



evoro Nut Milk Maker Machine Instruction Manual

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**MULTI-FUNCTIONAL
PLANT MILK. SOUP & SMOOTHIE MAKER
INSTRUCTION MANUAL**



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Inspiration

This machine is multi-functional and will allow you to make infinite combinations of healthy, nutritious homemade food and drinks. Here are a few ideas to inspire you..

VEGAN & PLANT-BASED OPTIONS

Make nutritious dairy-free plant milks using the oat, almond and soy milk options. Or create your own juices,

smoothies and soups.

FOR LACTOSE INTOLERANCES

Use the soy milk function for delicious, natural lactose-free milk.

GO GLUTEN-FREE

Use gluten-free oats to make your own natural gluten free oat milk.

GO NUT-FREE*

You can also create nut free milks e.g. hemp milk using the almond milk function.

*Ensure your machine has not been in previous contact with nuts. Always seek medical advice, check with your physician or dietician first before consuming any ingredients if you have a nut allergy or intolerance.

POST WORKOUT. PROTEIN SEEKERS & DETOX LOVERS

Create protein shakes and smoothies using the juice/smoothie option.

ANTI-BACTERIAL COLD & FLU REMEDIES

Using the smooth soup function, you can also make hot remedies with fresh orange, lemon, ginger and honey.

COOLING COCKTAIL MIXES

Enjoy blended fruit or herb cocktails with the juice/smoothie function, then pour over ice.

CHILDREN'S SWEET TREATS & PUREE

Create naturally sweet, real fruit smoothie treats with juice/smoothie option.

WHOLESOME SOUPS

Use the smooth or chunky soup option to create hearty hot soups – in less than 38 minutes.

Setting ⇒ Ewcipe ↓	Oat milk	Almond milk	Soy milk	Juice – smoothie	Smooth soup	Chunky soup
Ota milk	✓					
Otameal/porridge	✓					
Almond milk		✓				
Cashew milk		✓				
Coconut milk		✓				
Coco-cashew milk		✓				
Macadamia milk		✓				
Walnut milk		✓				
Hemp milk		✓				
Soy milk			✓			
Juice				✓		
Smoothies				✓		
Hot remedies					✓	
Smooth/puree soup					✓	
Chunky soup						✓

Recipe Guidance

Use the 30z measuring cup provided, grab your ingredients and water and let's go!
Below are some guidelines to get you started.

Recipe Idea	Select	Instructions	Tips / Good To Know
oat milk	oat milk	oat milk:	<ul style="list-style-type: none"> •Organic rolled oats – no need to pre soak. •Other oats e.g. oat groats – soak overnight in cold water. •Avoid Quick oats. •To sweeten, add vanilla or honey
oatmeal/porridge	oat milk	<ul style="list-style-type: none"> • Add a 3oz cup (provided) of oats (see soaking tips next column) • Then fill with cold or ice d water to between the Min- Max lines. porridge: <ul style="list-style-type: none"> • As above, but use LI-5 x 3oz cups (provided) of oats. 	
almond milk	almond milk	<ul style="list-style-type: none"> • Add a 3oz cup (provided) of nuts/seeds. • Then fill with cold or ice d water to between the Min- Max lines. 	<ul style="list-style-type: none"> • No need to pre-soak! • You can combine your nuts and seeds (e.g. almond + cashew; cashew + coconut; coconut + hemp). Use 1-2 x 3oz cups in total. • If some milks (e.g. almond) are too gritty, reduce the amount (less oz) of ingredients.
cashew milk	almond milk		
coconut milk	almond milk		
macadamia milk	almond milk		
walnut milk	almond milk		
hemp milk	almond milk		
soy milk	soy milk	<ul style="list-style-type: none"> • Rinse + soak a 3oz cup (provided) of soy beans overnight. • Add the soaked beans to the machine. • Then fill with cold or ice d between the Min- Max lines. 	<ul style="list-style-type: none"> • Rinse and de-shell beans • If rushed/forgot to soak, then soak beans in warm water for a minimum of 2 hours.
vegan hot chocolate	oat/almond/soy milk	<ul style="list-style-type: none"> • Stir in 3-LI teaspoons of cocoa powder to any freshly made plant milk (see above) 	
fruit juices	juice/smoothie	<ul style="list-style-type: none"> • Wash. peel fruit & cut in to bite sized chunks. • Add any fruit / veg to below the Min line. • Fill water to between the Min- Max line. 	<ul style="list-style-type: none"> • LI minute cycle! • Skip peeling for apples, pears or peaches. Simply wash and chop. • The smaller the pieces. the more fruit you will fit inside.
smoothies	juice/smoothie		
power/protein shakes	juice/smoothie		
cocktails	juice/smoothie		
smooth soup	smooth soup	soup: <ul style="list-style-type: none"> • Wash, peel & chop vegetables. • Add stock (cubes + water or liquid stock) to between the Min-Max lines. hot remedies: <ul style="list-style-type: none"> • Peel and chop an orange/ lemon. Add some ginger and honey. • Fill water to between Min-Max lines. 	<ul style="list-style-type: none"> • Get the maximum veg into your soup by chopping into small pieces. • If rushed, you can quickly toss in chunks of washed & peeled veg without too much chopping. • Be careful not to overload above the Max line.
hot remedies	smooth soup		

chunky soups 6 broths	chunky soup	Per above.	You can run this cycle twice if too chunky first time round.
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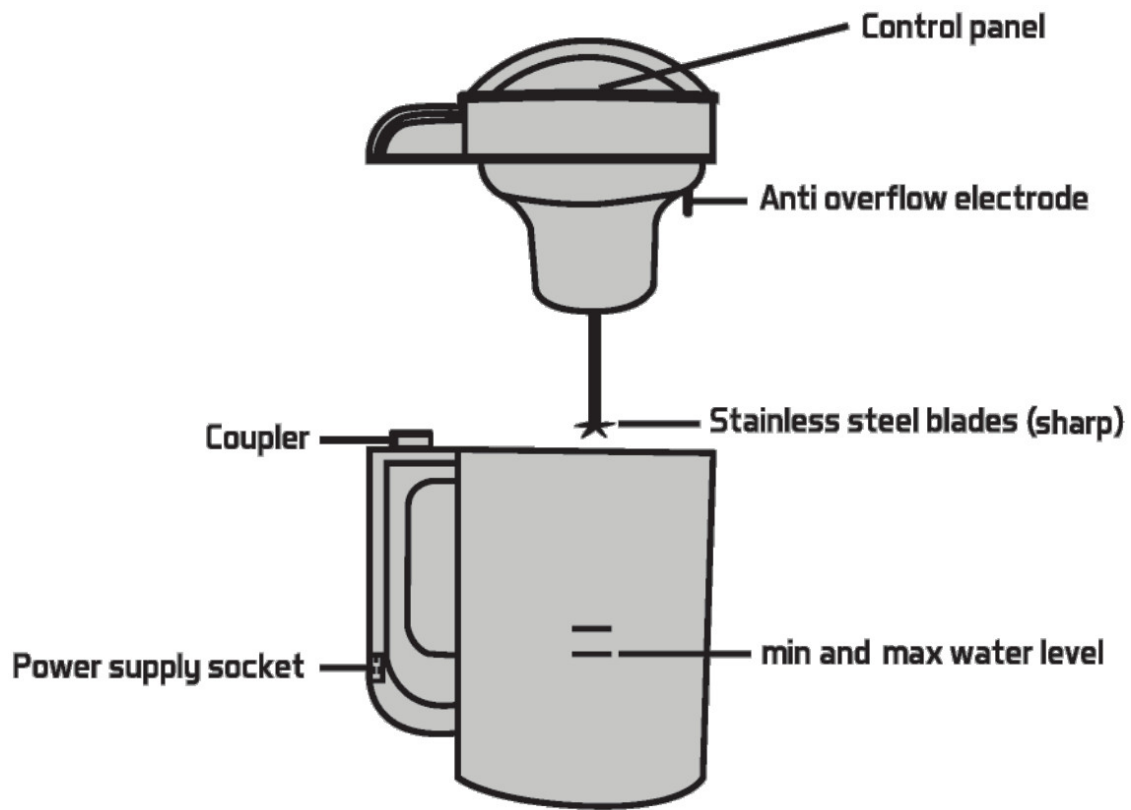
Getting Started

INCLUDED WITH YOUR MACHINE



- evoro machine
- US power cable
- instruction leaflet
- jug
- 30Z measuring cup
- rimmed sieve (for jug)
- handled sieve
- pestle-stirrer

Please carefully read and follow the instructions.



1. Unpack and ensure no parts are damaged. Inspect cord and plug.
2. Wipe over all parts with a soft damp cloth and dry thoroughly.
3. When using for the first time, you may notice a slight burning or smoky smell. This is normal and is no cause for concern.
Allow for good ventilation and use the machine.

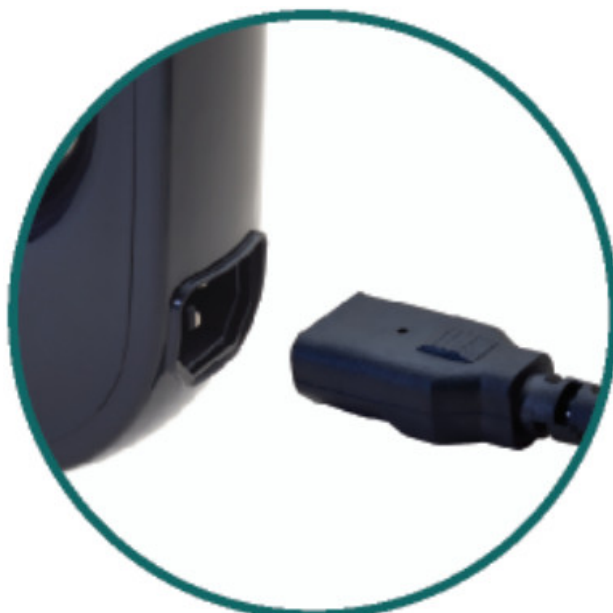
Function settings are on top of the handle. Choose which mode you would like to use. Press once. There are 6 functions:

- oat milk
- almond milk
- soy milk
- juice/smoothie
- smooth soup
- chunky soup



Using Your Machine0

1. Ensure the machine is unplugged from the power.



2. Hold the lid handle in one hand, hold the jug handle in the other hand, remove the lid. Be careful not touch the blade.

WARNING: sharp blades.



3. Place ingredients into the jug. Add the liquid, filling up to between the Min-Max lines.



4. Hold the lid handle in one hand, and hold the jug handle in the other hand. Place the lid back onto the jug ensuring it is securely in place.



5. Plug into the power. The LED screen will illuminate.



6. Press the mode button to select the program. The icon will illuminate.



7. Press the start button. It will beep and begin the cooking process. Milk and soup cycles are approximately 25-30 minutes long. Juice and smoothies takes only 4 minutes.



8. When finished, the machine will beep continuously for 2 minutes to indicate the cycle is complete.



Important Safety Information

- a) Read all instructions.
- b) To protect against risk of electrical shock do not put appliance in water or other liquid.
- c) This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
- d) Turn the appliance off, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- e) Avoid contact with moving parts.
- f) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number or email address for information on examination, repair, or adjustment.
- g) The use of attachments, including canning jars is not recommended by the manufacturer as they may cause a risk of injury to persons.
- h) Do not use outdoors.
- i) Do not let cord hang over edge of table or counter, or touch hot surfaces, including a stove.
Do not place on or near a hot gas or electric burner, or in a heated oven.
- j) Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- k) Blades are sharp. Handle carefully.
- l) Always operate appliance with cover in place.
- m) Allow to cool before assembling or disassembling parts and before cleaning the appliance.
- n) Do not fill the bowl above the maximum fill line to avoid risk of injury due to damage to the cover or bowl.

Built-In Safety Features

This machine has some basic protective features to prevent fire, damage and harm:

- If the water level inside the pitcher is too low, the unit will beep and stop working. If this happens, unplug the unit, add water to between the Min and Max lines, plug back in, and turn on again.
- To prevent any hot liquid or foam spilling when liquid level gets too high, the sensor will decrease the heat to allow mixture to settle and reduce.
- If the temperature gets too high during the cycle, the motor will shut off automatically.
Once the motor cools down, it will automatically restart.

Cleaning

- Ensure the unit is unplugged and has cooled down before cleaning.
- Try to wash your machine as soon as possible after it has cooled, Starches can become sticky and be more difficult to wash off the longer you leave the machine uncleaned.
Be careful when handling the sharp cutting blades during cleaning.
- To clean, use a wet rag, sponge or gentle brush with mild dish soap.
- Wipe in circular motions around the inside of the jug and around the metal blade.
- Take care not to get the electrical connectors (located near the top of the machine) or the power socket (located at the bottom of the machine) wet.
- If any areas do get wet, ensure you leave the separated parts to air dry for several hours before connecting and using.
- This machine has an automatic cleaning function; however, this is only for more difficult to clean situations e.g. if the machine has been left for a number of hours after use and requires more than simple hand washing.
- To use automatic cleaning function, fill with water to between the Min and Max lines and add dish soap. Place the head on to the pitcher, plug in, and press the “clean” button (cycle is approx. 3 minutes long)
- Accessories and tools (e.g. sieves, jug and measuring cup provided) can be hand washed in warm soap water or a regular-gentle cycle in the top of the dishwasher.
- Warning! Do not:
 - Immerse any part of appliance in water
 - Put machine in dishwasher
 - Directly wash the control panel on machine head. Simply wipe clean with a damp cloth.

Save these instructions!

Sustainability & Circularity

BE RESOURCEFUL

This machine will allow you to make more sustainable plant and vegetable-based food. And reduce your overall waste by being more resourceful with food. Consider using over-ripe fruit and vegetables to make smoothies or soups. Or get creative with the leftovers in your fridge!

USE, GIFT & REUSE, RECYCLE



All outer box packaging constituents are raw materials and can be recycled.

Please break down and recycle all packaging once no longer required.



If no longer required, please consider gifting the machine to a friend or family member to give it a new lease of life.

At end of life, don't just throw in your household trash. Ask at your local council or municipality what is the most eco-friendly way to dispose.



FREE 2 YEAR WARRANTY


(ACTIVATE WITHIN 14 DAYS OF PURCHASE)

Thank you for supporting an independent family business



Text EVORO to (888) 490-2556
Community Support: siobhan@evora.life

Documents / Resources

	<p>evoro Nut Milk Maker Machine [pdf] Instruction Manual Nut Milk Maker Machine, Milk Maker Machine, Maker Machine, Machine</p>
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References

- [User Manual](#)

Manuals+