

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Livatro](#) /

› [Livatro 50.73oz 12-in-1 Automatic Nut Milk Maker Machine LVNM15001 User Manual](#)

## Livatro LVNM15001

# Livatro 50.73oz 12-in-1 Automatic Nut Milk Maker Machine

Model: LVNM15001

## INTRODUCTION

---

The Livatro 50.73oz 12-in-1 Automatic Nut Milk Maker Machine is designed to simplify the process of creating fresh, homemade plant-based milks, juices, and soups. This appliance allows users to avoid added sugars, gums, and preservatives often found in store-bought alternatives, promoting a healthier lifestyle. Its versatile functions and user-friendly design make it a valuable addition to any kitchen.

### Key Features:

- **Fresh Homemade Nut Milk:** Prepare healthy, dairy-free milk in minutes without additives.
- **Detachable Premium Glass Jar:** Features a removable glass jar and stainless steel blades for easy cleaning.
- **Auto-Clean Function:** Ensures hygienic rinsing and prevents residue buildup.
- **12-in-1 Automatic Programs:** Offers diverse functions for soy milk, nut milk, baby food, smoothies, juice, hot chocolate, porridge, and soups.
- **24H Delay Start & 4H Keep Warm:** Allows for convenient scheduling and maintains optimal beverage temperature.
- **50.73oz Family-Sized Capacity:** Large capacity suitable for serving multiple individuals.
- **Ultra-Fine Blending Power:** Equipped with 10 sharp blades for silky-smooth textures.
- **Safety Lock:** Ensures operation only when the lid is securely in place.

## PRODUCT OVERVIEW

---

The Livatro Nut Milk Maker consists of a main base unit with an integrated control panel and a detachable glass pitcher. The pitcher houses the blending blades and features measurement markings for both cold and hot drinks.



Figure 1: Livatro Nut Milk Maker Machine with detachable pitcher and control panel.

## Components:

- **Main Base Unit:** Contains the motor, heating element, and control panel.
- **Detachable Glass Pitcher:** 1.5-liter capacity with measurement markings for cold (max 1300ml/44oz) and hot (max 1100ml/37oz) drinks.
- **Lid:** Features a magnetic induction sensor for safety and a heat vent.
- **Blending Blades:** 10 sharp stainless steel blades integrated into the pitcher base for efficient blending.
- **Control Panel:** LED display with touch buttons for various modes, delay start, keep warm, and auto-clean functions.



Figure 2: Included accessories: power cord, measuring cup, sponge brush, small brush, and nut milk bag.

### Included Accessories:

- Power Cord
- Measuring Cup
- Sponge Brush & Small Brush (for cleaning)
- Nut Milk Bag
- Warranty Card
- Recipe Guide

### SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash the detachable glass pitcher, lid, and accessories with warm, soapy water. Rinse thoroughly and dry. Do not immerse the main base unit in water.

3. **Placement:** Place the main base unit on a stable, flat, and dry surface. Ensure it is near a power outlet.
4. **Assemble:** Place the clean, dry glass pitcher onto the main base unit. Ensure it is seated correctly.
5. **Connect Power:** Plug the power cord into the main base unit and then into a 120V electrical outlet. The machine will beep, and indicator lights will flash briefly, entering standby mode.

## OPERATING INSTRUCTIONS

---

The Livatro Nut Milk Maker offers 12 automatic programs for various beverages and functions. Always ensure the lid is securely placed before operation.

**Your browser does not support the video tag.**

Video 1: Livatro Nut Milk Maker Machine Operation Demo. This video demonstrates the basic operation of the machine, including selecting modes and starting a cycle.

1. **Add Ingredients:** Place your desired ingredients (nuts, grains, fruits, vegetables) into the glass pitcher.
2. **Add Water/Liquid:** Fill with water or other liquid between the MIN and MAX fill lines indicated on the pitcher. For hot drinks, do not exceed the 'Hot Drink Max' line (1100ml/37oz). For cold drinks, do not exceed the 'Cold Drink Max' line (1300ml/44oz).
3. **Secure Lid:** Place the lid firmly on the pitcher. The machine features a safety lock that prevents operation if the lid is not correctly positioned.
4. **Select Program:** Press the 'Menu' button to cycle through the 12 available programs (e.g., Nut Milk, Soy Milk, Juice, Soup). The selected program's indicator light will flash.
5. **Start Operation:** Press the 'Start/Stop' button to begin the selected program. The machine will automatically process the ingredients according to the program.
6. **Delay Start (Optional):** In standby mode, press the 'Delay' button, then use 'Menu' to set the desired delay time (up to 24 hours). Press 'Start/Stop' to confirm. The machine will begin processing after the set delay.
7. **Keep Warm (Optional):** After certain hot programs, the machine may automatically enter a 4-hour 'Keep Warm' mode, maintaining the temperature at approximately 140°F (60°C).
8. **Completion:** The machine will beep several times when the program is complete. Unplug the machine and carefully remove the lid.

### Available Programs:

- Nut Milk (Hard Nuts)
- Shake (Soft Nuts)
- Soy Milk
- Hot Chowder
- Juice
- Oat Milk
- Boil Water
- Keep Warm
- Auto Clean

## RECIPES

---

The Livatro Nut Milk Maker comes with a comprehensive recipe guide to help you explore a wide variety of plant-based milks, smoothies, and other delicious creations. Experiment with different nuts, grains, and flavorings to customize your beverages.

Popular recipes include almond milk, soy milk, oat milk, cashew milk, and various fruit smoothies. Follow the instructions in the included recipe guide for best results.

## CLEANING AND MAINTENANCE

---

Proper cleaning and maintenance ensure the longevity and optimal performance of your Livatro Nut Milk Maker. The detachable design and auto-clean function simplify the process.

# Dual-Clean System

Self-Clean+Removable Blade



100% Cleanable

Self-Clean Mode

Figure 3: The Dual-Clean System highlights the removable blade assembly and auto-clean mode for thorough cleaning.

## Cleaning Steps:

1. **Immediate Cleaning:** Clean the machine immediately after each use to prevent residue from drying and becoming difficult to remove.
2. **Auto-Clean Function:** After pouring out your beverage, add water to the pitcher up to the 'Min Fill' line. Secure the lid, select the 'Auto Clean' program, and press 'Start/Stop'. The machine will perform a high-temperature cleaning cycle.
3. **Manual Cleaning (Pitcher & Lid):** The detachable glass pitcher and lid can be rinsed directly under running water. Use the provided sponge brush and small brush to clean the blades and hard-to-reach corners.
4. **Manual Cleaning (Base Unit):** Wipe the main base unit with a damp cloth moistened with neutral detergent. Do not immerse the main base unit in water or rinse it directly under the tap, as this can damage electronic components.
5. **Drying:** Ensure all parts are thoroughly dried before reassembling or storing.

Your browser does not support the video tag.

Video 2: Evolsiti Nut Milk Maker How to Use the Brush. This video demonstrates how to use the cleaning brush for effective manual cleaning.

Your browser does not support the video tag.

## TROUBLESHOOTING

---

If you encounter issues with your Livatro Nut Milk Maker, refer to the following common troubleshooting tips:

- **Error Code E1:** This code indicates that the lid is not properly aligned or secured. Ensure the lid is correctly placed and twisted until it clicks into position. The machine will only operate when the lid is securely on.
- **Error Code E2:** This code may appear if the machine overheats due to insufficient liquid in the pitcher. Add liquid between the MIN and MAX fill lines. The machine will cool down before resuming operation.
- **Overflow:** To prevent overflow, always add water between the MIN and MAX levels. Do not grind or heat ingredients for a second time immediately after a cycle.
- **Gritty Texture:** For smoother soy milk, straining is recommended even after thorough blending. A nut-to-water ratio of 1:3 is recommended for the best creamy texture.
- **Noise:** The machine produces a certain amount of noise during operation, which is normal.

## SPECIFICATIONS

---

- **Brand:** Livatro
- **Model Name:** LVNM15001
- **Color:** White
- **Product Dimensions:** 8.3