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## Little Raccoon HB-B108K Multi-Function Soymilk Maker



## Specifications

- Functions: Puree, Rice Paste, Soymilk, Smoothie, Nut Milk, Boil Water, Porridge, Clean, On/Off, Delay Start
- Features: Magnetic induction, Safety lock, Delay Start function
- Accessories: Blades, Measuring cup, Scouring pad, Cleaning brush

## Product Usage Instructions

### Power-on Operation:

1. Plug in the power cord and ensure the cover is in position.
2. The product will emit a sound and display “—” indicating it is in standby mode.

### Smoothie Function:

1. Add fruits (not exceeding 400g) and water up to the Max water line.
2. Select the Smoothie function and press On/Off to start blending. It takes about 3 minutes.
3. The product will beep 10 times when the process is complete.

### Clean Function:

1. Fill the container with water up to the max level.
2. Select the Clean function and press On/Off to start the cleaning process. It takes about 11 minutes.
3. The product will beep 10 times when the cleaning cycle is finished.

### **Delay Start/Preset:**

1. After powering on, select a program with a heating function.
2. Press the Delay Start button to set a delay time between 1-12 hours.
3. Press On/Off to start the delayed operation.

### **Rice Paste Function:**

1. Select the Rice Paste function and press On/Off to start.
2. After the program is completed, add seasonings to taste.

Thank you for purchasing our product. Please read this user manual carefully before using.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the motor unit in water or other liquids.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. 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.
5. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
  6. A flashing light indicates ready to operate. Avoid any contact with blades or movable parts.
  7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
  8. The use of attachments, including canning jars, not recommended by the manufacturer, may pose a risk of injury to persons.
  9. Do not use outdoors.
  10. Do not let the cord hang over the edge of the table or counter.
  11. Keep hands and utensils, other than the tamper provided, out of the container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used, but it must be used only when the blender is not running.
  12. The blade is sharp. Handle carefully.
  13. To reduce the risk of injury, never place cutter-assembly blades on the base without the jar properly attached.
  14. Always operate the blender with the cover in place.
  15. When blending hot liquids, remove the center piece of the two-piece cover.
  16. When blending hot liquids, open or remove each non-pouring lid or cap, and close any edge cover openings intended for pouring.
  17. When blending hot liquids, open (remove) the cap over the pouring opening.
  18. 18. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning. Flashing light (or identify other means used) indicates ready to operate. Avoid inadvertent contact with the touch screen.
  19. Household use only.
  20. Unplug before assembling, removing parts, or cleaning.
  21. Read instructions before using.
  22. Sharp Blade – Always use the food pusher.
  23. Do not immerse in water.

24. Do not touch surfaces that may be hot. Use handles or knobs provided.
25. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
26. Do not place on or near a hot gas or electric burner or in a heated oven.
27. Allow to cool before assembling or disassembling parts and before cleaning the appliance.
28. Risk of thermal burn injury due to excessive pressure in the container. Do not use the closed top container in Heating Mode.
29. To protect against electrical shock, do not immerse, plug or submerge portable appliances in water or other liquids.
30. Scalding may occur if the lid is removed during the brewing cycles.
31. CAUTION: DO NOT OPERATE WITHOUT THIS COVER IN PLACE. Keep the vented lid in place when blending hot liquids. Keep pour openings closed when blending hot liquids.
32. The detachable cover lid can be used for adding ingredients while blending and serves as a vent when blending hot liquids.
33. This product comes with an intelligent altitude recognition function, which is limited to use below 1500m altitude.
34. Before use, ensure that the voltage used is consistent with the rated voltage on the nameplate. (120V~ 60Hz)
35. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
36. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

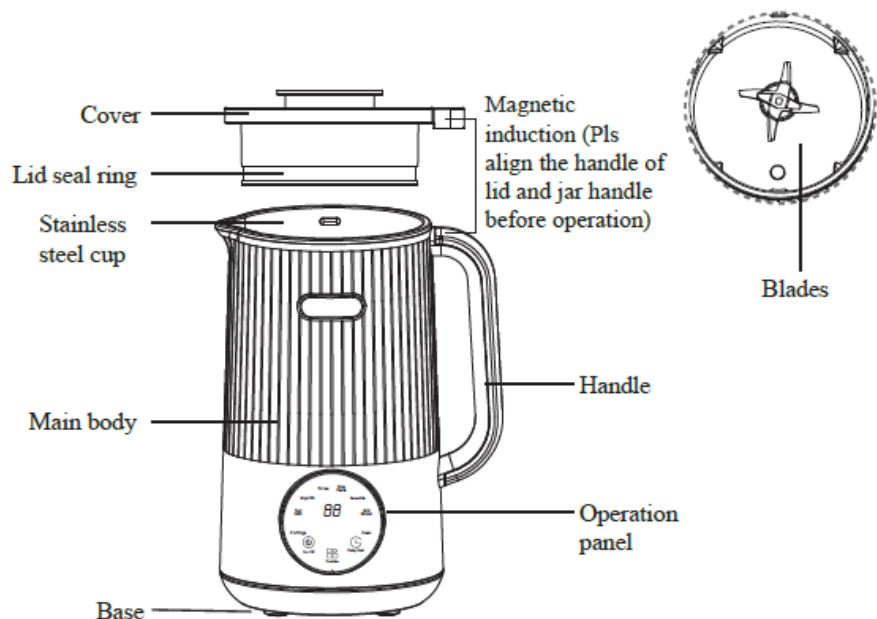
If a long detachable power supply cord or extension cord is used:




1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

**SAVE THESE INSTRUCTIONS**

# Product Structure

Be careful with the blades when cleaning

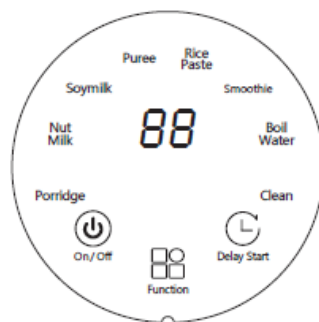


Accessories			
Pictures			
Name	Measuring cup	Scouring pad	Cleaning brush

# Specification

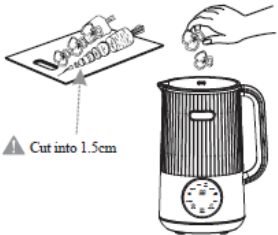
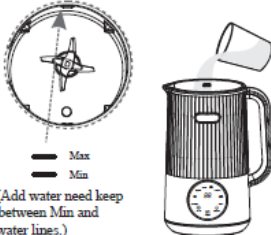
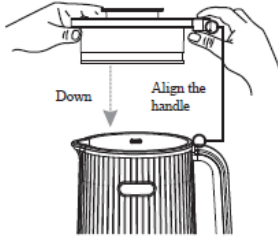
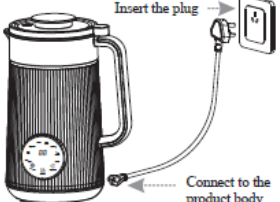
Model No.	HB-B108K
Capacity	1L
Rated Voltage	120V~ 60Hz
Rated Power	180W
Heating Power	800W
Material	Inner Jar: SUS304, plastic Shell: PP

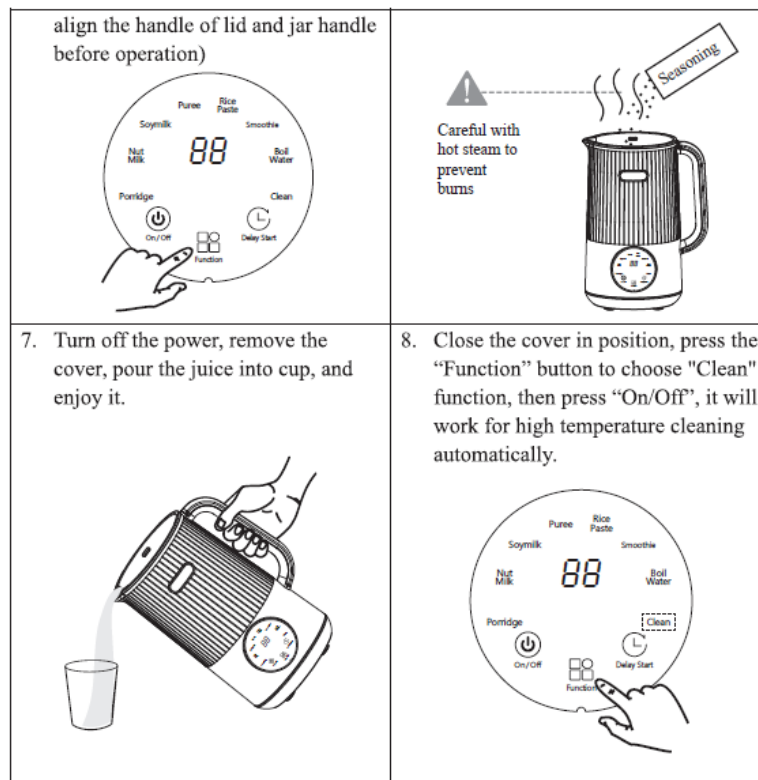
# Operating Instructions



**HB-B108K Control Panel**

## Usage and Process

<p>1. Prepare the ingredients according to the recipe and put them into the jar.</p>  <p>▲ Cut into 1.5cm</p>	<p>2. Add water between Min and Max water level.</p>  <p>Max Min</p> <p>Max (Add water need keep them between Min and Max water lines.)</p>
<p>3. Close the cover in position.</p>  <p>Down Align the handle</p>	<p>4. Switch on the power and enter standby mode. (After plugging in the plug to power on, the product will "Bi" sound, the screen displays "--" that is, enter the standby state.)</p>  <p>Insert the plug Connect to the product body</p>
<p>5. Press the "Function" button to choose function, then press "On/Off" to start. (If the screen displays "E2" and Function button not works, means the lid handle and product handle are not aligned. Pls</p>	<p>6. Open the lid and add seasoning after the function is completed.</p>



### Notice:

With the soy milk/paste function, which makes some foods difficult to roll, it is easy to cause paste on the bottom.

1. According to different functions, choose different weights of food. Then choose a different function, it is a good way to protect the paste on the bottom.
2. For the hot drink function, please do not add any sugar or sugar composition first.
3. After finishing cooking, you can add some seasoning inside. If needed, you can choose "Juice"/ "Clean" for mixing.
4. Hot drinks need sugar must be added after the program is run, otherwise easy to burn.
5. Do not reheat hot drinks to avoid scorching the bottom.

### Tips for non-burnt:

1. Use "Paste" and other preset programs with a heating function.
2. When you put some food in the jar, please put some food that is not easy to paste on the bottom, then put some food such as pumpkin/sesame/potato/ yam, and so on, which is more easy paste on the surface of the jar.
3. Before using the soysoymilk/paste function, it is better to brush some oil on the jar bottom.




## NOTICE

1. Different requirement has different functions. It needs to choose the correct function as you want, otherwise, it will affect the taste. More seriously, it will overflow or burn.
2. There is a detection signal inside the body. Do not remove the cover lid while working; otherwise, it will not work properly. It is not allowed to take up the cover, or it will hurt.
3. The functions of Pomdage, Soymilk, Puree, and Race Paste are heated for even minutes after starting, and then intermittently heated and stirred until the function ends.

## Operating Instructions

Power-on operation: After plugging the plug to power on and covering the position, the product will “Bi” sound, and the screen displays that it has entered the standby state.

Function: This key is used for the “select function” of the machine

1. Select function: Press the “Function” key to select the corresponding program, and then press the “On/Off” key, the function program will automatically execute and start working.
2. On/Off function: After selecting the function, press “On/Off”, then the product can work. The screen displays  means the function is heating/working.

When the machine is working, one press the “On/Off” button to stop the program and return to the standby state, Delay start function: Press the “Function” to select the function you want to preset, then press the “Delay Start”, then press the “preset” button again to select the preset time, and then press “On/Off” the preset program will be executed automatically.

The screen displays “8” (representing the default 8 hours, the reservation time can be “1-12” hours, and then the ‘On/Off’ key, and the screen will display the countdown when the function starts to run.

**Note:** preset functions include: Pomdage, Soymilk, Puree, Race Paste, Boil Water- Preset time does not include function finish time

Keep warm: After the hot drink function finishes, it will enter the keep warm program, and the screen displays “bb”, keep warm at 600 °C for two hours.

### **Porridge (Blend and heat to about 212°F)**

Add not more than 60g of rice, then add water not exceeding the max water line. Press “Function” to select “Porridge” and then press “On/Off” to start. It takes about 29 minutes and will beep 10 times when done. After the function finishes, keep warm at 140°F for 2 hours.

### **Nut Milk (Only blend, without heat)**

- Add not more than 60g of nuts (e.g., peanuts, almonds), then add water not exceeding the max water line.
- Press “Function,” select “Nut Milk,” and then press “On/Off ” to start.
- It takes about 8 minutes. It will beep 10 times when done.

### **Soymilk (Blend and heat to about 212°F)**

- Add more than 60g of soybeans, then add water not exceeding the max water line.
- Press “Function”, select “Soymilk,” and press “On/Off ” to start.
- It takes about 35 minutes and then keeps warm at 140° for 2 hours. It will beep 10 times when done.

### **Puree (Blend and heat to about 212°F)**

Add not more than 60g of apple or pumpkin, then add water not exceeding the max water line. Press “Function”, select “Puree”, and press “On/Off” to start. It takes about 21 minutes and will beep 10 times when done. After the function finishes, keep warm at 140°F for 2 hours.

### **Rice Paste (Blend and heat to about 212°F)**

Add not more than 60 g of rice, then add water not exceeding the max water line. Press “Function”, select “Puree,” and press “On/Off” to start. It takes about 23 minutes and will beep 10 times when done. After the function finishesd keep warm at 140°F for 2 hours.

### **Smoothie (Only blend, without heat)**

- Add not more than 400g of fruit, then add water not exceeding the max water line.
- Press “Function”, select “Smoothie,” and press “On/Off ” to start.

- It takes about 3 minutes. It will beep 10 times when done.

### **Boil Water (Only heat, without blend)**

- Fill with water up to the max level.
- Press “Function” select “Boil Water” and press “On/Off, to start.
- It takes about 10 minutes. It’ll beep 10 times when done. After the function finishes, keep warm (bb means on keep warm state) at 140°F for 2 hours.

### **Clean (Blend and heat to about 194°F)**

- Fill with water up to the max level.
- Press “Function”, select “Clean”, and press “On/Off ” to start.
- It takes about 11 minutes. It will beep 10 times when done

### **Delay Start/Preset**

After power on, select the program with heating function (such as Porridge, Soymilk, Puree, Rice Paste, Boil Water), press the “Delay Start” button to display “08” (indicating the default time is 8 hours), and then press the “Delay Start” button, the time can be freely selected between 1-12 hours, and then press “On/Off” to start delay begin working time (if you select 6 hours, it will work after 6 hours).

**Tips:** 212°F is 100°C, 194°F is 90°C, 140°F is 60°C.


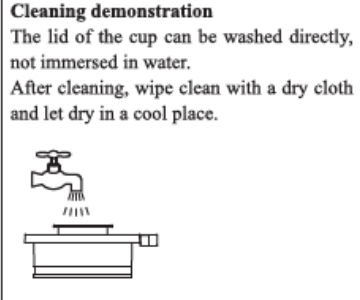

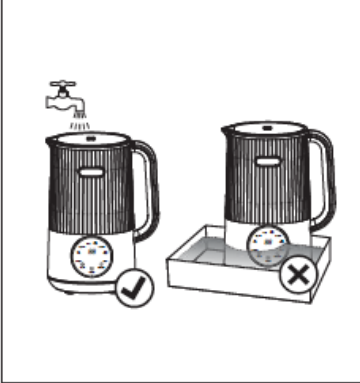
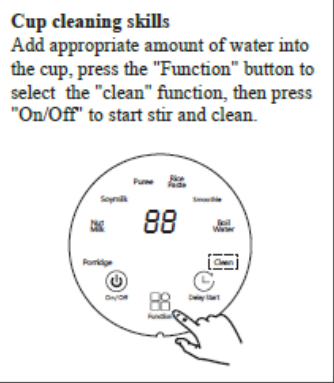
### **RECIPE**

<b>Soymilk</b> 1. Operation: select “Soymilk” function, then press “On/Off” to start. 2. When the program is finished, add seasonings to taste.	Oat peanut soymilk	Soybean 40g, peanut 10g, oat 10g, water between Min and Max
	Soymilk	Soybean 55g, rice 5g, water between Min and Max
	Almond soymilk	Soybean 40g, almond 20g, water between Min and Max
	Red bean peanut soymilk	Soybean 20g, peanut 20g, red bean 20g, water between Min and Max
	Red jujube soymilk	Soybean 40g, wolfberry 10g, red jujube(pitted) 10g, water between Min and Max
	Coix seed walnut soymilk	Soybean 40g, wolfberry 5g, coix seed 5g, walnut meat 10g, water between Min and Max
<b>Rice Paste</b> 1. Operation: select “Rice Paste” function then press “On/Off” to start. 2. When the program is finished, add seasonings to taste.	Corn juice	Fresh sweet corn kernels 40g, rice 20g, water between Min and Max
	Sesame paste	Black sesame 20g, sticky rice 20g, peanut 20g, water between Min and Max
	Pumpkin porridge	Pumpkin (diced) 20g, millet 20g, 2 red jujube(pitted), water between Min and Max
	Lotus seed red jujube rice paste	Red jujube(pitted) 10g, lotus seeds (soaked) 10g, millet 40g, water between Min and Max
<b>Nut Milk</b> 1. Operation: select “Nut Milk” function, then press “On/Off” to start.	Nutrition rice paste	Black bean 10g, walnut meat 10g, sesame 20g, barley 10g, rice 10g, water between Min and Max
	Almond Milk	Raw almonds 60g, 1-2 pitted dates, water between Min and Max
	Cashew Milk	Cashews 60g, water between Min and Max
2. When the program is finished, add seasonings to taste.	Homemade Walnut Milk	Walnuts 60g, water between Min and Max
<b>Smoothie/Juice</b> 1. Operation: select “Smoothie”, then press “On/Off” to start. 2. When the program is finished, add seasonings to taste.	Watermelon juice	Watermelon (peeled and seeded, cut into chunks) 400g, water (can be drunk directly) between Min and Max
	Fruit and vegetable juice	Carrot (diced) 100g, Apple (peeled, cored and diced) 100g, broccoli (diced) 100g, lemon (peeled, cored and diced) 100g, water (can be drunk directly) between Min and Max
	Tomato honey juice	Tomato (diced) 400g, honey 10g, water (can be drunk directly) between Min and Max
	Mango juice	Mango (peeled and cut) 400g, water (can be drunk directly) between Min and Max
	Strawberry grapefruit juice	Strawberry (diced) 300g, grapefruit meat 100g, water (can be drunk directly) between Min and Max

## Maintenance

1. Pull out the plug before cleaning.
2. Be careful of the sharp blade when cleaning.
3. Please clean the product in time after use.
4. This machine shall be used often, so as to keep the motor dry and clean.

- If not used for a long time, please store this machine in a dry and well-ventilated place so as to prevent the motor from becoming damp and getting moldy.
- Do not wash the main machine. When cleaning, only wipe with a wet cloth. Other components may be washed directly with water, such as the food pusher, the cover middle seat, the pulp container, juice nozzle cover.
- If this product needs to be repaired during use, please contact our Customer Service Department. Be sure not to take apart or repair the product by yourself to avoid risks.
- Household and Indoor use only.

<p><b>Main body cleaning</b></p> <p>Use a damp cloth with neutral dishwashing liquid and wipe clean with a dry cloth</p>	<p><b>Cup cleaning</b></p> <p>Use a sponge, cleaning brush or cloth to scrub the cup body and lid, and then</p>
	<p>invert to dry, place in a dry place.</p> <p>If it is difficult to clean the residue at the bottom of the cup, soak it in warm water first, then brush it in the same direction with a cleaning brush, and then rinse it off with clean water.</p> <p>Do not use wire wipes or sharp objects to clean the cup cavity.</p>
<p><b>Cleaning demonstration</b></p> <p>The lid of the cup can be washed directly, not immersed in water.</p> <p>After cleaning, wipe clean with a dry cloth and let dry in a cool place.</p> 	
	<p><b>Cup cleaning skills</b></p> <p>Add appropriate amount of water into the cup, press the "Function" button to select the "clean" function, then press "On/Off" to start stir and clean.</p> 

### Scale cleaning method

Long-term use of the inner tank will produce scale. Please regularly remove scatthe le. The removal methods are as follows.

- Pour water and white vinegar or lemon into the inner tank in a ratio of 1:1 (do not exceed the highest water level).

2. Cover the cup and plug in the power cord, select “boil water” to start heating, and unplug when the vinegar starts to boil and automatically stops. When the vinegar has finished cooling, pour it out.
3. In order to clean the scale thoroughly, please wipe the inner liner with a soft cloth.

After cleaning, please rinse it repeatedly with water until there is no vinegar smell.

## Malfunction Analysis

Malfunction	Cause Description	Solution
Odor occurs when first used	The normal condition of the initial use of the new motor	The smell disappears after a few times of use, it is recommended to place it in a ventilated place to dissipate the smell.
Ingredients was not broken up enough	Low voltage or voltage is instability	Select the corresponding rated voltage of the machine and stabilize the voltage.
	The food is too little or too much	Stop the machine and adjust the amount of food.
	Function selection is incorrect	Please follow the recipe to select the correct function.
	Insufficient water	Please add water according to the lowest water level.
<b>Liquid overflow</b>	<b>Too much water or too much beans</b>	Please add water or soybean according to the upper water level.
	Too less water	Please add water between MIN and MAX.
	The inner jar is not cleaned	Please clean the cup before use.
The button no response	The product is working	<b>If you need to stop function, one press "On/Off" button to cancel.</b>
	Cover not in position	Align the handle of lid and jar before operation
The indicator light is not on	The power cable is not properly connected	Check the power cable and ensure that it is properly connected.
The food is undercooked	Add too much or too little water or ingredients	Please add water correctly to the corresponding water level and add the ingredients according to the standard, between
	The lid is not on properly, or the lid comes off when stirring	Reinstall the lid and start the product (when using the heating function, the ingredients must be replaced first, otherwise the bottom will be burnt)
E1	Temperature sensor short wire	Please go to technician for inspection or repair
<b>E2</b>	The lid of the cup is loose or <b>cover not in good position.</b>	<b>Align the handle of lid and jar before operation</b>

	That is cover's safety protection.	
E3	Without put ingredients into the product jar, make product temperature too high, and it enter boil-dry Protection.  NTC temperature too high	Cut off the power, stop working (after 5 -10 minutes of cooling), put ingredients into the product jar and re-power.  Over 125°C or 135°C, it depends on the actual test results.
E4	The voltage is out of the normal range	Select the corresponding rated voltage of the machine and stabilize the voltage
E5	Abnormal heating	Please go to technician for inspection or repair
	Continuous use causes the product to be too hot	Cut off the power, stop working (after 30 minutes of cooling), put ingredients into the product jar and re-power.
E7	Circuit board failure	Please go to technician for inspection or repair
E8	The machine itself is faulty and the sensor is short-circuited	Please go to technician for inspection or repair
Burnt	The appliance heats up 2 times	Please do not heat up 2 times
	Too much ingredients	Use the appliance based on the ingredients ratio refer to recipe.
	Sugar-based ingredients might cause burnt easily	Please only apply the ingredients when the food is completed.

If you still have problems in use, please consult your local after-sales service center or our company's customer service center.

## FAQs

- **Q: How do I clean the product?**

A: Use the provided scouring pad and cleaning brush. Be cautious with the blades when cleaning.

- **Q: How do I use the Delay Start function?**

A: After selecting a heating program, press Delay Start to set a delay time between 1-12 hours before starting the operation.

- **Q: What safety precautions should I follow?**

A: Be careful with hot steam to prevent burns. Always align the handle properly before operation.

## Documents / Resources



[Little Raccoon HB-B108K Multi Function Soymilk Maker \[pdf\]](#) User Manual  
|  
HB-B108K, HB-B108K Multi Function Soymilk Maker, Multi Function Soymilk Maker, Soymilk Maker, Maker

## References

- [User Manual](#)

Little

Raccoon

HB-B108K, HB-B108K Multi Function Soymilk Maker, Little Raccoon, Maker, Multi Function Soymilk Maker, SoyMilk Maker

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