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Hliay Nut Milk Maker Machine

Hliay Automatic Nut Milk Maker Machine

Model: Nut Milk Maker Machine

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Hliay Automatic Nut Milk Maker Machine. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed to simplify the preparation of various plant-based milks, soups, porridges, smoothies, and juices.



Image: The Hliay Automatic Nut Milk Maker Machine, showcasing its sleek design alongside various nuts and a glass of freshly made nut milk.

IMPORTANT SAFETY PRECAUTIONS

To ensure safe operation and prevent damage to the appliance or injury, always adhere to the following safety guidelines:

- Read all instructions before using the appliance.
- Do not immerse the machine head (top part with control panel and motor) in water or any other liquid. This component contains electrical parts.
- Ensure the power cord is not damaged and is properly connected to a grounded outlet.
- Keep hands and utensils out of the pitcher during operation to prevent injury and damage to the blades.
- Always ensure the lid is securely closed before starting any program.
- Do not operate the appliance if it is malfunctioning or has been damaged. Contact customer support for assistance.
- This appliance is equipped with safety features:

- **Boiled Dry Protection:** If the water level inside the pitcher is too low, the unit will beep and stop working to prevent damage.
 - **Spill Protection:** During boiling, if too much foam is generated and reaches the top, the sensor will reduce heat to allow the foam to subside, preventing spills.
 - **Motor Overheating Protection:** If the motor temperature becomes too high during operation, it will automatically shut off. The motor will restart once it cools down.
- Exercise caution when handling hot liquids or steam.
 - Unplug the appliance from the power outlet when not in use and before cleaning.

SAFE & EASY TO CLEAN



One Touch Automatic Cleaning(5Min)
Also Ideal for making juices,
smoothies or milkshakes



Boiled Dry
Protection



Spill
Protection



Motor Overheating
Protection



Image: An illustration highlighting the multi-protection features of the nut milk maker, including boiled dry protection, spill protection, and motor overheating protection.

PRODUCT OVERVIEW

The Hliay Automatic Nut Milk Maker Machine is a versatile 7-in-1 appliance designed for preparing a variety of plant-based beverages and other food items. It features a durable stainless steel construction and advanced functionalities for ease of use and consistent results.

Key Features:

- **7-in-1 Multifunctionality:** Capable of making nut milks (almond, oat, coconut, soy, cashew, pistachio), creamy soups, hearty porridge, smoothies, fresh juices, and purees.
- **Built-in Strainer:** Features an integrated SS304 stainless steel filter basket, eliminating the need for external straining bags or filters.
- **High-Speed Blades:** Equipped with powerful SS304 blades operating at 20,000 RPM for smooth and consistent results.
- **Generous Capacity:** 1.2 Liters (approximately 50 ounces), yielding 6-7 cups per batch.
- **Durable Construction:** Double-layer 304 food-grade stainless steel design for longevity and safety.
- **One-Touch Cleaning:** Automated cleaning function for convenient maintenance.
- **Safety Protections:** Includes boiled dry protection, spill protection, and motor overheating protection.

OUR 	OTHER 
100% Double-Layer ✓ Food Grade 304 Stainless Steel Strong and Elegant	✗ PP Plastic Not Sturdy
Extra Heating Function ✓ Meet the Needs for Hot Beverages	✗ Doesn't Use Any Heat! Only Make Almond Milk at Room Temperature
Built-in Stainless Steel Filter ✓ Automatic Filtration & More Convenient	✗ Require Additional Filter Difficult Filtration
Easy to Clean ✓ Blade at the head of the machine Comes with cleaning mode	✗ Blade is On the Bottom Difficult to Clean
51 Ozs/1.5L Large Capacity ✓ Makes 6-7 Cups Per Batch	✗ Small Capacity Only Make 3-4 Cups Per Batch
Certified by FDA & UL ✓ Safe and Reliable	✗ No Certifications Unsafe and Unreliable

Image: A comparative graphic illustrating the superior features of the Hliay Nut Milk Maker, such as 100% double-layer 304 stainless steel, extra heating function, built-in filter, easy cleaning, and large capacity.

4 FOOD GRADE 304 STAINLESS STEEL BLADES



2000RPM
High Speed Motor



More Smooth
Taste for Nut Milk

Image: A detailed view of the appliance's internal components, highlighting the four food-grade 304 stainless steel blades and the 20,000 RPM high-speed motor designed for smooth nut milk.

INCLUDED COMPONENTS

Upon unpacking, please ensure all the following components are present:

- 1 x Hliay Nut Milk Maker Machine (Main Unit)
- 1 x 304 Stainless Steel Built-in Strainer (Filter Basket)
- 1 x Power Cord
- 1 x User Manual (this document)
- Additional accessories (e.g., measuring cup, cleaning brush, as pictured)

INCLUDE



Image: An exploded view diagram showing all parts included with the Hliay Nut Milk Maker, such as the control panel, anti-overflow probe, filter basket, coupler, power supply socket, milk maker head, jug, user manual, and cleaning accessories.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, clean the pitcher and filter basket with warm, soapy water. Rinse thoroughly. Wipe the exterior of the machine head with a damp cloth. **Do not immerse the machine head in water.**
3. **Assemble:** Place the filter basket securely into the machine head. Ensure the machine head is properly seated on top of the pitcher.
4. **Placement:** Place the assembled unit on a stable, flat, and dry surface.
5. **Connect Power:** Plug the power cord into the power supply socket on the machine, then into a standard electrical outlet.



Image: A visual guide demonstrating the three primary steps for operation: adding nuts, adding water, and selecting a mode to start the process.

OPERATING INSTRUCTIONS

The Hliay Nut Milk Maker offers 7 distinct modes for various preparations. Follow these steps to operate the machine:

1. **Prepare Ingredients:** Add your desired ingredients (nuts, grains, fruits, vegetables) into the filter basket or directly into the pitcher, depending on the recipe and mode. For nut milks, place nuts in the filter basket. Soaking nuts beforehand is generally not required for most modes.
2. **Add Water:** Pour water into the pitcher, ensuring the level is between the minimum and maximum fill lines indicated inside the pitcher. The capacity is 1.2 Liters (50oz).
3. **Secure Lid:** Place the machine head with the filter basket onto the pitcher and ensure it is securely locked in place.
4. **Select Mode:** Press the "Mode" button on the control panel repeatedly to cycle through the available programs. The selected mode will be indicated on the display.

Available Modes:

- **Clean/Juice (5 Min):** For quick cleaning or making fresh juices/smoothies without heating.
 - **Smooth (25-30 Min):** For finely blended, smooth consistency, often with heating.
 - **Chunky (25-30 Min):** For preparations requiring a coarser texture, often with heating.
 - **Oats (25-30 Min):** Optimized for oat milk preparation, typically with heating.
 - **Soy milk (25-30 Min):** Specifically designed for making soy milk, includes heating.
 - **Raw Nuts Almonds (25-30 Min):** For making nut milks from raw nuts, includes heating.
 - **Hot Nuts Almonds (25-30 Min):** For making hot nut milks, includes heating.
5. **Start Operation:** Once the desired mode is selected, press the "Start/Stop" button to begin the program. The progress bar on the display will indicate the remaining time or completion status.
 6. **Completion:** The machine will beep when the program is complete. Carefully unplug the appliance and remove the machine head.
 7. **Serve:** Pour the freshly prepared beverage or food into a serving container.

7 FUNCTIONS Nut Milk Maker



Smooth
(25-30Min)



Chunky
(25-30Min)



Raw Nuts Almonds
(25-30Min)



Oats
(25-30Min)



Soymilk
(25-30Min)



Hot Nuts Almonds
(25-30Min)



Clean/Juice
(5Min)

Image: A close-up of the control panel, detailing the seven functional modes available for selection, along with the Start/Stop button and progress indicator.

NUT MILK MAKER MAKE SPECIALTY MILK FOR YOUR FAMILY

500Z



Almond Milk



Cashew Milk



Coconut Milk



Soy Milk



Rice Milk



Oat Milk



Image: A visual representation of different specialty milks, such as almond, cashew, coconut, soy, rice, and oat milk, that can be prepared using the machine.

SILKY SMOOTH NUT MILK

Experience the creamy goodness
that nourishes your body
and tantalizes your taste buds!



Image: A hand pouring freshly made, silky smooth nut milk from the Hliay machine into a glass, demonstrating the product's output.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your nut milk maker.

1. **Immediate Cleaning:** After each use, unplug the appliance and allow it to cool slightly.
2. **One-Touch Cleaning:** For quick cleaning, add water to the pitcher up to the minimum fill line and select the "Clean/Juice" mode. Press "Start/Stop" to run the cleaning cycle.
3. **Manual Cleaning (Pitcher & Filter Basket):**
 - Remove the machine head and filter basket.
 - Wash the pitcher and filter basket with warm, soapy water using a soft sponge or the provided cleaning brush.
 - Rinse thoroughly with clean water.
 - **Note:** The pitcher and filter basket are **Hand Wash Only**. Do not place them in a dishwasher.
4. **Manual Cleaning (Machine Head):**

- Wipe the exterior of the machine head with a damp cloth.
- Use the cleaning brush to carefully clean around the blades and inside the machine head, avoiding direct contact with water on electrical components.
- **Important: Do not wash or soak the machine head in water.**

5. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your Hliay Nut Milk Maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; lid not properly secured; power outage.	Ensure power cord is securely plugged in. Check if the lid is correctly aligned and locked. Verify power supply.
Machine stops during operation and beeps.	Low water level (Boiled Dry Protection); motor overheating.	Check water level and add more if below minimum. If due to overheating, allow the machine to cool down for 15-20 minutes before restarting.
Liquid overflows during heating/boiling.	Too much liquid or ingredients; excessive foam (Spill Protection activated).	Ensure liquid does not exceed the maximum fill line. The spill protection should reduce heat automatically; if not, stop the machine and reduce ingredients/liquid.
Nut milk is not smooth enough.	Insufficient blending time; hard ingredients; incorrect mode selected.	Ensure appropriate mode is selected. Consider pre-soaking harder nuts (though not always necessary). Run the "Smooth" cycle again if desired.

If the problem persists after attempting these solutions, please contact Hliay customer support.

SPECIFICATIONS

Feature	Detail
Brand	Hliay
Model Name	Nut Milk Maker Machine
Color	Black
Material	Stainless Steel (Food Grade 304)
Capacity	1.2 Liters (50 oz)
Number of Settings	7 (Multifunctional Modes)
Power Source	Corded Electric

Feature	Detail
Wattage	800 watts
Special Features	100% Food Grade Stainless Steel Body, Additional Heating Function, Ergonomic Handle, Progress Bar Display, Built-in Strainer
Product Care Instructions	Hand Wash Only (Machine Head not immersible)
Item Weight	7.13 pounds
Package Dimensions	15.25 x 9 x 9 inches

WARRANTY AND CUSTOMER SUPPORT

Hliay provides a **10-year warranty** for this product. If you are not satisfied for any reason, you may request a free replacement unconditionally.

For any questions, concerns, or warranty claims, please contact Hliay customer support.

Contact information (e.g., email, website) would typically be provided here by the manufacturer. Please refer to the product packaging or official Hliay website for specific contact details.