

Thank you for choosing the PrestoPure™
Automatic Soy/Nut Milk, Soup and Juice
Machine! Don't forget to check our website
idavee.com for recipes, support and more!

Idavee, LLC
Lincoln, Nebraska USA
800-656-7830
idavee.com

Presto Pure™

AUTOMATIC SOY/NUT MILK, SOUP, JUICE MACHINE

MODEL #IAE15

INSTRUCTION MANUAL



LINCOLN, NE USA
IDAVEE.COM

Please read the following instructions before using this appliance.

Please keep this booklet for reference. You can also find it on our website at idavee.com

WARRANTY AND REPAIR SERVICE

This product is supplied with limited warranty for one year from the date of purchase. Use of the product not in accordance with the instructions will not be covered under warranty. You may contact our toll free line for service or support at 1-800-656-7830 or create a support ticket by emailing support@idavee.com.

This product has been reviewed for quality assurance and meets all safety standards in the United States. Idavee LLC assumes no liability for personal injury or property damage due to misuse of product or lack of maintenance. The warranty is null and void if there are any alterations to this product or if it is used improperly (such as, in a commercial setting). This product is intended for home use only.

TROUBLESHOOTING, CONTINUED

PROBLEM	POSSIBLE CAUSE	SOLUTION
Milk overflows	Overflow sensor has not been washed properly before use	Clean the overflow sensor well before each use
	Wrong button has been pressed	Use the correct function for the ingredients used
	Milk is too thick	Use the measuring cup included in the box and follow instructions
	The machine is defective	Open a support case - support@idavee.com
Soy milk has burnt taste	Machine has not been cleaned well before use	Thoroughly clean the machine before use. Using a cleaning pad to clean the
	Sweetener added before the cycle starts	Never add sugar or honey before the cycle completes. You may add it afterwards
	Milk is too thick	Use the measuring cup included in the box and follow instructions
	Use of distilled or purified water causes	Use tap water
	Water temperature is too low	Use room temperature water
Soy milk has not been properly cooked	Excessive grains or water	Use the measuring cup included in the box and follow instructions
Other issues		Send an email to: support@idavee.com or call 800-656-7830

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Button control panel off / no operation	Outlet has no power	Ensure the switch is turned on and connected to the outlet
	The power cord is not properly connected to the appliance or outlet	Properly connect cord to the appliance and the plug into the outlet
Control panel buttons lit, but the machine is not working	No water or not enough water in the barrel	Fill water levels between MIN and MAX
	Faulty control panel or circuit panel	Open a support case - support@idavee.com
Motor does not work	The motor automatically stops working when used more than 5 times in a row	Allow motor to rest for an hour
	Faulty control panel or circuit panel	Open a support case - support@idavee.com
Contents not heated	Faulty heating element	Open a support case - support@idavee.com
	Faulty control panel or circuit panel	
Beans, nuts, grains not well milled	Too many or too few beans/nuts added	Use the measuring cup included in the box and follow instructions
	Too much or too little water added	Fill the water between the MIN and MAX levels
	The machine is defective	Open a support case - support@idavee.com

SAFETY PRECAUTIONS

This product should not be used by children. Read the instructions before operating, cleaning or using the appliance carefully.

1. Before you connect the appliance to the power, make sure that the voltage indicated on the appliance corresponds to the local power voltage.
2. Do not use this appliance on an unstable or uneven surface.
3. This appliance can only be used with a grounded plug. Make sure that the plug is properly attached to the power outlet.
4. The appliance is intended for household use only.
5. Do not use a power cord or plug that is damaged. Check the cable before use, if damaged, immediately discontinue use. Only use the cord supplied with the machine. Contact customer service for replacement parts.
6. Do not get the power cord connector wet. If it gets wet accidentally, it must be dried before using.
7. Remove the plastic pitcher from the barrel and clean the Chamber Unit prior to using the machine.
8. To prevent a short circuit or an electric shock, do not use water to rinse the outside of the Chamber Unit, or Head Unit (including the head unit handle, control panel, upper plug, upper plug connector, and the power cord connector) and keep them away from any liquid drip or splash.
9. Do not place the head unit or base of machine in water.

SAFETY PRECAUTIONS (CONTINUED)

10. Use this device on a flat hard surface. Do not use on a flammable surface such as carpet. Allow plenty of room on all sides for ventilation.
11. Clean the Chamber Unit and Overflow Sensor regularly.
12. Do not run several cycles in a row with the same contents. This may cause overflow and warning alarm. To protect the motor and prolong the life of it, a break of at least one hour is recommended after each use .
13. The appliance should always be placed out of the reach of children while plugged in.
14. This appliance utilizes high-speed motor at random intervals. Do not be alarmed when the machine seems to start and stop during the process.
15. If power is turned off while the appliance is operating, do not press the function keys. This will lead to overcook and overflow.
16. Do not lift the Head of the appliance during operation.
17. Do not use this machine to boil water, or for dry heating, or to heat up food or drinks.
18. Make sure to add water between the MIN and MAX fill lines to avoid overcooking and overflowing.

Cream of Pumpkin, Squash or Zucchini Soup

Ingredients

- 6 measuring cups of diced pumpkin, squash or zucchini
- 1 carrot diced into small cubes
- 1 measuring cup of uncooked rice
- 1 celery stalk diced into small pieces
- Tap water between the MIN and MAX lines

Directions

1. Place all ingredients, in the order listed, into the barrel.
2. Press the PUREED SOUP function button and wait about 30 minutes.
3. When the cycle completes, add salt to taste and garnish with parsley

Peanut Corn Juice

Ingredients

- 2 measuring cups of fresh corn kernels
- 2 measuring cups of raw peanuts
- Tap water between the MIN and MAX lines

Directions

1. Soak peanuts for 2 hours in water and drain
2. Add ingredients to the barrel
3. Push the CORN JUICE button and wait about 30 minutes for the cycle to complete.
4. Pour the juice through the filter and chill before serving.

RECIPES

Check our website—idavee.com—for new recipes!

Vanilla Soymilk

Make soymilk according to the instructions. Once the cycle is complete, add 1/2 tsp sea salt, 1 tsp vanilla extract, 3 tablespoons cane sugar to hot milk. Stir thoroughly and chill before serving. Don't be afraid to experiment. Try other flavorings in place of vanilla and other sweeteners instead of sugar. Agave Nectar, molasses, brown rice syrup are some examples.

Onion Broccoli Soup

Ingredients

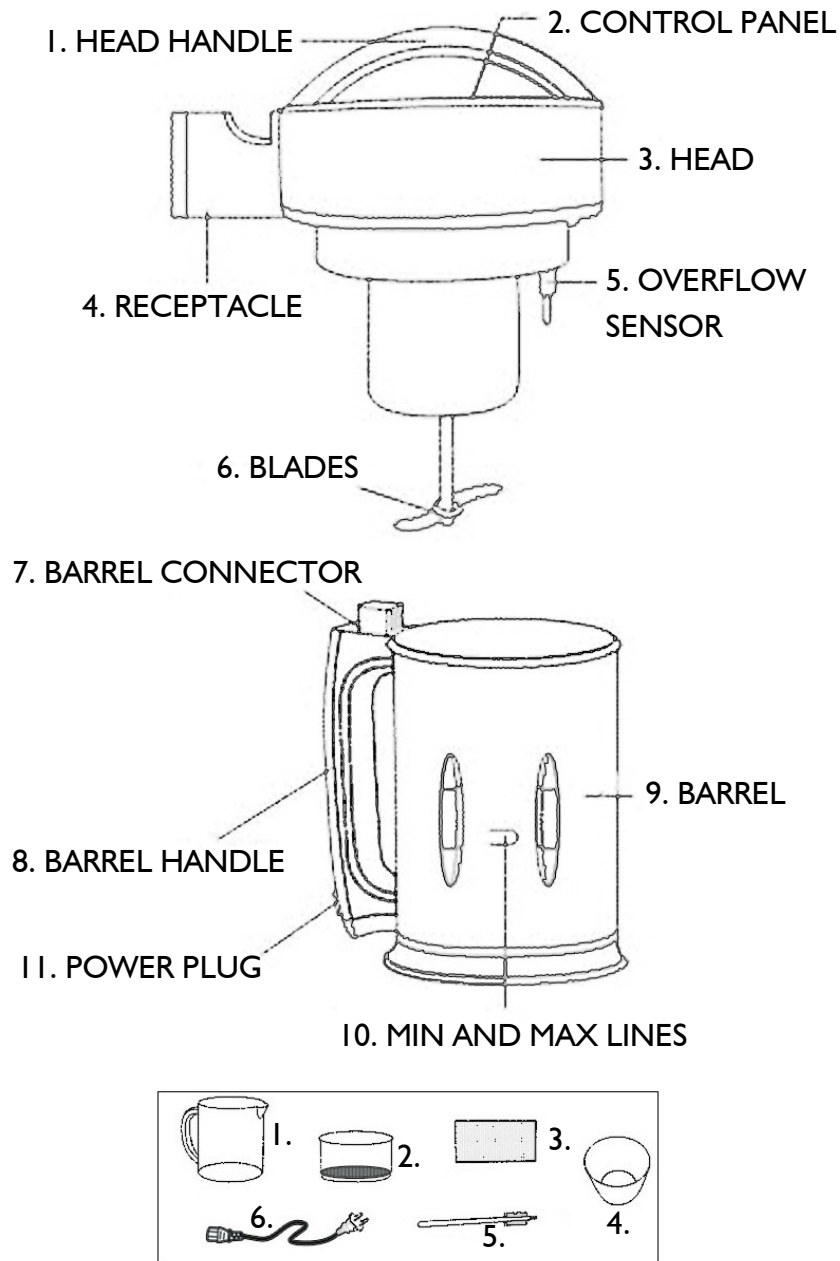
- 1 red or yellow onion
- 2 cups broccoli florets
- 2 carrots, diced into small pieces
- 1 tsp pepper
- Tap water between MIN and MAX lines
- 2 tsp sea salt
- Pinch of grated nutmeg
- Dash of olive oil
- Fresh parsley for garnish

Directions

1. Add onion, broccoli, carrots, and pepper to the chamber.
2. Add water between the MIN and MAX lines
3. Attach the head unit to the chamber and press the PUREED SOUP button.
4. When the cycle is complete, pour soup into a bowl and add the remaining ingredients, adding the olive oil last.
5. Serve hot, garnished with parsley

19. Never leave the machine unattended while operating.
20. To avoid burns, do not touch the metal parts while the unit is operating.
21. Disconnect the power cord from the outlet and the device before lifting the machine Head.
22. Unplug the appliance and remove the cord when not in use and before cleaning.
23. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces, such as the stove.
24. Do not place the device on or near a gas or electric stove burner or in an oven.
25. Use extreme caution when moving the device if it contains hot liquids as its contents may spill.
26. Add sugar and other sweeteners after the machine completes the process to prevent burning.
27. Clean the device thoroughly after each use.
28. The blades are sharp, handle with care. Use the included cleaning pad or brush to clean the blades.
29. Do not use harsh chemicals such as alcohol or bleach to clean the machine.
30. Do not use steel wool or wire brushes to clean the unit as this will scratch the delicate surface.

PARTS IDENTIFICATION



CLEANING AND STORAGE

You can clean your machine with the self clean function or manually.

• Self Clean Function

1. Fill the barrel with tap water between the MIN and MAX lines. Never add soap to cleaning function.
2. Position the machine head connector into the barrel connector.
3. Connect the power cord to the device, and then connect to the socket.
4. Press the JUICE/CLEAN button.

This process takes about five minutes. The machine will beep continuously when the cycle is complete.

• Manual Cleaning

1. Disconnect the power cord from the machine and the outlet.
2. Do not immerse the head of the appliance in water.
3. Use a mild dish washing soap to clean the unit, never use abrasive cleaners as they will damage the surface.
4. Wash the inside of the barrel with water and use the cleaning pad to remove debris.
5. Clean the outside of the machine with a damp cloth. Never rinse the outside, top or bottom of the unit with water.

• Storage

Disconnect and clean the appliance. Dry all parts with a cloth. Store in a dry and ventilated place after cleaning. Excess humidity may reduce the life of the machine. Never store the appliance when it is still hot or plugged in. Do not tightly wrap the cord around the appliance.

OTHER NOTES

- This appliance is equipped with a function lock that will lock automatically 3 seconds after the function button is pressed. If you need to change to another function after pressing the wrong one, you will need to unplug the machine from power to start another function.
- After the contents have cooled, do not use this machine to reheat the milk/juice. This will cause the milk to burn to the heater.
- Do not use cheese or sugar products in the heated functions, this will also burn to the bottom of the stainless steel barrel.

Here are some recommendations for the amount of ingredients to use each time. Do not use more or less than indicated.

- Dry beans/nuts/grains: 1 measuring cup
- Soaked beans/nuts/grains: 2 measuring cups
- Porridge/Oatmeal: 2 measuring cups
- Rice Soy Milk: 40g soybeans, 60g rice
- Corn Juice: 6 measuring cups of fresh corn
- Soup and Juice: 6 measuring cups of 1/2 inch diced ingredients

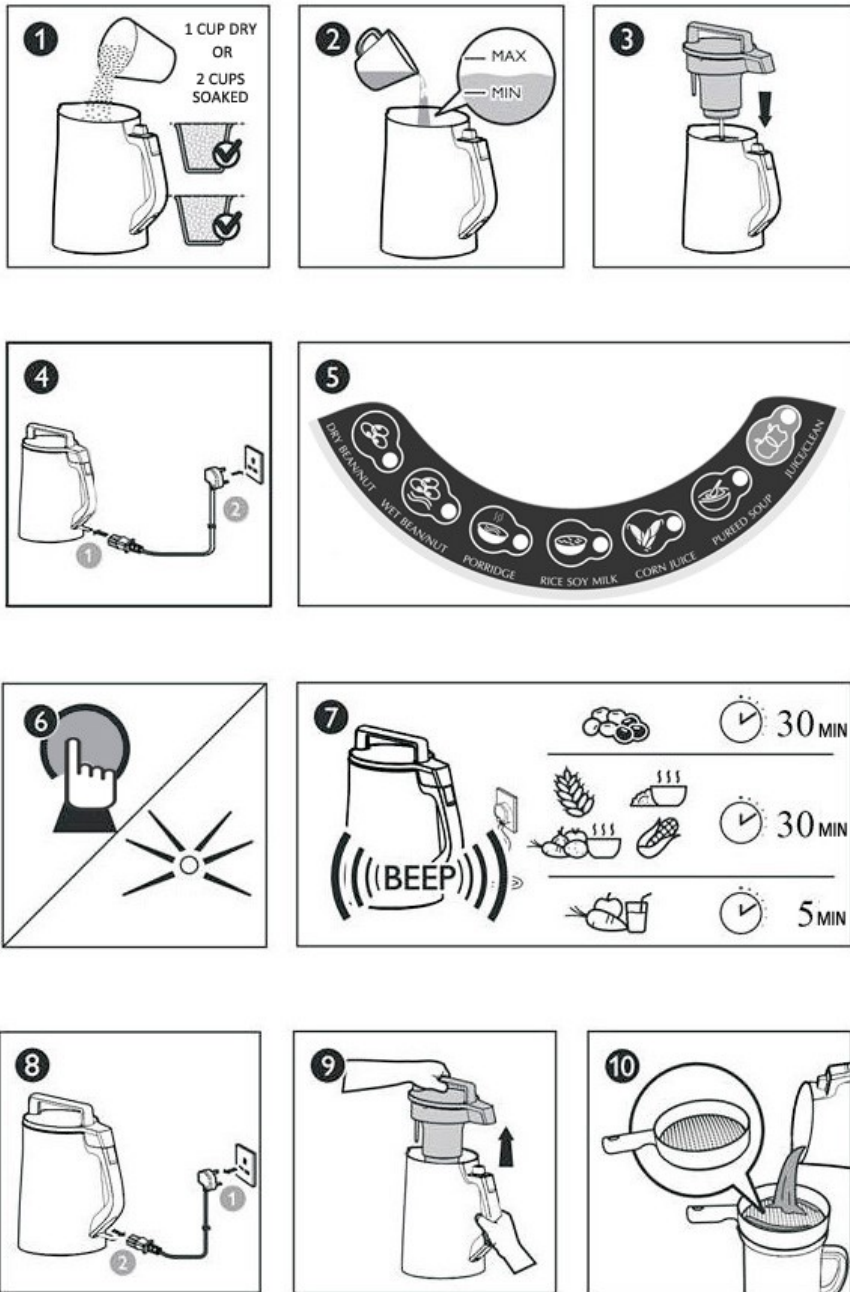
MACHINE PARTS

1. Head Handle: For lifting the machine head from the barrel.
2. Control Panel: Press the desired function button and the machine will start the automatic process.
3. Head: The main part of this appliance. Includes motor, computer board, etc.
4. Receptacle: Used for connecting the power cord.
5. Overflow Sensor: Used for detecting and preventing the contents from overflowing.
6. Blades: For mixing and grinding the machine's contents.
7. Barrel Connector: Used for connecting the head to power.
8. Barrel Handle: For lifting the barrel.
9. Barrel: Double layer stainless steel body for heat and sound resistance.
10. Min and Max Lines: Markers for correct water levels.
11. Power Plug: Connect female end of plug here and male end into power outlet.

ACCESSORIES

1. Pitcher
2. Filter
3. Scrubbing Pad
4. Measuring Cup
5. Cleaning Brush
6. Power Cord

QUICK REFERENCE



DIRECTIONS FOR USE

Use the enclosed measuring cup to measure the correct amount of rinsed beans, nuts or grains.

1. For DRY BEAN/NUT function, 70 grams (one measuring cup) of dry beans or nuts is needed.
2. For WET BEAN/NUT function, 140 grams (two measuring cups) of soaked beans or nuts are needed. Beans and nuts should soak for at least 8 hours in room temperature water.
3. Rinse the beans, nuts or grains before placing into the barrel.
4. Fill the barrel with room temperature tap water between the MIN and MAX lines as shown in FIG 2. Using distilled or purified water will result in over-boiling causing burnt taste.
5. Place the machine head receptacle on the barrel connector as shown in FIG 3.
6. Connect the power cord to the device, and then plug it into the outlet. The device beeps and the cycle indicator lights will flash.
7. Press the desired function button, the device beeps, and the selected button light turns on and stays lit.
8. Three seconds later, all the buttons are automatically locked and the engine will start to heat.
9. The heated functions take an average of 30 minutes. The JUICE/CLEAN function takes about 8 minutes — FIG 7.
10. The machine will beep continuously when the cycle is complete.
11. Unplug the power cord from the power outlet first, and then remove it from the machine — FIG 8.
12. Place the filter on top of the included plastic pitcher.
13. Raise the head off the barrel — FIG 9, pour milk over the filter into the pitcher — Fig 10.
14. Add desired sweeteners and/or flavoring and chill milk. Should last up to 5 days in the refrigerator.