

Instruction manual

Please read this manual carefully before use and keep it properly

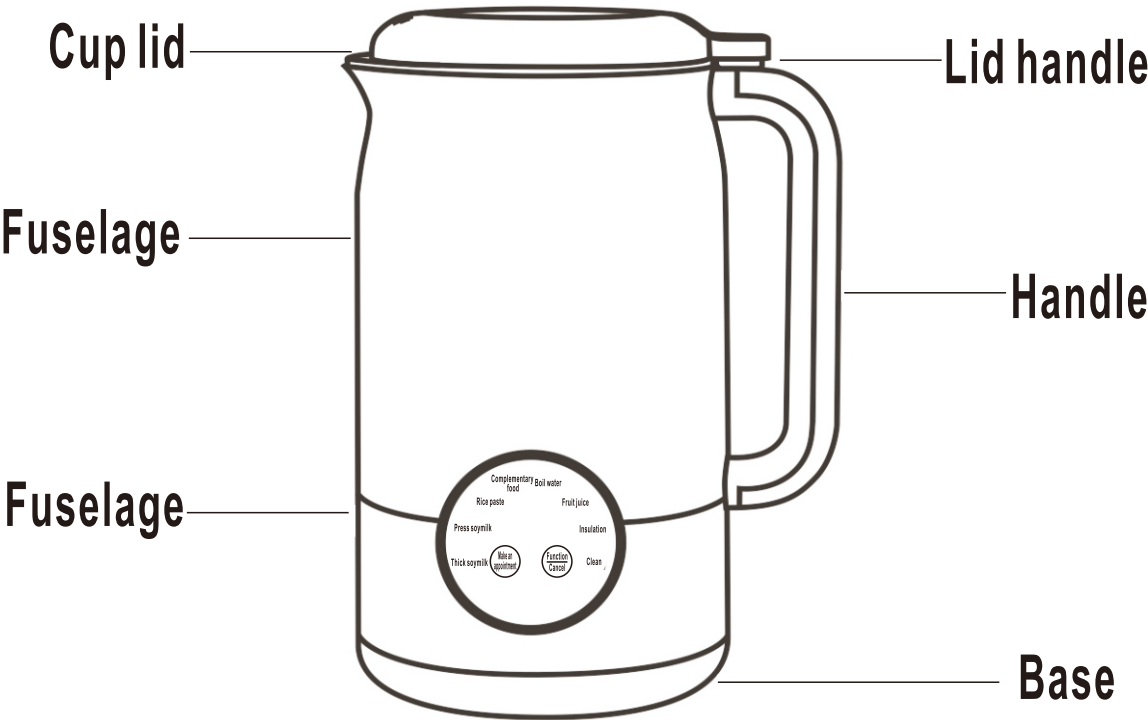
NS-103

Foshan Nashan Electric Appliance Co., LTD

Implementation standard: GB4706.1-2005.GB4706.19-2008.GB4706.30-2008

Product parameters and parts name |the actual product shall prevail

● **Component Name**



Power cord



1. The appearance of each product is different. The figure above is for reference Only. For details, refer to the actual object.
2. If there is any technical improvement in the product, it will be included in the New manual without prior notice.



Do not discard this product as general garbage! The user shall dispose of The product separately from the household garbage after the end of its Service life. Classified collection and treatment will help conserve natural Resources and reduce environmental pollution. Please refer to your local Area disposal of waste electronic and electrical products.

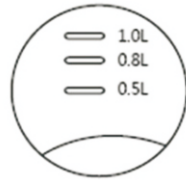
● **Product Parameter**

Product model	Rated Capacity	Specification Parameter	Electric Heating Power	Stirring Power
NS-103	1L	220V~50Hz	800W	150W
Executive standard :GB4706.1-2005; GB4706.19-2008; GB4706.30-2008				

● Instruction Manual



Clean the inner wall



Maximum Water Level Mark For Food And Water



Screw the lid on and align the sign



Plug in the power cord



Function selection

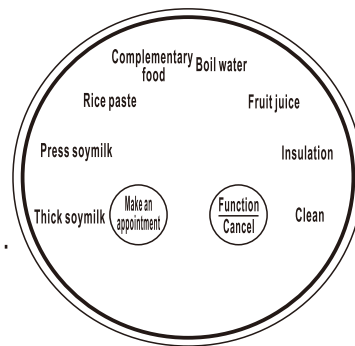
● Function Description Of The Operation Panel

Auxiliary Function

【Reservation/timing】

1. Press [Schedule Adjustment] the first time to enter the schedule state. Press the second time to adjust the schedule. Each click increases 1 hour (long press to increase quickly, maximum reservation 18 hours). Adjust to 18 hours and then press back to 1 hour cycle. (1H stands for 1 hour).

2. After confirming the reservation time, press the "Function/Cancel" key to select the function (all functions can be reserved). After confirming the function, the corresponding function light will be on, and the program will automatically enter the running program after 3 secondsLine tone.

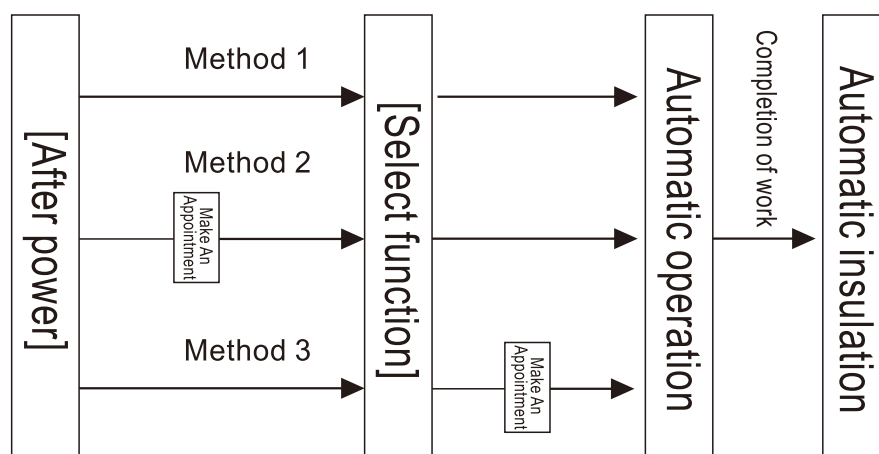


【Function/cancel】

1. Press the [Function/Cancel] key to select the required menu functions, which are successively: concentrated soymilk, micro-pressed soymilk rice paste, auxiliary food, boiled fruit juice, heat preservation, high temperature washing.

2. When the function is running, hold down [Function/Cancel] for 2 seconds to cancel the current work and return to the standby state.

● Functional Operation Diagram



● Work Schedule

Menu	Thick soymilk	Rice paste	Fruit juice	Complementary food
Working Time	About 36 minutes	About 30 minutes	About 3 minutes	About 36 minutes
Menu	Lightly pressed soy milk	Boil water	insulation	clean
Working Time	About 28 minutes	About 12 minutes	(Default insulation) 6 hours	About 1 minutes

● Recipe

Soy milk Series	Oat peanut soy milk	Ingredients: Soybean 45g, peanut 15g, oatmeal 15g. Practice: 1. Wash the ingredients into the cup body, add water to the highest water level; 2. Cover the cup, plug it in, and select "soymilk" function; 3. After the program is finished, add seasoning to taste.
	Almond soymilk	Ingredients: 45g soybeans, 30g almonds. Practice: 1. Wash the ingredients into the cup body, add water to the highest water level; 2. Cover the cup, plug it in, and select "soymilk" function; 3. After the program is finished, add seasoning to taste.
	Sydney Lily soy milk	Ingredients: 45g soybeans, 6g dried lily, 1 Sydney (peeled, cored and cut into chunks). Practice: 1. Wash the ingredients into the cup body, add water to the highest water level; 2. Cover the cup, plug it in, and select "soymilk" function; 3. After the program is finished, add seasoning to taste.
	Red bean peanut soy milk	Ingredients: Soybean 45g, peanut 15g, red bean 15g. Practice: 1. Wash the ingredients into the cup body, add water to the highest water level; 2. Cover the cup, plug it in, and select "soymilk" function; 3. After the program is finished, add seasoning to taste.
	Red date soy milk	Ingredients: 45g soybeans, 6g wolfberry, 3 red dates (pitted). Practice: 1. Wash the ingredients into the cup body, add water to the highest water level; 2. Cover the cup, plug it in, and select the "soymilk" function; 3. After the program is finished, add seasoning to taste.

Soy milk series	Cranberry and Rose soy milk	Ingredients: 45g soybeans, 9 dried cranberries, 3 dried roses. Method: 1. Wash the ingredients and put them into the cup bodyAdd water to the highest water level; 2. Cover the cup, plug it in, and select "soymilk" function; 3. After the program is finished, add seasoning to taste.
	Coix seed soy milk with walnut	Ingredients: Soybean 45g, Job's tears 18g, walnut meat 9g. Practice: 1. Wash the ingredients into the cup body, add water to the highest water level; 2. Cover the cup, plug it in, and select "soymilk" function; 3. After the program is finished, add seasoning to taste.

Juice series	Tomato honey juice	Ingredients: Tomato (diced)300g, honey 15g, drinking water 300ml Practice: 1. Wash the ingredients into the cup body, add drinking water; 2. Cover the cup, plug it in, and select the "juice" function; 3. After the program is finished, add seasoning to taste.
	Watermelon juice	Ingredients: Watermelon (peeled, seeded and chunky)900g. Practice: 1. Put the ingredients into the cup body; 2. Put the lid on the cup, plug in the power supply, and select "juice" function; 3. After the program is finished, add seasoning to taste.
	Mango juice	Ingredients: Mango (peeled and diced)600g, drinking water 300ml Practice: 1. Put the ingredients into the cup body and add drinking water; 2. Cover the cup, plug it in, and select the "juice" function; 3. After the program is finished, add seasoning to taste.
	strawberry Grapefruit juice	Ingredients: Strawberry (cut into cubes)300g, grapefruit meat 75g, drinking water 300ml Practice: 1. Put the ingredients into the cup body and add drinking water; 2. Cover the cup, plug it in, and select the "juice" function; 3. After the program is finished, add seasoning to taste.

Complementary food series	Pumpkin puree	Ingredients: Pumpkin Method: 1. Remove the skin of the pumpkin and wash it. Cut it into 15cm pieces in a cup. 2. Add water to the highest water level; select the function of complementary food. 3. After the program is finished, add seasoning to taste.
	Mashed yam and broccoli	Ingredients: 8 small cups broccoli, 12 cups yam Practice: 1. Wash the broccoli yam and cut it into 1.5cm pieces into the cup body. 2. Add water to the highest water level; select the function of complementary food. 3. After the program is finished, add seasoning to taste.
	Apple puree with sweet pepper	Ingredients: Bell peppers 4 small cups, apples 14-16 small cups. Practice: 1. Wash the bell pepper and apple, remove the seeds of the bell pepper and apple peel and seed, cut into 1.5Centimetre pieces go into the cup. 2 Add water to the highest water level; Select the complementary food function. 3. After the program is finished, add seasoning to taste.

Thick Soymilk:

1 cup dried soybeans (about 50 grams), add water to the highest water level; After the program starts, the function light comes on and starts heating. Soybean milk finished, enter standby state. Note: It is not allowed to open or move the lid during the operation of soymilk. If you open the lid accidentally, pour out the mixture in the cup, add water and soybeans again, and operate again. Otherwise, it is easy to cause paste bottom and serious overflow.

Micropressed Soymilk:

1 cup dried soybeans (about 50 grams), add water to the highest water level; After the program starts, the function light comes on and starts heating. Soybean milk finished, enter standby state. Note: Soy milk is not allowed during execution open or move the

lid. If you open the lid accidentally , pour out the mixture in the cup , add water and soybeans, and operate again. Otherwise, it is easy to cause paste bottom and serious overflow.

(Characteristics of micro - pressed soymilk: the production time of micro - pressed soymilk is shorter than that of thick soymilk).

Rice paste:

Spoon rice (about 75g) , add water to the highest water level ; After the program starts, the function light will turn on and start heating. After the work is finished , the standby state will be entered. Note: It is not allowed to open or move the lid during the execution. If you open the lid accidentally, pour out the mixture in the cup, add water and rice again, and operate again, otherwise the bottom will be burned easily. After the program is completed, beep 6 into the standby state.

Complementary food:

Add appropriate amount of auxiliary food materials and water to the highest water level; After the program starts , the function light comes on and starts heating. After the preparation of auxiliary food, enter the standby state.

Note: It is not allowed to open or move the lid during the preparation of supplementary food. If you open the lid accidentally , pour out the mixed materials in the cup , add water and food again. Otherwise, it is easy to cause paste bottom and serious overflow.

To boil water:

Add water does not exceed the highest scale , after the start of the program , the function light long bright digital display water temperature and start to work , the water temperature display 00 indicates that the water has been boiled, and then enter the standby state. Note: It is not allowed to open or move the lid during the process.

Juice:

According to personal preferences, add fruit and water, suggested that the ratio of fruit and water 3:1 (because of the different taste of each fruit , can be appropriate to adjust the intensity ratio), not more than the highest water level scale line, select the "juice" function, 3 seconds after the program automatic execution after the completion of the program beep 6 sound into standby state.

Heat preservation:

Select the "insulation" function, and the product will work according to the insulation temperature. When the insulation temperature is lower than the set temperature, the heating will start; when the temperature is higher than the set temperature, the heating will stop. The default holding time is 6 hours and the default holding temperature is 55 °C.

High temperature wash:

Cleaning time (about 1 minutes), the default temperature of 80°, add water to the highest water level, after the program starts, the function light is on and began to heat, reach the temperature, the product runs stirring to complete the working time, after the program is completed beep 6 sound into standby state.

● Abnormal Alarm

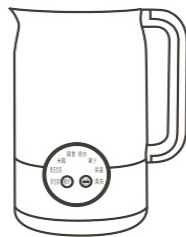
- 1: dry burning prevention: dry burning product display "E3" (and emit continuous rapid 3 "di di di", ring 3 times) must be renewed. Power-on clear error (dry burning temperature 110°).
- 2: thermistor open circuit alarm :E1 and emit continuous rapid 3 "di di di", ring 3 times; After the open circuit problem is solved, it is necessary to power on again to clear the error report (power on test thermistor open circuit alarm)
- 3: thermistor short circuit alarm :E2 and emit continuous rapid 3 "di di di", ring 3 times. After the short circuit problem is solved, it is necessary to power on again to clear the error report (power on to detect the short circuit alarm of thermistor).
4. Abnormal closing cover alarm :E4 and emit three consecutive and rapid "di di di". Ring three times. Close the cover and recover within 1 minute, ring and return to the working state, otherwise enter the standby state.

● Maintenance

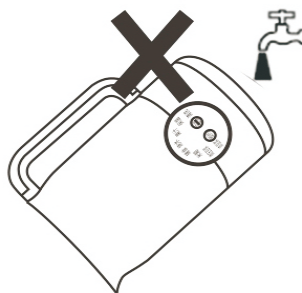
Cleaning Method :



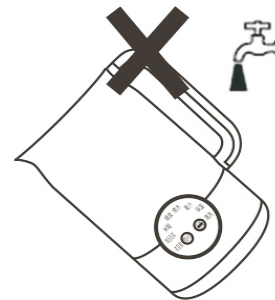
The lid can be washed directly inside and outside, and the exhaust silicone can be removed for cleaning.



Stainless steel inner wall can be cleaned with brush



The bottom of the machine cannot be washed directly with water



The handle of the machine cannot be washed directly with water

Cleaning And Storage :


1. After cleaning, it is recommended to dry or air dry, and then assemble the machine for storage.
2. Store the product in a dry and ventilated place.
3. Do not disinfect or dry in the disinfection cabinet or dryer.
4. If after pulping, the stainless steel surface inside the cup body produces local discoloration, blue is a normal phenomenon, harmless to human body, please rest assured to drink. (Phosphoric acid ions in food and calcium, magnesium ions, etc., crystallization under certain temperature conditions resulting in blue, can be wiped away with vinegar).
5. Please dry or air the lid after cleaning before placing it on the cup body to avoid odor.
6. After cooling the machine, please clean or dry it in time and store it in a dry and ventilated place.

Warm Reminder

Do not use wire ball to clean the machine, it is recommended to use hot water and detergent soaked after cleaning.

● Safety Precautions

 Be alert to risks that may result in human danger, serious injury, or significant property damage.

 Be aware of risks that may result in injury or damage to objects.

 It is forbidden to do so.

 Indicates mandatory content that cannot be executed.

In order to prevent electric shock, fire, scald and other accidents, please comply with the following :

1. Clean the cup body, blade, and lid in time. The edge of the blade is sharp.
2. Do not touch the inside of the cup body, the upper cover, the blade and other parts before cooling after the completion of the work, so as to avoid burns.
3. Do not lift the machine with the lid to avoid the cup body slipping.
4. Do not use damaged power cables or plugs to prevent injury or fire caused by electric shock or short circuit. If power cables are damaged, special power cables must be purchased for replacement.
5. Do not add hot water above 70°C for pulping, so as not to affect the taste or cause bad crushing, slurry overflow and other anomalies.
6. Do not drink until pulping is completed. Uncooked soy milk is harmful to human body after drinking.
7. Do not immerse the machine in liquid or water. Keep water away from the bottom of the power socket and cup body. In case of water, please stop use or dry, dry before use, to avoid short circuit or electric shock.
8. Take good care of children to ensure that they do not play or approach the product to avoid burns or personal injury caused by misoperation.
9. Only when accompanied by a guardian or experienced personnel, can the product be used by people with abnormal behavior ability or without independent behavior ability.
10. Before use, ensure that the local power supply is consistent with the power supply marked on the product; otherwise, the product may be damaged or fire may occur.
11. Please operate on a stable level table and keep away from the edge of the table to prevent bumping.
12. Do not use this product under or near curtains and other flammable materials, otherwise it may cause fire.
13. Rotate the lid to the cup body and insert the power cord into the power socket. Please ensure that it is properly installed to Prevent loose power failure or over-heating combustion.

14. When the product is working, keep a constant distance from the socket and other live objects, so that the plug is within reach and away from inflammable and explosive items. At the same time, the grounding wire of the power socket must be well grounded.
15. After the product starts to work, in case of power failure or other abnormal events, please pay attention to replace the food materials before re-making, otherwise it will cause the paste bottom, the slurry overflow, alarm and other failures.
16. After the production is completed, please power off before pouring, in order to avoid electric shock due to the cup body movement and poor wire contact.
17. The temperature of freshly made drinks is high, please use high-temperature resistant vessels and pay attention to safety. Prevent burns caused by spillage of drinks.
18. If filtration is required, please note that the residue temperature attached to the strainer is higher. When cleaning the screen, do not face the person and pay attention to safety, to prevent the residue spatter.

● Use Prompt

1. This product is only suitable for home use, do not use for commercial use.
2. It is normal that some ingredients contain natural pigments, which may cause staining of the upper lid. Does not affect the drink, please rest assured that drinking is not harmful to health.
- 3 In order to fully crush and release nutrition machine beating intermittently fast and slow sound, is a normal phenomenon.
4. Do not make pulping continuously for a long time, otherwise the motor may start the automatic protection function, the motor will stop working, and can be used normally after the motor is completely cooled.
5. After the pulping is completed, the next pulping should be carried out at an interval of more than 8 minutes; otherwise, the service life of the product will be affected.
6. Infants, people with renal failure and weak gastrointestinal function should choose low concentration soy milk or reduce drinking as appropriate.

● Food Contact List

This product meets the requirements of the relevant national food safety standard GB4806.1-2016. The compliance information of the implementation standard for "food contact" materials is listed as follows:

Component name	Material	Implementation Standard	Detection Result
Plastic parts (large body, lid)	PP	GB4806.7-2016	Meet the standard requirements
Cup body	Stainless steel (06Cr19Ni10)	GB4806.9-2016	Meet the standard requirements
Blade	Stainless steel (12Cr17Ni7)	GB4806.9-2016	Meet the standard requirements
Cutter shaft	Stainless steel (14Cr17Ni2)	GB4806.11-2016	Meet the standard requirements
Silica gel	Silicone rubber (E-5150A)	GB4806.11-2016	Meet the standard requirements

Note:

1. Instructions for special use: Please use the product in strict accordance with the instructions and the attached materials

.2. The food contact parts of this product are included in the table above , some models may not contain individual materials, the actual product shall prevail.

● Fault Analysis

Fault phenomenon	Cause of failure	Solution
Indicator light is off	The power cable is not properly connected	Plug the power cord to the bottom
No key response	The lid is not aligned with the indicator line	Close the lid as required and align with the sign
Machine not working	Unselected function	Select the appropriate function
	Machine fault	Send to after-sales service for repair
Indicator flashing	The lid is not closed or not aligned with the sign	Close the lid as requested
	Circuit board fault	Send to after-sales service for repair
	Thermostat failure	Send to after-sales service for repair
The ingredients will not break, overflow pot	Error selection function	Select the right function
	Too many or too few ingredients	Add ingredients according to recipe instructions
	Machine fault	Send to after-sales service for repair
Paste pot	The inside of the cup body is not cleaned	Clean the inside of the cup body
	Add too many ingredients	Add ingredients according to recipe instructions
Machine transmission continuity	Machine dry firing	Cut off the power and stop working
Three "drip drip" and then turn off the light	Other machine faults	Send to after-sales service for repair

Remarks:

The above phenomenon still cannot be removed, please contact the customer service center, non-professional personnel are strictly prohibited to disassemble.

● Hazardous Substance Declaration

According to GB/T26572-2011(also known as China RoHS2.0) GB/T26572-2011(also known as China RoHS2.0), the following part lists the name and content of hazardous substances that may be contained in this product;

Component name	lead	mercury	cadmium	Hexavalent chromium	Polybrominated biphenyls	Polybrominated diphenylethers
	Pb	Hg	Cd	Cr6 ⁺	PBB	PBDE
Rubber parts (cup lid seal ring, shaft seal, etc.)	○	○	○	○	○	○
Temperature sensor	○	○	○	○	○	○
Stainless steel structural parts (steel cup body, motor shaft, etc.)	○	○	○	○	○	○
Food contact standard parts (tool shaft, blade	○	○	○	○	○	○
Non-flame retardant plastic structural parts (shell, decorative parts	○	○	○	○	○	○
Electric heater, fuse	○	○	○	○	○	○
Flame retardant plastic structural parts (motor support, socket)	○	○	○	X	○	X
Other standard parts (screws)	○	○	○	○	○	○
Motor, power cord, circuit board	X	○	○	○	○	X

"O "means that the content of the hazardous substance in all homogeneous materials of the part is below the limit requirements specified in GB/ T26572-2011."X". Indicates that the concentration of the hazardous substance in at least one homogeneous material of the part exceeds the limit requirements specified in GB/T26572-2011 due to prior art and process limitations.

Environmental lifeNote:

All electrical and electronic products sold in China must be marked with an environmental protection date. The label's environmental life refers to the life under normal service conditions, temperature and humidity, and does not include batteries and other consumables.

Warranty Card | After-sales Service (product)

● Related information

User name

Common telephone

Mailing address

Product model

Product number

Purchase shop

Purchase time

Maintenance point

Invoice number

● Maintenance record

Maintenance date

Fault content

Processing details

Name of maintenance unit

Maintenance unit telephone

Maintenance man's signature

Thank you for buying and using this product. All the products of this brand purchased from authorized units or online stores can enjoy the following after-sales service with this card. If quality problems occur within 7 days of purchase, the product can be returned or replaced unconditionally. 2. From the date of purchase of the product - within the year of quality problems, free warranty (glass, purple sand, ceramic similar products are not within the scope of warranty) Statement: The following circumstances will not provide after-sales protection. 1. Purchase products of this brand from unauthorized units or online stores. 2. Products purchased from authorized units or online stores without warranty cards. 3. The warranty card is incomplete or altered. The contents on this card are inconsistent with the real goods. 4. Failure to use, maintain and maintain according to the instructions, resulting in artificial damage or self-disassembly. Caused by irresistible natural disasters.

Foshan Nashan Electric Appliance Co., LTD

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