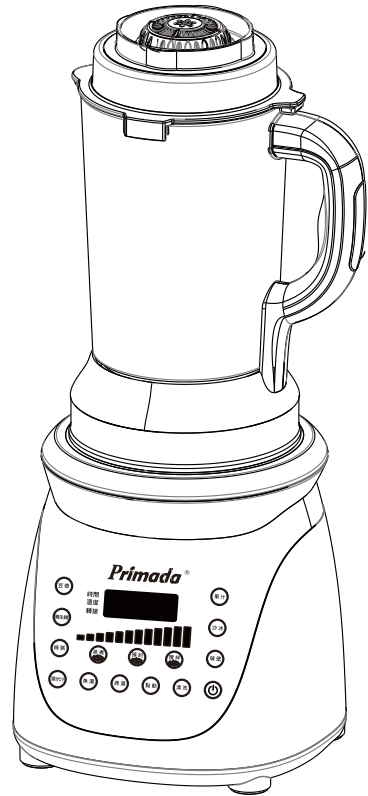


全能冷熱破壁養生機 | PS750

ALL IN ONE HOT & COLD FOOD PROCESSOR

ZH-HK 說明書

EN Instruction Manual



Primada 實康達®

ZH-HK

說明書

2

EN

Instruction Manual

10

感謝您選購寶康達產品——全能冷熱破壁養生機！希望您使用愉快，我們相信這款全新全能冷熱破壁養生機將幫助您烹調更快速方便，讓您重新感受到烹飪的樂趣及擁有不一樣的美食滋味。

使用中如果遇到任何問題，請聯絡我們的售後服務中心，將有專業人員為您解答問題。

如欲了解更多產品資訊，請瀏覽：www.primada.com.hk

本資料產品以實物為準，本公司保留產品更新的權利，如有變動，恕不另行通知。

感謝您的選擇！

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1. 安全注意事項

**使用電器產品前請仔細閱讀此說明書。
請保管好此說明書。**

使用產品時，請保持一貫的警惕性，遵循以下事項：

- 1.請核對並確認銘牌上所標註的電源，確保產品是在符合標籤的狀態下使用。
- 2.此產品適合於家庭使用，不適合工業或商業使用。
- 3.請勿將產品放在靠近煤氣爐或煮食爐等高溫度環境中使用。
- 4.請勿將產品靠近易燃物品使用，如窗簾或窗紗等。
- 5.請勿將本產品放在易爆物品附件使用，如汽油等。
- 6.請勿將產品放置於不平穩的位置。並需與牆面或其他物品保持一定的距離，以保持機器外圍通風良好，確保機器的使用壽命。
- 7.請勿使用非本產品製造商提供的零部件及配件。
- 8.請勿在無人看管的情況下使用本產品。
- 9.產品不能由8歲以下兒童或精神上有障礙的人使用。若需要使用，請在監護人的監護指導下進行。請不要讓兒童將產品作玩具玩耍。
- 10.請勿將產品主機，電源線及插頭等浸入水中清洗，以免導致故障或引發不可預期的意外。
- 11.請勿使用已有損傷或破裂的電源線或插座。
- 12.請勿讓電源線接觸熱的物體表面。
- 13.若不使用，請將電源關閉，再拔掉插頭。
- 14.拔除插頭時，請勿直接拉扯電源，以免觸電。
- 15.使用的電源線必須可靠接地，且拿出或放上攪拌杯部分前請先切斷電源。
- 16.請勿用濕的手接觸電源線及電器，以免觸電。
- 17.若電源線或插頭出現破損或產品故障時，請將產品送到指定的維修中心修理，切勿自行維修。
- 18.請勿自行拆卸或改裝本產品，以免造成組裝不良而引起不可預測的故障及意外。
- 19.機器在工作過程中，杯體表面溫度會升高，請不要用手直接觸摸，並且不能讓兒童接近或使用。
- 20.請勿將主機或攪拌杯直接放入冰箱或冰櫃中，因為急驟的冷卻及低溫會使杯座內部產生“冷凝水”，容易損壞產品零件導致故障。

1. 安全注意事項

21. 攪拌刀刃鋒利，請勿用手觸摸。
22. 使用熱飲功能時，份量控制在攪拌杯800ml-1000ml刻度之間，切勿多放或少放，以免造成燒焦或煮不熟等情況。
23. 產品在工作過程中，杯內液體沸騰後請小心杯嘴噴出的水蒸氣和濺出的熱水。工作過程中切勿揭開杯蓋。
24. 本產品採用高速電機，電源板智能變速控制，粉碎時出現間歇性忽快忽慢的聲音屬正常現象。
25. 使用前，請將接觸電極等擦拭乾淨，防止其具備的功能失效或引起警報。
26. 由於杯蓋內部有感應開關，請勿在產品工作過程中打開杯蓋，導致機器提示警報不工作或溢出。
27. 產品工作過程中請勿添加調味料(砂糖、黑糖等)，以避免調味料在加熱時粘著攪拌杯底部。
28. 接通電源前，請確保杯體，杯蓋及進料口蓋正確安裝。
29. 產品通電時，嚴禁將手或尖銳硬物等伸入杯體內，以免受傷或使產品受損。

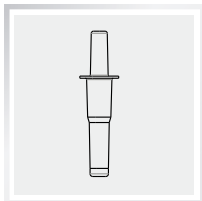
2. 產品組成

2.1 包裝隨附物件

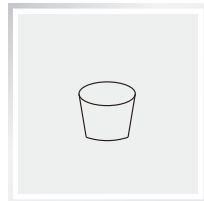
隨機配件



PS750



攪拌棒



量杯



電源線



說明書



產品保用證



食譜

2.2 技術參數

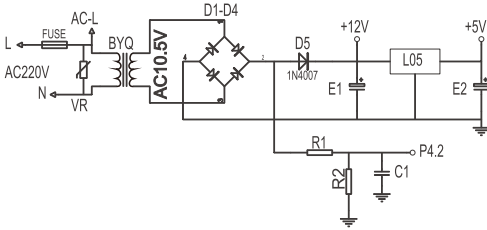
產品名稱	全能冷熱破壁養生機
型號	PS750
電源	220-240V~50Hz
攪拌功率	2200W
加熱功率	500W
容量	1800ml

* 因產品持續改善，原廠保留產品更新的權利，如有變動，恕不另行通知。

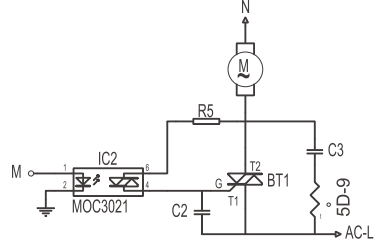
2. 產品組成

2.3 電氣原理圖

電源

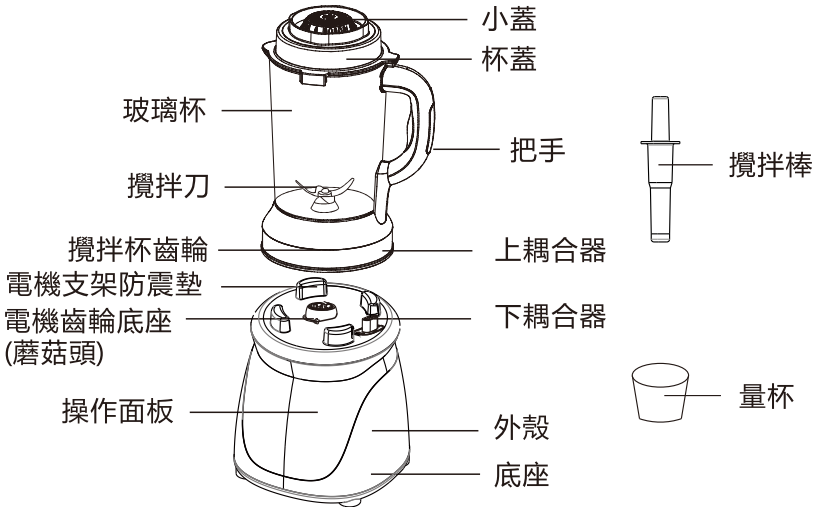


電機



2.4 組件名稱

主機



*以上圖片僅供參考，具體產品外觀以及顏色請以實物為準。

*玻璃杯因人為造成損壞，本公司不承擔任何更換，不作保修處理。

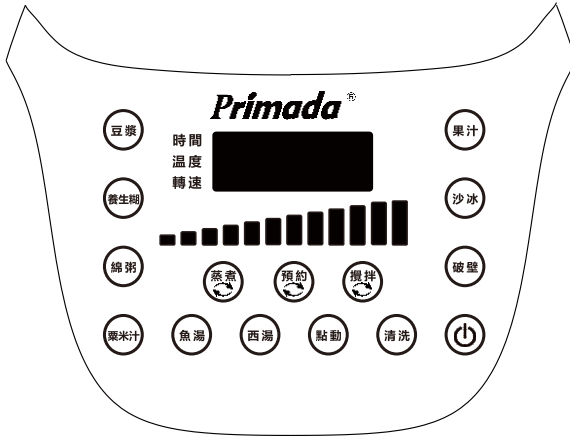
2. 產品組成

各部件說明

1. 杯蓋：採用食品級環保料，內部有感應開關裝置，配合杯體使用。
2. 玻璃杯：採用高硼硅玻璃，底部有加熱裝置，用於盛煮湯液。
3. 電機支架防震墊：採用矽膠材質，用於固定杯體使用。
4. 電機齒輪底座：傳遞電機扭轉的動力。
5. 操作面板：可以在此選擇與設定所需要的功能。
6. 小蓋：用於阻擋冒出的蒸氣，防止燙傷。
7. 把手：用於取出玻璃杯時握持位置。
8. 攪拌刀：採用不銹鋼材質，用於切割粉碎各種食物。
9. 下耦合器：配合上耦合器使用，需對準上耦合器方位壓合。
10. 底座：支撐機器，底部有防震腳。
11. 攪拌棒：攪拌過程中，食材飛到杯子邊上，可使用攪拌棒往下推動食材輔助機器快速擊碎食材。
12. 量杯：用於量取食物份量。

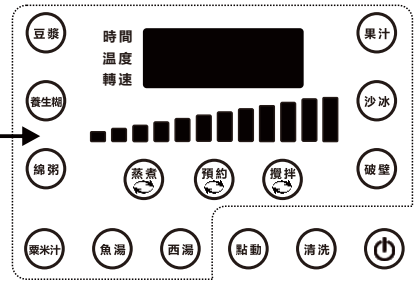
3. 產品使用





3.1 操作面板說明



操作面板中功能的按鍵；


接通電源後，按“”鍵開機，直接選擇所需功能，機器自動開始工作。



- 
 • 接通電源後“蜂鳴音”響起，按“”鍵開機；程序運行中，按此鍵可取消當前程序。
- 
 • 按“”鍵調校至所需攪拌速度，攪拌速度分1-12檔，開機默認為6檔，每按一下提升1檔。攪拌時間為2分鐘。

3. 產品使用





- 預約設置，每按一次“”鍵增加10分鐘，長按則按10分鐘跳增，最長為12小時。
- 設置預約時間後，再選擇功能即可啟動程序。
- 注意：因部分食材長時間泡水會導致食材變質，如果設定預約的時間過長時，不建議用預約功能製作，含以下食材的食譜不建議用預約功能：牛奶、魚、蝦米、雞肉、排骨、豬肉。



- 按“”鍵調校至所需蒸煮溫度，可選溫度為60-100°C，每按一下上升10°C，當到達所選溫度保溫30分鐘。



手動控制電機運轉的按鍵；

- 在待機狀態下，長按“”鍵，攪拌刀將瞬間啟動（無加熱功能）鬆開“”鍵盤，程序結束，攪拌刀將停止轉動，進入待機狀態。
- 電機連續運轉不可超過30秒。

3.2 功能詳解

豆漿：參考食譜配方，加入食材（食材加水不得高於最高熱飲水位線）。接通電源後，按此鍵開始工作，完成後顯示屏出現END及伴有提示聲。

養生糊：參考食譜配方，加入食材（食材加水不得高於最高熱飲水位線）。接通電源後，按此鍵開始工作，完成後顯示屏出現“END”及伴有提示聲。

綿粥：參考食譜配方，加入食材（食材加水不得高於最高熱飲水位線）。接通電源後，按此鍵開始工作，完成後顯示屏出現“END”及伴有提示聲。

3. 產品使用

粟米汁：參考食譜配方，加入食材（食材加水不得高於最高熱飲水位線）。接通電源後，按此鍵開始工作，完成後顯示屏出現“END”及伴有提示聲。

魚湯：按攪拌杯熱飲最高刻度，參考食譜配方或個人口味，加入食材；按此鍵開始工作，完成後顯示屏出現“END”及伴有提示聲。

西湯：按攪拌杯熱飲最高刻度，參考食譜配方或個人口味，加入食材；按此鍵開始工作，完成後顯示屏出現“END”及伴有提示聲。

破壁：加入適量食材（蔬果或其它需破壁攪拌的食材）和飲用水；選擇“破壁”鍵啟動程序，經過多次粉碎。破壁製作完成，顯示屏出現“END”及伴有提示聲（此功能不加熱，破壁乾粉也可以選擇此功能來完成）。

沙冰：參考食譜配方或個人喜好，加入帶糖份的液體混合攪拌，接通電源後，選擇“沙冰”鍵啟動程序，經過多次粉碎。沙冰製作完成後，顯示屏內出現“END”及伴有提示聲（此功能不能加熱）。

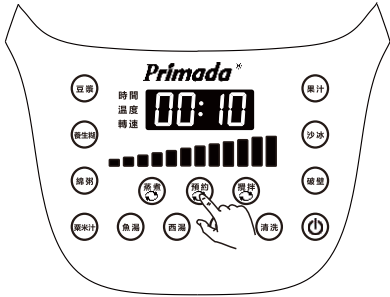
果汁：按口味適量加入新鮮水果（切成不超過5cm的食材），加入適量飲用水（加少許冰塊口感更佳），接通電源後，選擇“果汁”鍵啟動程序，經過多次粉碎。果汁製作完成後，顯示屏內出現“END”及伴有提示聲（此功能不能加熱）。

不黏底 小秘訣

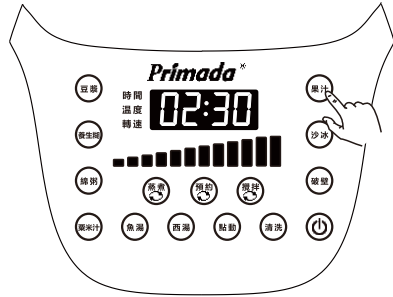
- 1、熱飲加糖必須是程序運行完成後再加入，不然容易糊底。
- 2、加料時先把不易粘鍋的食材放在下面（如黃豆、黑豆等）易粘鍋的食材放在上面（如紫薯、南瓜等）。

3. 產品使用

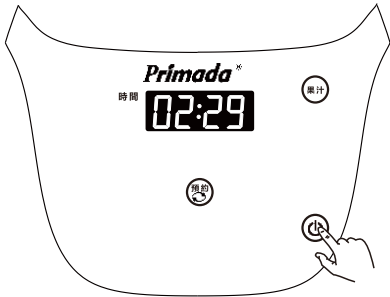
3.3 預約功能基本操作



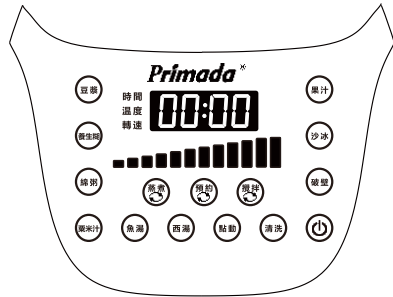
(圖一：設置預約示意圖)



(圖二：選擇功能和預約程序示意圖)



(圖三：取消預約應用程序示意圖)



(圖四：待機狀態示意圖)

- ▶ 接通電源，"⏻" 指示燈亮起。輕按 "⏻" 鍵，顯示屏上顯示全部內容，機器進入待機狀態。
- ▶ 設置預約時間為：輕按 "預約" 鍵，顯示屏內 00:10 開始閃爍。每按一次 "預約" 鍵增加10分鐘，長按則快速增加時間。(圖一)
- ▶ 啟動預約程序功能：預約設置後，選擇所需鍵啟動程序，預約程序開始進入倒數計時。待倒數完畢程序將自動按照預先設定好的時間進行工作。(圖二)
- ▶ 取消預約應用程序：預約功能啟動後，若取消正在進行的程序，請輕按 "⏻" 鍵，回到待機狀態。(圖三，圖四)

3. 產品使用

3.4 使用流程


步驟一：準備

- 食譜準備，在烹飪前請事先決定所做料理的先後順序。
- 食材準備，在烹飪前請事先準備好所需要的食材。
- 器皿準備，在烹飪前請事先準備好盛放料理的器皿。
- 機器準備，在安全的環境下啟動機器，確保機器能正常使用。

步驟二：放入食材

- 將攪拌杯從主機上取下，揭開杯蓋。
- 將準備好的食材按照食譜需要及順序放入攪拌杯，加入適量水後蓋上杯蓋。
- 將杯體正確放上主機。
(對準上下耦合器位置：將杯體疊放到電機固定支架上方，壓緊耦合器)

步驟三：啟動/停止

- 接通電源，選擇所需要的功能菜單啟動程序。
- 程序結束時，菜單屏幕上顯示程序製作完成並伴有蜂鳴聲提示結束，進入待機狀態。
- 觀察後，如達到滿意效果，輕按“”鍵關閉機器後斷開電源。

步驟四：倒出食材

- 將攪拌杯從主機上取下，揭開杯蓋，請提防冒出的蒸氣及過熱的杯蓋，避免燙傷。
- 緊抓把手，將料理倒入事先準備好的器皿。
- 清洗攪拌杯後妥善存放機器。


4. 清洗與保養

清潔方法

杯蓋

- 杯蓋可直接沖洗，可浸水。
- 清洗產品後，請乾抹布擦拭杯蓋的殘留水漬，並把杯蓋倒放置於陰涼處風乾。

攪拌杯

- 攪拌杯加入適量清水，蓋上杯蓋，放在主機上。按 “” 鍵攪拌杯會自動進行清洗，完成後顯示屏出現END及伴有提示聲。
- 攪拌杯外部請用抹布清潔（杯底插頭部位，即上耦合器，濕了需要吹乾後再使用）。
- 如杯內底部殘留物等難以清洗時，可先以溫熱水浸泡，然後使用清潔刷向同一方向刷拭，再用清水沖洗乾淨。

主機



- 主機不可用水沖洗，請用抹布清潔。
- 清潔後使用乾布擦拭主機殘留水漬。

注意

- 清洗前，必須拔掉電源。
- 清洗時，請注意鋒利的刀片，小心劃傷。
- 不可以使用化學藥品，如酒精等，進行擦拭。
- 請勿將攪拌杯直接浸入水中清洗，避免有水進入內部。
- 禁止直接用水沖洗主機，以免機體進水而導致故障或引發不可預期的意外。

❗ 防糊底注意

煮豆類或不易翻滾的食材，經常出現糊底的現象。

請按照食材比例份量，選擇相應的智能菜單，能避免糊底的現象；做熱飲時，應該在程序完成後再加入糖等調味料，然後按 “” 鍵或 “” 鍵快速攪拌。

5. 疑難排解

產品使用過程中，若遇以下情況可對照查詢，自主解決。

序號	故障情況	可能原因	解決辦法
1	首次使用有異味	味道由主機的矽膠面散發出，因為產品設計採用超耐磨材質，起到工作時杯體固定、減震降噪音的作用。	使用幾次後味道就會逐漸消失，建議放置在通風處散味
2	食材打不碎	電壓過低或部分地區電壓不穩定	選擇與機器額定電壓對應的用電環境，並穩定電壓
		食材太少或太多	停機，調整食材份量
3	液體溢出	水量不足	請按最高冷/熱水位線加水
		水量過多	請按最高冷/熱水位線加水
4	警報或顯示E1	熱敏電阻短路	送修
5	警報或顯示E2	熱敏電阻斷開	重新蓋好杯蓋
		電極表面不乾淨	斷開電源，將電極擦拭乾淨
6	只加熱不攪拌 (非預設程序)	機器電路板故障	送修

Congratulations on the purchase of your Primada All in One Hot & Cold Food Processor. We hope it brings you many years of satisfaction. We trust the purchase of your new cooker will help you for fast/convenient cooking. Let you enjoy cooking and delicious foods.

Should you encounter situations that have not been properly addressed in this Instruction Manual, please contact our Customer Service Center where a technician can address your specific problem or question.

For more information, please visit the official website: www.primada.com.hk

The Company reserves the right to make technological and/or design changes to this product for continuous improvement.

Thank you for choosing!

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1. Important Safety Instructions

**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
PLEASE KEEP THE INSTRUCTION MANUAL**

When using our product, basic precautions should always be followed, including the following:

1. Please make sure your power supply voltage matches the power voltage marked on rating label.
2. For INDOOR household use ONLY. Do not use the appliance in outdoor, commercial or industrial environments.
3. Do not operate the appliance in high temperature environment, especially next to gas stove.
4. Do not operate the appliance near flammable materials, such as curtains.
5. Do not operate the appliance near explosives, such as gasoline.
6. Place the appliance on flat and heat-resistance surface with good ventilation to maximize its service life.
7. Please always use the original spare parts.
8. Do not use the appliance without attention.
9. This appliance is not intended to be used by children under 8 or anyone lacking knowledge on proper use. Supervision may be necessary. Do not allow children to sit on or play with the appliance.
10. Do not immerse the appliance, power cord and plug into water to avoid malfunction or danger.
11. Do not use the appliance if the power cord or plug is damaged.
12. Do not allow the power cord to contact with hot surface.
13. Disconnect power and remove the plug when not in use.
14. Do not remove power plug by pulling the power cord to avoid electric shock.
15. Power cord must be with reliable ground protection. Disconnect power before removing or placing the blending cup on the base.
16. Do not touch power cord or the appliance with wet hands to avoid electric shock.
17. If the power cord/plug is damaged or malfunction on the appliance, it must be repaired by the manufacturer or the service agent.
18. Do not repair or modify the appliance to avoid danger.
19. When in operation, do not touch the appliance to avoid scald. Keep away from children.
20. Do not put the appliance in fridge or freezer to avoid damage to electronic components.
21. Do not touch the sharp blades to avoid injuries.
22. Please control the ingredient in between 800ml - 1000ml when preparing hot drink to avoid overcooked or uncooked.
23. Do not open the lid during cooking process. Beware of the steam and spilled of hot water.
24. The appliance uses high-speed motor which is controlled by the intelligent power board, intermittent sound occurs when blending is a normal phenomenon.
25. Dry the spill detector and electrode before using to avoid malfunction and the warning alarm.
26. To avoid pausing or overflowing. Do not open the lid during cooking process as there is a built-in safety sensor.
27. Do not add seasonings during cooking process to avoid scorching.
28. Make sure the blending cup, lid and feeding cover are in correct position before connecting to power.
29. When connected to power, do not place hands or sharp materials into the blending cup to avoid injury or damaging the appliance.

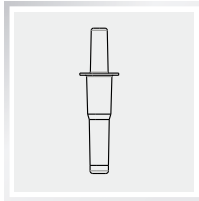
2. Package Contents and Technical Specifications

2.1 Package Contents

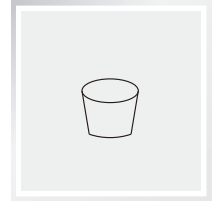
Standard Accessories



PS750



Stirring rod



Measuring cup



Power Cable



Instruction Manual



Warranty



Recipe

2.2 Technical Specifications

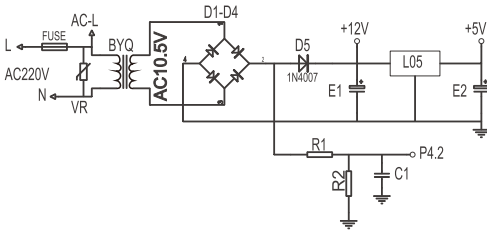
Product Name	All In One Hot & Cold Food Processor
Model	PS 750
Voltage	220-240V~50Hz
Motor loading power	2200W
Heating power	500W
Volume	1800ml

* Package Contents and Technical and design specifications may be changed in the course of continuous product improvement.

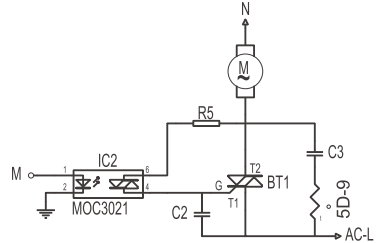
2. Package Contents and Technical Specifications

2.3 Circuit Diagram

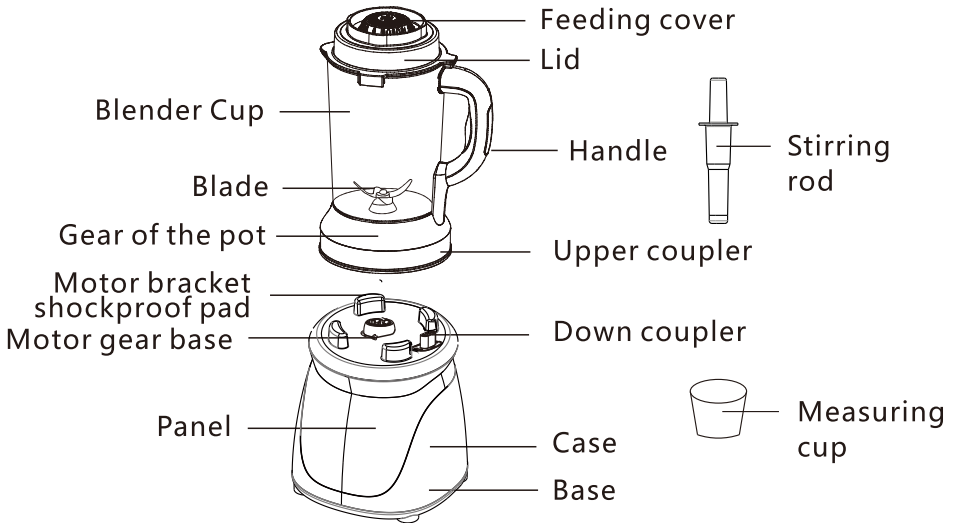
Power



Motor



2.4 Product Diagram



*The above pictures are for reference only, the specific product appearance and color refer to the actual product.

*Damages caused by the user's abuse and neglect in relation to the use of the blender cup will not be covered by the warranty. The Company shall not be responsible or liable for any repairs and maintenance for the blender cup.

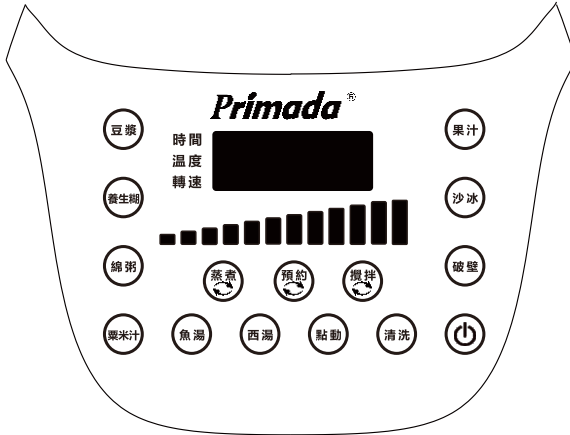
2. Package Contents and Technical Specifications

Parts Description


- 1.Lid: Food grade and environmental material, using with blender cup.
- 2.Blender Cup: High borosilicate glass material, stainless steel heating chassis, used for containing liquid.
- 3.Motor bracket shockproof pad: Using silicon material to stabilize the blender cup.
- 4.Motor gear base: Transfer power from the motor to the blades.
- 5.Multi-touch screen: Choosing the food processor functions.
- 6.Feeding cover: Prevent scald caused by hot steam and add ingredients.
- 8.Handle: Remove or hold the blender cup.
- 9.Blade: Stainless steel material, used for cutting and crushing food.
- 10.Down coupler: Use together with upper coupler, pressing tightly with it.
- 11.Base: Support the machine, with the shockproof at the bottom.
- 12.Stirring rod: Use for stirring when making smoothies.Please remove the feeding cover from the lid and put the stirring rod into the hole.
- 13.Measuring cup: Use for measuring ingredients.

3. Operating





3.1 Control Panel



Control Panel Buttons

- Connect to power, press “


This diagram is a close-up of the control panel buttons, enclosed in a red dashed border. It shows the digital display, the 12 speed level bars, and the buttons for "豆漿", "養生粥", "綿粥", "粟米汁", "果汁", "沙冰", "破壁", "蒸蛋", "預約", "攪拌", "魚湯", "西湖", "點動", "清洗", and the power button.

-  Connect to power and buzz occur, press “
 -  Press “


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3. Operating





- Scheduling - Each press of “” button adds 10 minutes, holding the button keeps adding 10 minutes, up to 12 hours.
- After scheduling, choose the function preferred.
- Note: Some ingredients could be rotten if soaked in water for too long. Recipes with following ingredients are not recommended to use scheduling function: Milk, fish, dried shrimp, chicken, rib, pork.



- Press “” to adjust the temperature, between 60 - 100°C, each press adds 10°C. When reaches chosen temperature, keep warm for 30 minutes.



- Manual control blending
- In Standby mode, hold “” button to start blending, it will stop once releasing the button and back to Standby mode.
- Do not hold “” button for more than 30 seconds at a time.

3.2 Functions Description

Soymilk: Follow the recipe, add in ingredients (please control the ingredients & water below the soup max. line). Connect to power and press the button to start cooking process. The screen will appear “END” and there will be a buzz when completed.

Healthy Paste: Follow the recipe, add in ingredients (please control the ingredients & water below the soup max. line). Connect to power and press the button to start cooking process. The screen will appear “END” and there will be a buzz when completed.

Congee: Follow the recipe, add in ingredients (please control the ingredients & water below the soup max. line). Connect to power and press the button to start cooking process. The screen will appear “END” and there will be a buzz when completed.

3. Operating

Fish Soup: Add in ingredients (please control the ingredients & water below the soup max. line). Connect to power and press the button to start cooking process. The screen will appear “END” and there will be a buzz when completed.

W. Soup: Add in ingredients (please control the ingredients & water below the soup max. line). Connect to power and press the button to start cooking process. The screen will appear “END” and there will be a buzz when completed.

Powder: Add in ingredients (vegetable / other ingredients & drinking water). Connect to power and press the button to start crushing process. The screen will appear “END” and there will be a buzz when completed. (Heating does not include in this function)

Smoothie: Follow the recipe, add in liquid which is mixed with sugar. Connect to power and press the button to start crushing process. The screen will appear “END” and there will be a buzz when completed. (Heating does not include in this function)

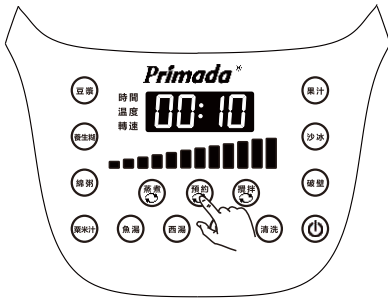
Juice: Add in preferred fresh fruits (diced into cubes not exceeding 5cm), add in certain amount of drinking water (additional small amount of ice cube for even better texture). Connect to power and press the button to start crushing process. The screen will appear “END” and there will be a buzz when completed. (Heating does not include in this function)

Tips for preventing burnt food:

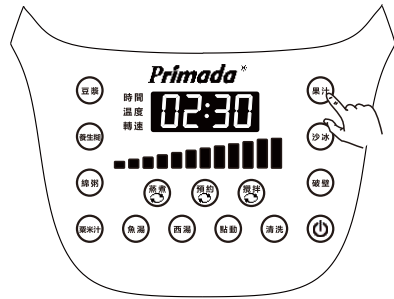
1. Add sugar into hot drink after the program is completed.
2. Place ingredients which are not easy to get burnt (eg. Soybean) at the bottom while those will easily get burnt on the top (eg. Sweet potato, pumpkin).

3. Operating

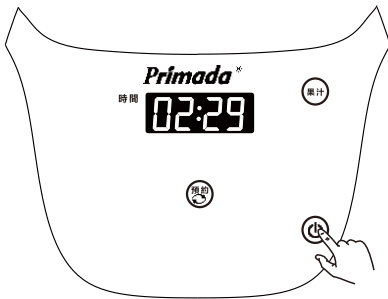
3.3 Scheduling



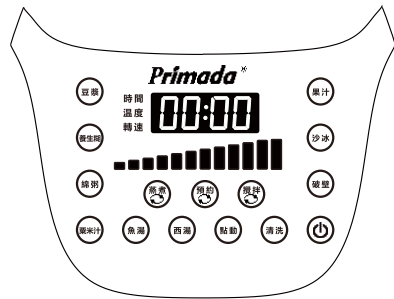
(Fig.1: Scheduling)








(Fig.2: Function choosing and Scheduling)



(Fig.3: Schedule cancellation)



(Fig.4: Standby)

- ▶ Connect to power, “” light indicator will be on. Press “” and the screen will be showing patterns, the appliance enters Standby mode.
- ▶ Scheduling: Press “”, screen flashes “00:10”. Each press of “” adds 10 minutes, hold the button keeps adding quickly. (Fig. 1)
- ▶ Start: After scheduling, press the preferred function, countdown starts. When the countdown reaches “00:00”, the food preparation process will start. (Fig. 2)
- ▶ Schedule cancellation: During the countdown, cancellation can be done by pressing “” again (Fig. 3). The appliance re-enters Standby mode (Fig. 4)

3. Operating

3.4 Operation

Step 1: Preparation

- Please prepare the cooking manual, ingredients and utensils.
- Ensure the appliance is operated in a safe environment.

Step 2: Insert Ingredients

- Remove the blender cup from the base and remove the lid.
- Insert ingredients into the blender cup in sequence and add suitable amount of water, then close the lid.
- Place the blender cup on the base firmly. Align the upper and down coupler to connect with the motor gear base.

Step 3: Start / Stop

- Connect to power and select the required manual to start.
- The screen will show "END" and there will be a buzz when complete. Then the appliance will enter Standby mode.
- If the result is satisfying, press "⏻" to switch off the appliance and disconnect from power.

Step 4: Complete

- Remove the blender cup from the base and remove the lid. Beware of steam and hot lid to avoid scald.
- Grab the handle firmly and pull out the food.
- Clean the blender cup and store the appliance carefully.

4. Cleaning and Maintenance

Cleaning

Lid

- Lid can be washed and soaked in water.
- After washing, use a dry cloth to wipe dry. Place it upside down under cool and ventilated environment.

Blender Cup

- Clean the outside of the blender cup with dry cloth. (If the bottom of the blender cup, ie. Upper coupler, is wet. Must be dried before use)
- Inside of the blender cup, including the heating plate, can be washed with water and cleaning brush.
- If stain on the heating plate is hard to remove, please use warm water to soak for a while, then cleaning with the cleaning brush. Rinse with water after cleaning.

Base

- Do not wash the base, please only use cloth to wipe clean.
- Dry with a dry cloth after cleaning.

⚠ Attention

- Disconnect from power before cleaning.
- Beware of sharp blades when cleaning to avoid injury
- Do not use chemicals (eg. Alcohol) to clean the appliance.

- Do not immerse the blender cup in water to avoid malfunction.
- Rinsing of base is prohibited to avoid malfunction and danger.

⚠ Attention: preventing burnt food

Burnt food is common when cooking beans or ingredients which are hard to roll over.

Choosing the suitable function according to the portion ingredients will help to prevent from burnt. When prepare hot drinks, add it sugar / seasonings after cooking is completed, then use "Pulse" or "Juice" function to stir well.

5. Troubleshooting

Please use this chart to troubleshoot common problems using PS750 All In One Hot & Cold Food Processor.

No.	Fault	Possible cause	Solution
1	Cooking Odors	It origins from squeegee of motor base. The squeegee is for stable base operation and noise reduction	After several times using, the odors will disappear gradually
2	Food cannot be grinded into pieces	Low or unstable electric power	Use machine under stable electric environment or meet the standard electricity
		Food is too much or not enough	Stop and adjust the food amount
		Water is not enough	Add water under hot & cold water level instruction
3	Overflow	Too much water	Add water under hot & cold water level instruction
4	Alarm or display E1	Thermal resistance short-circuit	Send to Customer Center for repair
5	Alarm or display E2	Lid is not well-covered	Cover the lid correctly
		Electrode gets stuck	Cut off power, check if it can reset
6	Heating but no grinding	Short trouble of main board	Repair

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