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SoyaJoy G5

SoyaJoy G5 8in1 Milk Maker User Manual

Model: G5 | Brand: SoyaJoy

1. INTRODUCTION

Welcome to the SoyaJoy G5, an advanced 8-function multi-maker designed to simplify the creation of various plant-based milks, soups, and more. This appliance features a 1.6 L stainless steel cooking chamber for durability and food safety, along with intelligent sensors for optimized, hands-free operation. The SoyaJoy G5 is engineered for smooth, rich results and efficient performance.



Image: The SoyaJoy G5 8in1 Milk Maker, a versatile kitchen appliance for plant-based beverages and soups.

2. INCLUDED COMPONENTS

Your SoyaJoy G5 package includes the following items:

- SoyaJoy G5 Main Unit
- Stainless Steel Sieve
- Measuring Cup
- Power Cord
- User Manual with Recipes

1998 Original SoyaJoy



It all started with the SoyaJoy, the **first soy milk maker sold in the US.**

2002 SoyaPower



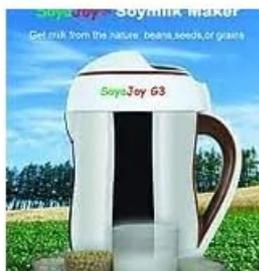
Our second machine continued to establish us as the **#1 selling** soy milk maker company in the US

2002 SoyaPower Plus



We entered the Amazon game with the SoyaPower Plus, which became its **#1 selling** soy milk maker.

2010 SoyaJoy G3



The G3 brought many improvements like our Tornado Blending System™ for even smoother milks and removing the internal basket filter.

Image: The included accessories for the SoyaJoy G5, featuring a stainless steel sieve, measuring cup, and power cord.

3. SETUP

Before first use, please follow these steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel cooking chamber and the grinding mechanism (the part with blades) with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the SoyaJoy G5 on a stable, flat, and heat-resistant surface. Ensure adequate ventilation around the unit.
4. **Power Connection:** Connect the power cord to the unit and then to a standard 110 Volt electrical outlet.

4. OPERATING INSTRUCTIONS

The SoyaJoy G5 offers 8 versatile functions, easily selected via the control panel. Always ensure the unit is properly assembled and filled with ingredients and water to the appropriate level before starting a cycle.



Image: Close-up of the SoyaJoy G5 control panel, showing various function buttons and the LED display.

Function Overview:

- **Soaked Beans:** For making soy milk from pre-soaked soybeans.
- **Grains + Soy:** Ideal for combining grains with soybeans for various milk types.
- **Dry Beans:** For making soy milk directly from dry soybeans.
- **Raw Milk:** Perfect for creating raw plant milks like almond milk, preserving maximum nutrition.
- **Chunky Soup:** For preparing soups with a chunky texture.
- **Pureed Soup:** For smooth, pureed soups.
- **Hot Cocoa:** Dedicated setting for hot cocoa.
- **Re-heat:** To warm up previously prepared beverages or soups.

General Operation Steps:

1. **Add Ingredients:** Place your desired ingredients (e.g., soaked soybeans, nuts, grains) into the stainless steel cooking chamber.

2. **Add Water:** Fill the chamber with water up to the clearly marked water level line inside the carafe.
3. **Secure Lid:** Place the lid securely on the unit. Ensure it is properly seated to activate the safety mechanism.
4. **Select Function:** Press the "Select" button repeatedly to cycle through the available functions until your desired program is highlighted on the LED display.
5. **Start Cycle:** Press the "Start/Cancel" button to begin the selected program. The LED display will show the time remaining.
6. **Completion:** Once the cycle is complete, the unit will beep and may keep the contents warm for a period. Carefully remove the lid using the handle.
7. **Strain (if necessary):** For milks, use the included stainless steel sieve or a nut milk bag to strain the liquid from the pulp (okara).

5. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and optimal performance of your SoyaJoy G5.

- **Immediate Rinse:** After each use, unplug the unit and immediately remove the top. Rinse the stainless steel shaft and blades under hot running water. This helps prevent residue from drying and sticking.
- **Deep Cleaning:** For a more thorough clean, especially of the internal grinding mechanism, you can run a cleaning cycle. Add water and a small amount of vinegar to the chamber. Place the lid back on and run the "Raw Milk" setting (or a similar short cycle) to circulate the cleaning solution.
- **Exterior:** Wipe the exterior of the unit with a damp cloth. Do not immerse the main unit or the lid (which contains electronics) in water.
- **Storage:** Ensure all parts are completely dry before storing the appliance.



Image: The internal grinding mechanism of the SoyaJoy G5, showing the blades and funnel for efficient processing.

6. TROUBLESHOOTING

If you encounter issues with your SoyaJoy G5, refer to the common problems and solutions below:

- **Error Code / Unit Stops:** If the machine displays an error code or stops unexpectedly, it might be due to an overload of ingredients.
 - **Solution:** Unplug the unit. Remove some of the excess ingredients. Allow the grinding mechanism (stem/top) to cool down for a few minutes before reassembling and restarting the cycle. Refer to the included user manual for specific error code meanings.
- **Milk is not smooth enough:**
 - **Solution:** Ensure you are using the correct program for your ingredients. For optimal smoothness, ensure ingredients are properly soaked (if required by the recipe) and that the water level is correct. The Precision Grinding Funnel is designed for superfine grind, but ingredient quality and quantity are key.
- **Unit does not power on:**
 - **Solution:** Check that the power cord is securely plugged into both the unit and a working electrical outlet. Ensure the lid is properly seated and locked into place, as the unit has a safety

interlock.

For further assistance, please contact customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	SoyaJoy
Model Number	G5
Color	White
Capacity	1.6 Liters (approx. 3.1 Pounds)
Product Dimensions	9"D x 10.5"W x 15"H
Item Weight	7.12 pounds
Power Source	Corded Electric
Voltage	110 Volts
Blade Material	Stainless Steel
Special Feature	Auto Shut Off, Intelligent Sensors (Temperature, Water Level, Dual Boil-over)
Manufacturer	Sanlinx Inc.

8. WARRANTY AND SUPPORT

The SoyaJoy G5 comes with a **1-year manufacturer's warranty**. This warranty can be upgraded to a **2-year warranty** via email registration (instructions are included with your purchase).

Sanlinx Inc. is committed to providing excellent customer support. For any questions, technical assistance, or warranty claims, please utilize the following resources:

- **Email Support:** Refer to your product packaging or the included user manual for the dedicated customer support email address.
- **Phone Support:** Contact information for phone support can be found in your product documentation.
- **Web Resources:** Visit the official SoyaJoy or Sanlinx website for additional resources, FAQs, and recipe ideas.

Please retain your proof of purchase for warranty purposes.