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Mediashop M28232

Mediashop Vegan Revolution Vegan Milk Machine Instruction Manual

Model: M28232

Brand: Mediashop

INTRODUCTION

This manual provides instructions for the safe and efficient operation of your Mediashop Vegan Revolution Vegan Milk Machine. This appliance is designed to create fresh plant-based milks from various nuts, grains, and seeds, as well as other preparations like soups and smoothies.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions thoroughly before operating the appliance.
- Keep the appliance out of reach of children.
- Do not immerse the main unit, power cord, or plug in water or other liquids.
- Use the appliance only on a stable, flat, and dry surface.
- Unplug the appliance from the power outlet when not in use, before cleaning, and before assembling or disassembling parts.
- Avoid touching moving parts, especially the blades, during operation.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Ensure the lid is securely closed before starting any program.



Image description: A safety certification label, indicating compliance with safety standards for the appliance.

PRODUCT OVERVIEW

The Vegan Revolution Vegan Milk Machine features a durable stainless steel interior with integrated blades for efficient blending. The control panel offers various settings for different milk types and functions.

Components

- Main Unit (with stainless steel interior and heating element)
- Lid Assembly (with integrated motor and blades)

- Filter Basket (for holding nuts/grains)
- Power Cord
- Cleaning Brush
- Measuring Cup
- Recipe Guide

Control Panel

The control panel includes various touch-sensitive buttons for different functions:

- **Soymilk:** For preparing soy milk.
- **Nut Milk:** For preparing various nut milks (e.g., almond, cashew).
- **Oat Milk:** For preparing oat milk.
- **Juice:** For making fresh juices.
- **Boil Water:** For heating water.
- **Self-clean:** Initiates an automatic cleaning cycle.
- **Start/Cancel:** Starts or cancels the selected program.
- **Delay Start:** Sets a delayed start time for programs.



Image description: A close-up of the Vegan Revolution Vegan Milk Machine's control panel, displaying illuminated icons and text for various functions like soymilk, nut milk, oat milk, juice, boil water, self-clean, start/cancel, and delay start.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wash the main unit's interior, lid assembly, and filter basket with warm, soapy water. Rinse thoroughly and dry completely.
3. Place the machine on a stable, flat, and dry surface, ensuring adequate ventilation.
4. Ensure the power cord is securely plugged into the machine's base and a grounded electrical outlet.

OPERATING INSTRUCTIONS

General Operation

1. Add your desired nuts, grains, or seeds to the filter basket.
2. Fill the main unit with water up to the indicated MIN or MAX fill lines.
3. Securely attach the lid assembly to the main unit, ensuring it clicks into place.
4. Select the desired program (e.g., "Nut Milk," "Soymilk," "Oat Milk") using the control panel.
5. Press the "Start/Cancel" button to begin the process.
6. The machine will automatically blend and heat (if applicable) according to the selected program.
7. Once the cycle is complete, the machine will beep. Carefully remove the lid and pour the freshly made milk.

Making Almond Milk (Example)

For fresh almond milk, it is recommended to soak raw almonds overnight or for at least 4 hours. Drain and rinse the almonds thoroughly

before use.

- Add approximately 100g of soaked almonds to the filter basket.
- Fill the vessel with fresh water up to the internal MAX line.
- Secure the lid assembly.
- Select the "Nut Milk" program on the control panel.
- Press the "Start/Cancel" button to begin.
- After the cycle, carefully remove the lid and pour the almond milk. For a smoother consistency, strain the milk using the provided sieve or a nut milk bag.



Image description: The Vegan Revolution Vegan Milk Machine is shown on a countertop next to a glass of almond milk, with raw almonds, soybeans, and rice scattered around, illustrating the ingredients used for plant-based milks.

Making Soy Milk (Example)

- Use approximately 100g of dry soybeans or 200g of hydrated soybeans.
- Add the soybeans to the filter basket.
- Fill the vessel with fresh water up to the internal MAX line.
- Secure the lid assembly.
- Select the "Soymilk" program on the control panel.
- Press the "Start/Cancel" button to begin.
- After the cycle, carefully remove the lid and pour the soy milk. Strain for optimal texture.

Other Uses

The machine can also be used to prepare various other plant-based milks (e.g., coconut, rice, oat), juices, soups, and smoothies. Refer to the included recipe guide for detailed instructions and ingredient ratios for these functions.



Image description: The Vegan Revolution Vegan Milk Machine is displayed on a table with a variety of prepared foods, including bread, cake, and different types of nuts, highlighting its versatility beyond just milk making.

MAINTENANCE AND CLEANING

After Each Use

1. Unplug the machine from the power outlet.

- Carefully remove the lid assembly and filter basket.
- Discard any remaining pulp from the filter basket.
- Rinse the interior of the main unit, lid assembly, and filter basket under running water.
- Use the provided cleaning brush to remove any residue from the blades and interior surfaces.
- For thorough cleaning, you may use the "Self-clean" program by adding water and a small amount of dish soap to the main unit, then running the cycle.
- Wipe the exterior of the machine with a damp cloth. **Do not immerse the main unit in water.**
- Allow all parts to air dry completely before storage.

Storage

Store the machine in a dry, cool place, away from direct sunlight and moisture.

TROUBLESHOOTING

Common Issues and Solutions

Issue	Possible Cause	Solution
Machine does not turn on	Not plugged in correctly	Ensure power cord is securely connected to both the machine and a grounded electrical outlet.
Milk is too thin or too thick	Incorrect ingredient-to-water ratio	Adjust the amount of nuts/grains or water according to the recipe guide or your preference.
Excessive foam on milk surface	Normal for some plant-based milks	Skim off foam if desired. This is a natural occurrence with certain ingredients.
Residue or pulp in finished milk	Insufficient straining	Use the provided sieve or a finer nut milk bag for additional straining to achieve desired smoothness.
Machine stops unexpectedly	Overheating or safety feature activation	Unplug the machine and allow it to cool down for at least 30 minutes before attempting to restart. Ensure proper water levels.

SPECIFICATIONS

- Brand:** Mediashop
- Model Name:** Milk Machine
- Model Number:** M28232
- Color:** Silver
- Material:** Stainless Steel
- Capacity:** 800 Milliliters
- Power Source:** Corded Electric
- Wattage:** 200 watts
- Item Weight:** 2.27 Kilograms
- Product Care Instructions:** Hand Wash Only
- Global Trade Identification Number:** 07899583483347

WARRANTY AND SUPPORT

This product comes with a manufacturer's warranty. Please refer to the warranty description included in your packaging for details on coverage and how to claim. For further assistance or inquiries, please contact Mediashop customer support.

Manufacturer: Uncommon Slate

