

Manuals.plus /

› Vunvooker /

› Vunvooker 1000ml Automatic Multifunction Plant-Based Milk Maker VV1001N User Manual

## Vunvooker VV1001N

# Vunvooker 1000ml Automatic Multifunction Plant-Based Milk Maker

Model: VV1001N

## INTRODUCTION

---

Thank you for choosing the Vunvooker Automatic Multifunction Plant-Based Milk Maker. This versatile appliance is designed to simplify the process of creating fresh, healthy plant-based beverages at home. With its 1000ml capacity and 8-in-1 functionality, you can easily prepare a variety of drinks including nut milk, soy milk, oat milk, milkshakes, and fruit juices. It also features boiling water, keep warm, automatic cleaning, and a convenient 12-hour preset function.

## IMPORTANT SAFETY INSTRUCTIONS

---

- Read all instructions before using the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids to prevent electric shock.
- Keep the appliance out of reach of children. Close supervision is necessary when used near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly secured before operating.
- Do not fill above the maximum fill line to prevent overflow.
- Exercise extreme caution when moving an appliance containing hot liquid.
- This appliance is for household use only.

## PRODUCT COMPONENTS AND OVERVIEW

---

Familiarize yourself with the main parts of your Vunvooker Plant-Based Milk Maker:

- **Main Unit:** Contains the motor, heating element, and control panel.
- **Lid:** Securely covers the pitcher during operation.
- **Stainless Steel Pitcher:** The primary container for ingredients and processing. Features internal fill lines.
- **10 Stainless Steel Blades:** Located at the bottom of the pitcher for efficient blending.
- **Control Panel:** Intuitive touch interface with various function buttons and a digital display.



Image: Overview of the Vunvooker Plant-Based Milk Maker, highlighting its control panel with functions like Juice, Shakes, Oats, Boil Water, AutoClean, KeepWarm, Delay Start, and Nuts/Soy.



Image: Close-up view of the Vunvooker Plant-Based Milk Maker's internal components, showing the 10 upgraded stainless steel blades and the 304 stainless steel pitcher, emphasizing food-grade materials and 9,000 RPM blending power.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the inside of the stainless steel pitcher and the lid with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the appliance on a stable, flat, heat-resistant surface away from the edge of the countertop. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating it is ready for use.

## OPERATING INSTRUCTIONS

The Vunvooker Plant-Based Milk Maker offers a variety of functions for different beverages. Follow these general steps for operation:

1. **Add Ingredients:** Place your preferred ingredients (e.g., nuts, soybeans, oats) into the stainless steel pitcher.
2. **Add Water:** Pour water into the pitcher, ensuring it does not exceed the 'Hot Drink' or 'Cold Drink' maximum fill lines indicated inside the pitcher. For hot drinks, do not exceed the 800ml mark. For cold drinks, do not exceed the 1000ml mark.
3. **Secure Lid:** Place the lid onto the pitcher and align it properly. Press down firmly to ensure it is securely closed.
4. **Select Function:** On the control panel, press the desired function button (e.g., Nuts, Soy, Oats, Juice, Shakes, Boil Water, KeepWarm, AutoClean).
5. **Start:** The program will start automatically after selecting a function. The display will show the remaining time.
6. **Enjoy:** Once the program is complete, the appliance will beep. Unplug the unit, carefully remove the lid, and pour your freshly made beverage.

## Specific Functions:

- **Nuts:** Ideal for making various nut milks like almond, cashew, walnut, or peanut milk. Typically runs for 6 minutes for room temperature liquid.
- **Soy:** For preparing fresh soy milk.
- **Oats:** For making oat milk. This function typically runs for 25 minutes, heating and producing oat milk similar to a rice paste consistency.
- **Juice:** For blending fruits into fresh juices.
- **Shakes:** For creating milkshakes or smoothies.
- **Boil Water:** Heats water to boiling temperature.
- **KeepWarm:** Maintains the temperature of your beverage.
- **Delay Start (12 Hours):** Allows you to set a delayed start time for up to 12 hours. Prepare ingredients, set the delay, and wake up to fresh milk.



Image: Illustrates various plant-based milks that can be made, including Almond Milk, Soy Milk, Cashew Milk, Coconut Milk, Walnut Milk, Rice Milk, Peanut Milk, and Carrot Juice, emphasizing freedom from preservatives and unhealthy ingredients.



Image: Demonstrates the 12-hour delay start function, showing how to set ingredients the night before (22:00) to enjoy a fresh drink in the morning (7:00).

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your Vunvooker Plant-Based Milk Maker.

### Automatic Cleaning:

1. After use, rinse the pitcher to remove large food particles.
2. Add clean water to the pitcher, ensuring it is below the maximum fill line.
3. Select the "AutoClean" function on the control panel.
4. The machine will run a cleaning cycle for approximately 1 minute.
5. After the cycle, unplug the unit, empty the water, and use a cleaning brush (if provided) to remove any remaining residue. Rinse thoroughly.

## Notes:

01

Do not let water enter the bottom during cleaning or using



02

Please wait for 30mins to cool down when it works continuously twice



03

There may be a slight odor during the first uses. Don't worry, it will disappear after a few times



04

The seasoning needs to be added after the program stops.



05

The taste will be softer and more delicate when using our filter



Image: Demonstrates the automatic cleaning process, showing the "AutoClean" function button and the internal swirling water during the cleaning cycle. It also advises using a cleaning brush for any remaining residue.

## Manual Cleaning:

- **Pitcher and Lid:** Wash with warm, soapy water. Use a non-abrasive sponge or brush to clean the blades and interior. Rinse thoroughly.
- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Drying:** Ensure all parts are completely dry before reassembling or storing.

## Important Notes:

- Do not allow water to enter the bottom of the main unit during cleaning or use.
- If the machine works continuously twice, wait for 30 minutes to cool down before further use.
- A slight odor may be present during the first few uses; this is normal and will dissipate over time.
- Add seasonings (like sugar) only after the program stops and the beverage is ready.
- For a smoother and more delicate taste, use a filter (if provided) after processing.

## TROUBLESHOOTING

---

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Overflow during operation.	Overfilled pitcher; lid not properly secured.	Do not exceed the maximum fill lines inside the pitcher. Ensure the lid is aligned and pressed flat before starting.
Unusual noise during operation.	Ingredients too hard or large; foreign object in pitcher.	Ensure ingredients are appropriately sized. Check for any foreign objects. If noise persists, contact customer support.
Milk is not smooth enough.	Insufficient blending time; ingredients not soaked (for some recipes).	Ensure the correct function is selected. For certain ingredients, pre-soaking may improve texture. Use a filter for a finer consistency.
Machine stops unexpectedly.	Overheating protection activated; power interruption.	Unplug the unit and allow it to cool down for at least 30 minutes. Check power supply.

## SPECIFICATIONS

Feature	Specification
Brand	Vunvooker
Model Number	VV1001N (KO-JCN5-B18D)
Capacity	1000 ml (35 oz)
Power	600 Watts
Voltage	220 V
Material	Stainless Steel
Color	White
Dimensions (L x W x H)	18.8 x 18.8 x 30.7 cm (7.4 x 7.4 x 12.1 inches)
Item Weight	1.76 Kilograms (3.88 lbs)
Special Features	Automatic Cleaning, 12-hour Preset, Keep Warm
Care Instructions	Hand wash only

## WARRANTY AND SUPPORT

Vunvooker products are designed for reliability and performance. For specific warranty details, please refer to the warranty card included with your purchase or contact Vunvooker customer support.

If you encounter any issues or have questions regarding your Vunvooker Plant-Based Milk Maker, please contact our customer service team. We are committed to providing lifetime service and support to ensure your satisfaction.

**Customer Support:** Please refer to the contact information provided in your product packaging or on the official Vunvooker

website.