

Bear 小熊

User's manual

Soy milk machine

DJJ-A06L1

DJJ-A03K1



Please read this manual carefully before using this product! This product can only be used in homes or similar places.
Executive standard: GB 4706.1-2005 GB 4706.19-2008 GB 4806.1-2016 GB 4706.30-2008

Warning: In order to avoid injury caused by misuse, please read the instruction manual carefully before using this product, and use the product strictly in accordance with the purpose stated in the instruction manual.



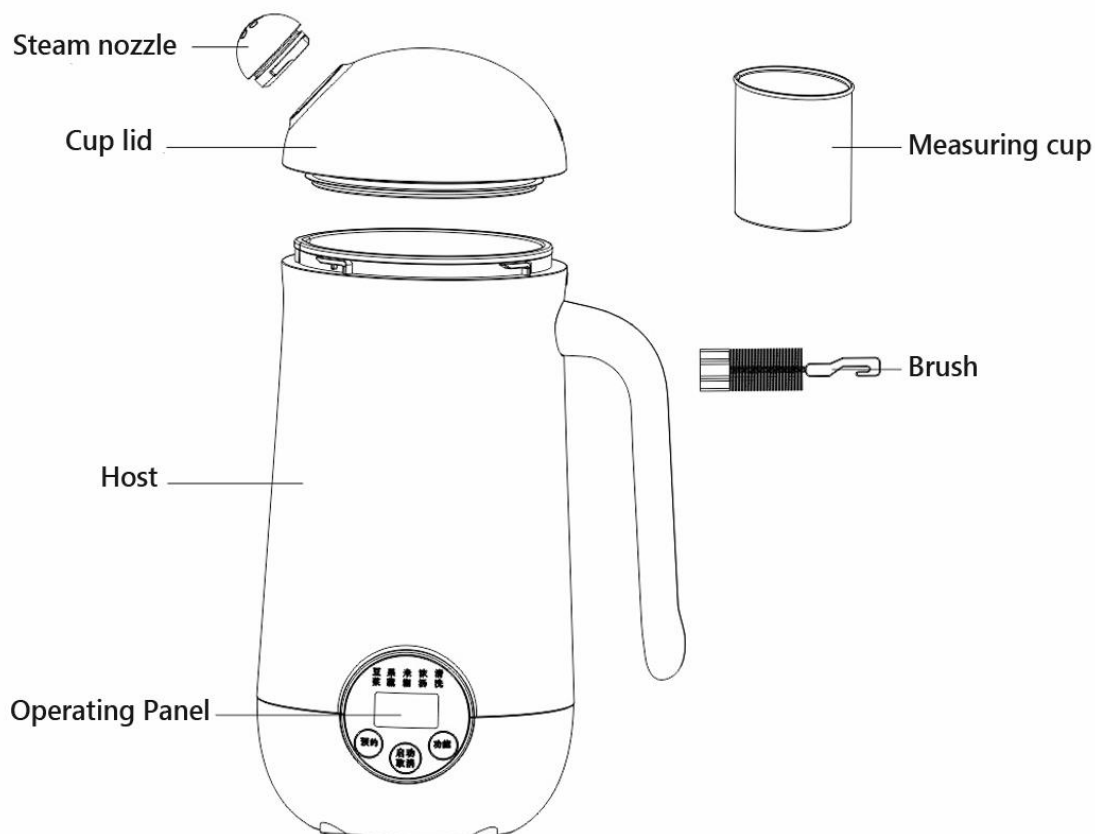
Words from Little Bear



Thank you for choosing our company's "Little Bear" brand soybean milk machine series. This product is one of the products independently developed by our company. The appearance of the product is smooth and beautiful, stylish and atmospheric: the blade is food-grade material SUS304, the cup is SUS304, safe to use: the product is easy to operate, easy to clean: DC silent motor, fully meets the needs of family kitchens, and is the first choice for modern kitchens.



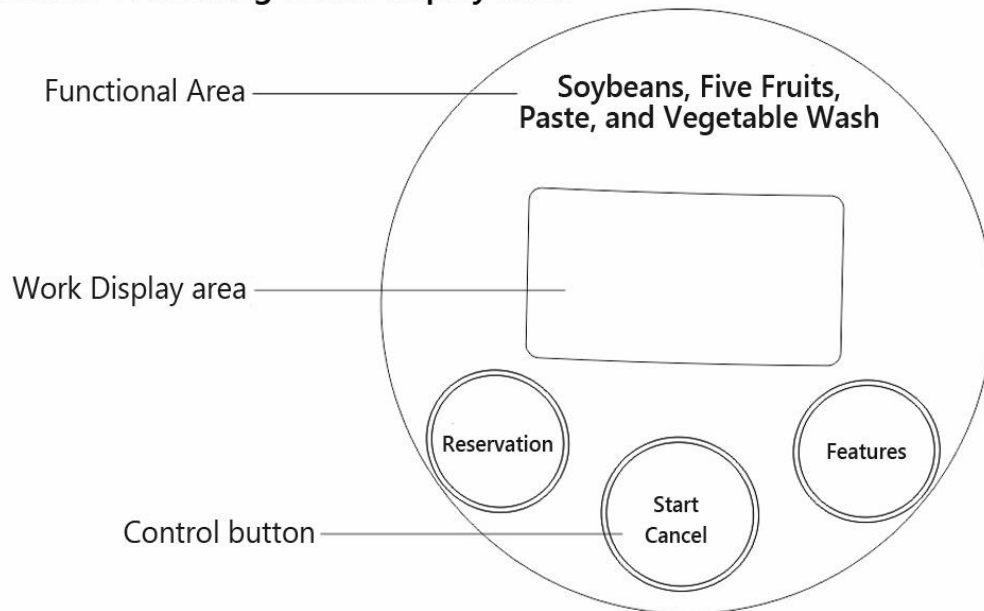
Parts and installation drawing





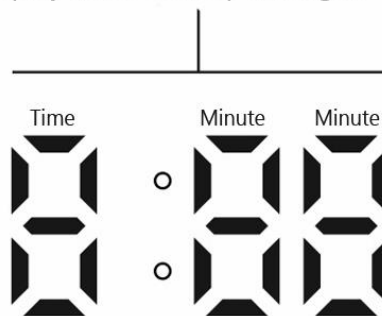
Parts and installation drawings

Introduction of working status display area:



Introduction to the display area:

Time display (unit: corresponding to the display)



Note:

The time with heating function is intelligently controlled. The initial display is the default set time. When the temperature reaches the set value, the time will automatically jump. The time after different functions jump is different (the actual total working time will be based on the water temperature at the beginning. Intelligent adjustment of food amount). The working time of the fruit and vegetable function is displayed in seconds.

Features

Gear position	Function Introduction	Remarks
Soy milk	Used to make original soy milk and five beans soy milk (can be reserved in advance)	Dried beans: Ingredients to water weight ratio about 1:12 Wet beans: Ingredients to water weight ratio about 1:10
Rice cereal	Rice cereal (can be reserved in advance)	Weight ratio of ingredients and water: 1: 6
Grains	Used to make black sesame paste, ten grain rice paste and other rice paste (reservation available in advance)	Weight ratio of ingredients and water: 1: 6
Fruits and vegetables	Used to make various vegetable juices	The total weight of ingredients and water refers to the maximum scale line of the mixing cup
Cleaning	Used to clean the cup	Water (maximum capacity) + Cleaning essence (appropriate amount)
Reservation	Used to set the working time of the product in advance, and automatically start the function to process the ingredients when the set time is scheduled	For specific operations, please refer to the detailed instructions for the appointment function
Start / Cancel	Used to start the selected translation function or stop the working function	
Features	Used to select the required function	See instructions for use

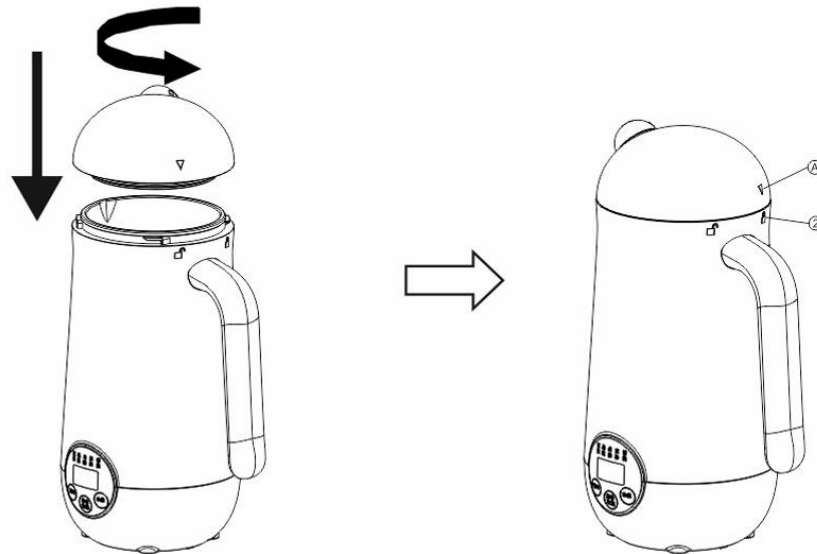


Instructions

1. Put the ingredients to be processed into the main machine cup, cover the cup cover, rotate the cup cover counterclockwise, and ensure that it rotates in place with the main machine.

Note:

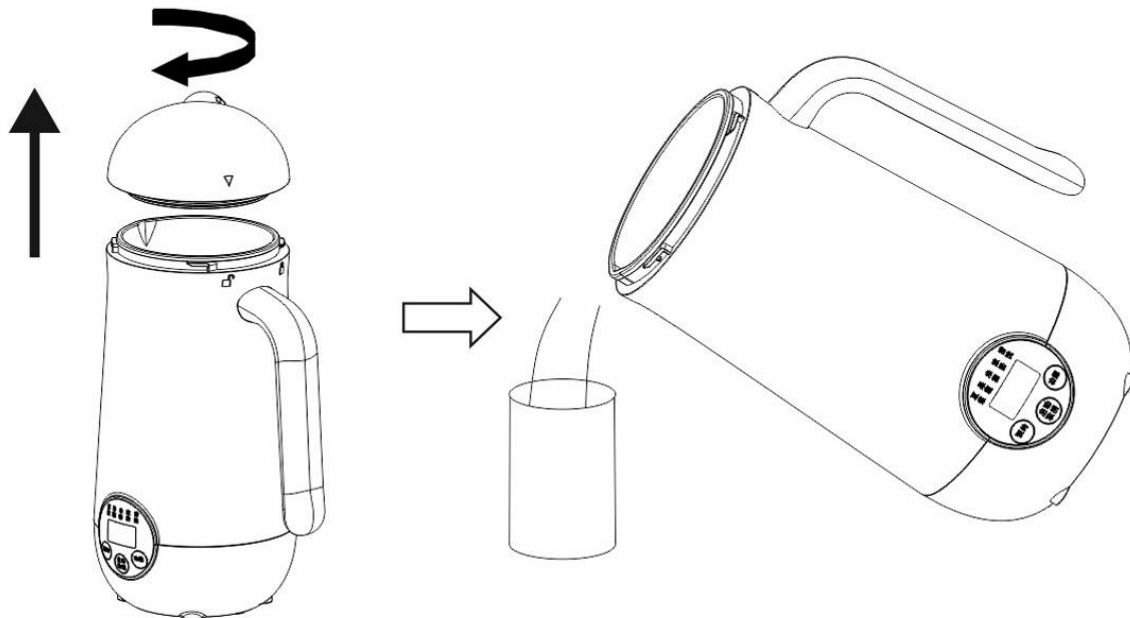
- Do not miss the cup lid sealing ring;
- The amount of ingredients added cannot exceed the requirements of the instructions and recipes;
- When making hot drinks, the total amount of ingredients and liquids does not exceed 350 mL.



2. Turn on the power.
3. Click the function button and select the function gear corresponding to the recipe, such as "soy milk".
4. Click the start/cancel button, and the machine will start to work.
5. After the food is processed, the product will automatically stop running, and the friend will make 5 beeps to indicate that the food is made.

Note:

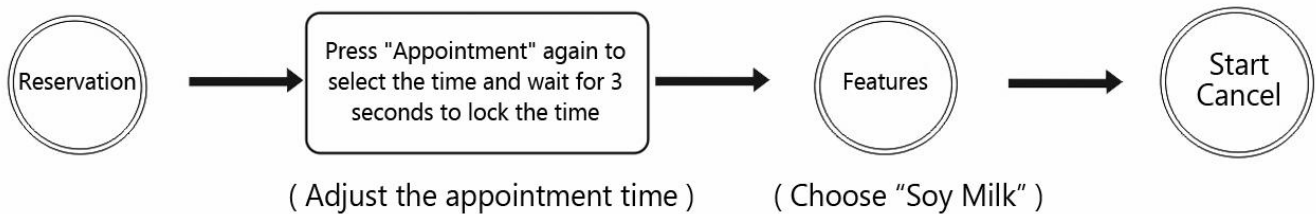
- During the working process of the product, except for the "Start/Cancel" button, it is normal to select other function gears and buttons without response:
- During the working process of the product, click the "Start Cancel" button, the machine will stop working and rotate clockwise. Loosen the lid of the cup and the buckle of the main unit, and open the lid upwards to pour out the food;



Detailed usage instructions for the appointment function :

Method one:

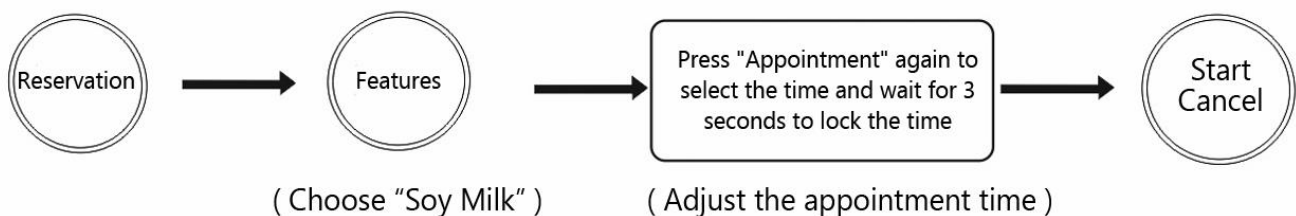
1. Put the ingredients to be processed into the main machine cup, cover the cup cover, rotate the cup cover counterclockwise, and ensure that it rotates in place with the main machine.
2. Turn on the power, click the "reservation" button, and then click the "reservation" button to increase the estimated time (default 2 hours), wait 3 seconds, wait for the program to lock time, and then click the "function" button to select the corresponding function (Such as soy milk), and finally click the "Start/Cancel" button, the product enters the reservation state



3. After the food is processed, the product will automatically stop running, and 5 "dark" sounds will be issued to indicate that the food is made.

Method two:

1. Put the ingredients to be processed into the main machine cup, cover the cup lid, rotate the cup lid counterclockwise, and ensure that it rotates in place with the main machine.
2. Turn on the power, click the "function" button to select the corresponding function (such as soy milk), then click the "reservation" button, and then click the "reservation" button to increase the estimated time (default 2 hours), wait 3 seconds, and wait for the program to lock Time, finally click the "Start/Cancel" button, the product enters the reservation state.



3. After the food is processed, the product will automatically stop running, and 5 beeps will be issued to indicate that the food is made.



Precautions for safety use

Please read the "Safety Precautions" carefully before use and use it in the correct way.

01

The meaning of the icon in the file

- ⚠ Be vigilant against risks that may cause personal danger, serious injury, and major property loss.
- ⚠ Pay attention to the risks that may cause personal injury or damage to objects.

02

⚠ Warning

- ⚠ Be sure to rotate the cup lid in place before working.
- ⚠ It is strictly forbidden to open the lid of the cup during work
- ⚠ Please be careful of the steam, the cup is hot to your hands.

03

⚠ Note

- ⚠ During the working process of the product, it is strictly forbidden to open the lid to avoid interrupting normal work.
- ⚠ When the product is energized and working, it is strictly prohibited to touch movable parts such as blades, motors, etc., to avoid injury or damage to the product.
- ⚠ After the food material is processed, the product emits 5 beeps. Please wait for the blade to completely stop rotating and make sure to disconnect the power before removing the cup cover and other detachable parts to avoid danger.
- ⚠ Do not use accessories and parts other than this product to avoid fire and personal injury.
- ⚠ It is strictly forbidden to run the cup body idly (that is, there is no food in the cup) or use it with overload.
- ⚠ Please add the ingredients (350mL) in the amount specified in the instructions or recipes. Adding too much ingredients may damage the motor, causing spillage or undercooking.
- ⚠ It is strictly forbidden to disassemble or modify this product by yourself.
- ⚠ When making hot drinks, please do not touch the steam nozzle to avoid injury caused by the overflow of hot drinks, the steam or the overheating of the food.



Daily attention to operation matters

01

- 1、 This product is only for household use and needs to be used in accordance with the guidelines of this manual.

02

- 2、 This product can only be used in areas below 1000 meters above sea level in Mainland China

03	3、 Before the product is connected to the power supply, please make sure that the mixing cup and other parts have been installed in place to avoid danger.
04	4、 The power supply of this product is 220V-50HZ, please confirm it before use.
05	5、 Do not use wet hands to pull out the power plug to avoid electric shock.
06	6、 Do not use other equipment to directly heat the parts of this product.
07	7、 Do not place this product near high temperature, strong magnetism, flammable and explosive gas, to prevent damage to the device, malfunction or fire.
08	8、 Please operate this product on a water platform, do not operate this product on an inclined, unstable table or on carpets, woolen fabrics and other fabrics, and stay away from the edge of the table to prevent injury or damage to the product.
09	9、 If the blade is stuck, in order to prevent scratches or damage to the product, please unplug the power plug first, and then remove the ingredients blocking the blade.
10	10、 For the commonly used functions of this product, please add ingredients according to the prescribed amount in the recipe and select the corresponding function.
11	11、 Mixing working time: Please operate in strict accordance with the rated working time. The continuous mixing working time does not exceed 2 minutes. The maximum working time is 2 minutes and the shut-down is 1 minute as a cycle: after 3 consecutive cycles, the machine must be shut down for 15 minutes and wait for the motor to cool down. Work later. Refer to the conference spectrum and display screen instructions for the specific time of each program.
12	12、 If the product is powered off during the working process of making hot drinks, please change the ingredients to make again before re-energizing, do not press the button to continue working, otherwise it will cause stickiness.
13	13、 Do not move the product during work to avoid overflow of food materials, causing burns and electric shocks.
14	14、 If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
15	15、 It is strictly forbidden to directly flush the host to avoid water entering the host, causing a short circuit and causing danger.
16	16、 If there is water on the surface of the main unit that has not been wiped dry, it must be dried before use.
17	17、 When no one is using this product, in order to prevent short circuit and other problems, please unplug the power plug in time.

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| 18 | Do not put any parts of this product in the dishwasher, microwave oven and disinfection cabinet for cleaning and disinfection to avoid damage. |
| 19 | The product should be stored in a place out of reach of children. Do not allow people with impaired limbs, sensory or mental obstacles to use or play with this product. |
| 20 | Before disassembling, installing, adjusting or cleaning any part of this product, please be sure to disconnect the power supply. |
| 21 | When discarding this product or product packaging, please return it to the competent department for recycling. Please cut off the power cord when discarding this product. |



Care and maintenance

- | | |
|----|---|
| 01 | 1、 Before cleaning the product, be sure to unplug the power plug. |
| 02 | 2、 Please clean this product in time after use. |
| 03 | 3、 The outside of the main body and the glass mixing cup can be wiped with a damp cloth. Do not soak or rinse directly in water or other liquids to prevent leakage or damage to the device.
(As shown in Figure 2, Figure 3, Figure 4) |
| 04 | 4、 When cleaning, please rinse the inside of the cup body and food contact parts with clean water, and wipe dry: When emptying or cleaning the inside of the damaged mixing cup, be careful to sharpen the blade to avoid cutting your hands. |

Note: If the stickiness occurs, it can be cleaned by itself, and normal use will not be affected.

- | | |
|----|---|
| 05 | 5、 Do not use thread balls, abrasive cleaners or corrosive liquids to clean the product. |
| 06 | 6、 Before storing the product, make sure that the product is clean and dry. |
| 07 | 7、 This product should be stored in a dry place and avoid direct sunlight |
| 08 | 8、 Quick cleaning first: add a proper amount of water to the mixing cup, install the cup cover and the feeding cover, install the mixing cup on the main body, turn on the power, long press the "jog/clean" button, and work for 5-10 seconds. After cleaning, disconnect the power supply, remove the mixing cup, pour out the well in the cup and wipe it dry. |

Note: If you come into contact with meat and other greasy ingredients, it is recommended to use dishwashing handkerchiefs and dish soap to clean them manually.



Packing details:

Model	Functional accessories	
	Measuring cup	Cleaning brush
DJJ-A06L1 DJJ-A03K1	✓	✓

Reference table of common ingredients in measuring cups:

Ingredients	Measuring cup	Grams (g)
Soy	60mL graduation line	40g
Rice	60mL graduation line	40g
Millet	60mL graduation line	52g
Red beans	60mL graduation line	50g
Green beans	60mL graduation line	50g
Black sesame	60mL graduation line	35g
White sesame	60mL graduation line	35g
Oat	60mL graduation line	50g
Peanut	60mL graduation line	35g
Cashew nuts	60mL graduation line	35g

Note: All data will vary depending on the dryness of the ingredients.



Common problem analysis

Failure phenomenon	Cause Analysis	Troubleshooting
Light does not shine	1. The power cable is not plugged in 2. The lid is not equipped with the main body	1. The power cable is not plugged in 2. The lid is not equipped with the main body
The indicator light is on and the product does not work	Product failure	Please contact the after-sales service department for repair
Overflow	1. The selected function key is not suitable. 2. The amount of material added and the amount of water are too much or too little. 3. The product itself is faulty.	1. Select the corresponding function according to the recipe or manual 2. Operate according to the recipe or manual 3. Please contact the after-sales service department for repair
Slimy	1. The cup of the host is not cleaned 2. Too much feed, the ratio of ingredients to water is not suitable 3. The selected function is not suitable	1. Clean the host cup 2. Operate according to the food language formula 3. Select the corresponding function of the technical recipe or manual
Processing time is too long	Voltage is too low	Use voltage regulator
E01 Alarm	NTC disconnected or damaged cup	Please contact the after-sales service department for repair
E02 Alarm	Cup lid is not installed in place	Re-tighten the lid
E03 Alarm		Use voltage regulator


Remarks:

1. If the problem cannot be solved, do not disassemble the machine privately, please contact the after-sales service department for after-sales maintenance.
2. If the above content is inconsistent with the actual product due to changes in models or parts, please refer to the actual product without prior notice. Please understand!



Product specifications

Product name	Soymilk machine
Product number	DJJ-A06L1/DJJ-A03K1

Rated voltage	220V ~
Rated frequency	50Hz
Rated capacity	350mL
Rated power	Stirring 200W Heating 300W
Motor speed	16,000 rpm - 19,000 rpm
Dimensions (length x width x height)	160X119X258(mm)
Product picture	



List of material for “food contact”

This product and food contact materials are in compliance with relevant food safety

Part Name	Material	Standard
Host cup/heating plate/ knife shaft assembly	Stainless steel 06Cr19Ni10 (SUS304)	GB 4806.9-2016
Cup lid / Steam nozzle / measuring cup	Polypropylene (PP)	GB 4806.7-2016
Cup lid sealing ring	Polydimethylsiloxane (silica gel)	GB 4806.11-2016

Tips

The materials of food contact parts used by different models may be different, please refer to the actual model purchased.

Conditions of Use

Avoid contact with strong acid substances for stainless steel parts.