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## Inalsa INALSA Blendora Hot & Cold

# INALSA Blendora Hot & Cold Automatic Soup Maker User Manual

Model: INALSA Blendora Hot & Cold

## 1. INTRODUCTION

The INALSA Blendora Hot & Cold Automatic Soup Maker is a versatile kitchen appliance designed to simplify meal preparation. This multi-functional device can create hot soups, chunky or smooth blends, smoothies, juices, various nut milks, and baby food. It features 9 preset functions, a powerful motor, and a self-cleaning option for convenience. Please read this manual thoroughly before first use to ensure safe and optimal operation.

### Meet the Next-Gen INALSA Blendora



Schedule Time  
30 mins to 24 hours



BPA Free



Auto-Clean Sterilize



Ultra Quite Operation



SS 304 Food Grade  
8 Leaf Blade



2 Years Warranty



Image: The INALSA Blendora Hot & Cold Automatic Soup Maker demonstrating its capability to prepare a variety of dishes including soups, nut milk, and baby food.

## 2. PRODUCT OVERVIEW

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## 2.1 Included Components

- 1 N Main Unit
- 1 N Processing Jar (1.2L heat-resistant glass)
- 1 N Jar Lid
- 1 N Safety Cover
- 1 N Feeding Cover
- 1 N Cleaning Brush
- 1 N Measuring Cup
- 1 N Instruction Manual Cum Warranty Card

## 2.2 Key Features

- **Multi-Functionality:** 9 preset programs for hot soups, chunky/smooth blends, smoothies, juices, nut milk, soya milk, corn juice, sauces, and baby food.
- **Powerful Motor:** 1100W high-performance motor for efficient blending and cooking.
- **Durable Jar:** 1.2L heat-resistant glass jar suitable for both hot and cold recipes.
- **Precision Blades:** Razor-sharp stainless steel blades (8-leaf SS 304) for consistent results.
- **Quiet Operation:** Soundproof cover minimizes noise during blending.
- **Smart Control:** Intuitive LED touch panel for easy program selection.
- **Effortless Cleaning:** One-touch self-cleaning function.
- **Safety:** BPA-free materials and built-in safety locks.
- **Warranty:** Backed by a 2-year warranty.

# Silent & Efficient

Mute Your Mixer: Simply Add the External Quiet Shield.



Ultra Quite



Image: Detailed view of the INALSA Blendora's internal components, highlighting the 8-leaf stainless steel blade, 1100W motor, and magnetic induction switch.

# Auto-Clean Sterilize While You Rest

The Ultimate Hands Free Convenience



Image: The INALSA Blendora in operation, showcasing its silent and efficient blending capabilities thanks to the soundproof cover.

## 3. SAFETY INSTRUCTIONS

To prevent personal injury or damage to the appliance, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils out of the jar while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but only when the blender is not running.
- Ensure the lid and safety cover are properly secured before operating.
- Do not operate the appliance with a damaged cord or plug.
- Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not use attachments not recommended or sold by the manufacturer.
- Exercise extreme caution when handling the sharp blades.
- For hot blending, do not exceed the 1.0L fill line to prevent overflow and scalding. For cold blending, do not exceed the 1.2L fill line.
- This appliance is for household use only.

## 4. SETUP

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### 4.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any packaging materials, stickers, or labels from the appliance.
3. Retain the packaging for future storage or transport.

### 4.2 Initial Cleaning

Before first use, clean all parts that will come into contact with food:

- Wash the processing jar, lid, safety cover, feeding cover, and measuring cup with warm soapy water. Rinse thoroughly and dry.
- Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

### 4.3 Placement

Place the main unit on a stable, flat, and dry surface, away from heat sources and direct sunlight. Ensure there is adequate ventilation around the appliance.

## 5. OPERATING INSTRUCTIONS

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### 5.1 General Operation

1. Place the processing jar onto the main unit, ensuring it is securely seated.
2. Add your desired ingredients to the jar. Observe the maximum fill lines: 1.0L for hot ingredients and 1.2L for cold ingredients.
3. Place the lid and then the safety cover onto the jar, ensuring they are properly locked into place.
4. Plug the appliance into a power outlet. The LED display will illuminate.
5. Press the **Mode** button to cycle through the available preset functions until your desired program is selected.
6. Press the **Start/Stop** button to begin the selected program.
7. Once the program is complete, the appliance will beep and automatically stop. Unplug the appliance before carefully removing the lid and serving.

### 5.2 Preset Functions

The INALSA Blendora offers 9 intelligent preset functions for various preparations:

## From Creamy to Chunky Vegetable Soup, Always Fresh and Healthy.



### Chunky Soup

A rustic, hearty soup brimming with tender chunks of vegetables, meat, or legumes. Each spoonful offers satisfying texture and deep, robust flavor.

### Smooth Soup

A luxuriously blended purée with velvet-like consistency. Silky perfection harmonizes flavors—from classic tomato bisque to indulgent creamy basil.



Image: A quick guide to the INALSA Blendora's control panel and its various functions and preset programs.

- **Clean:** Quickly cleans the jar in approximately 3 minutes.
- **Stir:** Used for blending smoothies or performing chopping and mincing tasks.
- **Start/Stop:** Functions to start, pause, or wake up from standby mode.
- **Mode:** Used to select preset modes and switch between different functions.
- **Preset Time:** Used to pre-set the working time, from 30 minutes to 24 hours.
- **Thick Soybean Milk:** For making thick soy milk (approx. 22 mins processing time, excluding preheat).
- **Soybean Milk:** For making regular soy milk (approx. 15 mins processing time, excluding preheat).
- **Corn Juice:** For making corn juice or a smooth, plain soup (approx. 19 mins processing time, excluding preheat).
- **Rice Cereal:** For making baby rice cereal (approx. 14 mins processing time, excluding preheat).
- **Porridge:** For making baby porridges (e.g., pumpkin, grain, millet) (approx. 13 mins processing time, excluding preheat).
- **Oat Milk:** For making oat milk (approx. 11 mins processing time, excluding preheat).
- **Stew/Chunky Soup:** For making bone/boneless chunky soup, vegetable chunky soup, or hot and sour soup (approx. 26 mins processing time, excluding preheat).
- **Smoothie:** For making various types of smoothies, juices, milkshakes (non-heating) (approx. 3 mins processing time).
- **Keep Warm:** Used to keep food warm for up to 4 hours.

**Schedule Time**  
**30 Minutes to 24 Hours**



Smart Overnight Scheduling Feature : Load ingredients the night before and enjoy hot, fresh nut milk exactly when your morning routine begins with zero effort in the morning.

Image: The INALSA Blendora showcasing its wide range of food preparation capabilities, from various milks to soups and baby food.

### 5.3 Making Soups (Smooth & Chunky)

# A Week of Wellness, Crafted

## Monday



Soy Milk

## Tuesday



Rice Cereal

## Wednesday



Corn Juice

## Thursday



Porridge

## Friday



Oat Milk

## Saturday



Soup

## Sunday



Smoothies



Image: Visual guide demonstrating the simple two-step process for preparing both smooth and chunky soups with the INALSA Blendora.

### For Smooth Soup:

1. Add ingredients to the jar.
2. Select the **Corn Juice** preset.
3. Start the program. Your smooth soup will be ready in minutes.

### For Chunky Soup:

1. Add ingredients to the jar.
2. Use the **Stir** mode first to achieve your preferred chunk size.
3. Then, select the **Stew** mode for thorough cooking. Your chunky soup will be ready in minutes.

### 5.4 Making Homemade Milk (Nut, Soy, Oat)

## Steps for Smooth & Chunky Soup

### For Smooth Soup

Use the Corn Juice preset for Smooth Soup.



**Step 1**

Your smooth soup is ready to eat in just minutes!



**Step 2**

### For Chunky Soup

Use the Stir Mode first to achieve your preferred chunk size before cooking.



**Step 1**

Use the Stew mode for thorough cooking, and your chunky soup is ready in just minutes



**Step 2**

Image: A four-step visual guide on how to prepare fresh homemade milk using the INALSA Blendora, from selecting a recipe to enjoying the finished product.

1. Choose your desired recipe (e.g., for almond, oat, or soy milk). Soaking ingredients overnight can improve taste and texture.
2. Add your preferred ingredients and water to the processing jar.
3. Select the appropriate mode (e.g., **Soybean Milk**, **Thick Soybean Milk**, or **Oat Milk**).
4. Press **Start/Stop**. The Blendora will process the ingredients, delivering fresh, homemade milk.

### 5.5 Making Baby Food

# From Soups to Nut Milk to Baby Food

Your All-in-One Solution for Delicious Beverages!



Image: A guide illustrating various baby food textures suitable for different developmental stages, from smooth purees to chunky meals.

The Blendora allows you to prepare nutritious, texture-appropriate baby food for every stage of your baby's growth.

1. Prepare and add fresh, nutrient-rich ingredients to the jar.
2. For super smooth purees (4-6 months), use a blending mode like **Smoothie** or **Corn Juice**.
3. For thick creamy purees (6-9 months), use a blending mode and adjust blending time.
4. For small food chunks (9-12 months) or large food chunks (12+ months), use the **Stir** mode to achieve the desired consistency, then cook if necessary using a heating mode.
5. Ensure the baby food is cooled to a safe temperature before serving.

## 6. CLEANING AND MAINTENANCE

### 6.1 Self-Cleaning Function

# Designed for Every Stage of Your Baby's Growth



Image: The INALSA Blendora demonstrating its one-touch auto-clean and sterilize function for effortless maintenance.

The self-cleaning mode ensures hygiene and convenience:

1. After use, rinse the jar to remove large food particles.
2. Fill the jar with clean water up to the **Clean** mark (or approximately 500ml) and add a drop of dish soap.
3. Secure the lid and safety cover.
4. Select the **Clean** function on the control panel.
5. Press **Start/Stop**. The appliance will run a short cleaning cycle.
6. Once complete, empty the jar, rinse thoroughly with clean water, and dry.

## 6.2 Manual Cleaning

For a more thorough clean or if food residue remains:

- Always unplug the appliance before cleaning.
- Carefully remove the jar, lid, and safety cover.
- Wash the jar, lid, safety cover, feeding cover, measuring cup, and cleaning brush with warm soapy water. Use the provided cleaning brush to clean around the blades.
- Rinse all parts thoroughly under running water.
- Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

- Ensure all parts are completely dry before reassembling or storing.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not power on.	Not plugged in; power outlet issue; jar/lid not correctly assembled; safety lock not engaged.	Ensure the power cord is securely plugged into a working outlet. Check if the jar and safety cover are correctly placed and locked.
Motor stops during operation.	Overload protection activated; overheating.	Unplug the appliance and allow it to cool down for at least 15-20 minutes. Reduce the amount of ingredients or add more liquid.
Food is not blending smoothly.	Insufficient liquid; too many ingredients; ingredients too large.	Add more liquid. Reduce the quantity of ingredients. Cut ingredients into smaller pieces. Use the 'Stir' function for initial breakdown.
Leakage from the jar.	Lid not properly sealed; jar not correctly seated; overfilling.	Ensure the lid and safety cover are securely in place. Check that the jar is correctly seated on the main unit. Do not exceed the maximum fill lines.
Unusual noise during operation.	Foreign object in the jar; improper assembly.	Stop the appliance immediately and unplug it. Check for any foreign objects in the jar. Ensure all parts are assembled correctly.

## 8. SPECIFICATIONS

Attribute	Detail
Model Number	INALSA Blendora Hot & Cold
Power	1100W
Jar Capacity (Cold)	1.2 Liters
Jar Capacity (Hot)	1.0 Liters
Jar Material	Heat-resistant Glass
Blade Material	Stainless Steel (8-leaf SS 304)
Item Weight	3 kg 250 g
Item Dimensions (LxWxH)	17.5 x 18 x 33.5 Centimeters
Country of Origin	China
Manufacturer	Tuareg Marketing Pvt. Ltd.

## 9. WARRANTY AND SUPPORT

### 9.1 Warranty Information

The INALSA Blendora Hot & Cold Automatic Soup Maker comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects and ensures the durability and long-term value of your appliance. Please refer to the included Warranty Card for detailed terms and conditions.

### 9.2 Customer Support

For any queries, technical assistance, demo requests, or installation support, please contact our customer service team:

Contact Number: **91+ 8130556355**

## One machine, Countless Options From Nut Milk to Family Soups.



### For Vegan/Fitness Enthusiasts

Oat Milk, Nut Milk,  
Soybean Milk etc.



Oat  
Milk



Nuts  
Milk



Soy  
Milk



### For Healthy Family Meals

Gourmet Soups, Bone/Boneless  
Soups, Hot and Sour Soups.



Gourmet  
Soup



Chicken  
Soup



Hot & Sour  
Soup

Image: Contact information for demo and installation support for the INALSA Blendora.