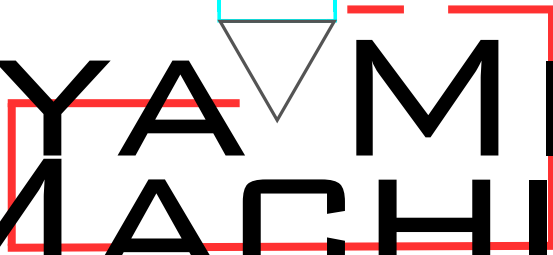
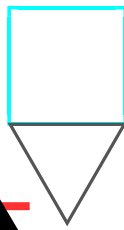
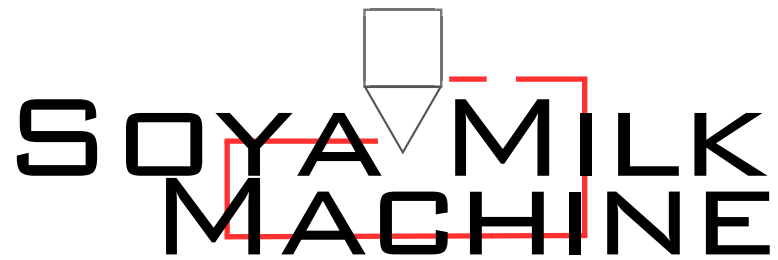


SOYA MILK
MACHINE





SOYA MILK MACHINE

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SPECIFICATIONS

CAPACITY:	3 liters
MATERIAL:	Stainless steel body with heat-resistant plastic handle
POWER:	1500 watts
VOLTAGE:	220 \ 230V 50hz
HEATING ELEMENT:	Concealed stainless steel heating element
SAFETY FEATURES	<ul style="list-style-type: none">• Automatic shut-off when water reaches boiling point• Safety locking lid to prevent accidental spills
CONTROL:	<ul style="list-style-type: none">• On/Off switch with LED indicator light• touch screen in nextion
CORD:	heavy duty extension
CERTIFICATIONS:	?
DIMENSIONS:	?
WEIGHT:	?
ADDITIONAL FEATURES:	<ul style="list-style-type: none">• Water level indicator window for easy filling• Removable and washable filter for easy cleaning

OPERATION

STEP 1

First input a plug in 220 volts to open the machine



STEP 2

Input and set the time of grinding to cooking in LCD monitor



STEP 3

input a calcuim powder in storage of calcuim



STEP 4

Put the soaking soya beans in storage of grinder



MAINTENANCE & MALFUNCTION

MAINTENANCE:

Regular Cleaning:

- After each use, disassemble the Soya machine and wash the removable parts (bowl, lid grinder, stone grinder etc.) with warm, soapy water. Use a brush to remove any food particles stuck in grinder and storage.
-

Sanitization:

- Periodically sanitize the Soya machine components, especially if used for processing soya beans or other potentially hazardous foods. Use a mild bleach solution or a commercial food-safe sanitizer according to manufacturer instructions.
-

Tighten Loose Parts:

- Periodically check for any loose screws or bolts and tighten them as needed to prevent mechanical issues during operation.
-

Storage:

- Store the Soya machine in a clean, dry area when not in use. Ensure all parts are completely dry before reassembling or storing to prevent mold or bacterial growth.

MAINTENANCE & MALFUNCTION

COMMON MALFUNCTIONS:

Motor Overheating:

- If the Soya Machine suddenly stops during operation and the motor feels hot to the touch, it may have overheated. Allow the unit to cool down for a few minutes before attempting to use it again. Check for obstructions in the blade assembly or improper ventilation around the motor.

Burning Smell:

- A burning smell emanating from the cooking storage during operation could indicate a problem with the heating element. This may be caused by accumulated food debris or grease on the element's surface, which can burn and produce unpleasant odors. Cleaning the heating element regularly can help prevent this issue and ensure optimal performance of the oven.

Storage:

- Store the Soya Machine in a clean, dry area when not in use. Ensure all parts are completely dry before reassembling or storing to prevent mold or bacterial growth.
-

MAINTENANCE & MALFUNCTION

Lack of Response to Temperature Settings:

- If the heating elements fails to respond to changes in temperature settings or maintains a constant temperature regardless of the setting, it may indicate a malfunctioning heating element or thermostat. This can result in undercooked or overcooked food and requires prompt attention to diagnose and repair the underlying issue.
-

Electrical Issues

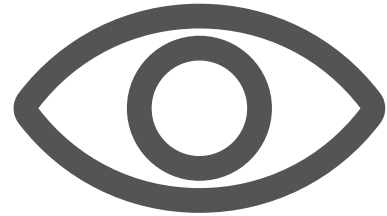
- If the Soya machine fails to turn on or experiences intermittent power loss, check the power cord for any damage or loose connections. If the problem persists, consult a qualified technician for further diagnosis and repair.

THE SYMBOL IN INSTRUCTIONAL MANUAL



DESCRIPTION

APPEARANCE



MEANING

USAGE



IMPORTANT NOTE

GENERAL POWER TOOL SAFETY WARNINGS

Read the Instruction Manual:

- Before operating the soya machine, carefully read and understand the instruction manual provided by the manufacturer. Familiarize yourself with all the safety guidelines and operating procedures.

Unplug when not in Use:

- Always unplug the soya machine from the power outlet when it is not in use, before assembling or disassembling, and before cleaning or servicing.

Keep the Machine Dry:

- Avoid using the soya machine near water or other liquids. Ensure that all parts of the machine are completely dry before use to prevent electric shock.

Keep Out of Reach of Children:

- Store the soya machine in a safe place out of reach of children. Never allow children to operate the machine unsupervised. machine in a safe place out of reach of children. Never allow children to operate the machine unsupervised.

Avoid Overheating:

- Do not run the soya machine continuously for extended periods. Allow it to cool down between uses to prevent overheating and potential damage to the motor.

SPECIFIED CONDITIONS OF USE

Liquid Levels:

- When processing liquids, ensure that the liquid level does not exceed the maximum capacity indicated in the instruction manual. Overfilling the container can cause spillage and may damage the motor.

Assembly and Disassembly:

- Follow the correct procedures for assembling and disassembling the food processor as outlined in the instruction manual. Improper assembly can lead to malfunction or accidents.

Electrical Requirements:

- Only connect the soya machine to a power source that meets the electrical requirements specified by the manufacturer. Using incorrect voltage or frequency can damage the machine and pose a safety hazard.

Stability:

- Place the soya machine on a stable, flat surface during operation. Ensure that it is securely positioned to prevent it from tipping over or moving during use.

Maintenance Schedule:

- Adhere to the recommended maintenance schedule provided by the manufacturer. Regular maintenance helps to prolong the lifespan of the soya machine and ensures its continued safe operation.