk	Black bean soy milk	Smoothie
Time	30	35	30	30	3
Function	Green bean soup	Coarse grain rice paste	Corn juice	Automatic wash	
Time	30	31	24	4	

## 7. Function recipes

Soy milk	Quick soy milk	Use 4/5 cup of dry soybeans or 1 level cup of dry soybeans after fully soaked wet soybeans and add drinking water to the water level between 1000ml-1200m
	Strong aroma and mellow pulp	Add 4/5 drinking water to the cup to the water level between 1000m-1200m
	Black bean soy milk	Add 4/5 drinking water to the dry black bean cup to the water level between 1000m-1200m
	Five-grain soy milk	Dried soybeans cup, tibetan rice, black rice each 5 grams (about one cup botom) <b>The total amount of several ingredients can be one cup</b> Add drinking water between 1000ml-1200ml water level
Coarse grain rice paste	Purple rice paste	Add 4/5 drinking water to the purple rice cup to the water level between 1000ml-1200ml rice cup.
	Barley rice paste	Add 2/5 cup, 2/5 peanuts, 2/5 drinking water to the water level between 1000ml-1200m
	Pumpkin rice paste	Pumpkin (diced) 6 cups braided rice cup Add drinking water to between 1000ml-1200ml water level
Smoothie	Banana smoothie	2 bananas (About 250 grams after peeling, and then cut into sections about 2 cm long) Add pure milk to the water level between 1000ml-1200ml
	Watermelon smoothie	De-seeded watermelon 500 grams, add pure milk to the water level between 1000ml-1200ml
	Purple potato smoothie	3 cooked purple potatoes (About 250 grams after peeling, then cut into pieces about 2 cm in size), 2 condensed milk, add pure milk to the level between 1000ml-1200ml
Corn juice	Fresh corn juice	Fresh corn kernels 3 cups pure milk 250ml, add drinking water to the level between 1000ml-1200m
Green bean soup	Green bean soup	Add 3/5 drinking water to the mung bean cup to the level between 1000ml-1200m



## 8. Cleaning and maintenance

⚠ Please make sure the power cord is unplugged before cleaning!

- **Automatic cleaning:** After the drink is poured out, add 1000ml of clean water to the barrel; press the "Automatic Wash" button to clean it. **This automatic washing function can only assist in removing some residual food on the blade of the machine in the barrel, and cannot completely replace the cleaning work. After the function is over, please wipe it with clean water and a soft cloth.**

- **Cleaning the machine head:** Gently wash off the soybean milk or residue adhering to the lower part of the machine head with clean water; when cleaning, do not immerse the machine head in water, and do not directly wash the upper part of the machine head with water to prevent the machine head from entering water and causing a short circuit.

**Note: The blade is sharp, so be careful when cleaning.**

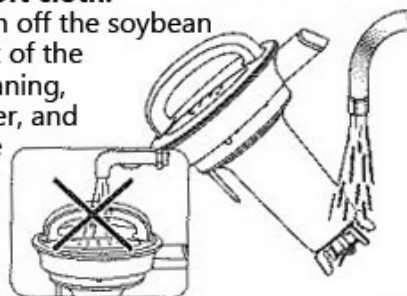
- **Cleaning the soymilk bucket:** Please clean the bucket carefully with a cleaning block to prevent the residual soymilk from producing peculiar smell. If it cannot be cleaned in time, it is recommended to soak the bucket in water for a while before cleaning.

- Do not pour thin bottoms into water; do not rinse with water. Couplers, power sockets, to prevent the coupler, power sockets water in danger.

- The surface of the soy milk bucket also needs to be cleaned in time. It can be wiped with a damp soft cloth. It is not suitable to use a steel ball or a hard rag to wipe it, so as to avoid scratches on the surface or peeling of the coating.

- After the soymilk machine is completely washed, in order to prevent the residual water from producing peculiar smell, please use a dry cloth to thoroughly dry it or air dry it naturally.

- The machine head, soy milk bucket and other accessories are not declared to be sterilized in a sterilization cabinet or dried in a microwave oven.
- Please place the machine in a dry and ventilated place.



## 9. Common fault analysis

Common error	Cause analysis	Solution
The machine does not respond	1. The power supply is not connected	Check to confirm that the power cord is in good contact with the plug
	2. The machine head is not installed correctly	Replace the machine head on the soymilk bucket according to the correct position
There is an overflow phenomenon when working	1. Add too much water or too little	Cut off the power supply, clean the ingredients in the soymilk bucket and start working again according to the instructions.
	2. Press the wrong function key	
	3. Voltage is too high	Use the household voltage stabilizer
	4. Too many ingredients added	Add ingredients according to the instructions.
No crushing effect	1. Too many water added	Add drinking water as required by the water level
	2. Too much or too little ingredients added	Add ingredients according to the instructions.
	3. Voltage is too low	Use the household voltage stabilizer
	4. Meat is not deboned when making rice paste	When making rice paste as meat, the tendons and bones should be removed first
	5. Meat is not cut into pieces before making rice paste	Cut the meat into pieces before making the rice paste
	6. Press the wrong function key	Operate correctly according to the instructions
After the work is over, found that soy milk was not boiled	1. Too much water is added	Add drinking water as required by the water level
	2. Too many ingredients added	Add ingredients according to the instructions.
The indicator lights are all on, and the machine alarms	Amount of water added is too much, and the anti-overflow electrode is touched	Add drinking water as required by the water level