

**Rohinson®**

Instructions Manual

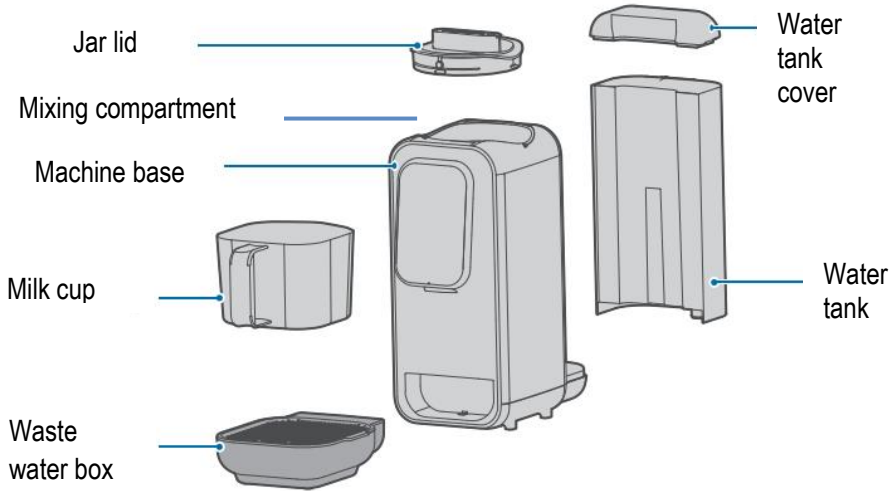
**Plant-based Milk Maker R-5901 “MilkyHarvest”**



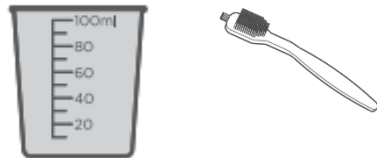
Read carefully the instructions manual before using and save it for future reference

### **Product Introduction**

The wireframes are for reference only because the products have different appearance. For details, please refer to the objects in the packing box and the actually product. The appearance, functions, and configurations of different models vary.



Measuring cup and cleaning brush included.



### **Operation instruction**

Note: The appliance is to be used below 2000m above sea level, and for household use only.

1. Due to the differences in appearance, function and configuration of different models, refer to the actual product.
2. This product can only be used at an altitude below 2000 m. If used above the altitude, food may not be cooked, spilled or burnt.

3. Before switching on the power supply, make sure that the mixing jar, lid, and overflow valve are installed in place. If the soft rubber coaster on the host is warped, please press it flat before use.
4. When the product is powered on, it is strictly forbidden to put hands or sharp hard objects into the mixing jar to avoid injury or damage to the product
5. Please put in the food before starting the machine, no empty load.
6. The outside of the machine base can be wiped with dry doth. It is strictly forbidden to put the machine base into water or other liquid, nor to wash under water or other liquid, in order to prevent leakage or device damage.
7. Do not use abrasive cleaners or corrosive liquids such as gasoline or acetone to clean the product.
8. When using non-heating function, if ingredients need to be added during operation, they can be added by opening mixing component (for heating type, it is strictly forbidden to open the overflow valve during operation to avoid scalding).
9. When making fruit and vegetable drinks, the ingredients with pit need to be removed. Before cooking, wash the ingredients and cut them into pieces no larger than 1.5cm on each side.

#### **Attention**

1. It is strictly forbidden to beat or grind dry goods or hard medicinal materials (such as lotus seed, etc.).
2. Do not stir ingredients and liquids in temperatures exceeding 80 ° C.
3. Do not use this product for directly heating milk, soybean milk, rice paste, otherwise it will cause the burning situation on the bottom of the "paste" and so on.
4. When making porridge, paste, soup, etc., you must select the corresponding function key, otherwise the drink will have a bad odor, not boiled, etc., which will lead to overflow or burning paste in serious cases. In serious cases, it will lead to overflow or paste.
5. In order to ensure of the effective food crushing and taste in cases of dry corn, red beans, mung beans, rice, etc, it is recommended to soak them in hot water for 4 hours before using.
6. Do not add granulated sugar, dark sugar and other seasonings in the jar during the process of machine production, in order to avoid the seasonings sticking to the bottom of the mixing jar when heated.
7. It is recommended to use pure water to make all kinds of drinks.
8. Do not place foreign objects such as rags, sealing caps, etc. on the lid during cooking of heated food, as this may prevent steam from escaping and lead to

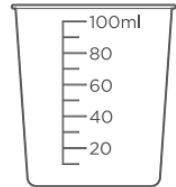
- spillage; be careful of steam and hot water spillage when the liquid in the mixing jar is boiling.
9. Do not pause the program when the food is heated to boiling (countdown starts). If paused due to misuse, please do not select the heating function to continue cooking to avoid overflow/battering caused by repeated boiling of hot food. Please change the ingredients and select the function again, or use the pot to cook and then use the customized mode to break up the food.
  10. Do not stir tough meat parts such as bones, ribs, pork sldn, to avoid damaging the breaking knife and affecting the life of the product.
  11. In case of unexpected stop during the production process, please use the "Blend" function to break the ingredients and then use the "long press for discharge" function to drain the ingredients.

**Operation of the measure jar.**

For the amount of the ingredients reffered to the measuring jar.

Add the corresponding amount of ingredients according to the table below:

Nutmilk Volume	Soybean	Grain
300mL	20ml or ¼ cup	20ml or ¼ cup
600mL	60ml or ½ cup	60ml or ½ cup
900mL	80ml or ¾ cup	80ml or ¾ cup
1200mL	100ml or one cup	100ml or one cup



TIP cup: 1 cup at the scale line of 100ml

**Control interface**



**CONTROL INTERFACE KEYS & FUNCTION:**

Control Key	Control Function
Start/Stop	After select the function or menu, click START/STOP button, blender start to work. Click START/STOP button to stop working.

Hold for discharge	Click preset/Hold for discharge button for 3 seconds, and the machine will start the pulping function. After 30 seconds countdown, the discharge valve will automatically close and restore the initial state.
Blend	Click the "blend" key, the machine enters the state of stirring. lightly touch repeatedly to adjust the stirring gear and restore the initial state. Note: When entering the "Blend" function, the product will not automatically add water, this function is blend only
Menu	Select the type of beverage accordingly.
Volume	Select the volume of the end beverage. Function comes preset to 900ml. At any measurement, ensure that the water tank is filled to max 1200ml.
Grain Soup (25-35 minutes)	Heat & blend function, mixing wheat, sesame etc grains to the jar to make porridge
Fast Soy milk (25-35 minutes)	Heat & blend function for soy-bean mixing in shorter time.
Rich Soy Milk (25-35 minutes)	Heat & blend function, mixing soy beans. Smoothest results.
Corn juice (25-35 minutes)	Heat & blend function, mixing corn
Juice, no heating function (around 5 minutes)	Function for juices with fruit as main ingredient: apples, mangos, pears, bananas. Note: When entering the "Juice" function, the product automatically adds water by default at 600ml; Tap the "Volume" button to select the ml capacity of your choice.
Shake, no thermal function (around 5 minutes)	Function for "milk" shakes. Prepare plant-based milk. Place chopped fruits chunks and the plant-based milk in the processor, click the start and stop.
Oat Milk (25-35 minutes)	Heat & blend function for oats
Cashew Nutmilk (25-35 minutes)	Heat & blend function for cashews. It is compatible with almonds, coconut, and nuts etc.
Nuts Dew (25-35 minutes)	Mixing different kind of nuts stand alone or together like peanut, walnut suitable for a chunkie beverage

High temp clean, heating function	High sanitation function for fully cleaning the device. It is recommend it to use prior first use. Note: when using the clean/hold fast clean function if there is water in the tap, please first tap the hold for discharge fuction before using the clean function
Hold fast clean, stirring function	Fast cleaning operation. Long press the function key of hold fast clean key to enter the quick wash mode.
Preset	Presets the time that the beverage will be ready, e.i. 4 hours later.

**Before first use:**

Before the first use, please add water to the tank to 1200ml.

When Power is on hold and press "Volume" & "Menu" simultaneously for 3 seconds for the device to recognize the altitude and start the High temperature cleaning.

When the cleaning is over the ingredients can be added.

**Before use:**

Fill the water tank to max, press high temp clean and star/stop button to thoroughly clean the device.

1. Long press high temp/ hold for fast clean for 3 seconds, to start the fast cleaning function.
2. When the cleaning is over add the corresponding amount of ingredients as per the table.

**Autofunction for Blend & Juice Keys:****For Juice key:**

**Note:** When entering the "Juice" function, the product automatically adds water by default at 900ml; Tap the "Volume" button to select the ml capacity of your choice.

1. Fill in the water tank up to 1200ml
2. Select the menu function of your choice. Add the fruits of choice.
3. Click Volume continue to choose 0ml to 1200ml. (Default value is 600ml)
4. Click start/stop
5. A buffering icon will appear on the screen, and after that the time of operation will appear.
6. When the countdown finishes, the machine will make a beep sound and the light of discharge will turn on.
7. For fruit juice press the juice key.
8. Long press the key hold for discharge for 3 seconds for the beverage to be served.

9. The device will automatically enter autocleaning mode. Water will come out 3 times until clean and when the countdown is over device will do a beep sound to remind user that it has finished working and can be turned off.

**For Blend key:**

**Note: When entering the "Blend" function, the product will not automatically add water; it is used to mix sugar and mix the other seasoning.**

1. Fill in the water tank up to 1200ml
2. Select the menu function of your choice. Add the nuts and grains based on measuring jar.
3. Click start/stop
4. A buffering icon will appear on the screen, and after that the time of operation will appear.
5. When the countdown finishes, the machine will make a beep sound and the light of discharge will turn on.
6. When plant-based milk is ready, open the lid and put sugar into heating jar, and put back the lid. Click BLEND menu to mix sugar with nut milk.
7. Long press the key hold for discharge for 3 seconds for the beverage to be served.
8. The device will automatically enter autocleaning mode. Water will come out 3 times until clean and when the countdown is over device will do a beep sound to remind user that it has finished working and can be turned off.

**Autofunction** (Keys: Grain Soup, Fast Soy milk, Rich Soy Milk, Corn juice, Shake, Oat Milk, Cashew Nutmilk, Nuts Dew)

1. Fill in the water tank up to 1200ml. Add the nuts and grains based on measuring jar.
2. Select the menu function of your choice.
3. Add the end volume of the beverage.
4. Click start/stop
5. A buffering icon will appear on the screen, and after that the time of operation will appear.
6. When the countdown finishes, the machine will make a beep sound and the light of discharge will turn on.
7. Long press the key hold for discharge for 3 seconds for the beverage to be served.

- The device will automatically enter autocleaning mode. Water will come out 3 times until clean and when the countdown is over device will do a beep sound to remind user that it has finished working and can be turned off.

**Preset fuction:**

- Fill in the water tank up to 1200ml. Add the nuts and grains based on measuring jar.
- Select the menu function of your choice.
- Add the end volume of the beverage. Autofunction is preset to 900ml.
- Tap the preset function to select the required time from 2-12h.
- Click start/stop
- A buffering icon will appear on the screen, and after that the time of operation will appear.
- When the countdown finishes, the machine will make a beep sound and the hold of discharge will turn on.
- Long press the key hold for discharge for 3 seconds for the beverage to be served
- The device will automatically enter autocleaning mode. Water will come out 3 times until clean and when the countdown is over device will do a beep sound to remind user that it has finished working and can be turned off.

**Operational accesories:**

- According to the required pulping capacity, add water to the water tank to the corresponding scale.

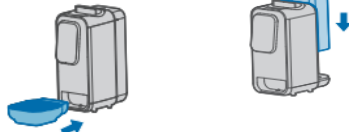
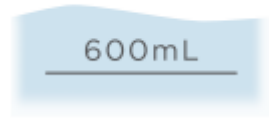
TIP:

Use purified water.

Pulping volume

900mL

- Add water to the watertank and place it in the tank position of the fuselage.



- Add waste water box
- Place the slurry cup on the tray. As shown on the right, the handle of the slurry cup is in front.



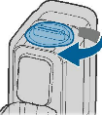


5. Add the ingredients to be processed into the ixing chamber according to recipe



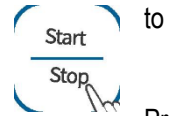
proportion.

6. Close the lid and turn it clockwise into place. The lid develops high temperature



during

7. Touch "Menu" to select the function menu, then touch "Volume" to select the required pulping capacity, and finally touch the "Start/Stop" button, the product starts to work.



Press

8. When the pulping is completed, long press the "Preset/Long Discharge" button to discharge the slurry, then take the pulp cup away and enjoy.

9. After pulping is completed, it will automatically enter the function of sterilization and washing, and the cleaned wastewater will be automatically discharged into the wastewater box



### Recipes

The default volume of the heating function recipe is 900ml **and the time needed 25-35 minutes for the heating function and around 5 minutes for the non-heating function** (Juice Function is 600ml). You can tap the "Volume" button to select 300ml, 600ml, 900ml and 1200ml (different capacities can be selected according to personal needs, and the corresponding ingredients can be reduced according to the proportion). The beverages can be stored from 12-24h to refrigerator.

Name	Ingredient and cooking method
Oats and coix seed milk	Ingredients: 15g of rice, 5g of oats, 5g of soya beans, 5g of dates (pitted), 5g of pine nuts 5g of flaxseed. Cooking method: Wash all the ingredients and put them into the cup, select the " grain soup" function (default 900ml), function and the required water volume, and then tap the "start/stop" button, and wait completion.

Pure soymilk	<p>Ingredients: 40g dry soya beans</p> <p>Cooking method: Wash all the ingredients and put them in the mixing compartement, select the "fast soy milk"/" thick soy milk" function, then tap the " start/stop "button, and wait for completion.</p>
Walnut oat soy milk	<p>Ingredients: 20g dry soybeans, 10g raw oats, 10g walnuts (about one).</p> <p>Cooking method: Wash all the ingredients and put them in the mixing compartement , select the "fast soy milk"/" thick soy milk" function (default 900ml) and the required water volume, then tap the "start/stop "button, and wait for completion.</p>
Carrot Juice	<p>Ingredients: Carrot 200g</p> <p>Cooking method: Wash all the ingredients, cut them into 1.5 cm chunks, put them in them in the mixing compartement. Select the "juice" function default 600ml) and the required water volume, tap the "Start/Stop" button, and wait until it is finished.</p> <p>Remark: if choose the volume to 0mL, water will not auto add water, you can add water or milk by hand into the mixing jar.</p>
Oat milk	<p>Ingredients: 18g oats, 12g walnuts</p> <p>Cooking method: Wash all the ingredients and add them in the mixing compartement, select the "oat milk" function (default 900ml) and the required water volume, tap the "start/Stop" button, and wait for completion.</p>
Nut energy porridge	<p>Ingredients: peanuts 20g, walnuts 10g, sticky rice 10g</p> <p>Cooking method: Wash all the ingredients and add them in the mixing compartement, select the "nut dew" function (default 900ml) and the required water volume, touch the "Start/Stop" button, and wait for completion.</p>
Banana apple juice	<p>Ingredients: 1tbs honey, 250g milk, 30g banana, 60g apple (about half). Two ice-cubes are recommended.</p> <p>Cooking method: Wash all the ingredients, cut them into 1,5cm chunks put them in mixing jar, and add 250g of nut milk. Select the</p>

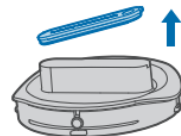
	juice function (default 600ml) and the required water volume, click the start/stop button and wait until it finish
Cashew nutmilk	Indredients: 12g cashew nuts, 18g instant oatmeal Cooking method: wash all the ingredients and add them in the mixing compartement, select the “cashew nut milk“ function (default 900ml) and the required water volume, that the start and stop button and wait for completion. Add sugar according to taste.
Walnuts milk	Ingredients: walnuts 15g, instant oatmeal 22g Cooking method: wash all the ingredients and add them in the mixing compartement, select the function of cashew nut milk, tap the start/stop button, and wait until completed. Add sugar according to taste.
Carrot cake smoothie	Indredients: 20 ml finely chopped fresh carrot, 40 ml walnuts, 1 tbs maple syrup, 20 ml banana, ½ tsp ground cinnamon Cooking method: Cut all the ingredientsots into 1,5cm chunks put them in the mixing compartement. Select the “Shake“ function, tap the start/stop button and wait until it finish. Add the innamon and maple syrop.
Oat Milk Hot Chocolate	Ingredients: 300ml of oat milk, 1 tablespoon of cocoa, 1 tablespoon of maple syrup, 1 teaspoon of vanilla essence, 1 pinch of cinnamon. Cooking method: After the 300ml of oat milk is ready based on given instructions (Wash all the oats and add them in the mixing compartment, select the "Oat milk" function, and choose volume 300ml volume. Click the start and stop button and wait for completion), open the lid and put rest of ingredients, and put back the lid. Click BLEND menu to mix cocoa, maple syrup, vanilla essence & cinnamon, and wait until finish.
Cocolat – Coconut milk Chocolate	Ingredients: 300ml of coconut milk, 200ml of vegan dark chocolate, 1 tbs vanilla extract. Cooking method: Add coconut in the mixing compartment, select the "Nuts Dew", function, tap the "Start/Stop" button, and wait for completion. Chop the chocolate into thin chunks. Add the chocolate and vanilla extract click BLEND and wait until finish.

Honey- Cookie Milk	<p>Ingredients: 70ml of cashews, 2 pitted dates, 1 tsp of ground cinnamon.</p> <p>Cooking method: Wash all the cashews and add them in the mixing compartment, select the "Cashew nut milk" function, and choose volume 600ml or 900ml according to taste.</p> <p>Click the start and stop button and wait for completion.</p> <p>Soak the dates into hot water, leave for about half an hour. Remove the pit and chop the dates into chunks.</p> <p>After the "Cashew nut milk" function has finished add dates and cinnamon click BLEND menu and wait until completion.</p>
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### **Clean & Maintenance**

If not used for a long time, store the appliance in a dry and ventilated place to prevent motor from moisture and rust.

1. After automatic cleaning, please open the lid for ventilation and let the steam out
2. Disconnect the power supply and wipe the outside of the base with a dry cloth. It is strictly forbidden to put the base into water or other liquids, nor to wash it under water or other liquids, in order to prevent leakage or device damage.
3. Do not soak the fuselage, power line and other parts that use electricity in work.
4. Do not expose the product, power cord and packing accessories to the sun.
5. After repeated use, if there is a small amount of residue on the wall of the cup, it is recommended to wipe the inner wall with a wet towel under the condition of power off and cooling inside the cup, and then clean and sterilize again with the function of "sterilizing and washing".
6. Product accessories, such as lid and slurry cup, should be rinsed and dried with water after each use.
7. After using the product, please open the steam valve to check whether there is any residue in the lid. If so, it is recommended to manually clean the lid.



**Troubleshooting**

Abnormal Trouble	Possible Cause Analysis	Shooting
E1 E2	Circuit board faulty The machine is filled with water	Replace the mixing cup and check whether the cup or the base is faulty. If it is confirmed that the base is faulty, handle it as follows: The internal water trace of the machine should be dried naturally to avoid water inflow If the fault cannot be recovered, please send it to local service agent.
CE	Circuit board failure, machine internal wiring failure Cup has not fit with base Machine base water The connecting wire inside the base is loose and disconnected Circuit board failure Temperature controller, high temperature protector	Excessive heating of food materials, resulting in food paste bottom, high temperature alarm, clean the food in the cup, according to the instructions of the amount of food materials, re-use. The machine internal water trace naturally dry, avoid water If the fault cannot be recovered, send it to local service agent
E0 EU D1	Circuit is faulty The machine is filled with water	The machine internal water trace natural trace dry, avoid water If the fault cannot be recovered, please send it to local service agent
Overflow	Too much or too little food	Put ingredients according to instructions

	Too much or too little water	Add water to correct level
	Wrong selection of function	Select correct function
Heating plate	Too many ingredients Wrong ingredients	Put ingredients according to instructions
	Too little water	Add water to the correct level
	Bottom of jar uncleaned	Clean before use
	Wrong selection of function	Select function according to manual
	Wrong ingredients	Do not add flour & similar ingredients
	Machine failure	Send to local service agent
	Too much or too little food	Follow the recipe
Ingredients can't be chopped	Too much or too little water	Add water to the correct level
	Wrong selection of function	Select function according to the manual
	Machine failure	Send to local service agent
	Wrong selection of function file, which stirs without heating	Select function according to the manual
Operation completed Ingredients not hot	Machine failure	Send to local service agent
	Working noise	Normal phenomenon
Working noise	Product periodically stops	Send to local service agent

	Abnormal sound	Send to local service agent
	The lid is not in place	Send to local service agent
88:88	Machine failure	Send to local service agent
	Power cable improperly connected	Check the cable and make sure they are correctly connected
Display screen not lit	Machine failure	Send to local service agent
	Jar improperly installed	Install jar correctly
	Machine not working and cannot be operated	Belong to normal phenomenon
No reaction while clicking	There is water on the panel affecting the sensitivity	Dry the panel
	Machine failure	Send to local service agent
	The power cable is not properly connected	Check the power cable and make sure everything is correctly plugged in
The display screen is not light	Machine failure	Send to local service agent
	The jar is not properly installed	Install the jar correctly

**TECHNICAL SPECIFICATIONS**

Voltage	220-240 V
Frequency	~50/60 Hz
Power	2000W
Capacity	1.2 L

**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

