



***Multi-Functional Automatic  
Soy milk Maker***

***Model: SS-222***



**INSTRUCTION MANUAL**

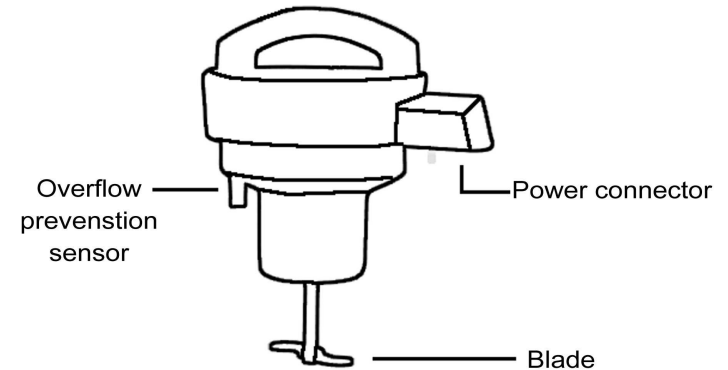
Thank you for your purchase.  
Please read this manual thoroughly before use and  
keep for future reference.

## 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 fire, electric shock and injury to persons, do not immerse in water or other liquid.
4. Avoid contacting moving parts.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not tightly twist the power cord or let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a gas or electric burner, or in a heated oven.
12. 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.
13. Use on a firm and flat surface without any tilts.
14. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
15. Do not use appliance for other than intended use.

## PARTS IDENTIFICATION



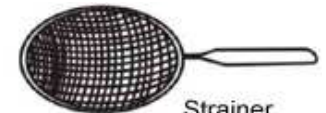
## Accessories



Measuring cup



Plastic jug



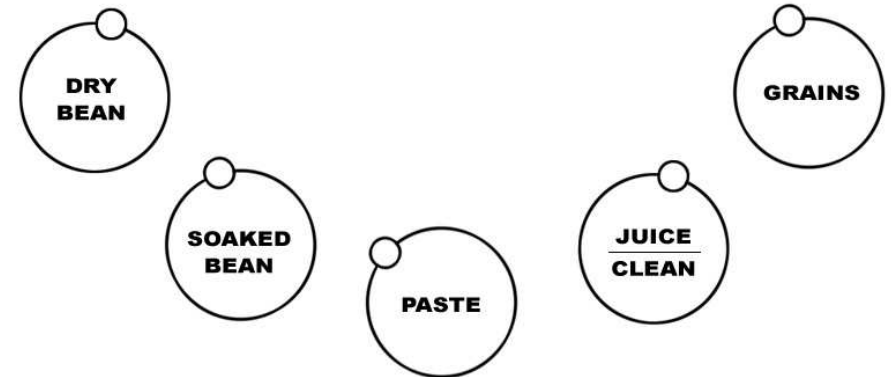
Strainer

## OPERATING INSTRUCTIONS

### NOTE:

- Use the enclosed measuring cup as the standard for 1 cup of dry soybeans.
- Always add ingredients to the unit first then fill with water between the MIN and MAX indicating lines.
- Never lift the machine head during operation.
- When not in use, be sure Power is off and unit is unplugged from power source.
- Clean the appliance after each use.
- Lift and remove machine head before pouring the drinks.
- Never immerse machine head in water or place under running water.
- Do not immerse the carafe in water.
- Do not touch the spout or body of carafe while in operation, may cause scalding.
- Appliance is equipped with overheating protection. It is normal if the motor fails to operate after running for a long time. Wait for motor to cool down.
- To avoid burning and sticking, do not reheat.
- Be cautious of sharp blade when cleaning.
- Before initial use, clean the unit with neutral dish detergent.

## CONTROL PANEL



### FUNCTIONS:

**Dry Bean:** This function makes soymilk with dry soy beans.

**Soaked Bean:** This function makes soymilk with soaked soy beans.

**Paste:** Use this function to make five grains porridge and paste, such as sesame paste.

**Juice / Clean:** Blending function only, no heat. Makes juice, milkshake or smoothies. For automatic cleansing function, fill to max with clean water and couple drops of dish detergent.

**Grains:** Use this function when making various milks, such as barley, sesame, almond, etc. or when grinding soy beans with other types of grains/beans.

## MAKING SOY MILK (with Soaked or Dry beans)

- 1a. Soak beans: measure 1 cup of soybean (with measuring cup) and add to jug, fill with water and soak: 6-8 hours during Spring and Autumn; 4-6 hours in Summer and 8-10 hours in Winter. Rinse beans with clean water. Note: one cup of dry beans will yield approx. 2 cups of soaked beans.
- 1b. Dry beans: measure 1 cup of soybean (with measuring cup) and rinse thoroughly. (Fig.10)
2. Place soybeans in carafe and fill with drinking water. Water must be filled between MIN and MAX level marks. Note: if water temperature is low during colder weather, add some warm water (75°F) for better result.
3. Align and attach machine head onto carafe. Connect power cord to unit first then plug into power source.
4. Select the appropriate function: Soaked or Dry bean.
5. Unit will play music when done. First unplug cord from power source and unit. Lift machine head and place it in the soaking jug filled with warm water.
6. Pour soymilk through strainer into glass, add sugar if desired and enjoy!

### Note:

- When power is connected, unit will beep and all indicator lights illuminate. Unit will beep again when selection is made.
- DO NOT use this unit to REHEAT milk or drink - will cause milk/drink to be burnt and possible malfunction to the unit.

## JUICE/CLEAN FUNCTION

- This is blending function only, no heat is produced.
- Use this function to blend additional ingredients to already made soymilk or other drinks, such as salt, sugar, other spice, fruit, granola, etc.
- Can also be used to blend fruit/vegetable drinks. Fruits must be peeled and pitted; then cut into small cubes. Then fill carafe with water to between the MIN and MAX level marks.
- To clean the unit, add water between MIN and MAX with a few drops of neutral dish detergent. Rinse thoroughly with clean water.

## RECIPES

1. Always add ingredients to carafe first then fill with drinking water between the MIN and MAX level marks.
2. Connect power and select appropriate function. Process takes approximately. When done, add sugar, honey, salt or other spices as desired.

### Tremella & Snow Pear Porridge

(Benefits: detoxify, skin rejuvenation and liver protection)

- ¼ cup Tremella (soak in water for approx 10 minutes)
- 1/3 cup Snow pear (cubed)
- 3 tbsp Millet (washed and drained)
- 6 tbsp Rice (washed and drained)
- Water
- Select PASTE function

### Jujube & Logan Porridge

(Benefits: supports cardiovascular health)

- 6 – 8 Jujubes (pit removed)
- 6 – 8 Longans (shell and pit removed)
- 3 tbsp Sticky Rice (washed and drained)
- 6 tbsp Rice (washed and drained)
- Water
- Select PASTE function

### Sweet Potato Porridge

(Benefits: aids digestive system)

- 1/3 cup Sweet Potato (cubed)
- 5 - 6 Jujubes (pit removed)
- 3 tbsp Millet (washed and drained)
- 6 tbsp Rice (washed and drained)
- Water
- Select PASTE function

### Preserved Egg and Pork Porridge

(Benefits: aids blood circulation)

- 2/3 cup Lean Pork (cubed)
- 1 Preserved Egg (quartered)
- ½ cup Rice (washed and drained)
- ½ tbsp ginger (minced)
- ½ tbsp garlic (minced)
- 1 tsp Salt
- Sesame oil
- Water
- Select PASTE function

### Oat Milk

(Benefits: rich in fiber, lower cholesterol)

- 1 cup dry soy beans (rinse and soak for 6 - 8 hours)
- ¼ cup rolled oats
- Water
- Select GRAINS function

### Walnut Soy Milk

(Benefits: brain longevity and cardiovascular protection)

- 1 cup dry soy beans (rinse and soak for 6 - 8 hours)
- 1/5 cup black sesame
- 5 walnuts (shelled)
- Water
- Select GRAINS function

### Barley Milk

(Benefits: whiten and improve skin tone)

- 1 cup dry soy beans (rinse and soak for 6 - 8 hours)
- ¼ cup barley
- Water
- Select GRAINS function

### Mango Smoothie

- 4 cups mango cubes
- 5 cups ice cubes
- Water
- Select JUICE function

### Papaya Milk Shake

- 4 cups papaya cubes
- 8 cups milk
- Water
- Select JUICE function

Note: All recipes can be adjusted to personal taste. Remember to keep water level between the MIN and MAX mark.

Note: If there is a power outage while appliance is in process, when power returns, DO NOT restart function – this may cause milk/drink to be burnt. Best to dump all ingredients and start over.

## **SPECIFICATION**

Rated Voltage / Frequency	110V/60Hz
Power Consumption	750W
Capacity	1.3L
Unit Weight	4.85 lbs
Dimension	9.5(L) x 7(W) x 12.5(H) inches.

## **MAINTENANCE**

Please clean after each use. Always unplug and remove the cord before maintenance. It is suggested to clean the unit once it has cooled down.

- Do not immerse motor top or carafe in water.
- Wipe outer surface with damp cloth.
- Rinse machine head and overflow prevention sensor under running water, be cautious that water does not splash onto the control panel.
- Rinse carafe with water and wipe dry. Do not immerse in water as it may short the connector and base.
- Store in a cool and dry place when not in use.

## **PROTECTION FEATURES**

- Dry-Boil Protection: If water is not filled to MIN line, unit will emit alarm sound and unit will stop operation.
- Over Flow Protection
- Overheat Protection
- Temperature Sensor Protection

## **TROUBLESHOOTING**

PROBLEM	POSSIBLE CAUSE
Burnt soymilk/drink	<ul style="list-style-type: none"><li>▪ Too much ingredients and/or too little water added.</li><li>▪ Power was cut-off in mid-process and function restarted.</li></ul>
Soymilk/drink is rising over the rim	<ul style="list-style-type: none"><li>▪ The overflow prevention sensor may be dirty, please clean.</li></ul>
Indicator lights up but not running	<ul style="list-style-type: none"><li>▪ Overheat protection, please wait 30 minutes.</li><li>▪ Water is below the MIN level mark.</li><li>▪ No function selected</li></ul>
No indicator lights	<ul style="list-style-type: none"><li>▪ Check if outlet is working and the circuit.</li><li>▪ Check if cord is securely connected to outlet / unit.</li><li>▪ Machine head not properly placed onto carafe.</li></ul>
Beans are not properly grounded	<ul style="list-style-type: none"><li>▪ Too little water added.</li><li>▪ Too much beans/rice to water ratio.</li></ul>
Motor runs in intervals	<ul style="list-style-type: none"><li>▪ There may be water/moisture in the machine head. Allow the machine head to sit and dry under the sun for 2 hours.</li><li>▪ Overflow prevention sensor may be dirty.</li></ul>
Unit heats but not blending	<ul style="list-style-type: none"><li>▪ Unit in the heating process, please wait. If unit does not blend, contact Sunpentown.</li></ul>
Unit blends but not heating	<ul style="list-style-type: none"><li>▪ JUICE mode selected.</li><li>▪ Unit malfunction, contact Sunpentown</li></ul>



## Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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