165*85mm

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	Red Date-Soya Milk	Ingredients: 20g soya beans, 2g wolfberries, 1 red date (cored), cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line. 2. Cover with lid, plug the power cord, and choose "Soy Milk" function. 3. At the end of program, add seasoning.
	Cranberry-Rose Milk	Ingredients: 25g soya beans, 3 dried cranberries, 1 dried rose, cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Soy Milk" function.3. At the end of program, add seasoning.
	Barley-Walnut Milk	Ingredients: 20g soya beans, 6g barley, 3g walnuts, cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line. 2. Cover with lid, plug the power cord, and choose "Soy Milk" function.3. At the end of program, add seasoning.

Recipes

	Porridge	Ingredients: 20g soya beans, 2g wolfberries, 1 red date (cored), cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Soy Milk" function.3. At the end of program, add seasoning.
	Cranberry-Rose Milk	Ingredients: 25g soya beans, 3 dried cranberries, 1 dried rose, cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Soy Milk" function. 3. At the end of program, add seasoning.
	Millet Porridge	Ingredients: 10g corn kernels, 5g Chinese yam (diced), 15g millet, cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Porridge" function.3. At the end of program, add seasoning.
	Purple Potato Rice Porridge	Ingredients: 30g purple potato (peeled and diced), 15g rice, cold water. Method: 1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line. 2. Cover with lid, plug the power cord, and choose "Porridge" function. 3. At the end of program, add seasoning.

7.Cover the cup lid, select the clean procedure and stir for a few seconds.

8.Cut off the power, open the cup cover, and load it into the cup to clean.

Recipes

Soy Milk	Oat-Peanut Milk	Ingredients: 25g soya beans, 5g peanuts, 5g oats, cold water. Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Soy Milk" function.3. At the end of program, add seasoning.
	Almond-Soya Milk	Ingredients: 25g soya beans, 10g almonds, cold water. Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line. 2. Cover with lid, plug the power cord, and choose"Soy Milk"function. 3. At the end of program, add seasoning.
	Pear-Lily Milk	Ingredients: 25g soya beans, 2g dried lily bulbs, 1/4 pears (peeled and cored), cold water. Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line. 2.Cover with lid, plug the power cord, and choose "Soy Milk" function. 3.At the end of program, add seasoning.
	Red Bean Peanut Milk	Ingredients: 25g soya beans, 5g peanuts, 5g red beans, cold water.Method:1.Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2.Cover with lid, plug the power cord, and choose "Soy Milk" function.3. At the end of program, add seasoning.

Flower tea: Put 4 dried dates and 8 dried longans, and fill water to the Cooked Milk line. Choose "Flower tea" function. The machine will beep at the end of program.
Clean: Fill water to the Raw Milk line. Choose "clean" function, after 3 seconds, the machine will start the program. The machine will beep at the end of program.
Insulation mode: At the end of soy milk, porridge, boil water, corn milk, Flower tea and tonics programs, the machine will automatically start Insulation function (beeps 3 times) at a constant temperature of 60°C for 2 hours , and the screen will display "b b" .

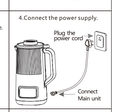
Operating Instructions

1. Prepare the ingredients according to the recipe and cut them into pieces. Add all ingredients to the carafe.

2. Fill the carafe with water to the indicated lines inside.

3. Cover with lid and lock it.
※ Rotate clockwise.

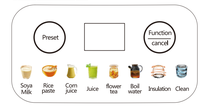
4.Connect the power supply.



5.Press the "Function/Cancel" button to choose a program, wait 3 seconds to start the program.

6. After the program is completed, open the cup cover and add seasoning.

Operating Panel and Programs



Function cancel

Power On: When plug the power cord, the machine beeps and all indicator lights are turned on. Waiting 2 minutes without operation, the machine will enter the standby state.
Use the "Function/Cancel" button to select/cancel programs.
Select programs: Press the "Program" button to select a program, the machine will automatically operate after 3 seconds.
Cancel programs: During use, press the "Program" button and hold for 3 seconds, the machine will return to the standby state.

Preset

Preset mode: In the preset mode, the first press of the button will automatically select soya milk program. The screen displays a preset time, default "08" . The machine allows to preset time in 1-12 hours.
Programs:
Soya Milk: Put 2 cups (35g) soya beans into the carafe, and fill water to the Cooked Milk line. Choose "soya milk" function. The machine will beep at the end of the program.

Boil Water: Fill water to the Boil Water line. Choose "boil water" function. The machine will beep at the end of the program.

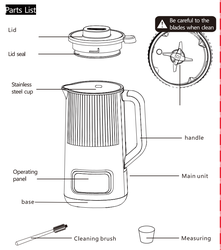
Rice paste:Put 2 cups (35 g) rice into the carafe, and fill water to the Cooked Milk line. Choose "Rice paste" function. The machine will beep at the end of the program.

Insulation: Choose "Insulation" function, the screen will display "60" (temperature of 60°C). When heat, the indicator light will turn on. This

Corn Juice: Put 2 cups (35 g) corns into the carafe, and fill water to the Cooked Milk line. Choose "corn milk" function. The machine will beep at the end of the program.

Juice: Put 200 g diced fresh fruits (1.5 cm), and fill water to the Raw Milk line. Choose "Juice" function. The machine will beep at the end of the program.

Parts List



Note: 1. The picture is used for reference only. Please refer to the actual machine and attachments.
2. The warranty is not valid if the appliance is used in violation of the instructions or appliance has been altered, modified or damaged by use.

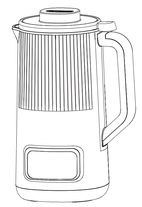
Caution
The company has the right to alter or modify the product design. The machine you purchase may have been altered or modified. This will cause inconsistency with the descriptions of this User's Manual, but will not affect the functions and the use of the machine.

Product Specifications

Model	Rated Voltage	Rated Power	Heating Power	Grinding Power
KC-6106B	110V~	60Hz	600W	150W
In accordance with: GB4706.1-2005GB4706.30-2008GB4706.19-2008				

4. Use a cord or attachments recommended or sold by the manufacturer or an authorized service facility to replace the damaged power cord.
5. Do not operate the machine by or near children.
6. Operate the machine on a flat surface. Do not operate the machine on a carpet or towel. Do not place the machine on the edge of table or counter.
7. Do not place the machine on or near gas or electric cook-tops, or in the oven.
8. Do not operate the machine near flammable objects.
9. Do not operate the machine near explosive substances.
10. Do not use components or attachments (such as the lid) not recommended or sold by the manufacturer.
11. During use, the machine parts may get hot. Do not touch such parts. Only touch the handle and panel.
12. Do not clean the machine parts until they have cooled completely.
13. During use, do not move the machine when full of food, water or other hot liquids to avoid burns or electric shock.
14. After use, unplug the cord at the end of the program, and lift the lid to pour out the food.
15. After a period of use, the lid may stain with natural colors of fruits and vegetables, which is normal and safe.
16. Be careful to the sharp blades when clean the carafe.
17. During use, do not operate the machine if the water level is over the maximum water line. Do not operate the machine if the water level is under the minimum water line.
18. In a cooked milk program, do not touch the stainless steel carafe and lid to avoid burns.
19. The machine is equipped with a high-speed motor, an intelligent speed control panel. Irregular sound is normal.
20. The lid has a protection device. Do no lift the lid mid-process. This will cancel the program.
21. During use, do not add seasoning (such as sugar) to the carafe. This will paste the bottom.
22. Before plug the cord, be sure that the machine is covered with lid.
23. During use, do not put foreign objects into the machine. Avoid contact with moving parts (such as blades and motor). This will cause injury or damage to the machine.
24. After use, the machine parts may get hot. Do not use it again until it has cooled completely. Estimated waiting time is at least 30 minutes.
25. In a raw milk program, the amount of fruits is not over 260g.
26. During use, the carafe can get very hot. Do not touch it with bare hands. This machine is not designed to be used by children.
27. Be careful to the location of the machine. Place it on a flat surface. Keep it a certain distance from the wall or other objects. Keep the machine well ventilated to ensure the service life.
28. Avoid unauthorized disassembly or modification. This will cause unpredictable malfunctions or accidents.
29. Do not rinse the machine case with water. (Use wet cloth to clean the machine case) This will cause unpredictable accidents.
30. Do not place the machine in a refrigerator or freeze: Low temperature will cause condensation inside the machine and will damage the machine parts.
31. This appliance is only for domestic use. Commercial use is prohibited.
32. After continuous use twice, do not operate the machine until it has cooled completely. Estimated waiting time is at least 30 minutes.
33. This machine has a manual altitude identification function.

User's Manual
Soy Plant-based Milk Maker



This User's Manual is a general version for products with different appearances and functions. The pictures herein are for reference only, please refer to the actual product in the package.

Please read this User's Manual carefully before operating the machine. Keep it safe!

●This appliance is only for domestic use.

Safeguards and Precautions

1. Read all instructions carefully before first use. Contact an authorized distributor or service facility if you have any questions.
2. Select appropriate program settings and amount of ingredients according to the instructions and the recipe book.
3.The machine requires 110 Volts/60Hz. Be sure that this is your case.

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	Lotus Seed-Red Date Porridge	Ingredients: 10g red dates (cored and diced), 10g lotus seeds (soaked in water), 20g millet.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Porridge" function.3. At the end of program, add seasoning.
	Whole Grain Porridge	Ingredients: 5g black beans, 5g walnuts, 5 sesames, 5g barley, 1 red date (cored), 5g peanuts, 10g rice, cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line. 2. Cover with lid, plug the power cord, and choose "Porridge" function. 3. At the end of program, add seasoning.
	Beauty Porridge	Ingredients: 10g black sesames, 5g walnuts, 5g almonds, 10g brown rice, cold water. Method:1. Put all the clean ingredients into the carafe, and add water to the Cooked Milk line.2. Cover with lid, plug the power cord, and choose "Porridge" function. 3. At the end of program, add seasoning.

Recipes

	Tomato Juice	Ingredients: 200g tomatoes (diced), 5g honey, cold water. Method:1. Put all the clean ingredients into the carafe, and add water to the Raw Milk line. 2. Cover with lid, plug the power cord, and choose "Juice" function. 3. At the end of program, add seasoning.
	Watermelon Juice	Ingredients: watermelon (peeled and seeded, cut into cubes), cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Raw Milk line. 2. Cover with lid, plug the power cord, and choose"Juice"function.3. At the end of program, add seasoning.
	Mango Juice	Ingredients: 200g mango (peeled and diced), cold water. Method:1. Put all the clean ingredients into the carafe, and add water to the Raw Milk line. 2. Cover with lid, plug the power cord, and choose "Juice" function.
	Strawberry-Grapefruit Juice	Ingredients: 200g strawberries (diced), 25g grapefruits, cold water.Method:1. Put all the clean ingredients into the carafe, and add water to the Raw Milk line. 2. Cover with lid, plug the power cord, and choose "Juice" function. 3. At the end of program, add seasoning.

Clean the machine right after use.
Before cleaning, unplug the power cord.

Caution

Beans and grains can easily paste the bottom.
Please choose the smart menu according to the amount of ingredients.
When cook milks, as you do in the kitchen, do not add sugar or honey first.
Add sugar or seasoning after the food is cooked. Choose "juice" function to mix well.
When cook milks, add sugar in the last step.

Tips & Tricks:
Choose a preset program with heating function such as "porridge".
Run the machine for 10 seconds to dry the carafe.
Coat a thin layer of vegetable oil with a brush.

Troubleshooting

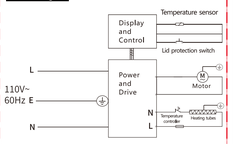
Problem	Possible Cause	Solution
The machine has odor on fist use.	It is normal for a new machine.	Odor will disappear after several uses. Place the machine in a ventilated place.
The ingredients are not sufficiently ground.	Too low voltage or unstable voltage.	Use the machine in an environment with rated voltage.
	Too many or not enough ingredients.	Stop program. Use recommended
	Too little water.	Add water to the maximum water level.
Milk/water overflows.	Too much water.	Add water to the maximum water level.
The machine doesn't work.	The lid is not connected well to the top of the machine.	Place the lid to the carafe correctly.
E1	Open loop of the temperature sensor.	Go to an authorized service facility.
E2	Open loop of the lid protection switch.	Check the lid. Be sure that the lid is well connected to the machine.
E3	High temperature in the carafe.	1. Clean the machine. Do not run the machine until it has cooled completely.
E8	Machine failure (short circuit alarm).	Go to an authorized service facility.
The machine heats, but doesn't grind.	Failure to the base. Motor damage.	Go to an authorized service facility.

If you still have problems, please contact your local service facility or our customer service center.

Highland Mode

During use, the machine will automatically adapt to the water temperature and the altitude and voltage of the environment and switch to the optimal program to ensure the best cooking effect and to prevent undercooked and overflowing problems.
Be careful to steam during heating.
After recognizing the altitude, the machine will switch to the optimal program.
Add water (do not put any ingredients) to the Cooked Milk line.
Cover with lid and plug in the machine.Within 20 seconds of power on, press the "Preset" and "Function/Cancel" buttons simultaneously to enter altitude recognition mode.The screen displays "-" at the end of program. Unplug the power cord.

Circuit Diagram



Part Name	Materials	Other Information
Blade	Stainless steel 06Cr19Ni10	/
Shaft		/
Temperature sensing probe		/
Stainless steel carafe		/
Lid seal	Polydimethylsiloxane	/
Oil seal	Fluororubbertoner	/
Plastic lid	Polypropylene	/
Measuring cup		/

GB4806.1-2016 , GB4806.7-2016
GB4806.9-2016 , GB4806.11-2016

Note: 1. The food contact parts of the machine comply with state food safety standards.
2. The machine conforms with standards of GB4806.1-2016, GB4806.7-2016, GB4806.9-2016, GB4806.11-2016

Part Name	Toxic and Hazardous Substances or Elements					
	Lead (Pb)	Cadmium (Cd)	Mercury (Hg)	Hexavalent Chromium (CrVI)	Polybrominated Biphenyls (PBB)	Polybrominated Diphenyl Ethers (PBDE)
Power cord	X	O	O	O	O	O
PCBA components	X	O	X	O	O	O
Motor components	X	O	O	O	O	O
Panel components	O	O	O	O	O	O
Stainless steel carafe	O	O	O	O	O	O
NTC components	X	O	O	O	O	O
Temperature controller	X	O	O	O	O	O
Heating element	X	O	O	O	O	O
Screws	O	O	O	O	O	O
Plastic parts	O	O	O	O	O	O
Silicone	O	O	O	O	O	O
Hardware	O	O	O	O	O	O
Stickers and labels	O	O	O	O	O	O

The table is prepared in accordance with SJ/T11364.
O: The content of the toxic substance in all homogeneous materials of the component is below the limit specified in GB/T 26572.
X: The content of the toxic substance in at least one homogeneous material of the component is above the limit specified in GB/T 26572.

Labelling for restricted use of hazardous substances	Environment protection period of 10 years: The period that hazardous substances in this product will not leak or mutate, the normal use of this product according to the instructions of this manual will not cause serious pollution to the environment or serious damage to body, property. Recycle label: This product can be recycled. When the product cannot be used after the expiry date or with failures that cannot be fixed, dispose it though legal recycling channels and by qualified organizations. Please refer to the state or local
	regulations on the disposal of used electrical and electronic products.

The labelling method is in accordance with China's Marking for the Restriction of the Use of Hazardous Substances in Electrical and Electronic Product SJ/T11365.
This product will not cause harm to human body in long-term use.

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