

Vacuum Cold & Hot All-in-One Blender

Product Number: TMV3000SEA

Instruction Manual

Thank you for your purchase.
Before using this product,
please read this instruction
manual and use the product
correctly.
After reading the manual,
please keep it close at hand
for easy reference.

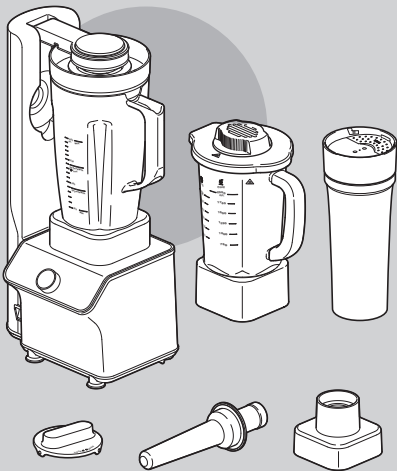


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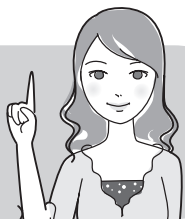
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Safety Warnings

Detailed information on cleaning the appliance can be found in the section Maintenance.

- Before using this product, please read these precautions and use the product correctly.
- The precautions shown below are provided to ensure safe product use and to prevent harm to the user and those nearby, as well as to prevent property damage. Therefore, the precautions should always be followed.

Warning

Do not use the product under any of the following states, as the power cord may be broken due to long-term use or improper use.

- When the power cuts out during use
- When the power cord is twisted and won't return to its original state
- When the base of the power cord has been deformed or damaged
- When the connection of the plug to the outlet is loose

Do not use the product with power other than AC 220-240 V.

Do not handle the power cord in any of the following ways.

- Damaging the power cord.
- Bending it forcibly
- Twisting it
- Pulling it
- Putting heavy items on it
- Putting it close to a hot item
- Tucking it
- Making alterations to it
- Using it while having it tied in a bundle
- Wrapping the power cord around the main body

This product is a Y-type connection. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

Keep the appliance 10cm or more away from walls and furniture during use to keep the exhaust vent from being blocked.

This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

Or, please do not use the product while children are nearby.

Children should be supervised to ensure that they do not play with the appliance.

Do not place disassembled parts or packaging within reach of children.

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.

The disassembly, repair, or alteration of the product should only be done by a repair engineer.

The appliance must not be immersed in water. Please do not allow water to come into contact with the main body. Do not plug or unplug the power cord or operate the product with wet hands.

Do not get the electrodes wet, or use the product while they are wet.

Avoid spillage on the connector.

Caution

Please plug and unplug the power cord only after confirming that the power is OFF.

Please hold the power plug itself when you pull the cord out from the outlet.

Always unplug the power plug from the outlet after using.

Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Before approaching moving parts or changing accessories, turn off the power and unplug the power cord.

Never touch the electrodes or push them with a rod or other item.

Do not put foreign objects into the electrodes.

Remove the bottle set from the main body after the cutter rotation has come to a complete stop.

Do not put fingers into any of the processing bottles after they have been attached to the main body.

Do not touch the cutter, as it is very sharp.

Be careful when handling the sharp cutter blades, emptying the container and during cleaning.

Do not operate the appliance when the cover or cover cap are not attached.

Do not place or remove the cover or cover cap during operation.

Do not move the appliance during operation.
Do not use in an unstable place.

Never perform no-load running.

Do not use the unit with ingredients of an amount less than the minimum amount.

Do not insert more ingredients than the maximum quantity. (Please see p. 8)

Do not use unusable ingredients.

Please adhere to the runtime limitations. (Please see p. 8)

Do not store food other than those processed using vacuum blending by means of vacuum storage.

Do not use any container or part other than those meant for the purpose intended.

Do not use the tumbler for freezer storage.

There is no anti-bacterial effect with the vacuum storage feature, so carrying the tumbler for prolonged periods should be avoided.

For storage, place in a refrigerator and consume as soon as possible.

Do not get the bottom of any processing bottle wet. Do not soak any processing bottle in water.

Do not use a dishwasher or dryer for any parts other than the tumbler.

Please do not use benzine, thinner, metal scrubbing brushes, polishing powder, or chemical-containing cloths for cleaning the product.

Do not use for purposes other than processing.

Do not use for industrial purposes.

Safety Warnings

When Using the Vacuum Function

 **Caution** If foreign matter is sucked into the main body along with air during vacuum processing or vacuum storing, a failure may occur. Please use the product by complying with the following instructions.

Potential foreign matter sucked into the main body

Powdered items
(roasted soybean flour, cocoa powder, powdered sugar, protein, etc.)

Steam

Liquid material attached to the cover, etc.

Air bubbles and bubbles from mixed ingredients
Ingredients that are prone to produce air bubbles or other bubbles

- **Ingredients that contain a lot of air, such as ice cream, apples, etc.**
- **Ingredients in which bubbles easily expand, such as milk, soy milk, dairy products, etc.**
- **Ingredients containing leavening agents**

To prevent failures

- Completely dissolve in liquid before adding.
 - Use mixer processing with the heat processing bottle.
 - Please use ingredients that have cooled down to at least below 40°C.
 - Check the cover sets before each use, and clean the underside of the container cover/tumbler cover if any liquids or other substances are present.
1. Check the maximum volumes for the vacuum processing bottle and tumbler on p.11 and p.16, and please follow the listed volumes.
 2. When moving contents to the tumbler after vacuum processing, pour gently to prevent frothing.
 3. Do not store contents using the vacuum storage function that have not been vacuum processed with this product.

When the vacuum processing bottle and tumbler are decompressed internally, bubbles are sometimes produced, as air contained within ingredients may rise up as bubbles.

Usually there will be no issues if the content is under the maximum volume (please see p.11 and p.16), but in the unlikely event that foam seems that it will rise up to the cover during decompression, immediately press the Cancel/Release button to stop the appliance.

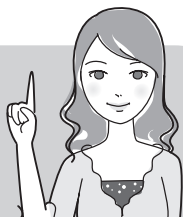
When Using the Heat Processing Function



Please follow the precautions below, because the entire bottle set reaches high temperatures.

The Heat Processing Bottle is only to be used with this appliance.

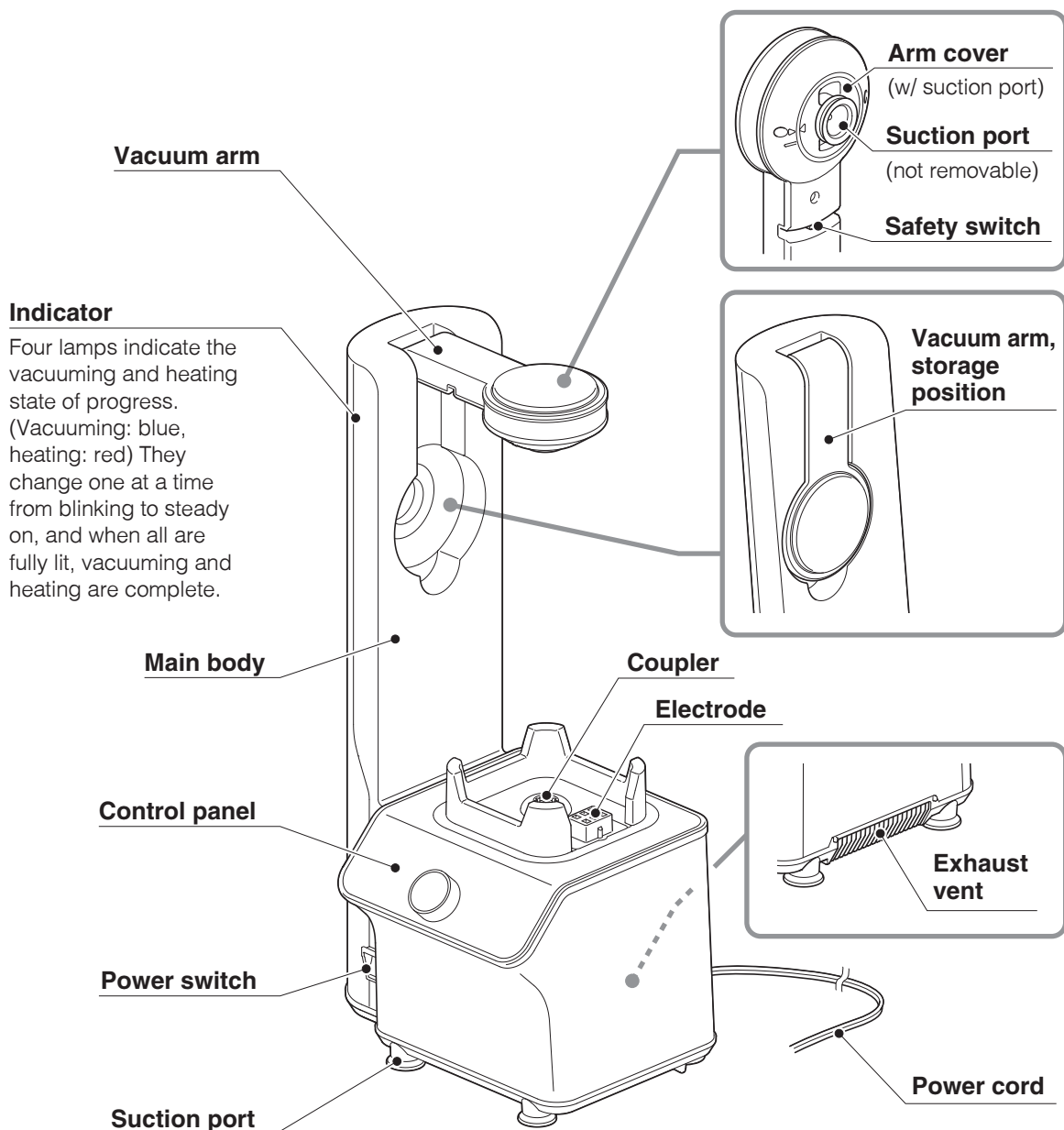
- Always process volumes at or below the maximum volume of the processing bottle. Boiling water may fly out.
- Do not use in the vicinity of walls, furniture, items vulnerable to heat, or ignitable items.
- Do not touch the heat processing bottle or cover during processing.
Steam will exit from the cover cap, so do not approach it with the face or hands, or look into the cover.
- When removing the bottle set and opening the cap after processing, use oven mitts or similar and be careful of burning. Do not touch with bare hands until it has sufficiently cooled.
- Be careful with the main body coupler after use, as it will be hot.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.
- The surface of the heat processing bottle is influenced by residual heat after use.



Part names and functions

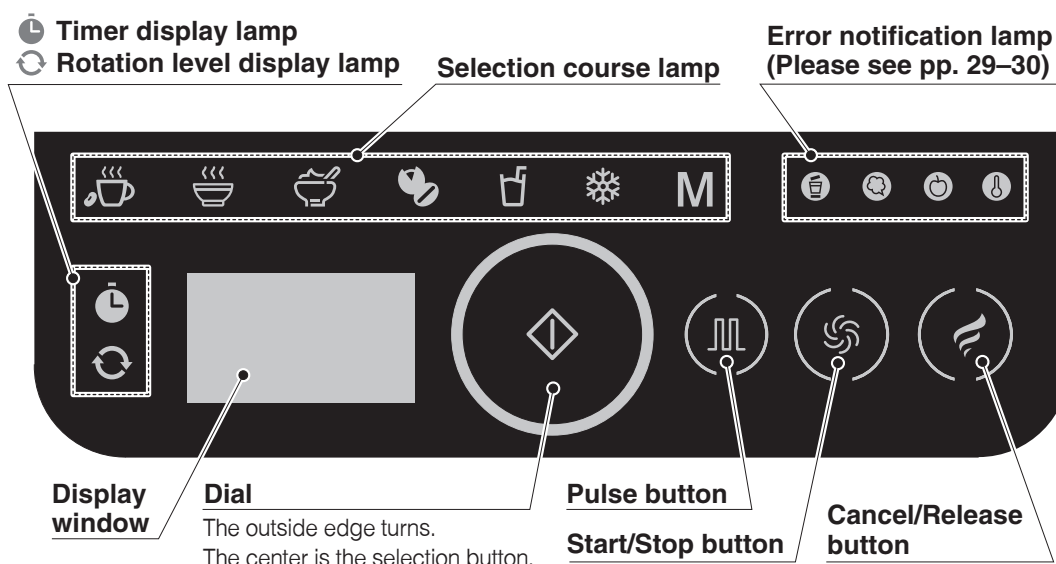
First, please check to see if the package has all the necessary parts and accessories.
The seal material is already attached to the applicable parts.

Main body



Part names and functions

Control panel



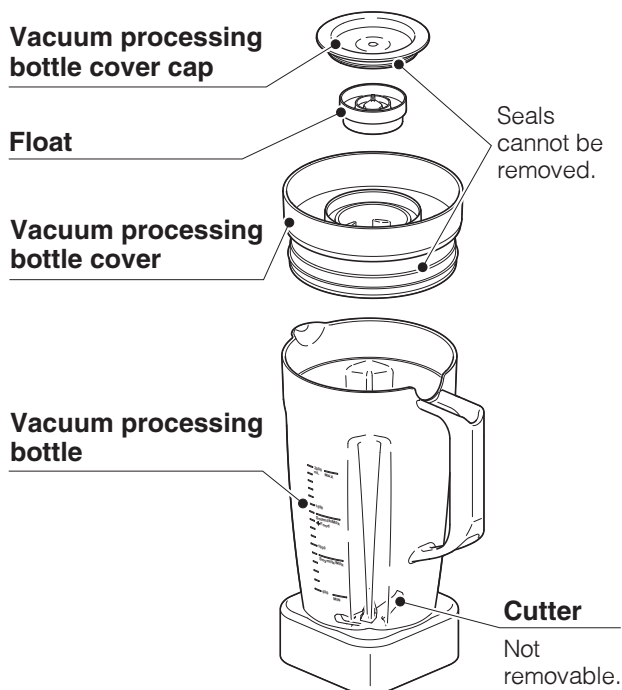
Course		Vacuum processing bottle	Heat processing bottle
Soy milk course	When making homemade soy milk	—	Usable
Soup course	When making soup	—	Usable
Paste course	When making baby food	—	Usable
Powderizing course	When crushing nuts and other ingredients	—	Usable
Smoothie course	When making fruit and vegetable smoothies /When vacuum-storing in the tumbler	Usable	Usable
Frozen course	When making smoothies with frozen fruit, etc.	Usable	Usable
Manual course	M When setting the rotation speed and stirring time	Usable	Usable

- The cutter only rotates while you hold the button down. Use when there is not enough stirring. (Please see p. 27)
- Press to start operation. Temporarily stops or releases stopping if pressed during operation.
- Press to remove vacuum arm after vacuum processing or vacuum storage. Stops processing if pressed during operation.

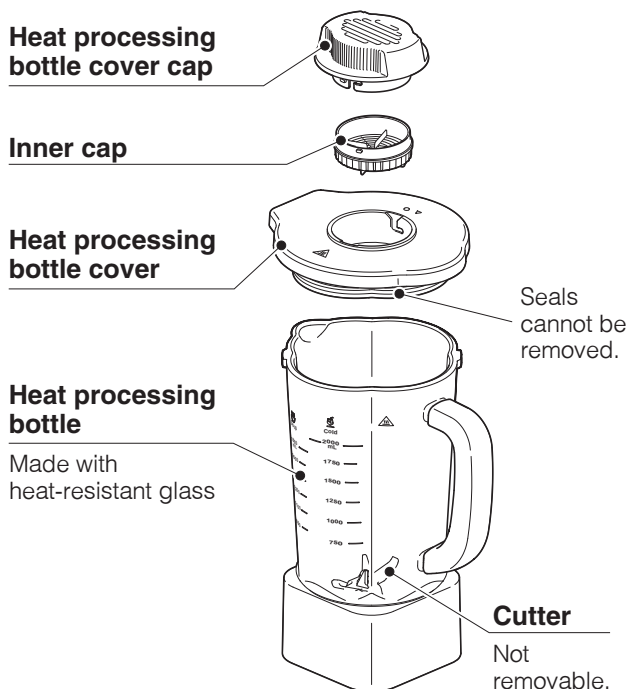
Part names and functions

When you use the blender for the first time or when using it after it has been stored for a while, please wash all parts other than the main body before use. (Please see pp. 31–36)

Vacuum Processing Bottle Set

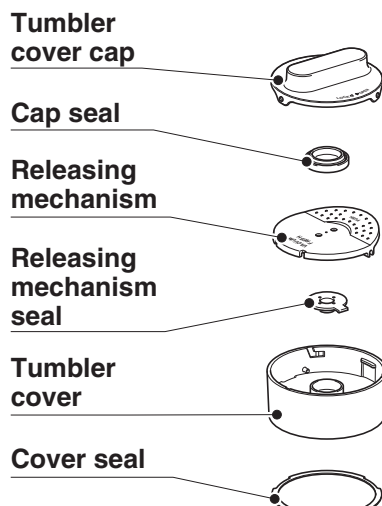


Heat Processing Bottle Set



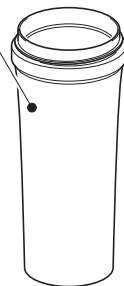
Tumbler set

Two sets included.

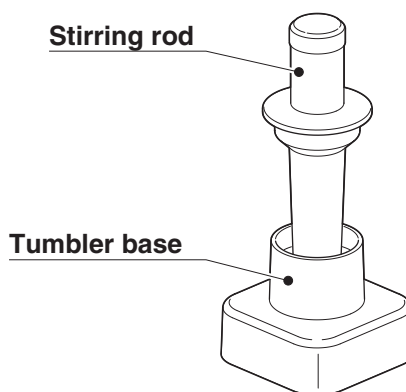


Tumbler

Has double surface configuration in which the exterior surface separates from the interior surface. There is a seal between the two surfaces which is the same as the cover seal. When the seal becomes loose, please make sure it is securely in place before usage. (Please see p.32)



Tumbler base

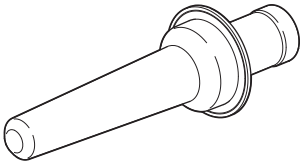


When not in use, the stirring rod can be set upright.

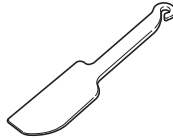
Part names and functions

Tumbler set

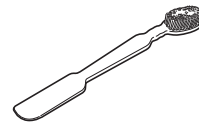
• Stirring rod



• Spatula



• Cleaning brush



The specifications of the product and its parts are subject to change without notice.

Specifications	Name of product	Vacuum Cold & Hot All-in-One Blender
	Product number	TMV3000SEA
	Power source	220-240V~ 50-60Hz
	Length of cord	1.2m
	Power consumption	Blending: 1150W-1350W Heating: 850W-1000W
	Run-time limitations	Vacuum blending function/blending function: Allow 1 minutes of downtime after every 2 minutes of usage, for up to 20 minutes total. Milling function: 1 minute of use, 10 minutes rest Vacuum storage function: Allow 3 minutes of downtime after using the function 3 times.
	Container capacity	Vacuum processing bottle: Max. 2,000 ml, min. 500 ml Heat processing bottle: Max. 2,000 ml, min. 750 ml (for non-heat processing) Max. 1,800 ml, min. 800 ml (for heat processing) Tumbler: Max. 400 ml



Using the vacuum processing function

Unusable ingredients (causes of failure)

★ **Ingredients with a temperature higher than 40°C**

★ **Meat or fish**

★ **Flour such as wheat flour**

★ **Powdered foodstuffs**

(Please see p.10. For items that are difficult to dissolve, use the heat processing bottle and follow the processing procedure on pp. 23-24.

★ **Hard or dry ingredients**

- Frozen food (excluding fruit)
- Commercially available ice
- Dried bonito or dried soybeans
- Dried fruit, etc.

★ **Sticky ingredients**



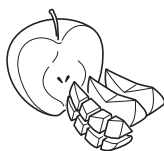
The blender should not be used for mincing ingredients, blending ingredients with little moisture, kneading, or preparing paste-like food (e.g. hamburger meat, dumpling stuffing, liquid diet foods, etc.), etc. Doing so may cause failure.

Preparation of ingredients

★ **Fruit**

Thick-peel fruit should be peeled, cored, or seeded, and cut into sizes of 3 cm by 3 cm.

Bananas should be cut into round slices with a thickness of about 3 cm.



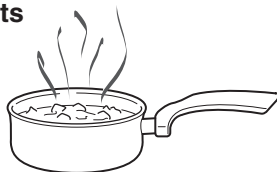
★ **Citrus fruit**

These should be peeled, separated into sections, and seeded.



★ **Warm ingredients**

These should be cooled down to below 40°C.



★ **Ice**

Prepare ice cubes of about 2.5 cm by 2.5 cm using a standard ice cube tray.

* The number of ice cubes that can be used at one time is **ten** or less.

★ **Hard ingredients such as carrots**

Cut into 3 cm by 3 cm pieces.



★ **Leafy vegetables, such as spinach**

The stems should be cut off, and the leaves should be cut into pieces with a width of about 3 cm.

When you want to use more than the normal amount, the pieces should be cut smaller.



★ **Frozen fruit**

They should be cut smaller than 3 cm by 3 cm, and should be frozen.

* Items which have frozen together in clumps should first be broken apart before being added.

Using the vacuum processing function

Advice on processing

Preparing without adding water or other liquids

To prevent the unit from going idle liquids such as water are necessary, but when ingredients themselves provide enough moisture you can perform processing without any liquid.

●Point to note:

- (1) Please use soft and moist ingredients as a base (those from which you can make juice by simply crushing them with your hands).

Examples: Citrus fruit, tomatoes, watermelons, grapes, melons, kiwis, etc.

Ingredients not suitable as a base: Pineapples, apples, etc.

- (2) Please use a base ingredient of more than half (in weight) the total amount.
- (3) Put the ingredients into the blender container in the order of base ingredient, leafy vegetables, ingredients with little moisture, and ice or frozen fruit, etc.

Using commercially produced juices instead of water

Commercially produced juices may be used.

However, since milk-based beverages bubble easily, when processing such beverages using the vacuum blending function, the maximum amounts used for milk and soy milk should be used. (Please see p. 11)

Making soup

When you use boiled potatoes, you should add adequate liquid because sticking will occur during processing. Please add liquid at an amount more than 1.5 times (in weight) the solid. When the sticking is too strong, the blender may stop due to an error. In such cases, please follow the procedures shown on pp. 29 - 30.

Using powdered ingredients (cocoa powder, roasted soybean flour, powdered sugar, protein powders, etc.)

When you use these with the vacuum blending function, they should previously be mixed with liquid and dissolved completely in a separate container, and then, they should be processed within the same maximum amount as for milk or soymilk. (Please see p.11.)

* Please do not put materials mixed by shaking because that may cause a failure due to the suction of bubbles.



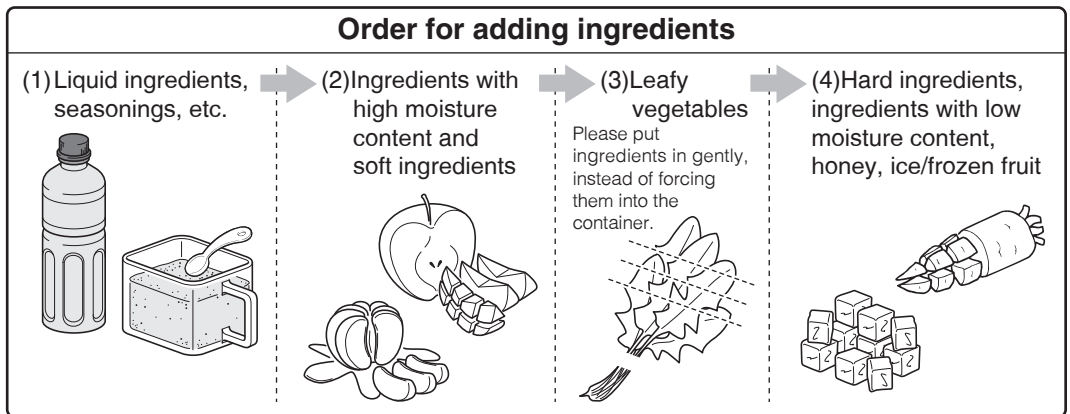
For powders that are difficult to dissolve completely, mix after moving the contents to a different container after processing, or use the heat processing bottle (pp.23-24) to process.

Use of the vacuum blending function may cause a failure because lumps of flour or flour remaining without being dissolved may burst in the container during decompression and suctioned into the main body with air.

Using the vacuum processing function

Vacuumize the interior of the vacuum processing bottle and process with the vacuum blending function. Initial oxidation can be curbed and the progress of oxidation can be delayed by removing air before stirring the ingredients.

1 Add the prepared ingredients (please see p. 9) to the vacuum processing bottle.



Maximum amount (2,000 ml)

The amount of ingredients should not exceed this line.

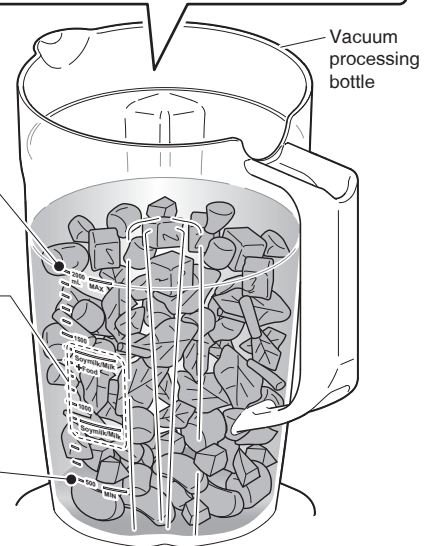
When you use the vacuum blending function with soymilk, milk, dairy, or powder solutions:



- (1) Add milk, soymilk, etc. without exceeding the "Soymilk/Milk" line.
- (2) Add other ingredients without exceeding the "Soymilk/Milk + Food" line.

Minimum amount (500 ml)

The amount of ingredients should not fall below this line.

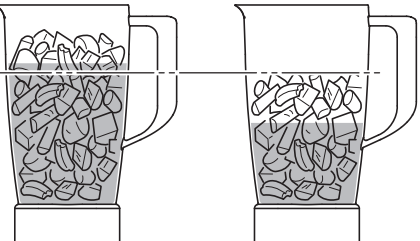


Please view the container from the side, and when the ingredients exceed the line, remove some with a long utensil, etc., instead of pushing it down.



Overfilling

Maximum amount



Using the vacuum processing function

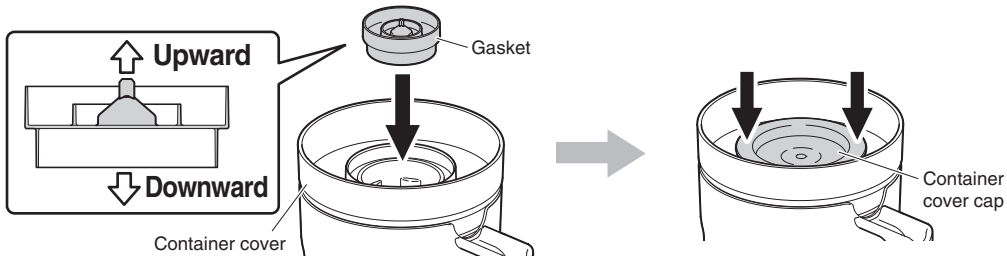
* Vacuum: A state of pressure that is lower than atmospheric pressure

2 Cover it securely.

*If there are foreign objects or moisture on the cover set, wipe the set off.

(1) Attach the container cover, and place the gasket in the middle.

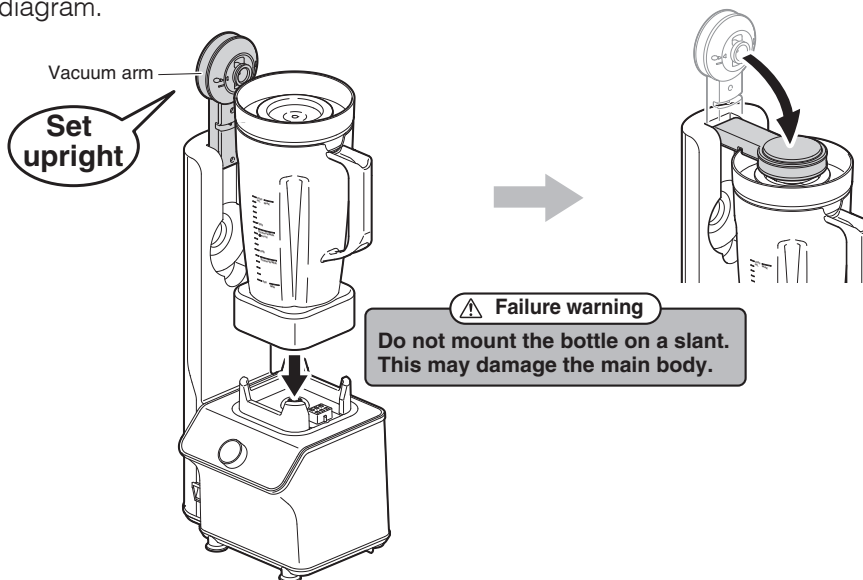
(2) Press down on the container cover cap to securely attach it.



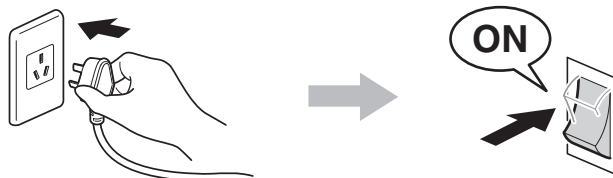
3 Mount on the main body.

(1) Move the vacuum arm into a vertical position, and mount the bottle set into the main body straight down, as shown in the diagram.

(2) Push down the vacuum arm.



4 Insert the power plug into the outlet, and then turn ON the power by pushing the power switch.










Using the vacuum processing function

5

Select a course and process.

- After the air has been removed from inside the bottle, the appliance will stir until the timer reaches 0, and stop automatically.
(Regular rest periods are included during stirring.)
- Press the Start/Stop button to temporarily stop or restart while processing.
***The appliance cannot be temporarily stopped until the cutter begins turning.**
If the appliance has been temporarily stopped for five minutes, you will be notified with a beeping sound. If another five minutes pass without restarting, the appliance will be in error and will stop operating.
- Press the Cancel/Release button to complete operation during processing.
Operation will stop, and the vacuum arm will be disconnected.

Course	Operation procedures								
 Smoothie course	(1) Turn the dial to switch on the  or  lamp for the course you will use.								
 Frozen course	(2) Press the Start/Stop button to process.								
M Manual course	<ol style="list-style-type: none"> 1. Turn the dial to switch on the M, and press the center of the dial to select. (blinking light will change to a steady light) 2. Turn the dial to select the item to set, and press the center of the dial to decide. (Changes in order from stirring time to rotation speed.) 3. Change the numbers of the display window by turning the dial, and press the center of the dial to select. <div style="display: flex; align-items: center;"> <div style="border: 1px solid black; padding: 5px; margin-right: 10px;"> <p>Approximate rotation speed settings</p> <table border="1"> <thead> <tr> <th>Volume in use</th> <th>Rotation speed</th> </tr> </thead> <tbody> <tr> <td>500-1000ml:</td> <td>3-6</td> </tr> <tr> <td>1000-1500ml:</td> <td>4-7</td> </tr> <tr> <td>1500-2000ml:</td> <td>5-10</td> </tr> </tbody> </table> <p>* If the rotation speed is too high for the ingredients, they may scatter and stick to the bottle.</p> </div> <div>  <p>The lamp for the set item will be a steady light</p> <p>Turn to change Press to select</p> </div> </div> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p> : Stirring time can be set in 10-second units from 10 to 120 seconds. (Not including rest time.)</p> <p> : Rotation speed can be set from 1 (low speed) to 10 (high speed).</p> </div>	Volume in use	Rotation speed	500-1000ml:	3-6	1000-1500ml:	4-7	1500-2000ml:	5-10
Volume in use	Rotation speed								
500-1000ml:	3-6								
1000-1500ml:	4-7								
1500-2000ml:	5-10								
	4. Press the Start/Stop button to process. *Turn the dial during processing to change the rotation speed.								

If the appliance makes a double-beat alarm sound, the error lamp is lit, and operation stops, see pp. 29-30 for handling instructions.

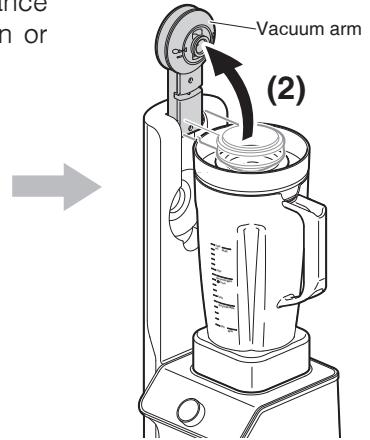
Using the vacuum processing function

6 Remove the bottle set from the main body after the cutter has fully stopped rotating.

*When stirring is insufficient, after stopping the appliance (before removing the vacuum arm), use the pulse button or set it to manual mode to use.

- (1) Press the Cancel/Release button.
- (2) Set the vacuum arm vertically after checking that it has risen up slightly.

***Do not forcibly remove the vacuum arm from the cover.**



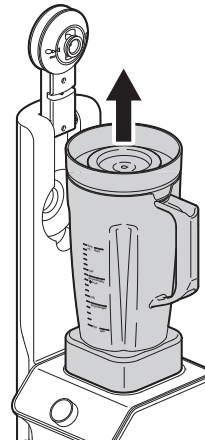
- (3) Lift the bottle set straight up.

⇒ See p. 15 for vacuum-storing processed foods.

- The vacuum processing bottle cannot be used for storage.

Failure warning

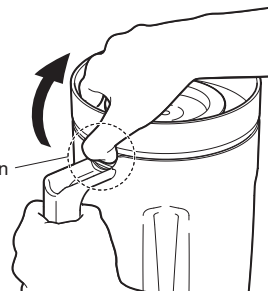
Do not lift the bottle up at an angle. This may damage the main body.



After using, turn off the power and unplug the power cord. Clean the bottle set immediately.

When removing the cover, place the vacuum processing bottle on a stable surface, firmly hold it down, and remove from the finger grip section located above the handle.

Finger grip section





Using the vacuum storage function

This function is used for the later storage of smoothies, etc., already made using the vacuum blending function.

Freshness can be maintained since substances are stored by vacuumizing* the tumbler internally.



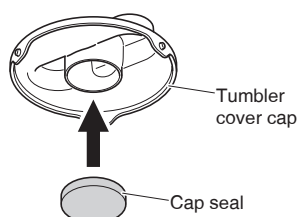
This has no anti-bacterial effect. You must store the smoothie in a refrigerator. Depending on the ingredient combination, the food may separate during storage.

1

Attach each seal.

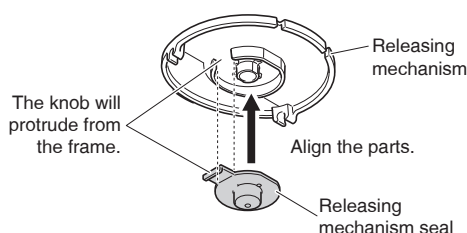
- Cap seal:

Mount to the center of the underside of the tumbler cover cap.



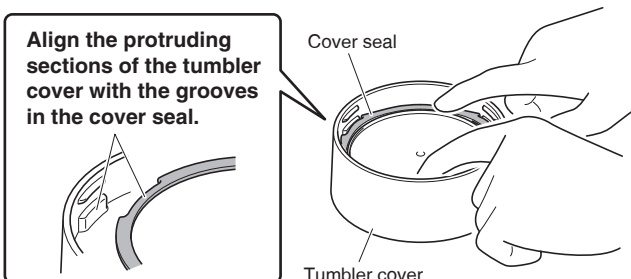
- Releasing mechanism seal:

Mount to the center of the underside of the releasing mechanism.



- Cover seal: Attach to the groove in the underside of the tumbler cover.

- There is no front or back to the cover seal.



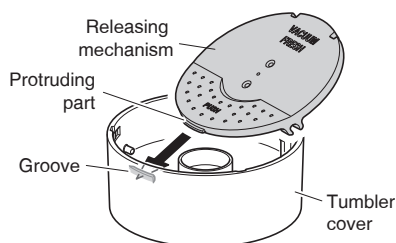
Point to note:

Fit the seal securely so that it does not jut out.

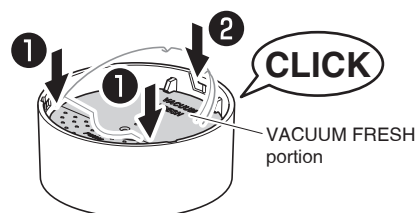
2

Attach the releasing mechanism to the tumbler cover.

- (1) Insert the releasing mechanism such that the protruding part on the PUSH portion side of the releasing mechanism is fitted under the protruding part inside of the tumbler cover.



- (2) Push down the other side and insert it by firmly pressing both sides of ① first → then on the VACUUM FRESH portion ②.



Using the vacuum storage function

* Vacuum: A state of pressure that is lower than atmospheric pressure

3 Slowly pour the smoothie made with the vacuum blending function into the tumbler so that it does not foam, and place the cover.

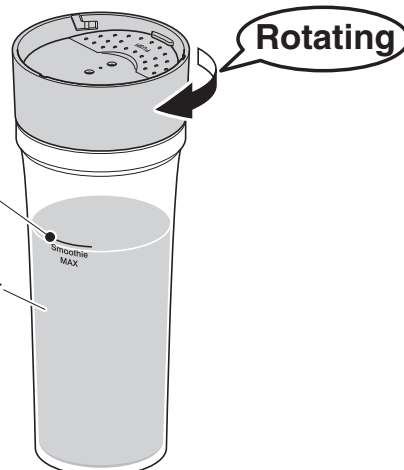
*When vacuum-storing leftover liquid again, clean the cover before storage.



Do not store contents using the vacuum storage function that have not been vacuum processed with this product.

Maximum amount (400 ml)

Tumbler

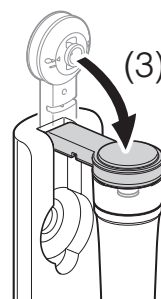
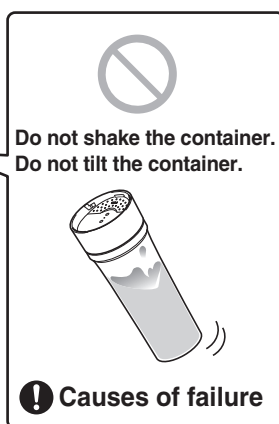
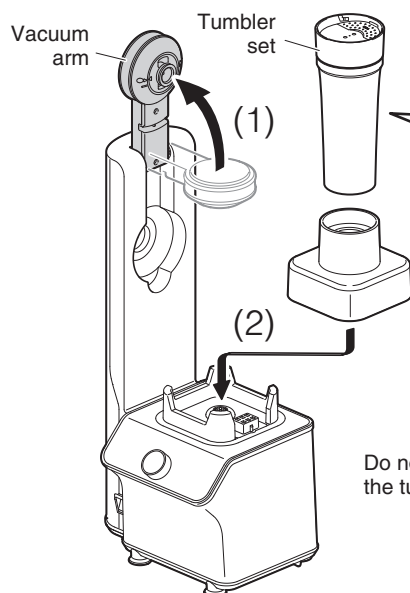


4 Mount on the main body.

(1) Move the vacuum arm into a vertical position, and mount the tumbler base into the main body.

(3) Push down the vacuum arm.


(2) Place the tumbler set on the tumbler base.



5 Insert the power plug into the outlet, and then turn ON the power by pushing the power switch.

Using the vacuum storage function

6 Vacuum-store the contents.

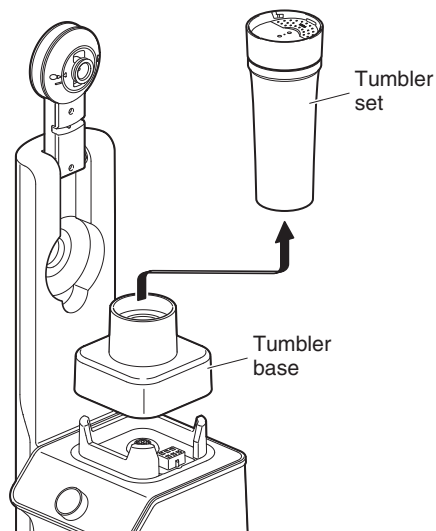
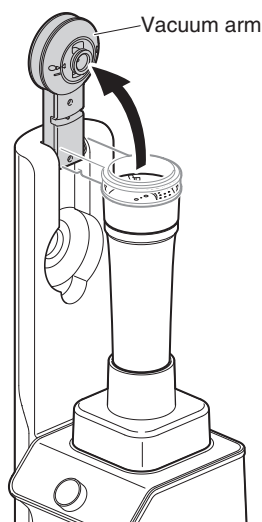
- (1) Turn the dial to switch on the smoothie course lamp .
- (2) Press the Start/Stop button to store.

- The vacuum arm will disconnect after the air has been removed from inside the tumbler and it has been made into a vacuum.
- Press the Cancel/Release button to complete operation during processing. Pressing once will stop operation, and pressing twice will disconnect the vacuum arm.

If the appliance makes a double-beat alarm sound, the error lamp is lit, and operation stops, see pp. 29-30 for handling instructions.

7 When operation is complete, remove the tumbler set from the main body.

- (1) Set the vacuum arm vertically after checking that it has risen up slightly.
- (2) Remove the tumbler set and the tumbler base.



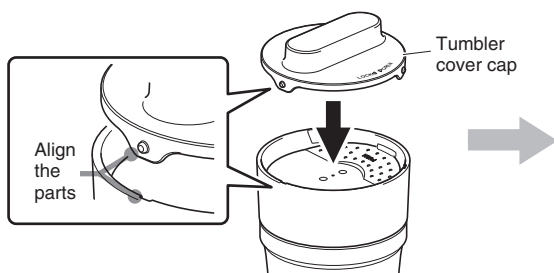
**After using, turn off the power and unplug the power cord.
To store, always place the tumbler in the refrigerator.**

Using the vacuum storage function

8

Attach the tumbler cover cap.

- (1) Align the protrusions on the tumbler cover cap with the grooves on the tumbler cover.



- (2) Rotate the tumbler cover cap in the direction of the arrow in the illustration.

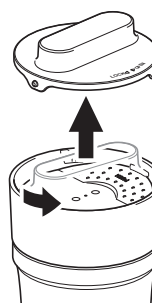


Opening the tumbler

A tumbler which has undergone vacuum storage is decompressed internally.

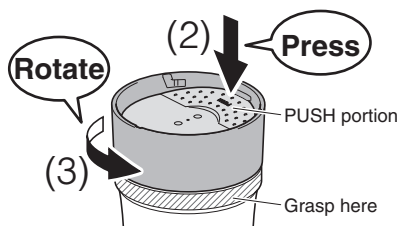
Follow the below procedures to remove the tumbler cover to drink from the tumbler.

- (1) Rotate the tumbler cover cap in the direction of the arrow in the illustration.



- (2) Push the PUSH section of the releasing mechanism.
(Air will enter the tumbler and it will cease to be a vacuum.)

- (3) Grasp the tumbler at the top and remove the tumbler cover by rotating in the direction of the arrow in the illustration.



*** Be sure to securely attach the tumbler cover after drinking from the tumbler.**



Using the heat processing function

You can choose from three courses to process.

- **Soy milk course:** for processing ingredients that froth easily when heated or stirred, such as legumes and corn.
- **Soup course:** for smooth ingredients that do not froth easily, and for making soup using hard ingredients that need to be stewed for a long time. (For processing liquids that are relatively difficult to burn)
- **Paste course:** can be used for making paste-like soups and baby food. For viscous ingredients and for making food with high density, like curry. (For processing liquids that are relatively easy to burn)

Unusable ingredients (causes of failure)

Soy milk course, soup course

- ★ Thick liquids such as milk
- ★ Ingredients processed in a mixer (high-density liquids)
- ★ Powdered items such as flour
- ★ Highly dense foods such as curry

- ★ Ingredients that become highly viscous when stewed, such as mochi rice
- ★ Using ingredients only (no water)
- ★ Bones

Paste course

- ★ Bones
- ★ Ingredients that froth easily

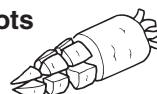
Preparation of ingredients

★ **Hard beans such as soy beans, grains**

Set in water for at least 8 hours, until soft.

★ **Hard ingredients such as carrots**

Cut into 3 cm by 3 cm pieces.

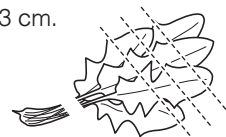


★ **Meat and fish**

Remove hard sections such as bones and cartilage, and cut into 3 cm cubes.

★ **Leafy vegetables, such as spinach**

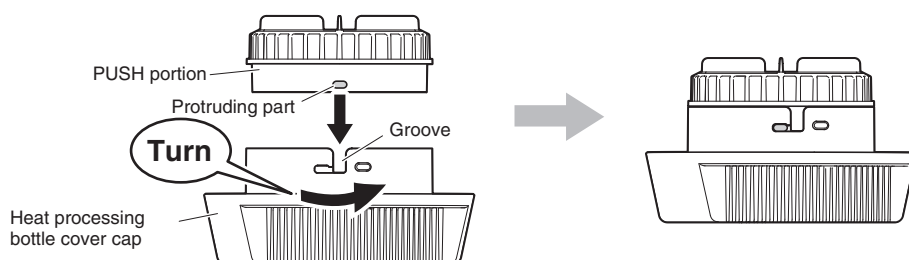
The stems should be cut off, and the leaves should be cut into pieces with a width of about 3 cm. When you want to use more than the normal amount, the pieces should be cut smaller.



1

Attach the inner cap to the heat processing bottle cover cap.

Align and fix the protruding part of the inner cap to groove B on the heat processing bottle cover cap, and attach by turning it in the direction of the arrow in the diagram.



Using the heat processing function

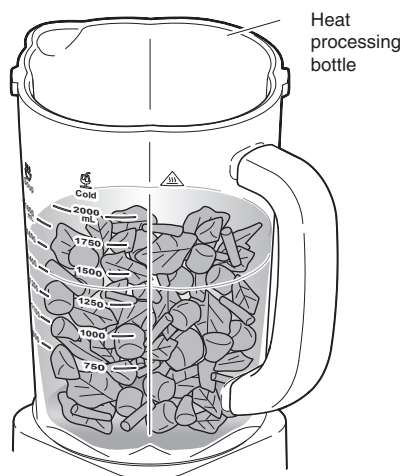
2 Place the prepared ingredients (please see p. 9) into the heat processing bottle, first solids, then liquids.

*Always add liquid. Without liquid, the ingredients will burn and may damage the appliance.

Minimum amount: 800ml

Maximum amount: 1400ml

*For rice and other ingredients that absorb a great deal of water when cooked, process after adding at least twice as much water as the ingredient.



Please view the container from the side, and when the ingredients exceed the line, remove some with a long utensil, etc., instead of pushing it down.



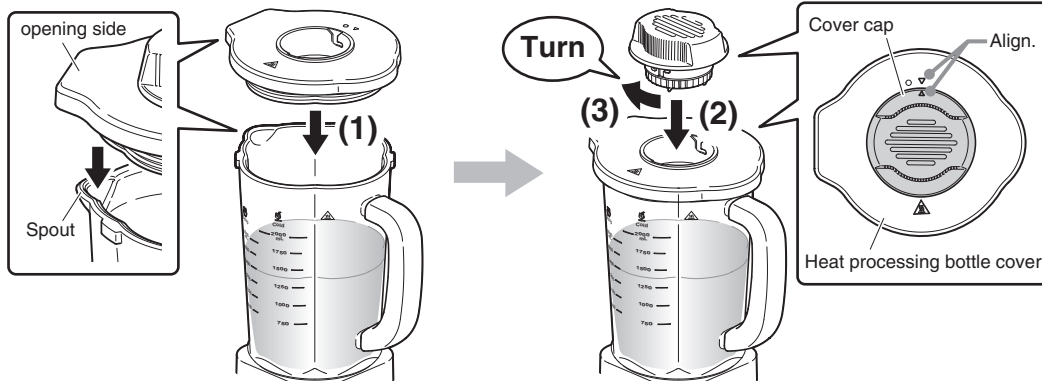
Maximum amount



3 Place the cover.

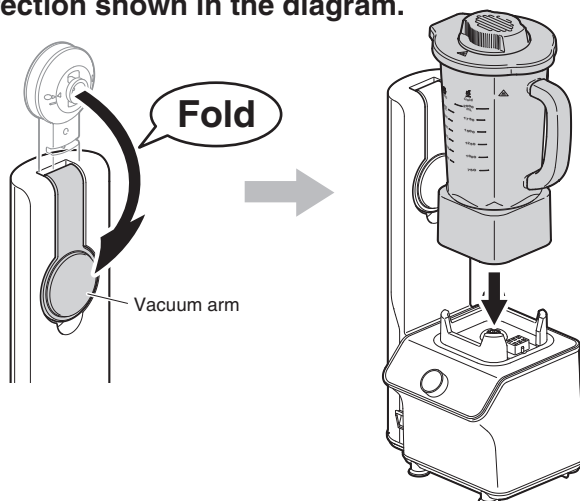
(1) Align the heat processing bottle spout and the heat processing bottle's "opening side" as shown, and place the cover on the bottle.

(2) Attach the cover cap you assembled in Step 1 to the center of the heat processing bottle.



Using the heat processing function

- 4** Fold the vacuum arm, and mount the bottle to the main body in the direction shown in the diagram.



⚠ Failure warning:

Do not mount the bottle at an angle. This may damage the main body.

- 5** Insert the power plug into the outlet, and then turn ON the power by pushing the power switch.



- 6** Select a course to process.

Turn the dial and switch on the course lamp ☕ / 🍲 / 🍹 that you want to use. Press the Start/Stop button to process.

- Press the Start/Stop button to temporarily stop or restart while processing.
- If the appliance has been temporarily stopped for five minutes, you will be notified with a beeping sound. If another five minutes pass without restarting, the appliance will be in error and will stop operating.
- Press the Cancel/Release button to complete operation during processing.



Do not touch the bottle set. Do not place the face or hands near the cover.

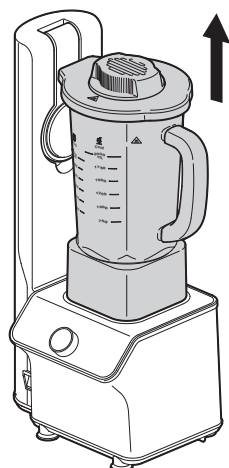
This may cause burning.

If the appliance makes a double-beat alarm sound, the error lamp is lit, and operation stops, see pp. 29-30 for handling instructions.

Using the heat processing function

- 7** When operation has stopped, wear oven mitts to prevent burning, and remove the bottle set from the main body by lifting it straight upward.

*When stirring is insufficient, use the pulse button or set it to manual mode to use.



Failure warning

Do not mount the bottle at an angle. This may damage the main body.

After using, turn off the power and unplug the power cord.
Clean the bottle set immediately.

Using the timer



When setting the timer to process, do not use raw food, ingredients that spoil easily, or things that need to be refrigerated.

Take caution as these ingredients will be left at room temperatures until the start of processing.

The timer can be set for heat processing. Processing starts automatically when the set time arrives.

1. Set up the bottle using the procedure in Steps 1 through 5 for heat processing, and turn on the power.
2. Turn the dial to switch on the course lamp ☕ / 🍲 / 🍲 that you want to use, and press the center of the dial to select.
(Blinking light will change to steady light.)
3. Turn the dial to the process start time and set it.
The time can be set at 30-minute intervals for 30 minutes to 10 hours, and at 1-hour intervals from 10 to 12 hours.
4. Press the center of the dial to select.
5. Press the Start/Stop button, and check that the timer display lamp has started blinking.



Using the mixing processing function

This function stirs the contents without turning the interior of the bottle into a vacuum. With this function, you can make smoothies or other mixes using things that cannot be used in vacuum processing, such as difficult-to-dissolve powders, warm ingredients, and ingredients that froth easily.

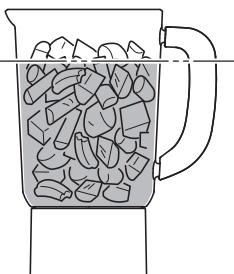
- 1 Place prepared ingredients into the heat processing bottle. See the vacuum processing pages (p. 9 and p. 11) for information about ingredients and the order of adding them to the bottle.

Please view the container from the side, and when the ingredients exceed the line, remove some with a long utensil, etc., instead of pushing it down.



Overfilling

Maximum amount



Maximum amount (2000ml)

The amount of ingredients should not exceed this line.

Minimum amount (750ml)

The amount of ingredients should not fall below this line.







- 2 Place the cover, mount the bottle to the main body with the vacuum arm folded down, and turn on the power. (Please see pp. 20-21)

- 3 Select a course to process.

- The appliance will stir until the timer reaches zero, and stop automatically. (The appliance will stop to rest periodically during the stirring process.)
- If the stirring is insufficient, use the pulse button after it stops. (Please see p. 27)
- Press the Start/Stop button to temporarily stop or restart while processing. If the appliance has been temporarily stopped for five minutes, you will be notified with a beeping sound. If another five minutes pass without restarting, the appliance will be in error and will stop operating.
- Press the Cancel/Release button to complete operation during processing.

Using the mixing processing function

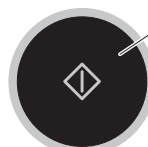
Course	Operation procedures
 Smoothie course	(1) Turn the dial to switch on the  or  lamp for the course you will use.
 Frozen course	(2) Press the Start/Stop button to process.
M Manual course	1. Turn the dial to switch on the M , and press the center of the dial to select. (blinking light will change to a steady light) 2. Turn the dial to select the item to set, and press the center of the dial to decide. (Changes in order from stirring time to rotation speed.) 3. Change the numbers of the display window by turning the dial, and press the center of the dial to select.

Approximate rotation speed settings

Volume in use	Rotation speed
500-1000ml:	3-6
1000-1500ml:	4-7
1500-2000ml:	5-10

* If the rotation speed is too high for the ingredients, they may scatter and stick to the bottle.

The lamp for the set item will be a steady light



Turn to change
Press to select



: Stirring time can be set in 10-second units from 10 to 120 seconds. (Not including rest time.)



: Rotation speed can be set from 1 (low speed) to 10 (high speed).

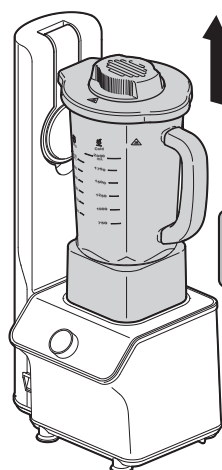
4. Press the Start/Stop button to process.

*Turn the dial during processing to change the rotation speed.

If the appliance makes a double-beat alarm sound, the error lamp is lit, and operation stops, see pp. 29-30 for handling instructions.

4 When operation has stopped, wear oven mitts to prevent burning, and remove the bottle set from the main body by lifting it straight upward.

After using, turn off the power and unplug the power cord.
Clean the bottle set immediately.



Failure warning

Do not mount the bottle at an angle. This may damage the main body.



Using the powderizing function

With this function, you can crush hard objects and turn them into powder.



The powderizing function can be used for 1 minute at a time. After using it for 1 minute continuously or in total, please only use it again after allowing the appliance to rest for at least 30 minutes. Otherwise, this may damage the appliance.

Less than 1 minute



Unusable ingredients

- ★Ice, frozen foods (Use the pulse button to crush ice. Please see p. 27)
- ★Grains (uncooked rice, adlay, etc.)
- ★Non-food items
- ★Items that are too hard (dried goods, unboiled legumes, etc.)
- ★Dietary fiber items (ginger, etc.)

Preparation of ingredients

For ingredients with moisture content, parch them in a frying pan or microwave them to remove the water, and let cool.

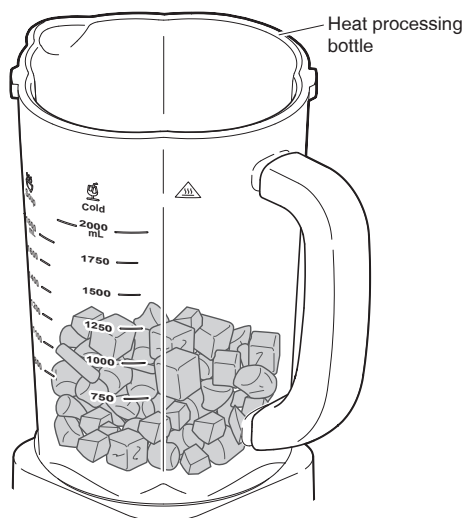
Cut large or long ingredients into 3 cm cubes.

1

Place ingredients into the heat processing bottle.

Approximate volume per use
Add enough ingredients to cover the cutter.

*If too many oily ingredients are added, there may be difficulty in breaking them down.



Using the powderizing function

2 Place the cover, mount to the main body with the vacuum arm folded down, and turn on the power. (Please see pp. 19-21)

3 Select the powderizing course to process.

Turn the dial and switch on the powderizing course lamp .

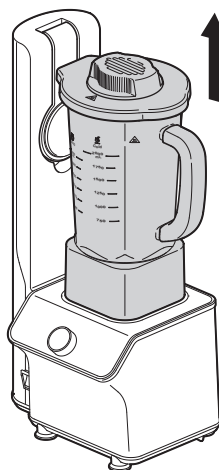
Press the Start/Stop button to process.

- If the ingredients stick to the inside of the bottle during processing, stop operation temporarily and push them down with the spatula accessory or other tool.
- To cut more finely, use the pulse button. (Please see p. 27)

If the appliance makes a double-beat alarm sound, the error lamp is lit, and operation stops, see pp. 29-30 for handling instructions.

4 When operation has stopped, remove the bottle set from the main body by lifting it straight up.

After using, turn off the power and unplug the power cord.
Clean the bottle set immediately.



Failure warning

Do not mount the bottle at an angle.
This may damage the main body.



Using the pulse button

With this function, the cutter rotates only while the pulse button is being pressed. This function is useful when a smoothie has started to separate, or for adding more stirring for a short period of time. You can also make crushed ice with the pulse button.

*This function will not operate for more than 1 minute.

To stir for a longer period, set a stirring time using the manual course.

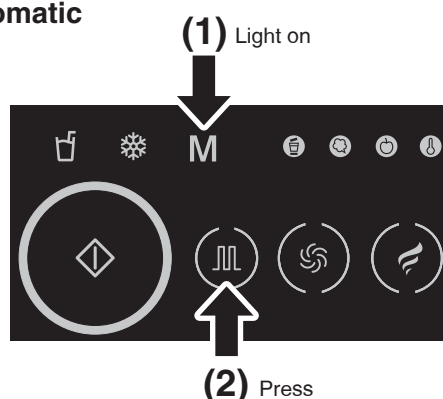
Less than 1 minute



When continuing to use the appliance after automatic operation has stopped for any course.

* To continue using after vacuum processing, use before removing the vacuum arm.

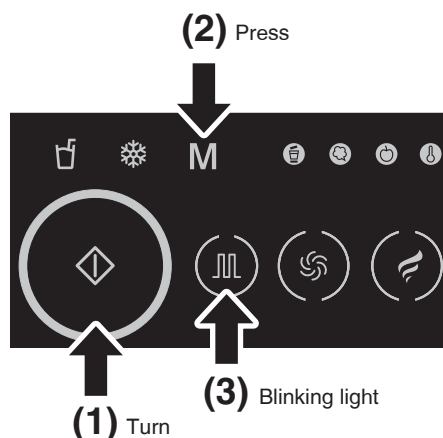
- (1) Check that the manual course light **M** is on after the course operation has finished.
- (2) Press the pulse button.
 - The cutter will rotate as long as the button is being pressed.



When using the pulse button only.

- (1) Put the ingredients into each bottle, and mount to the main body.
- (2) Turn the dial and switch on **M**.
- (3) Press the pulse button.
 - The cutter will rotate as long as the button is being pressed.
 - To make crushed ice, press for one second and release, and repeat this action several times.

* It is not possible to use the vacuum blending function directly after stirring with the pulse button. Remove the bottle temporarily, clean the cover, and re-mount it to the main body.



If the appliance makes a double-beat alarm sound, the error lamp is lit, and operation stops, see pp. 29-30 for handling instructions.



Using the stirring rod

With the stirring rod, you can mix in ingredients that have stuck to the inside of the bottle during processing.



The stirring rod cannot be used during heat processing. This may cause burning.

- 1 Press the Start/Stop button to stop operation.

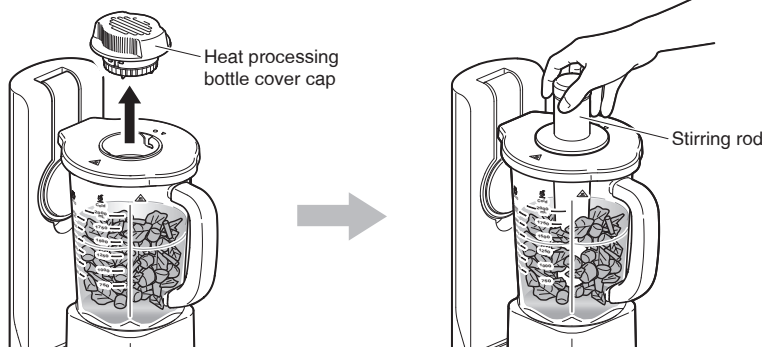


Press

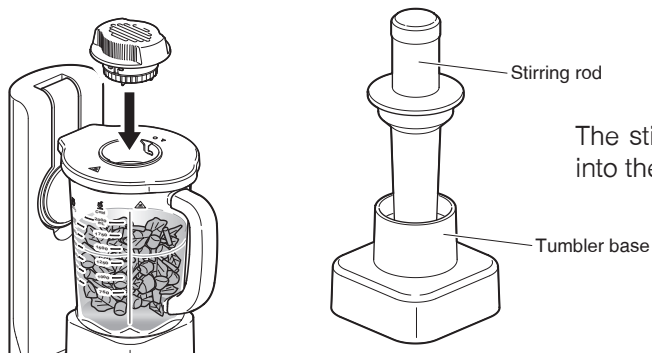
- 2 When the rotation comes to a complete stop, remove the heat processing bottle cover cap and mount the stirring rod.

Mix the processing contents with the stirring rod.

*Never insert anything other than the stirring rod.



- 3 Attach the heat processing bottle cover cap and press the Start/Stop button to restart.

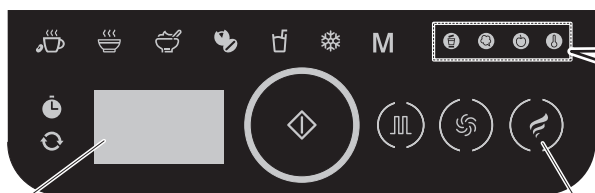


The stirring rod can be inserted into the tumbler base.



About error notification

- 1 Check the number displayed, then press the Cancel/Release button to cancel. (When it cannot be cancelled, turn the power switch to OFF.)



One lamp is blinking.



Bottle mounting error



Unable to create a vacuum



Unable to process



Temperature abnormality

(1) Check number

(2) Press

If a different error number is displayed from the ones listed here, stop use immediately and ask for help at the store.

Display number	Cause	Response
E11	The cover is not firmly attached.	<ul style="list-style-type: none"> Firmly attach the cover so that there are no openings.
	The cover has not been assembled correctly.	<ul style="list-style-type: none"> Correctly assemble the cover.
E21 E22	The vacuum arm or vacuum processing bottle was removed during vacuum processing.	<ul style="list-style-type: none"> Do not move the main body or bottle during processing. *This may cause burning or damage.
E23	The heat processing bottle cover was removed during processing.	
E24	The heat processing bottle has been mounted without folding down the vacuum arm.	<ul style="list-style-type: none"> Fold down the vacuum arm when mounting the heat processing bottle.
	The cover is off.	<ul style="list-style-type: none"> Place the cover.
	The heat processing bottle cover is on backwards.	<ul style="list-style-type: none"> Mount the cover such that the flat side is facing the vacuum arm side.
	The vacuum processing bottle has been mounted with the vacuum arm folded down.	<ul style="list-style-type: none"> Do not fold down the vacuum arm when using the vacuum function.
	The vacuum processing bottle has been mounted facing the wrong direction.	<ul style="list-style-type: none"> Reset the orientation of the bottle following the procedure 3 on p. 12.

About error notification

2 Turn the power switch OFF, and pull out the power plug from the outlet.

3 Remove the bottle set/tumbler set from the main body.

4 Check the following causes and respond accordingly.

*If the appliance still cannot be fixed, ask for help at the store.

Display number	Cause	Response
E31	Froth has entered the float section of the vacuum processing bottle cover.	<ul style="list-style-type: none"> ● Clean the cover, and if the ingredients are frothing, remove the froth.
E32	Froth or ingredients have been sucked into the main body. (This may cause damage.)	<ul style="list-style-type: none"> ● Clean the cover and the suction port of the main body.
E33	The appliance is having difficulty stirring, whether from ingredients that are too hard, too many, or too large, or from too little water.	<ul style="list-style-type: none"> ● Move the contents of the bottle to another container, and <ul style="list-style-type: none"> -remove any ingredients that cannot be used. -decrease the amount of ingredients to below capacity. -cut the ingredients into smaller pieces. -add water or other liquids.
	Ingredients are caught on the cutter.	<ul style="list-style-type: none"> ● Move the contents of the bottle to another container, and remove the ingredients that are caught on the cutter.
E34	10 minutes have passed since operation has been temporarily stopped.	<ul style="list-style-type: none"> ● Operation will be reset, so please start over.
E41	The runtime limitation has passed, and the appliance was used continuously for an extended period of time.	<ul style="list-style-type: none"> ● Allow 30 minutes or more of downtime. * Please adhere to the runtime limitations.
E50 • E52	The appliance is heating while empty.	<ul style="list-style-type: none"> ● Stop use immediately, turn off the power, and wait until the bottle cools.
	The contents of the bottle are burning.	<ul style="list-style-type: none"> ● Stop use immediately. If the burnt ingredients in the bottle cannot be washed away, ask for help at the store.



Maintenance



- Please never forget to turn OFF the power and pull out the power plug from the outlet before you begin product maintenance.
- If the bottom surface of any bottle, or the electrodes in the main body get wet, this will damage the appliance.
Do not get it wet, or splash water on it.

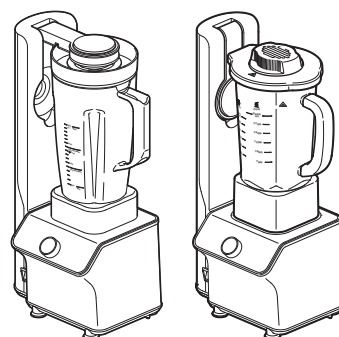
Before product maintenance

When the product is heavily soiled, please perform primary washing following the procedures below.

- 1 Follow the procedures on pp. 11-12 (vacuum processing bottle) or pp. 19-20 (heat processing bottle).

Cold or lukewarm water
(up to 40°C): about 1/3 of the bottle
Neutral kitchen detergent: a few drops

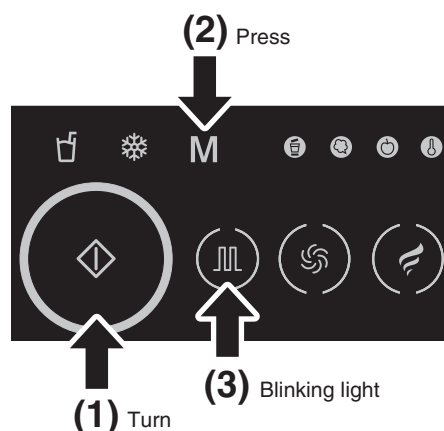
Place the above ingredients into the bottle set, attach it to the main body, and turn on the power.



- 2 Run the appliance for a few seconds.

- (1) Turn the dial.
- (2) Check that **M** is blinking.
- (3) Press the pulse button.

- Please adjust the operating time depending on the degree of soiling.



- 3 Remove the bottle set from the main body after the cutter has fully stopped rotating.

- 4 Turn off the power by pressing the power switch, and pull out the power plug from the outlet.

- 5 Dismount the cover, discard the water (or the lukewarm water), rinse the container lightly with water, disassemble the product, and ensure the care of each part.

Maintenance procedures for the main body

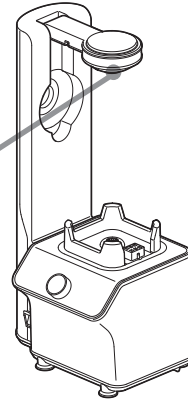
Squeeze out a soft cloth soaked in soapy water or a neutral detergent diluted with water and wipe down the main body.

⚠ Avoid water exposure

Please be careful not to get the main body wet because it cannot be washed with water. Otherwise, failure may occur.

Wipe down the suction port with a well-squeezed damp cloth, without using detergent.

* Ensure that no fibers from the cloth are left behind.



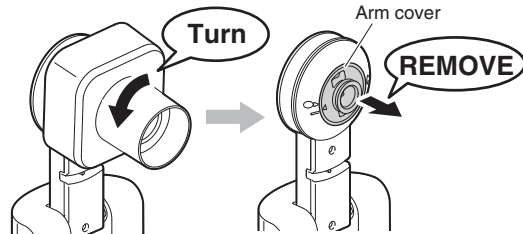
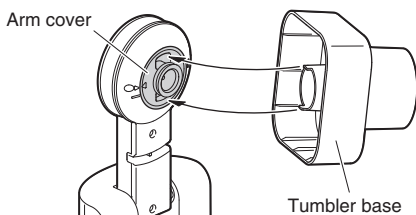
The arm cover may be removed and washed with water when there is an Ingredient Error and it is suspected that ingredients were suctioned, or when soiling is a concern.

⚠ Caution

Do not pull and remove the suction port.
After cleaning, attach to the main body
after absorbing any moisture well and allowing to dry completely.

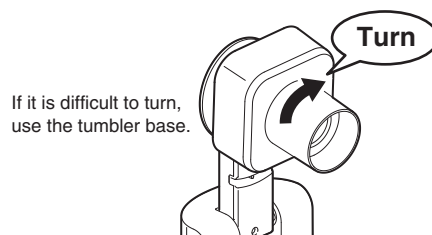
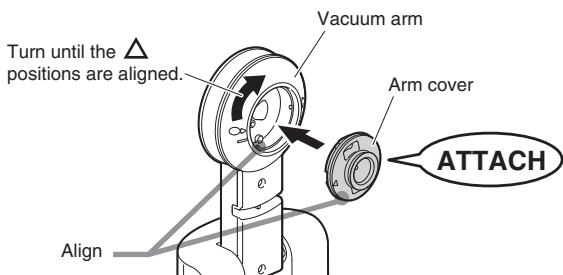
● REMOVE

- (1) Attach the protruding part of the tumbler base to the groove in the arm cover.
- (2) Remove by rotating in the direction of the arrow in the illustration.



● ATTACH

Align and attach the protruding part of the vacuum arm and the groove of the arm cover, and turn and attach in the direction shown by the arrow in the diagram.



Maintenance procedures for each bottle

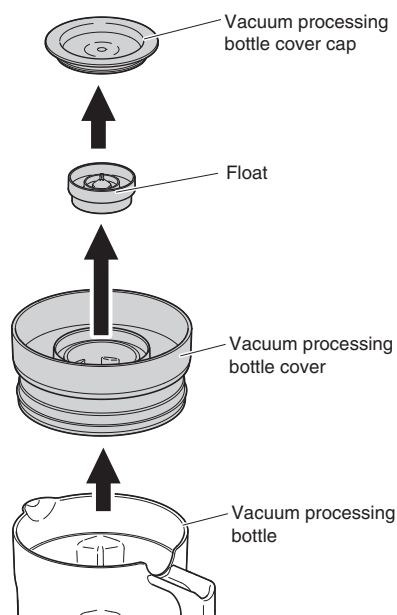
How to remove each part

● Vacuum processing bottle set

Remove the vacuum processing bottle cover from the vacuum processing bottle.

Remove the vacuum processing bottle cover cap from the bottle cover that has been removed, and remove the float.

***The seals of the vacuum processing bottle cover and vacuum processing bottle cover cap cannot be removed.**



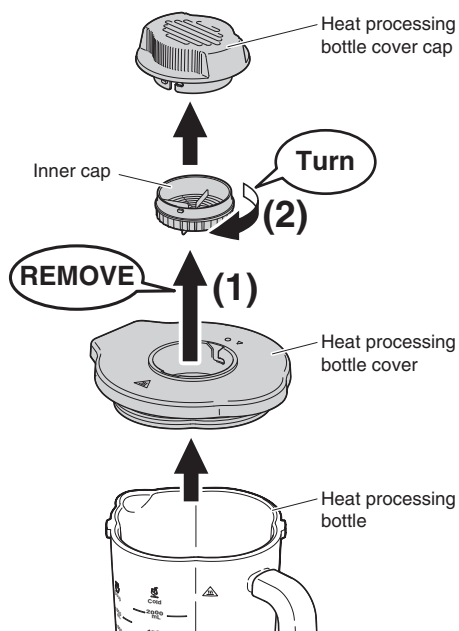
● Heat processing bottle set

Remove the heat processing bottle cover from the heat processing bottle.

Remove the heat processing bottle cover cap from the center of the cover.

Turn the inner cap in the direction shown by the arrow in the diagram, and remove it from the heat processing bottle cover cap.

***The seal of the heat processing bottle cover cannot be removed.**



Maintenance

Wash each part with a sponge using neutral detergent, and rinse it well with water or lukewarm water (lower than 40°C).

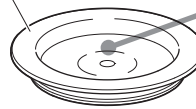
Prohibition

Do not get the bottom of the bottle wet.
Do not splash with water.
This may cause damage.

After performing maintenance, wipe all parts carefully, dry them sufficiently, and re-assemble them.

*** Remaining moisture might promote rust or mold.**

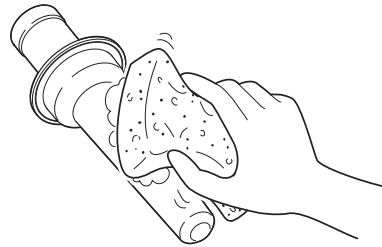
Vacuum processing
bottle cover cap



Please wipe the cover after shaking it well because water easily pools in the hole in the center.

Maintenance procedures for the stirring rod

Wash with a sponge and neutral detergent, and rinse in cold or lukewarm water (up to 40°C).



Maintenance procedures for the tumbler base

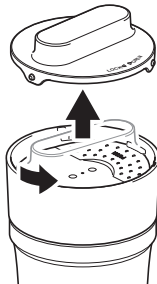
Either wipe down with a squeezed-out soft cloth soaked in soapy water or a neutral detergent diluted with water, or clean with sponge using neutral detergent, and rinse well.



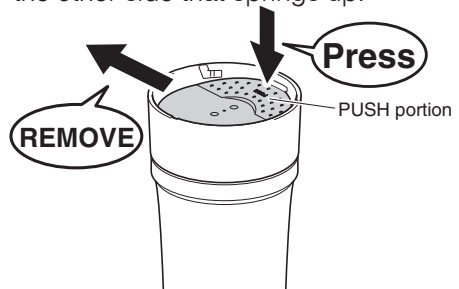
Maintenance procedures for the tumbler set

How to remove each part

- (1) Remove the tumbler cover cap from the tumbler cover by rotating it in the direction of the arrow in the illustration.

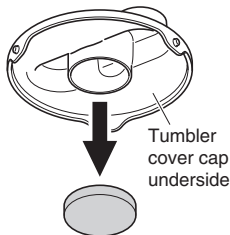


- (2) Press the PUSH portion of the releasing mechanism, and remove by pulling from the other side that springs up.



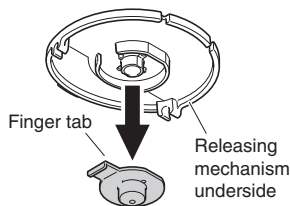
- (3) Remove all seals. (3 total)

★Cap seal



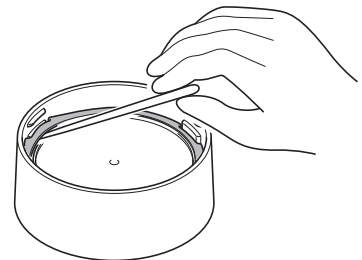
★Releasing mechanism seal

Remove by pulling from finger tab.

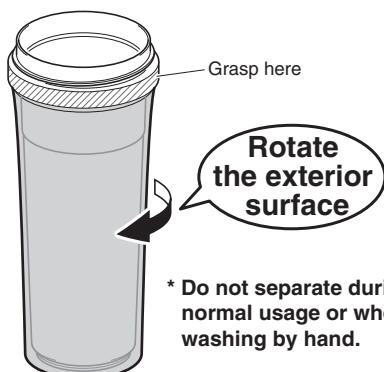


★Cover seal

Remove using a fine pointed object, such as a toothpick.

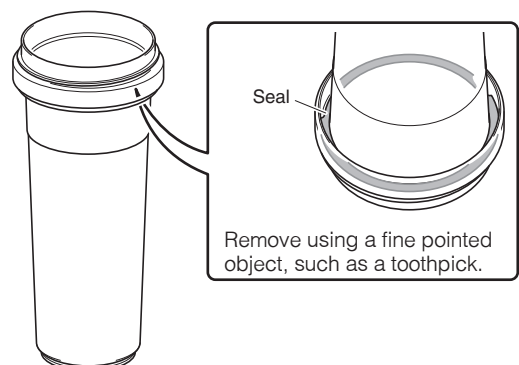


- (4) When using a dishwasher/dryer to wash the tumbler, separate the interior surface from the exterior surface by rotating the exterior surface in the direction of the arrow in the illustration.



* Do not separate during normal usage or when washing by hand.

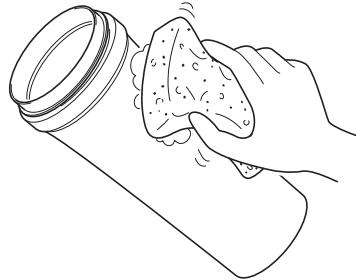
- (5) Remove the seal (same as the cover seal) that is attached to the tumbler's interior surface.



Maintenance

Wash each part with a sponge using neutral detergent, and rinse it well with water or lukewarm water (lower than 40°C).

Water may enter between the exterior surface and the interior surface of the tumbler when they are not closed tightly or when the tumbler is soaked in water, etc. In such cases, disassemble the exterior surface of the tumbler from the interior surface and allow both to dry thoroughly.



Dishwasher/dryer usage

★Dishwasher/dryer safe items

- Tumbler (exterior surface/interior surface/inner seal)

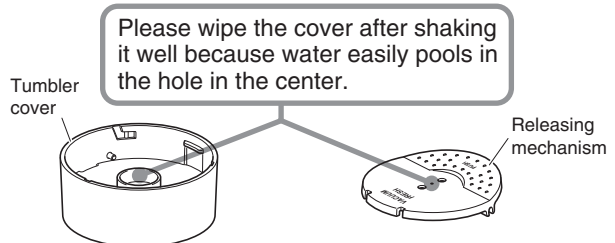
Disassemble the exterior surface from the interior surface, remove the seal, and wash in accordance with your dishwasher/dryer's manual.

Dishwasher/dryers with specifications exceeding 80°C cannot be used.

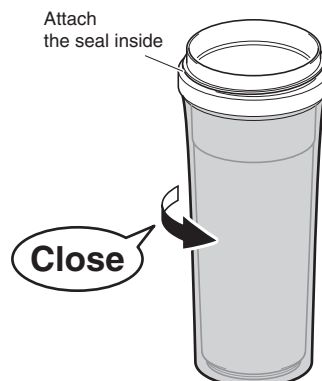
Post-maintenance

After performing maintenance, wipe all parts carefully, dry them sufficiently, and re-assemble them.

***Remaining moisture might promote mold.**



For the tumbler, attach the seal, and attach the interior surface to the exterior surface by closing tightly.





Troubleshooting

Check the following items, and if the appliance is still in a bad condition, stop use immediately and ask for help at the store.

When	Probable causes	Handling method
Even if you push the button, the product doesn't operate. The product has stopped operation. (The error notification lamp illuminates.)		<ul style="list-style-type: none">●Address the issue by following the procedures on pp. 29-30. If these measures do not work and the error continues, stop use immediately and ask for help at the store.
You cannot turn the power ON.	<ul style="list-style-type: none">●The power plug has been mistakenly pulled out from the outlet.	<ul style="list-style-type: none">●Please re-insert the power plug into the outlet.
Smoke appears. The cord has twisted and won't go back to its original state.		<ul style="list-style-type: none">●Stop use immediately and ask for help at the store.
Vacuum processing cannot be done. (The smoothie course or frozen course cannot be selected.)	<ul style="list-style-type: none">●Vacuum processing was attempted after processing or after processing suspension. To prevent damage, vacuum processing cannot be done in the following circumstances.<ul style="list-style-type: none">• After the pulse button has been pressed and the ingredients have been stirred.• When processing has been suspended by pressing the Cancel/Release button after stirring has started.• After removing the vacuum arm when vacuum processing has been completed.	<ul style="list-style-type: none">●Processing using the manual course or pulse button. (Because the inside of the bottle has not been made into a vacuum, the contents will become a smoothie made with air.)●Temporarily remove the bottle from the main body, and reset the cover after cleaning it.

In order to download this user manual, please visit the TESCOM website below.

►<http://www.tescom-japan.co.jp/global/>



Recipes

See the pages describing how to use each function for details about how to cut each ingredient.

Place the ingredients into the bottle in the order that they are listed in the recipe.

●Using the vacuum processing bottle

Banana and apple smoothie

1. Milk 300ml
2. Banana 1
3. Apple..... 240g
4. Honey 1 Tbsp (15ml)
5. Ice 4 pieces

Cut the banana into 3mm circles, and the apple into 3cm cubes.
Prepare with the smoothie course.

Mango and ice cream smoothie

1. Milk 550ml
2. Vanilla ice cream..... 300ml
3. Frozen mango..... 150g

*For frozen mango, use mango that has been cut into 3cm cubes and then frozen.
Prepare with the frozen course.

Apple and carrot smoothie

1. Water 300ml
2. Carrot..... 200g
3. Apple..... 400g
4. Lemon..... 1/2 of one fruit
5. Olive oil 2 tsp (10ml)

Cut the carrot, apple, and lemon into 3cm cubes.
Prepare with the manual course, using the following settings: rotation speed: 5, stirring time: 60 seconds.

●Using the heat processing bottle

Soy milk

1. Soybeans..... 100g
2. Water 720ml
3. Sugar..... 1 Tbsp (15ml)

Prep: Soak the soybeans in plenty of water (aside from the one listed above) for five to six hours.

Prepare with the soy milk course.

Kabocha squash soup

1. Kabocha squash 300g
2. Onion 1/2 of one onion
3. Water 700ml
4. Salt and pepper To taste
5. Butter..... 10g

Cut the kabocha and onion into 3cm cubes.
Prepare with the soup course.

Brown rice porridge

1. Brown rice..... 80g
2. Water 500ml

Prepare with the paste course.

Powdered red pepper

1. Dried red pepper..... 5g
2. Black pepper..... To taste

Prepare with the powderizing course.

