

	Red Date Nut Milk	Ingredients: 60g soybeans, 5g goji berries, 1 pitted date. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.
	Cranberry Nut Milk	Ingredients: 60g soybeans, 3 dried cranberries, 1 dried rose bud. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.
	Coix Seed Walnut Nut Milk	Ingredients: 40g soybeans, 10g coix seeds, 10g walnut kernels. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.

Soup Series	Sesame Soup	Ingredients: 20g black sesame seeds, 20g glutinous rice, 20g peanuts. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.
	Pumpkin Soup	Ingredients: 60g pumpkin (cut into chunks), 15g millet, 2 pitted dates. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.
	Baby Soup	Ingredients: 40g corn kernels, 5g yam cubes, 15g millet. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.
	Purple Sweet Potato Rice Soup	Ingredients: 60g purple sweet potato (peeled and cut into chunks), 15g rice. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.
	Lotus Seed and Date Rice Soup	Ingredients: 10g pitted dates (cut into chunks), 10g lotus seeds (soaked in water), 40g millet. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.
	Nutritional Rice Soup	Ingredients: 10g black beans, 5g chopped walnuts, 5g sesame seeds, 5g barley, 1 pitted date, 5g peanuts, 20g rice. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.
	Hair Nourishing Soup	Ingredients: 15g black sesame seeds, 5g chopped walnuts, 5g almonds, 30g brown rice. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "SOUP" function. 3. After the program completes, add seasonings to taste.

Juice Series	Tomato Honey Juice	Ingredients: 480g tomatoes (chopped), 10g honey, drinking water. Instructions: 1. Wash the ingredients and place them in the container, adding water until it reaches the maximum water level. 2. Secure the lid, plug in the power, and select the "JUICE" function. 3. Once the program is complete, add seasoning to taste.
	Watermelon Juice	Ingredients: 480g watermelon (peeled, deseeded, and chopped), drinking water. Instructions: 1. Place the ingredients in the container, adding water until it reaches the maximum water level. 2. Secure the lid, plug in the power, and select the "JUICE" function. 3. Once the program is complete, add seasoning to taste.
	Mango Juice	Ingredients: 480g mango (peeled and chopped), drinking water. Instructions: 1. Place the ingredients in the container, adding water until it reaches the maximum water level. 2. Secure the lid, plug in the power, and select the "JUICE" function. 3. Once the program is complete, add seasoning to taste.
	Strawberry Pomelo Juice	Ingredients: 430g strawberries (hulled and chopped), 50g pomelo flesh, drinking water. Instructions: 1. Place the ingredients in the container, adding water until it reaches the maximum water level. 2. Secure the lid, plug in the power, and select the "JUICE" function. 3. Once the program is complete, add seasoning to taste.
	Corn Juice	Ingredients: 100g fresh corn kernels, drinking water. Instructions: 1. Place the ingredients in the container, adding water until it reaches the maximum water level. 2. Secure the lid, plug in the power, and select the "JUICE" function. 3. Once the program is complete, add seasoning to taste.

● Anti-Stick Note :

Cooking beans or ingredients that don't easily tumble can often result in sticking to the bottom. To avoid this, select the appropriate smart menu based on the proportion of ingredients.

When preparing hot drinks, remember not to add sugar or sugary powders initially, similar to common kitchen cooking knowledge. Sugar and other seasonings should be added after the food is prepared, then select the "JUICE" function for quick mixing. For hot drinks, sugar must be added after the program runs to prevent sticking to the bottom.

● Anti-Stick Tips:

- Choose preset programs with heating functions such as "SOUP."
- Run the program for 10 seconds to dry the water, then stop the program.
- Use a small brush to apply a thin layer of vegetable oil on the heating plate.
- Important: When adding ingredients, place those that are less likely to stick to the pot at the bottom (such as soybeans, black beans), and those that are more likely to stick at the top (such as purple sweet potatoes, pumpkins).

● Cleaning and Maintenance

1. Please clean the product promptly after use.
2. Unplug the power cord before cleaning the product.

Cleaning and Maintenance of the Whole Machine

1. As shown in Figure 1, rotate the top cover in the unlock direction (Figure 2) to open the top cover (Figure 3).

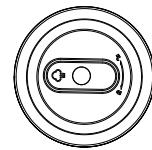


Figure 1

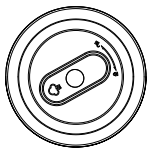


Figure 2



Figure 3

2. The lid can be cleaned directly with water or disassembled for individual part cleaning. After cleaning, wipe it dry with a cloth and air dry in a cool place.



Correct Cleaning Methods

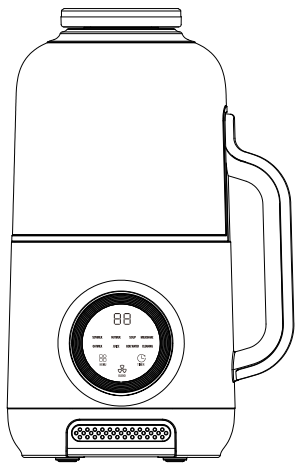
Incorrect Cleaning Methods: Immersing in liquid

3. The container can be wiped with a sponge, cleaning brush, or cloth, then placed upside down to dry in a dry place. If residues at the bottom of the container are difficult to clean, soak in warm water first, then use a cleaning brush to scrub in one direction before rinsing with clean water. Do not use steel wool or sharp objects to clean the interior.

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User Manual

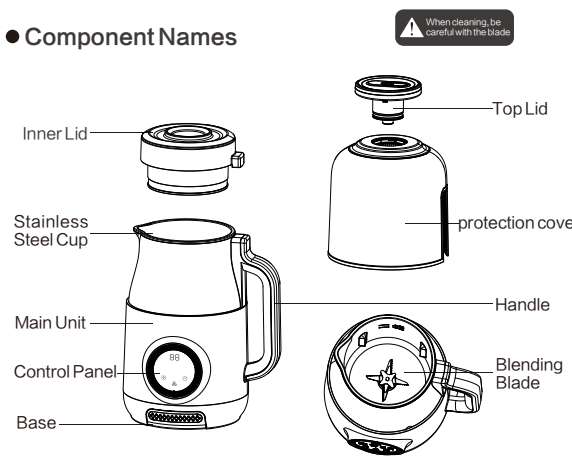
NUTMILK MAKER/SOUP MAKER



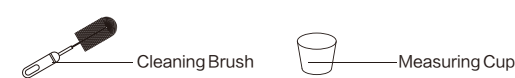
The images in this manual are for reference only. Please refer to the actual product in the package.
Before using the product, please read this user manual carefully and keep it in a safe place!
This product is for household or similar use only.

Product Parameters and Component Names

● Component Names



Accessory List



The appearance of the product may vary. The image provided is for reference only; please refer to the actual product.

● Product Parameters

Model	Voltage	Rated Frequency	Heating Power	Blending Power
SE10	120V~	60HZ	800W	200W

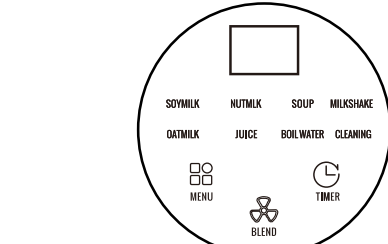
● Safety and Precautions

1. Before use, please read the instructions carefully. If there are any unclear or ambiguous matters, please contact the designated sales point or customer service.
2. Follow the instructions and recipes to select the appropriate function and ingredient quantities.
3. Ensure that the voltage used matches the rated voltage on the nameplate.
4. If the power cord is damaged, it must be replaced with a dedicated power cord or components purchased from the manufacturer or repair service.
5. Keep the product out of reach of children during use.
6. Operate the product on a water-resistant surface. Avoid using it on carpets, towels, or other fabrics, and keep it away from the edge of the counter to prevent tipping.
7. Do not place the product near high-temperature environments such as gas stoves or cooking ranges.
8. Avoid using the product near flammable materials such as curtains or window screens.
9. Do not use the product near explosive materials like gasoline or alcohol.
10. Never use accessories not provided by the manufacturer for this product model (e.g., lid), as it may cause danger.
11. Avoid touching high-temperature areas of the machine while it is in operation. Only touch the cooler handle and control panel.
12. Allow the product to cool before installing or removing parts for cleaning.
13. Do not move the product during operation to avoid spillage, burns, or electric shocks.
14. After use, wait for the motor and blades to stop and ensure the power is disconnected before opening the lid and pouring out the contents.
15. The lid may become discolored after making certain fruit and vegetable drinks. This is normal and safe to use.
16. The blending blade is sharp; do not touch it during the emptying and cleaning of the heated cup.
17. Do not fill the heated cup above the maximum water level line during operation. Overfilling or underfilling may result in burning,

undercooking, or spillage.

18. During heating mode, avoid touching the stainless steel cup and lid to prevent burns.
19. The machine uses a high-speed motor with intelligent variable speed control. Intermittent fast and slow sounds during blending are normal.
20. Due to the lid protection device, do not open the lid while the machine is operating, as it will stop the machine.
21. Do not add seasonings (such as sugar or brown sugar) to the cup during operation to prevent burning at the bottom.
22. Ensure the lid is properly installed before connecting the power.
23. During operation, do not insert any objects into the product, as it may contact the blades or motor and cause injury or damage.
24. Allow at least 30 minutes between uses to prevent abnormal heating of the appliance.
25. When using the cold blending function (without heating), the maximum amount of fruit added should not exceed 480 grams.
26. The surface temperature of the cup will rise during operation. Do not touch it directly with your hands, and keep children away from the machine.
27. Ensure the machine is placed on a stable surface. Maintain a certain distance from walls or other objects to allow for proper ventilation and ensure the machine's longevity.
28. Disassembling or modifying the machine can lead to improper assembly, causing unpredictable faults and accidents.
29. Do not wash the exterior of the machine directly with water to avoid water ingress that could cause faults or accidents.
30. Do not place the machine directly into a refrigerator or freezer, as sudden cooling and low temperatures may cause condensation inside the machine, potentially damaging electrical components and leading to malfunction.
31. This product is intended for household use only and is not suitable for industrial or commercial purposes.
32. After making juice twice in succession, allow the machine to cool for 30 minutes before using it again.
33. The product is designed to operate at altitudes from 0 to 2000 meters.

● Operation panel and function description

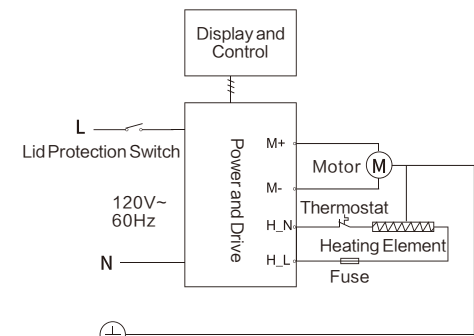


- ▶ Power-On Operation: After connecting the power, a power-on prompt sound will be heard, and all the lights will flash, indicating that the machine is in standby mode.
- ▶ Function Selection: Press the "MENU" button to choose the desired program. The selected program will start automatically.
- ▶ Cancel Function: During operation, press and hold the "MENU" button to stop the program and return to standby mode.
- ▶ Reservation Mode: In function selection mode, press the "Timer" button once to display the reservation time on the digital screen, which defaults to "08" hours. You can set the reservation time from 1 to 12 hours by pressing the Timer button.
- ▶ Blending Mode: You can select from P1 to P9 different levels for Blending.

JUICE:

Use no more than 400g of fruit and fill water up to the maximum water level line. Press the "MENU" button to select the juice function ("JUICE"), the juice indicator light will turn on. Then, press the "Start/Cancel" button to begin the juicing process. When the process is complete, there will be ten beeps. The screen will display "3," indicating working time is 3 minutes.

● Circuit Diagram



Note: The circuit schematic is for reference only and is subject to change without prior notice.

● Food Contact Materials Information Sheet

Component Name	Material	Remarks
Blade	Stainless Steel	/
Blade Shaft		/
Temperature Sensor		/
Stainless Steel Cup		/
Lid Seal Ring	Silicone	/
Plastic Lid	PP	/
Measuring Cup		/

● If you still encounter problems, please contact customer service for assistance

SOUP:

Ingredients not exceeding 180g fill and water up to the maximum water level line. Press the "MENU" button to select the soup function ("SOUP"). Then, press the "Start/Cancel" button to begin the soup process. When the process is complete, the device will enter a 2-hour automatic keep-warm mode at 60°C. After the keep-warm period, there will be ten beeps. The screen will display "23," indicating working time is 23 minutes.

SOYMILK:

Use 60g of soybeans and fill water up to the maximum water level line. Press the "MENU" button to select the soymilk function ("SOYMILK"), the soymilk indicator light will turn on. Then, press the "Start/Cancel" button to begin the soymilk process. When the process is complete, the device will enter a 2-hour automatic keep-warm mode at 60°C. After the keep-warm period, there will be ten beeps. The screen will display "35," indicating working time is 35 minutes.

NUTMILK:

Use no more than 60g of nuts (such as peanuts or almonds) and fill milk up to the maximum water level line. Press the "MENU" button to select the nut milk function ("NUTMILK"), the nut milk indicator light will turn on. Then, press the "Start/Cancel" button to begin the nut milk process. When the process is complete, there will be ten beeps. The screen will display "8," indicating working time is 8 minutes.

MILKSHAKE:

Use no more than 400g of fruit and fill milk up to the maximum water level line. Press the "MENU" button to select the milkshake function ("MILKSHAKE"), the milkshake indicator light will turn on. Then, press the "Start/Cancel" button to begin the milkshake process. When the process is complete, there will be ten beeps. The screen will display "3," indicating working time is 3 minutes.

BOIL WATER:

Fill water up to the maximum water level line. Press the "MENU" button to select the boil water function ("BOILWATER"), the boil water indicator light will turn on. Then, press the "Start/Cancel" button to begin the boiling process. When the process is complete, the device will enter a 2-hour automatic keep-warm mode at 60. After the keep-warm period, there will be ten beeps. The screen will display "10," indicating working time is 10 minutes.

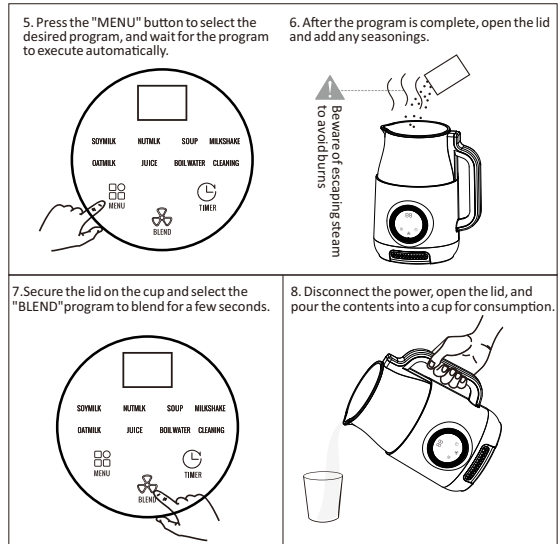
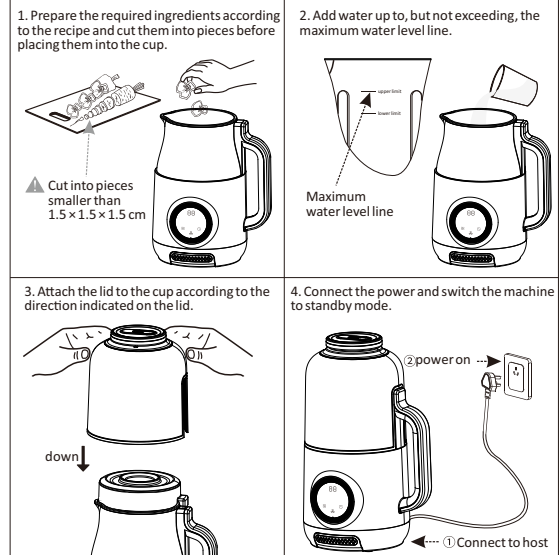
OAT MILK:

Use 60g of oats and fill water up to the maximum water level line. Press the "MENU" button to select the oat milk function ("OATMILK"), the oat milk indicator light will turn on. Then, press the "Start/Cancel" button to begin the oat milk process. When the process is complete, there will be ten beeps. The screen will display "2," indicating working time is 2 minutes.

CLEANING:

Fill water up to the maximum water level line. Press the "MENU" button to select the cleaning function ("CLEANING"), the cleaning indicator light will turn on. Then, press the "Start/Cancel" button to begin the cleaning process. When the process is complete, there will be ten beeps. The screen will display "11," indicating working time is 11 minutes.

● Usage Instructions



● Usage Instructions

Nut Milk Series	Oat Peanut Nut Milk	Ingredients: 40g soybeans, 10g peanuts, 10g oats. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.
	Almond Nut Milk	Ingredients: 40g soybeans, 20g almonds. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.
	Snow Pear and Lily Nut Milk	Ingredients: 40g soybeans, 3g dried lily bulbs, 1/4 snow pear (peeled, cored). Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.
	Red Bean Peanut Nut Milk	Ingredients: 40g soybeans, 10g peanuts, 10g red beans. Instructions: 1. Wash the ingredients and place them into the cup. Add water up to the maximum water level. 2. Secure the lid, plug in the power, and select the "NUTMILK" function. 3. After the program completes, add seasonings to taste.