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SOYMILK MAKER

INSTRUCTION BOOK
NSM-868G

PLEASE READ THROUGH THIS INSTRUCTIONS CAREFULLY BEFORE OPERATION.

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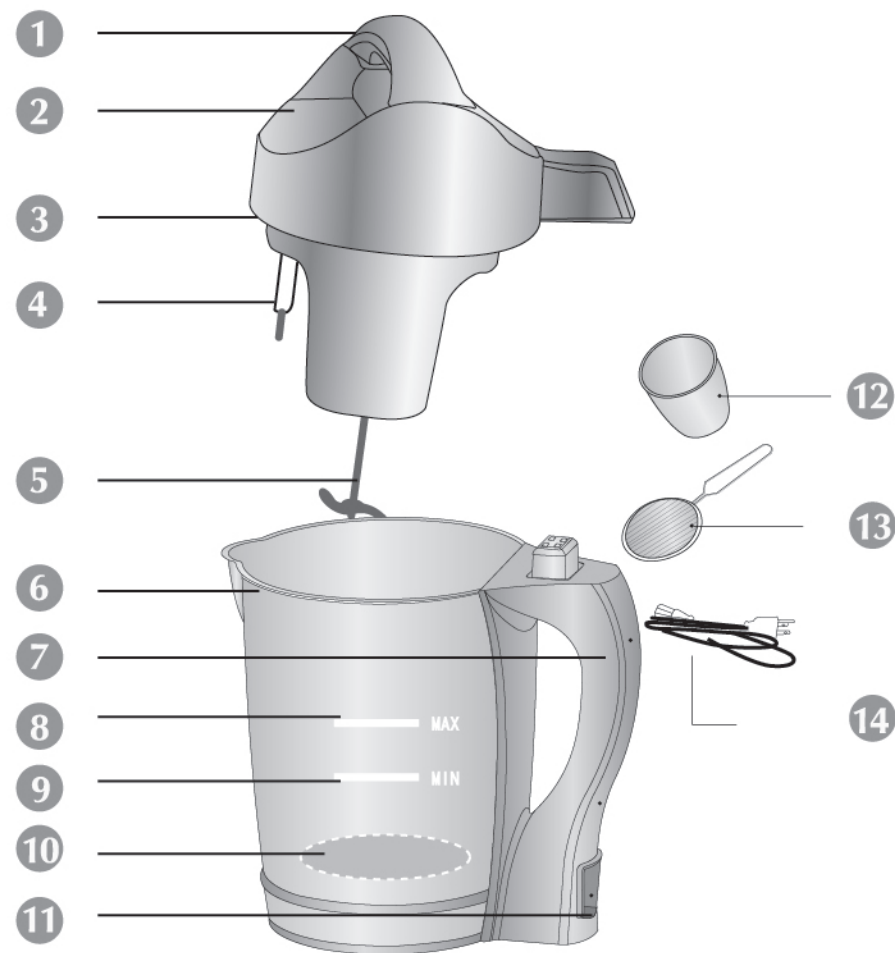
IMPORTANT SAFEGUIDES

- Read all instructions carefully and keep this manual for future reference.
- Do not touch hot surfaces and allow metal parts to cool down before cleaning, allow the appliance to cool thoroughly before putting together or removing parts.
- Do not place cord / plug of appliance in liquids.
- Close supervision is necessary when any appliance is used near children.
- Do not operate any appliances with a damaged cord/plug or after the appliance malfunctions or has been damaged in any manner, return appliance to an authorized service facility for examination, repair or adjustment.
- Do not use attachments that are not recommended by the manufacturer; it may cause fire, electric shock and/or injury.
- Do not place the appliance on an unsteady or cloth covered surface.
- Do not place the machine near a hot gas, electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoor or for commercial purposes.
- Unplug from outlet before cleaning and when not in use. Allow the machine to cool before putting on or taking off any parts.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- CAUTION: This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns to person.
- CAUTION: Beware of the sharp blade during operations or cleaning.
- This product must be cleaned after each use.

IF YOU ARE HAVING DIFFICULTY WITH YOUR MACHINE

DIFFICULTY	SUGGESTIONS
The cooking procedure is done but the rice and/or bean has not grinded well	<ul style="list-style-type: none"> There may be less water inside the container than please add water between the two water levels needed. There may be either too much or too little ingredient. Please add or remove the amount of ingredients. The machine may be defective, contact services.
Spills during cooking	<ul style="list-style-type: none"> There may be too much water, make sure the water is between the two water levels inside the container. There may be too much ingredients inside the container, please use less ingredients. The sensor may be loose, contact for services. Chose the wrong cooking procedure. Please make sure to press the correct procedure cooking button.
Sticky bottom or burned ingredients	<ul style="list-style-type: none"> Chose the wrong cooking procedure. Please make sure to press the correct procedure cooking button. There may be too much ingredients. Please use less ingredients. There may be too little water, make sure the water level is between the two water levels.
Cooking period was too long	<ul style="list-style-type: none"> Make sure the sensor is cleaned well. The water temperature is too low, please use warmer water. There may be too much water, make sure the water level is between two water levels.

DESCRIPTION OF PARTS



- 1.) PANEL HANDLE
- 2.) SWITCH PANEL
- 3.) CONTROL PANEL
- 4.) FLOW SENSOR
- 5.) BLADE
- 6.) CONTAINER
- 7.) CONTAINER HANDLE
- 8.) MAX. WATER LEVEL
- 9.) MIN. WATER LEVEL

- 10.) HEATING PLATE
- 11.) ELECTRIC POWER PLUG
- 12.) MEASURING CUP
- 13.) NET FILTER
- 14.) POWER CORD

CARE



- 1 Unplug from power outlet before cleaning or when not in use.
- 2 Use the cleaning sponge to clean. Take the top(control panel) and tilt 45 degrees under running water to clean. Avoid getting water on the switch panel.

IMPORTANT:

- DO NOT put the switch panel directly under running water. Only use wet cloth to wipe the switch Panel.
- DO NOT immerse the entire control panel in water at any time.

- 3 Use a sponge to clean the inside of the container.
- 4 Use the soft cloth to wipe the outside of the container. (Keep the outside of bottom dry at any time to avoid damage.)
IMPORTANT:
 - DO NOT immerse the container into water at any time.
- 5 **DO NOT** use outdoor, this appliance is not designed for outdoor usage.
- 6 Be sure to unplug the power outlet when putting on or taking off the parts.
- 7 Please do not let children touch or operate the appliance.
- 8 **DO NOT** wash the machine or accessories in dishwasher.

HOW TO MAKE SOY MILK WITH DRIED AND SOAKED SOYBEANS



1

Wash 1.5 cup (with measuring cup provided) of dry soybeans. For soaked soy milk, soak beans for 6-8 hours in room temperature (After soaking, 1.5 cup of dry bean will become 2 or more cups of soaked beans).



2

Put water into the container, do not put more water than the 'max level' or less than the 'min level'. Put the washed dried beans or soaked beans into the container. Put the whole top part (control panel) into the container and make sure the power connector is connected.



3

Connect the power cord into the plug (located in the lower part of the container) and plug into the power outlet; at this time, the indicator light will flash. Press the 'Select' button to select 'Dried bean' for making dried soybean milk or press 'Select' button to select 'Soaked bean' for soaked soybean milk; at this time, the 'Dried bean' or the 'Soaked bean' light will light up.



4

Then press the 'ON/OFF' button, the machine will start to work. (If you want to stop cooking, press the 'ON/OFF' button) After about 20 minutes, the program will finish working and the 'Dried bean' or 'Soaked bean' light will blink; at this time, the machine will make a beeping sound which means the soymilk is ready. Unplug and then take off the top (control panel), place the filter (provided) on the top of the food container, pour out the soymilk from the container into the food container.

Note: Do not add sugar into the container before the machine is finished working.

HOW TO MAKE MIXED BEAN CONGEE PASTE, AND SOUP



1

Wash 1.25 cup (with measuring cup provided) of ingredient.

Tips: If you want a more ingredient taste, please use the 'mixed bean congee' button. If you want a more smooth taste, please use the 'paste' button.



2

Put water into the container, do not put more water than the 'max level' or less than the 'min level'. Put the washed ingredient into the container.



3

Put the whole top (control panel) into the container and make sure the power connector is connected. Connect the power cord into the plug (located in the lower part of the container) and plug into the power outlet; at this time, the indicator light will flash.



4

Press the 'Select' button to select 'Mixed bean congee', 'Paste' or 'Soup'; at this time, the selected button light will light up. Then press the 'ON/OFF' button, the machine will start to work. (If you want to stop cooking, press the 'ON/OFF' button)



5

After about 20 minutes, the program will finish working and the selected button light will blink; at this time, the machine will make a beeping sound which means the mixed bean congee, paste or soup is ready. Unplug and wait for about 30 seconds then take off the whole top part (control panel) and pour out the mixed congee, paste or soup.

Note: Do not add sugar into the container before the machine is finished working.

FRUIT BLENDER



1

Wash ingredients and cut into small pieces. Pour clean or boiled water (cold or room temperature) into container. Do not put more than the 'max' level' or less than the 'min' level. Put washed ingredients into container.



2

Put the whole top (control panel) into the container and make sure the power connector is connected. Connect the power cord into the plug (located in the lower part of the container) and plug into the power outlet; at this time, an indicator light will flash.



3

Press the 'Select' button and then the 'Fruit blender' button. Then press the 'ON/OFF' button, the machine will start to work. (If you want to stop blending, press 'ON/OFF' button)



4

After about 2-3 minutes, the fruit juice is ready. Unplug and take off the top (control panel), then pour out the fruit juice.

Note: Because this is not a professional blender, it is normal for fruit to not be completely grinded.

ADDITIONAL KNOWLEDGE

- 1 Please remove the plastic protectant from the stand before use.



- 2 Use a cleaning sponge to clean the inside of the container and the lower stainless steel part of control panel.

- 3 Accessories:
 - a. Measuring cup – to measure the ingredients
 - b. Net filter – to filter the soybean milk residue

WARNING

After making the first batch of soybean milk, please wait 20 minutes before continuing to make the second batch, this will prevent the machine from overheating.

- Do not immerse control panel
- Do not rinse switch panel
- Water is prohibited between connector and switch panel
- Disconnect the electric power before lift the control panel

IF YOU ARE HAVING DIFFICULTY WITH YOUR MACHINE

DIFFICULTY	SUGGESTIONS
Indicator light does not turn on	<ul style="list-style-type: none"> ● Make sure it is plug in correctly. ● Make sure the plug from the control panel is connected into the container. ● The machine may be defective, contact services.
Indicator light on but not working	<ul style="list-style-type: none"> ● Make sure water is between two water levels inside the container. ● Make sure the 'ON/OFF' button has been pushed. ● The machine may be defective, contact services.
Machine is warm up, but not grinding	<ul style="list-style-type: none"> ● During warming up process, wait a few more minutes. ● The machine may be defective, contact services.
Button does not work	<ul style="list-style-type: none"> ● During a procedure, wait a few more minutes. ● The machine may be defective, contact services.
A beeping sound but the soymilk is not done	<ul style="list-style-type: none"> ● There may be too much water. Make sure the current water level is between the two water levels inside the container. ● There may be too much ingredients inside the container, please use and put less ingredients in the container.

USING TIPS

- After long term use, the bottom of the container may change color a little. This is normal.
- Please follow the instruction manual and use the switch panel correctly. (For example, to use dry soybean to make soymilk, please select the dried soybean switch, do not select the soaked soybean switch.)
- Do not make any other food other than what the manual states for it may cause the bean to not be grinded well and/or be burned.
- Before use, please put the control panel on the container correctly and push down so that it is connected.
- If the electric power is disconnected during an operation or restarted after electric power is disconnected, it may cause:
 - A. soymilk to flow out and a warning beep will sound.
 - B. the bottom of the container to become sticky.
- Do not add ingredients during an operation.
- Do not use this product to boil water, heat, or cool paste and/or congee.
- Please use a sponge to clean if the container is sticky or burned.
- Do not take off the control panel during an operation, it may malfunction.

MEASURING GUIDE

Container water capacity	Maximum 1.3L
Dried soybean milk – dried bean	1.5cup (provided cup)
Soaked soybean milk – soaked bean	Soaked dried bean 1.5cup (provided cup)
Paste – rice, sesame, walnut or almond etc.	1.25cup (provided cup)
Mixed bean congee – mix bean water capacity	1.25cup (provided cup)
Soup – vegetable (cut in small pieces)	2-2.5cup (provided cup)

LIMITED WARRANTY



Your Narita small kitchen appliance is warranted against defective materials or workmanship for 1 year from the date of purchase. The warranty is only valid for any manufacturing defects under normal use and conditions. We will repair or parts replacement at its option, defective parts at no charge. This warranty does not apply to improper installation, misuse, abuse or damages cause from shipping. Any return of defective merchandise to the manufacturer must be processed accordingly by contacting a customer service representative first to obtain the Return Authorization Number with proof of purchase. We will not accept any returns of merchandise without an applicable RMA#.

Item: NSM-868G

Description: Soymilk Maker

Voltage: 120V/60HZ, 800W

Household use only ; Made in China