

# **VEVOR<sup>®</sup>**

**TOUGH TOOLS, HALF PRICE**

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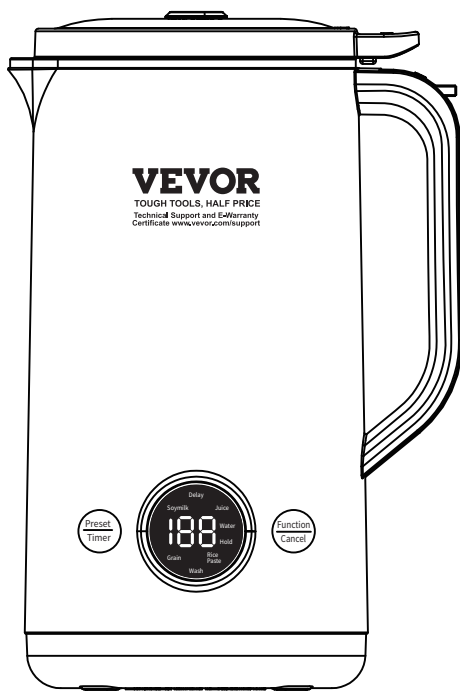
## **NUT MILK MAKER USER MANUAL**

Model:DJJ-70

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.



DJJ-70



## NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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**[www.vevor.com/support](http://www.vevor.com/support)**

This is the original instruction, Please read all manual instructions carefully before operating. VEVOR reserves clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there is any technology or software updates on our product.

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse cord, plugs, or the appliance in water or any liquid.
4. Close supervision is necessary when any appliance is used near children.
5. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
7. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
8. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord touch hot surfaces or hang over edge of table or counter.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot liquids.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet first, then unplug cord from appliance.
15. Do not use appliance for other than intended use.
16. This product must **ONLY** be used on a flat and horizontal surface. The soy-milk machine must be level to ensure proper and safe operation

### Warning:

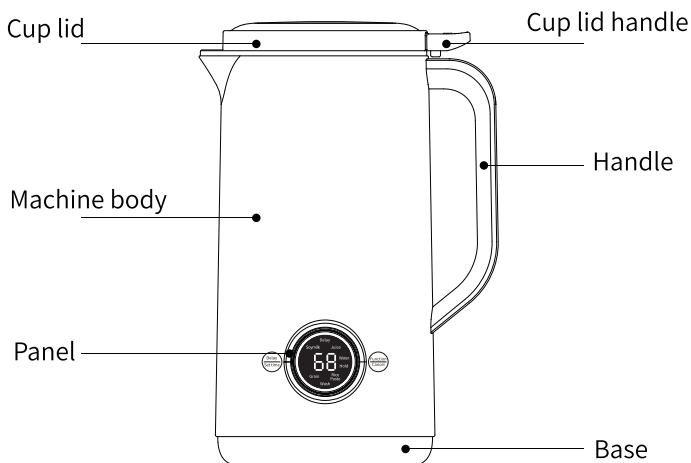
This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**SAVE THESE INSTRUCTIONS,HOUSEHOLD USE ONLY**

# Parameters and parts

Subject to the actual product

## ● Parts



1. The appearance of the product may vary from the figure above, which is for reference only. Please refer to the actual product for details.
2. In case of any technical upgrade to this product, it will be included into the new version of the manual without prior notice.



Do not dispose of this product as general garbage! Users should dispose of it separately from household wastes after its service life expires; it shall be collected and disposed of instead, which will help save natural resources and reduce environmental pollution. Please dispose of it in accordance with the local disposal method of waste electrical and electronic products.

## ● Parameters

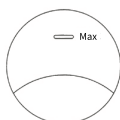
| Model  | Rated capacity | Specification  | Heating power | Drive power |
|--------|----------------|----------------|---------------|-------------|
| DJJ-70 | 0.6L           | AC120V<br>60Hz | 600W          | 200W        |

## ● Operation instructions

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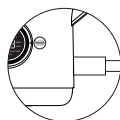
Clean the inner wall and blades



Max. level for food and water



Alignment mark for screwing on the lid



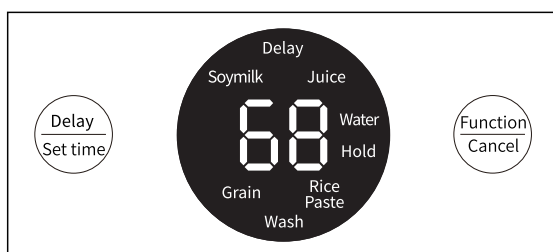
Plug in the power cord



Function selection

## ● Description of operation panel and features

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## Auxiliary features

### [Delay/Set time]

1. Press the [Delay/Set time] button for the first time to get into the appointment mode; press it for the second time to adjust the appointment time, and press it each time to increase the time by 1 hour (press and hold it to increase the time rapidly until the max. appointment time of 18 hours). When the appointment time reaches 18 hours, press the button again to reset the time to 1 hour.
2. After setting the appointment time, press the "Function/Cancel" button to select the function (Appointment is available in all functions). After the function is selected, the corresponding function indicator will be always on. In 3 seconds, the program will automatically run, and it will beep 2 times in a row prompting the machine is starting.

### [Function/Cancel]

1. Press the [Function/Cancel] button to select the desired functions on the menu, which are displayed in order, namely soymilk, juice, high temperature washing, hold temperature, complementary food, boiling water and multigrain.
2. When the machine is running with the function selected, press and hold the [Function/Cancel] button for 2 seconds to exit the current mode and return to the standby mode.

## Basic functions

### Soymilk:

Fill in two cups of dry soybeans (about 50 grams) and then water to the hot drinking water level; after the program is started, the function indicator will be always on and the machine begins heating. In about 24 minutes, the soymilk will be ready, and the machine will be in the standby mode.

Attention: It is not allowed to open or remove the cup lid in the process of making soymilk. If the lid is accidentally opened, the mixture in the cup needs to be poured out. You have to start all over again by filling in water and soybeans, and repeat the operation above again; otherwise, the ingredients are prone to being over-burnt and seriously overflowing.

### Juice:

You can put fruit and water in this machine based on your personal preference. It is recommended that the ratio of water and fruit be 3:1 (which can be regulated appropriately considering the different tastes of the fruit) as long as the content does not exceed the max. water level. Select the "Juice" function, and the program will run automatically in 3 seconds. After the program is completed, this machine will beep 6 times and get in the standby mode.

### Water:

Fill water into the machine, which shall not to exceed max. level. After the water is heated and boiled, with delay of 20 seconds, you can hear the buzzer beeping for 6 times, and the machine will be in the hold temperature mode. The temperature will be held at 60°C by default.

### Hold temperature:

When the "Hold" function is selected, this product will hold the temperature at the set value. When the temperature is lower than the set temperature by 3-5°C, the water will be heated intermittently at full power, and when the temperature is 3-5°C higher than the set temperature, the heating will be stopped; the temperature can be held for 8 hours by default.

**CAUTION: HOUSEHOLD USE ONLY, DO NOT IMMERSE IN WATER.**

**ATTENTION: USAGE DOMESTIQUE SEULEMENT, NE PAS  
IMMERGER.**

### Wash

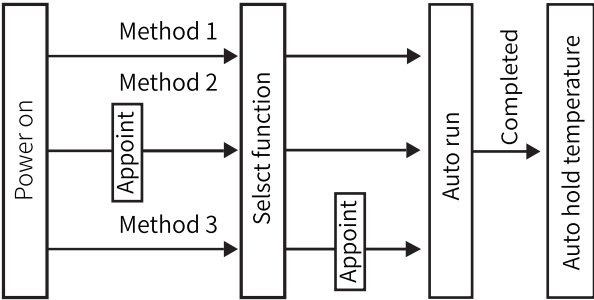
It takes 8 minutes to clean it at the default temperature of 80°C. This machine will be heating for 25 seconds at full power and stirring at full power for 10 seconds until the temperature reaches 80°C. After stirring for 10 seconds at full power, it will start stirring at lower power (approx. 70W) for 5 seconds. The machine will beep for 6 times and display "Ed" in 2 minutes.

### Multigrain:

Fill in a small amount of multigrain (40g). Fill water to the hot drinking water

level; after the program starts running, the function indicator will be always on and the machine will start heating. it will be in the standby mode after the processing is completed. Attention: It is not allowed to open or remove the cup lid in the process. If the lid is accidentally opened, the mixture in the cup needs to be poured out; you have to fill in water and multigrain again, and repeat the operation above again; otherwise, the ingredients are prone to being over-burnt.

### ● Diagram of operation



### ● Run time

| Menu     | Soymilk                           | Hold temperature      | Juice                 | Boil water         |
|----------|-----------------------------------|-----------------------|-----------------------|--------------------|
| Run time | Approx. 24 minutes                | (Range)<br>1-18 hours | Approx. 3 minutes     | ---                |
| Menu     | Hold temperature                  | Complementary         | High temperature wash | Multigrain         |
| Run time | (Default holding time)<br>8 hours | Approx. 20 minutes    | Approx. 20 minutes    | Approx. 20 minutes |

### ● Recipes

|                |                           |   |
|----------------|---------------------------|---|
| Soymilk series | Oat & peanut soymilk      | <b>Ingredients:</b> 30g soybeans, 10g peanuts, 10g oat.<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to the hot drinking water level;<br>2. Close the cup lid, turn on the power supply, and select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors.                                       |
|                | Almond soymilk            | <b>Ingredients:</b> 30g soybeans, 20g almond kernel.<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to hot drinking water level;<br>2. Close the cup lid and turn on the power supply. Select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors.   |
|                | Snow pear & lily soymilk  | <b>Ingredients:</b> 30g soybeans, 4g dried lily, 2/4 snow pear (peeled, cored and cut into pieces)<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to hot drinking water level;<br>2. Close the cup lid and turn on the power supply. Select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors. |
|                | Red bean & peanut soymilk | <b>Ingredients:</b> 30g soybeans, 10g peanuts, 10g red beans.<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to the hot drinking water level;<br>2. Cover the lid, turn on the power supply, and select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors.                                     |



|                 |                          |   |
|-----------------|--------------------------|---|
| Soy milk series | Red date soymilk         | <b>Ingredients:</b> 30g soybeans, 4g Chinese wolfberry, 2 red dates (pitted).<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to the hot drinking water level;<br>2. Close the cup lid, turn on the power supply, and select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors. |
|                 | Cranberry & rose soymilk | <b>Ingredients:</b> 30g soybeans, 6 dried cranberries, 2 dried roses.<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to the hot drinking water level;<br>2. Close the lid, turn on the power supply, and select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors.             |
|                 | Barley & walnut soymilk  | <b>Ingredients:</b> 30g soybeans, 12g barley, 6g walnut kernel.<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in water to the hot drinking water level;<br>2. Close the lid and turn on the power supply. Select the "Soymilk" function;<br>3. After the program finishes running, add seasonings to get different flavors.                    |

|              |                               |  |
|--------------|-------------------------------|--|
| Juice series | Tomato & honey juice          | <b>Ingredients:</b> 200g tomato (sliced), 10g honey, 200ml drinking water.<br><b>Operation steps:</b> 1. Wash the ingredients and put them into the cup; fill in drinking water;<br>2. Close the cup lid. Turn on the power supply and select the "Juice" function;<br>3. Wait for the program to finish running. Add seasonings to get different flavors. |
|              | Watermelon juice              | <b>Ingredients:</b> 600g watermelon (peeled, seeded and cubed).<br><b>Operation steps:</b> 1. Put the ingredients into the cup;<br>2. Close the lid, turn on the power supply, and select the "Juice" function;<br>3. After the program finishes running, add seasonings to get different flavors.   |
|              | Mango juice                   | <b>Ingredients:</b> 200g mango (peeled and cubed), 200ml drinking water<br><b>Operation steps:</b> 1. Put the ingredients into the cup and fill in drinking water;<br>2. Close the lid, turn on the power supply, and select the "Juice" function;<br>3. After the program finishes running, add seasonings to get different flavors.                      |
|              | Strawberry & grapefruit juice | <b>Ingredients:</b> 200g strawberry (sliced), 50g grapefruit meat, 200ml drinking water.<br><b>Operation steps:</b> 1. Put the ingredients into the cup and fill in drinking water;<br>2. Close the lid, turn on the power supply, and select the "Juice" function;<br>3. After the program finishes running, add seasonings to get different flavors.     |

|                           |                            |   |
|---------------------------|----------------------------|---|
| Complementary food series | Pumpkin puree              | <b>Ingredients:</b> Pumpkin<br><b>Operation steps:</b> 1. Peel and wash the pumpkin, cut it into 1.5 cm cubes and put them into the cup.<br>2. Fill in water to the hot drinking water level and select the "Complementary food" function.<br>3. After the program finishes running, add seasonings to get different flavors.   |
|                           | Yam & broccoli puree       | <b>Ingredients:</b> 4 small cups of broccoli, 6 cups of yam<br><b>Operation steps:</b> 1. Wash the broccoli and yam, and cut them into 1.5 cm cubes; put them into the cup.<br>2. Fill in water to the hot drinking water level and select the "Complementary food" function.<br>3. After the program finishes running, add seasonings to get different flavor  |
|                           | Sweet pepper & apple puree | <b>Ingredients:</b> 2 small cups of sweet peppers, 7-8 small cups of apples.<br><b>Operation steps:</b> 1. Wash the sweet peppers and apples, remove the seeds from the sweet peppers, peel and remove the seed of the apples, and cut them into 1.5 cm cubes and put them in a cup.<br>2. Fill in water to the hot drinking water level and select the "Complementary food" function.<br>3. After the program finishes running, add seasonings to get different flavors. |

## Fault alarm

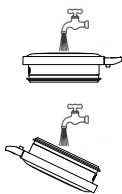
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- 1: Burnout protection: In case of burnout, the product will display "E3" (and emit 3 continuous and rapid "di di di" sound, beeping 3 times) and the system will shut down after the temperature has cooled to below 100° (burnout temperature 110°).
- 2: Thermistor open circuit alarm: The product will display E1 and generate 3 continuous and rapid "di di di" sounds; after the open circuit problem is solved, it must be powered on again to clear the fault (Thermistor open circuit alarm can only be detected after the heating program is started).
- 3: Thermistor short-circuit alarm: The product will display E2 and send out 3 continuous and rapid "di di di" sound. After the short-circuit fault is solved, it must be powered on again to clear the fault (The thermistor short-circuit can only be detected after the heating program is started).
- 4: Fault alarm for lid closing: The product will display E4 and emit 3 rapid "di di di" sounds continuously. Close the lid and reset it within 1 minute; it will return to the working mode after you hear a beep; otherwise, it will be in the standby mode.

## Care and maintenance

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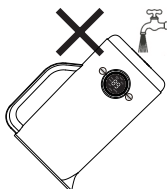
### Cleaning method:



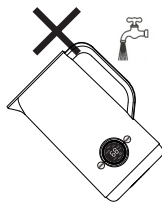
Rinse the lid directly inside and outside



Brush the stainless steel inner wall



Do not wash the bottom of the machine directly with water



Do not rinse the handle of the machine directly with water

### Cleaning and storage:


1. After cleaning, it is recommended to wipe or dry the machine, and then assemble it into a complete machine for storage.
2. Please store the product in a dry and ventilated place.
3. Do not put it in a disinfection cabinet or dryer for disinfection and drying.
4. If the stainless steel surface inside the cup is partially discolored after making soymilk, it is normal that stainless steel surface turns blue, which is harmless to the human body. Please drink it with confidence. (The phosphate ions, calcium and magnesium ions in food, under certain temperature conditions can crystallize and cause the bluing, which to be removed by wiping with vinegar).
5. After cleaning, please wipe or dry the lid, and then cover it on the cup body to avoid peculiar smell.
6. After the machine is cooled, please clean it in time, wipe it dry and store it in a dry and ventilated place.


## Tips

Do not clean the machine with steel wire scrubbers. It is recommended to soak it in hot drinking water and detergent for cleaning.

## ● Safety precautions

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 Be alert to the risks that may cause hazard, serious personal injury, and major property damage.

 Beware of the risks that may cause personal injury or property damage.

 "Prohibition"; the action cannot be performed.

 "mandatory"; the action cannot be executed.

## **To prevent accidents such as electric shock, fire, burns, etc., please observe the precautions below:**

1. Please clean the cup body, blade and lid in time; as the blade edge is sharp, take care not to get cut when wiping and cleaning it; protective gloves can be worn.
2. When the content is boiling, before the machine cool down, the temperature inside the cup body, lid, blade and other parts is high, so please do not touch it to avoid burns.
3. Do not lift the whole machine by holding the lid to prevent the cup body from slipping off.
4. Do not use damaged power cords or plugs to prevent electric shock or short circuit in case of personal injury or fire, etc. If the power cord is damaged, you must purchase the dedicated power cord for replacement.
5. Do not fill in hot drinking water above 70°C to make soymilk, so as not to affect the taste or cause faults such as poor grinding and overflow.
6. Do not drink the content before it is completely ready. Drinking uncooked soymilk can be harmful to the human body.
7. Do not immerse the machine in liquid, and do not rinse it with water. Do not let water enter the bottom of the power socket and the cup; otherwise, please stop using it, or wipe and dry it before use to avoid short circuit or electric shock.
8. Make sure that the children cannot play with or approach this product, so as to avoid personal injury caused by burns or misuse.
9. The people who is handicapped or cannot behave independently can use this product only if they are under the supervision of an experienced guardian or coach.
10. Before use, please check if the local power supply is consistent with that marked on this product; otherwise, it will cause product damage or fire.
11. Please operate this machine on a stable and level platform and keep it away from the edge of the table to prevent it from falling.
12. Do not use this product under or near curtains and other flammable materials; otherwise, it may cause a fire.
13. Rotate the lid and fit it onto the cup body, and plug the power cord into the power socket. Please ensure that it is installed in place to prevent it from getting loose and avoid power failure or overheating and burning.

14. When the product is running, keep a certain distance from the energized parts such as sockets; keep the plugs within your reach, and keep it away from flammable and explosive materials; the grounding wire of the power socket must be well grounded.
15. After the product starts working, in case of power failure or other fault, please pay attention to replace the ingredients and make it again; otherwise, it will cause the ingredients to be over-burnt or overflowing, resulting in alarm and other faults.
16. After the production is completed, first cut off the power supply, and then pour out the content, so as to avoid electric shock due to the movement of the cup body and the poor contact of the wires.
17. The temperature of the beverage that has just been made is high, please use a high temperature-resistant container to store it; pay attention to safety to prevent the beverage from splashing and causing burns.
18. If you need to filter it, please pay attention to the high temperature of the residue attached to the filter. When cleaning the filter, do not face people and pay attention to safety to prevent the residue from splashing out.

## ● Suggestions on operation

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1. This product is only intended for household purpose, please do not use it for commercial purpose.
2. Some ingredients contain natural pigments, which may cause the lid to be stained, which is a normal phenomenon. It does not affect the content, which can be drunk with confidence and will not cause any harm to your health.
3. To fully grind the ingredients and release nutrients, it is a normal phenomenon that you can hear the intermittently fast and slow running sound when the machine is grinding ingredients.
4. Do not grind ingredients for a long time; otherwise, the automatic protection function of the motor may be triggered, and the motor will stop running temporarily until it is completely cooled.
5. After the product inside is ready, do not start the machine immediately; wait for at an interval of more than 8 minutes; otherwise, the service life of the product will be affected.
6. The infants, people with renal failure and weak gastrointestinal function should choose low-concentration soymilk or drink less soymilk as appropriate

## ● List of parts contacting food

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This product complies with the requirements of the relevant national food safety standard GB4806.1-2016. The compliance information of the "parts contacting food" and the reference standards are explained below:

## ● Fault analysis

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| Fault  | Cause   | Solution   |
|--|---|--|
| The indicator is not on  | Power cord not plugged in properly                          | Plug the power cord all the way                              |
| No response after the key is pressed                               | The lid is not aligned with the marking line                | Close the lid as required and align it with the marking line |
| The machine does not work  | Function not selected                                       | Select the appropriate function                              |
|  | The machine is faulty                                       | Send it to the after-sales service department for repair     |
| The indicator is flashing  | The lid is not closed, or not aligned with the marking line | Close the lid as required                                    |
|  | The circuit board is fault                                  | Send it to the after-sales service department for repair     |
|  | The thermostat is faulty                                    | Send it to the after-sales service department for repair     |
| The food ingredient can't be ground and is overflowing             | The incorrect function is selected                          | Select the right function                                    |
|  | There is too much or little food inside                     | Put in the ingredients based on the instructions             |
|  | The machine is faulty                                       | Send it to the after-sales service department for repair     |
| The food is over-burnt   | The inside of the cup is not cleaned thoroughly             | Clean the inside of the cup thoroughly                       |
|  | Put in too much food  | Put in the ingredients based on the instructions             |
| The machine emits 3 beeps continuously, and the indicator goes off | The machine is burnt out                                    | Turn off the power supply and stop using it                  |
|  | There are other faults                                      | Send it to the after-sales service department for repair     |

### Note:

If the faults above still persist, please contact the customer service center; it is strictly forbidden for non-professionals to disassemble and assemble this machine without authorization.





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