Welcome to the Quality line of Soup Makers from Gourmia!

The Gourmia Soup Maker uses micro-pressure technology to help you make the most delicious soups with just the click of a button. Plus, with four solid blades, the Gourmia Soup Maker works to make the thickest, best-tasting soy milk. With one simple menu button, you can cook more than soup and soy milk—you can make grains, nutritional paste, and even fruit and vegetable juices. Making healthy, delicious food for yourself and for your family has never been easier than with the Gourmia Soup Maker.

The following pages of this manual offer full and complete instructions for all the functions and features of your Soup Maker. Inside these pages, you’ll find information on and instructions for assembly, operating, cleaning and maintenance of your Soup Maker. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.
IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions:

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING.**
2. Keep children away from the machine when in use.
3. Never operate the appliance with a damaged cord or plug or one that has malfunctioned or been damaged in any way. If necessary, immediately contact Customer Service for assistance.
4. Operate the appliance on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
5. To avoid injury or death from electrical shock, do not operate the machine with wet hands, while standing on a wet surface or while standing in water. Also, do not use the machine outdoors or in wet conditions.
6. Do not immerse the machine directly in water to clean.
7. Do not add ingredients while the machine is in use.
8. If power to the machine is turned off, do not re-press the function button.
9. The blade of the machine is very sharp; take extra precautions when cleaning.
10. Unplug the machine prior to cleaning.
11. Do not put the machine into the refrigerator.
12. When the machine is in use, it should not be left unattended.
13. After using, wait at least 30 minutes to reuse.
14. This machine is for household use only. Any other use will void the warranty.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

**Electrical 3-conductor Cord Set:**
Appliance is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adapter and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adapter unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.

A short power cord or a detachable power cord is provided to reduce the risks of resulting from becoming entangled in or tripping over a longer cord accidentally.

**WARNING:** This product contains a chemical known to the State of California to cause cancer.

**WARNING:** This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.
OPERATING INSTRUCTION

MAKE SOY/NUT MILK
1. Using the provided measuring cup, soak a cupful of soybeans or nuts for 6-8 hours.

![Soaking Soybeans or Nuts](image)

2. Drain and rinse the beans or nuts and pour into the machine. Add water between the lowest and highest level marks.

![Adding Water](image)

3. Plug the machine and press the ON/OFF button to turn the machine on. Press the Menu button until the Soy/Nut Milk icon lights up. Press Start to begin the process.

![Plug and Press](image)

4. After about 25 minutes of heating and blending, music sounds and the Soy/Nut Milk icon lights up, indicating the process is complete and the milk is ready.

![Completed Process](image)
MAKE HOT CEREAL
1. Using the provided measuring cup, measure the correct amount of rice and other ingredients (refer to table for recommended ingredient amounts) and add to the machine.

2. Add water between the lowest and highest level marks.

3. Plug the machine and press the ON/OFF button to turn the machine on. Press the Menu button until the Hot Cereal icon lights up. Press Start to begin the process.

4. After about 25 minutes of heating and blending, music sounds and the Hot Cereal icon lights up, indicating the process is complete and the cereal is ready.

MAKE RICE
1. Using the provided measuring cup, measure the correct amount of rice and other ingredients (recommended: one cup of rice and half cup of other ingredients) and add to the machine.

Note: When adding meat, make sure the pieces are no larger than a quarter of an inch thick.

2. Add water between the lowest and highest level marks.

3. Plug the machine and press the ON/OFF button to turn the machine on. Press the Menu button until the Rice icon lights up. Press Start to begin the process.

4. After about 25 minutes of heating and blending, music sounds and the Rice icon lights up, indicating the process is complete and the rice is ready.
MAKE SOUP
1. Using the provided measuring cup, measure the correct amount of rice and other ingredients and add to the machine.

Note: When adding meat, make sure the pieces are no larger than a quarter of an inch thick.

2. Add water between the lowest and highest level marks.

3. Plug the machine and press the ON/OFF button to turn the machine on. Press the Menu button until the Soup icon lights up. Press Start to begin the process.

4. After about 25 minutes of heating and blending, music sounds and the Soup icon lights up, indicating the process is complete and the soup is ready.

MAKE FRUIT/VEGETABLE BLEND
1. Using the provided measuring cup, measure the correct amount of cleaned fruits or vegetables (refer to table for recommended ingredient amounts) and add to the machine.

Note: When adding meat, make sure the pieces are no larger than a quarter of an inch thick.

2. Add water between the lowest and highest level marks.

3. Plug the machine and press the ON/OFF button to turn the machine on. Press the Menu button until the Fruit/Vegetable Juice icon lights up. Press Start to begin the process.

4. After about 25 minutes of heating and blending, music will be heard and the Fruit/Vegetable Juice icon lights up, indicating the process is complete and the juice is ready.
CLEANING AND MAINTENANCE

CLEAN
The Gourmia Soy/Nut Milk Maker is equipped with a self-cleaning functionality, making it simple to clean the machine.
To clean the machine:
1. Add water between the lowest and highest level marks.

2. Plug the machine and press the ON/OFF button to turn the machine on. Press the Menu button until the Self Cleaning icon lights up. Press Start to begin the process.

3. After about 3 minutes of heating and blending, music sounds and the Self Cleaning icon lights up, indicating the cleaning process is complete.

RECIPES

<table>
<thead>
<tr>
<th>SOY MILK</th>
<th>1 cup of dry soybeans</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUT MILK</td>
<td>1 cup of raw almonds</td>
</tr>
<tr>
<td>HOT CEREAL</td>
<td>1/2 cup of grains (e.g., rice, millet, or barley)</td>
</tr>
<tr>
<td>CORN, MEAT AND RICE STEW</td>
<td>2 cups of corn + 2 ounces of meat + 1/2 cup of rice</td>
</tr>
<tr>
<td>MUSHROOM AND CHICKEN SOUP</td>
<td>1/4 cup of sliced mushrooms + 5 ounces of chicken</td>
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</tbody>
</table>
WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller’s discretion. In the event that repair isn’t possible, the seller will replace the product/part. If product repair/replacement won’t suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033

www.gourmia.com

DISPOSAL OF THE DEVICE

PROTECTION OF THE ENVIRONMENT
At the end of the life of your product, it should go to a specially adapted waste-recycling center.

ENVIRONMENT PROTECTION FIRST

1. The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable Collection point for the recycling of electrical and electronic equipment.

2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.