Tribest SB-130

Tribest SB-130 Soyabella Automatic Soy & Nut Milk Maker Instruction Manual

Model: SB-130 | Brand: Tribest

1. Introduction

The Tribest SB-130 Soyabella is a versatile automatic appliance designed to simplify the creation of fresh plant-based milks and other recipes in your home. This machine efficiently makes soy milk, nut milk, rice milk, and various pureed soups or porridges. It also features a grinding function for dry ingredients like coffee beans and spices. Its design prioritizes ease of use, safety, and simple cleanup, making it a valuable addition to any kitchen.



Image: The Tribest SB-130 Soyabella machine with a glass of milk and almonds.

2. Important Safety Information

Please read all instructions before operating the unit.

- Use only as directed.
- Keep out of reach of children.
- Ensure the machine is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motorhead in water or other liquids.
- Ensure the water level is between the 'Min' and 'Max' lines indicated inside the stainless steel carafe to prevent dry heating or overflow.
- The heating element is enclosed within the stainless steel boiling chamber for added safety and easier cleaning.
- Advanced safety features prevent overflows, dry heating, and overheating for safe and reliable operation.

3. Package Contents

Your Tribest SB-130 Soyabella package includes the following items:

- Stainless steel chamber (carafe)
- Motorhead with grinding blade
- Milk screen (fine mesh)
- Rice paste screen (coarse mesh)
- Grinding cup
- Measuring cup
- Utility cup
- Cleaning pad
- Cleaning brush
- Power cord
- User manual



Image: All components and accessories included with the Tribest SB-130 Soyabella.

4. Components Overview

The Soyabella consists of a stainless steel carafe, which is the main liquid container, and a detachable motorhead that houses the grinding blade and control panel. Various screens are provided for different types of ingredients and desired textures.



Image: Disassembled view of the Tribest Soyabella showing the carafe, motorhead, and screens.

Control Panel

The control panel, located on the motorhead, features intuitive program settings for various functions, allowing for easy control of temperature and grinding time with a single touch.

Make Homemade Vegan Plant-Based Beverages & Hot Soups

Enjoy fresh raw nut and seed beverages in as little as 30 seconds. Or you can create heated bean and grain beverages, soups, nut and seed creams, and much more in just 15 minutes.



Image: Close-up of the control panel with 'Hot' and 'Raw' settings.

Patented Helical Grinding Blade

The grinding blade features a patented helical structure and serrated edge, designed for efficient blending and grinding of ingredients to a smooth consistency.



Image: Detailed view of the patented helical grinding blade.

5. Setup

1. Unpack all components and accessories from the packaging.
2. Wash all removable parts (carafe, screens, grinding cup, etc.) with warm, soapy water and rinse thoroughly. Do not immerse the motorhead in water.
3. Ensure all parts are completely dry before assembly.
4. Place the stainless steel carafe on a stable, flat surface.
5. Attach the desired screen (milk or rice paste) to the motorhead by aligning the tabs and twisting to secure.
6. Carefully lower the motorhead with the attached screen into the carafe, ensuring it sits securely.

6. Operating Instructions

Making Plant-Based Milk (Soy, Nut, Rice, etc.)

1. Prepare your ingredients (e.g., soaked soybeans, almonds, oats). Use the measuring cup for accurate quantities.
2. Place the prepared ingredients into the appropriate screen attached to the motorhead.
3. Fill the stainless steel carafe with water, ensuring the water level is between the 'Min' and 'Max' lines.
4. Secure the motorhead onto the carafe.
5. Plug the power cord into the machine and then into a wall outlet. The indicator light on the control panel will illuminate.
6. Select the desired program (e.g., 'Soymilk', 'Raw Nuts', 'Hot Nuts') by pressing the appropriate button on the control panel. The machine will begin its cycle.
7. Once the cycle is complete, the machine will beep. Unplug the power cord.
8. Carefully remove the motorhead and pour your fresh plant-based milk into a storage container.

Official Product Video: Soyabella Quick Start

Your browser does not support the video tag.

Video: A quick start guide demonstrating the basic operation of the Tribest Soyabella for making plant-based milks.

Milling Function (for dry ingredients)

The Soyabella can also grind dry ingredients like coffee beans, flax seeds, and spices. Use the grinding cup accessory for this function.

1. Ensure the machine is unplugged.
2. Attach the grinding cup to the motorhead.
3. Add your dry ingredients to the grinding cup.
4. Secure the motorhead with the grinding cup onto the carafe (without water).
5. Plug in the power cord.
6. Select the 'Mill' program (refer to your manual for specific button).
7. Once grinding is complete, unplug and carefully remove the motorhead to access your finely ground ingredients.



Image: The grinding cup accessory shown with coffee beans and ground spices.

7. Cleaning & Maintenance

The Tribest Soyabella is designed for easy cleaning thanks to its enclosed heating element and stainless steel components.

1. Always unplug the machine before cleaning.
2. Immediately after use, rinse the stainless steel carafe and screens to prevent residue from drying and sticking.
3. Use the provided cleaning pad and brush to thoroughly clean the carafe interior, screens, and grinding blade. Be careful with the sharp blade.
4. Wipe the exterior of the motorhead with a damp cloth. Do not immerse the motorhead in water.
5. Ensure all parts are completely dry before reassembling or storing the machine.

Easy to Clean

Soyabella's heating element is enclosed within its stainless steel carafe for added safety and easier cleanups. Built-in safety features prevent messes that can be caused by overflows, dry heating, or overheating.



Image: A family enjoying milk, highlighting the easy-to-clean design of the Soyabella.

8. Troubleshooting

If you encounter any issues with your Tribest SB-130 Soyabella, please refer to the following common solutions:

- **Machine not starting:** Ensure the power cord is securely plugged into both the machine and a working wall outlet. Check that the motorhead is correctly seated on the carafe and the screen is properly attached.
- **Overflows during operation:** Verify that the water level in the carafe does not exceed the 'Max' fill line.
- **Milk is too thin/thick:** Adjust the ratio of ingredients to water. For thicker milk, use slightly more ingredients or less water. For thinner milk, do the opposite.
- **Unusual noise/vibration:** Ensure all components are correctly assembled and tightened. Check for any foreign objects inside the carafe or screen.
- **Error indicators:** Refer to the specific error codes or light patterns in your full user manual for detailed explanations and solutions.

If problems persist, please contact Tribest customer support.

9. Specifications

Feature	Detail
Model Number	SB-130
Brand	Tribest
Product Dimensions	8.5"L x 6.5"W x 10.5"H
Item Weight	1 pounds (16 ounces)
Material	Stainless Steel
Voltage	120 Volts
Recommended Uses	Residential



Image: Dimensions of the Tribest SB-130 Soyabella machine.

10. Warranty & Support

For warranty information, technical support, or service inquiries, please contact Tribest customer service directly. Refer to your product packaging or the official Tribest website for the most up-to-date contact details and warranty terms.

Official Product Video: Soyabella - Your Gateway to Endless Culinary Creations

Your browser does not support the video tag.

Video: An overview of the Tribest Soyabella's capabilities and the variety of plant-based creations it can make.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question