

NUTRIFY

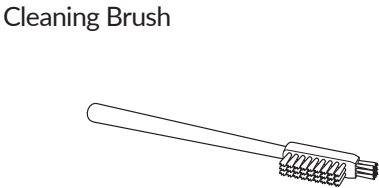
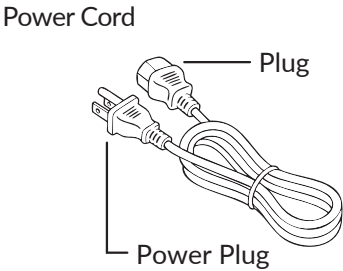
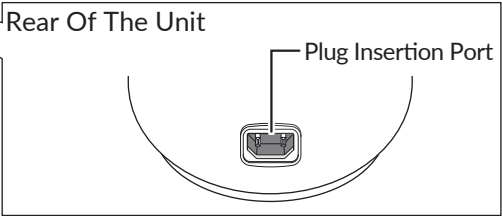
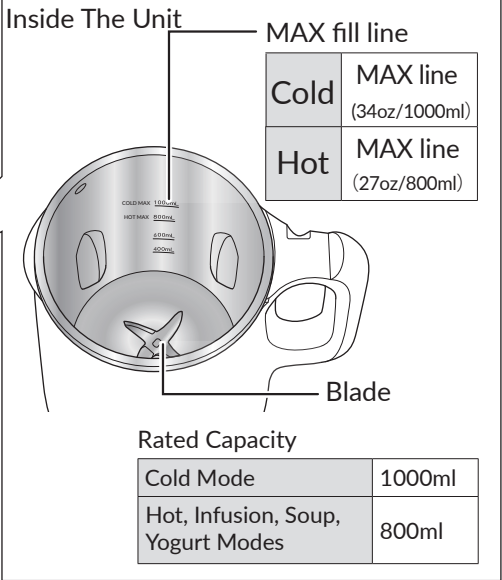
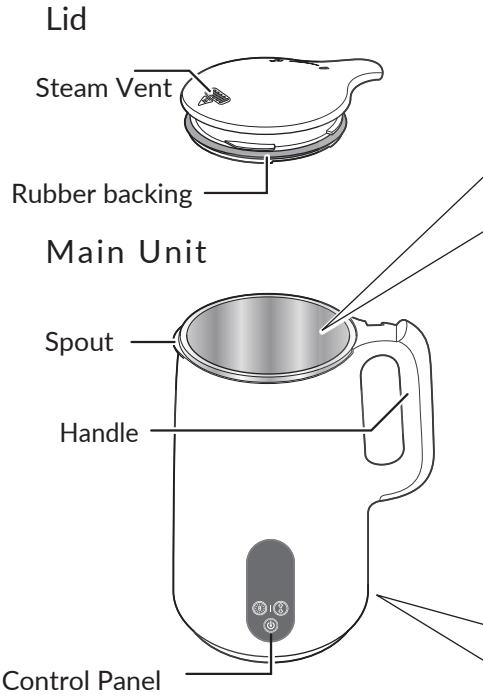
Instruction Manual



Thank you for purchasing Nutrifly!

- Please read this instruction manual carefully and use this product correctly.
- Please be sure to read "Safety Instructions" on page 3 before use.
- Keep the manual and warranty card safe for future reference.

Package Contents



1.5 tbsp Measuring Scoop



Safety Instructions

Important: When using electrical appliances, basic safety

precautions should always be followed. To ensure safe and proper use of your Nutriify appliance, please read all instructions carefully. Failure to follow these guidelines may result in injury, fire, or appliance malfunction.

SAVE THESE INSTRUCTIONS

General Safety

Use only with a standard AC120V/15A 60Hz outlet.

Fully insert the power plug into the outlet. A partially inserted plug may cause fire or electric shock.

Inspect the appliance regularly. If damage, cracks, or defects are found, stop use immediately and contact customer service.

Do not disassemble, modify, or repair the appliance yourself.

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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.

Close supervision is necessary when any appliance is used by or near children

Do not touch hot surfaces. Use handles or knobs.

Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.

Operating Environment

Place the appliance on a dry, flat, level surface.

Ensure at least 1 foot (30 cm) of space around all sides for proper ventilation.

Do not use outdoors, in wet environments, or near heat sources.

Prohibited Actions

Do not:

Use prohibited ingredients such as hard or fibrous items (e.g., coffee beans, sinewy meats, tough vegetable stems, or dried foods).

Operate the appliance without food or liquid.

Overfill the unit beyond the MAX line.

Cover the steam vent while the appliance is operating.

Immerse the main unit in water or place it in a dishwasher.

Swing or carry the appliance by the power cord.

Use while under the influence of alcohol or medication.

The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.

Do not use appliance for other than intended use.

Electrical Safety

Keep the power cord away from heat, sharp objects, and areas with heavy foot traffic.

Do not let cord hang over edge of table or counter, or touch hot surfaces

Do not place on or near a hot gas or electric burner, or in a heated oven.

Avoid bundling, pinching, or modifying the cord.

Clean the power plug regularly to prevent dust buildup, which may cause fire.

To protect against risk of electrical shock do not put in water or other liquid.

To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or main unit in water or other liquid

Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Permanently Installed - Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.

Operation Safety

Always operate blender with cover in place.

Scalding may occur if the lid is removed during the brewing cycles

Use only soft or manageable ingredients. Avoid hard or fibrous items, which can damage the blades or motor.

Blades are sharp. Handle carefully.

Clean acidic residues promptly to prevent damage or discoloration.

Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.

Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running

Prohibited Ingredients

Avoid using the following, as they may cause damage or malfunction:

Hard Ingredients: Coffee beans, sinewy meats, dried bread, dried squid, dried bonito flakes, or dried shiitake mushrooms.

Fibrous Foods: Tough vegetable stems or fibrous plants like sugarcane or celery.

Elastic Ingredients: Bread dough or pasta dough.

Frozen Foods: Large ice cubes or frozen foods.

Note: Store-bought ice cubes are often harder than homemade ice cubes due to fewer air bubbles, making them more likely to damage the blades. Homemade ice cubes, which typically contain more air bubbles, are acceptable if they are small and manageable.

In Case of Abnormalities

Stop use immediately, unplug the appliance, and contact customer service if:

Smoke, unusual smells, or abnormal noises are emitted.

The power cord becomes excessively hot or damaged.

Safety Instructions (continued)

The appliance fails to operate as intended. Allow the appliance to cool for 30 minutes before attempting troubleshooting.

Cleaning and Maintenance
Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

Do not immerse the main unit in water or allow liquids to enter the plug port. Clean citrus and acidic residues immediately after use to prevent damage. Use mild detergent and the provided cleaning tools. Avoid abrasive or corrosive cleaners.

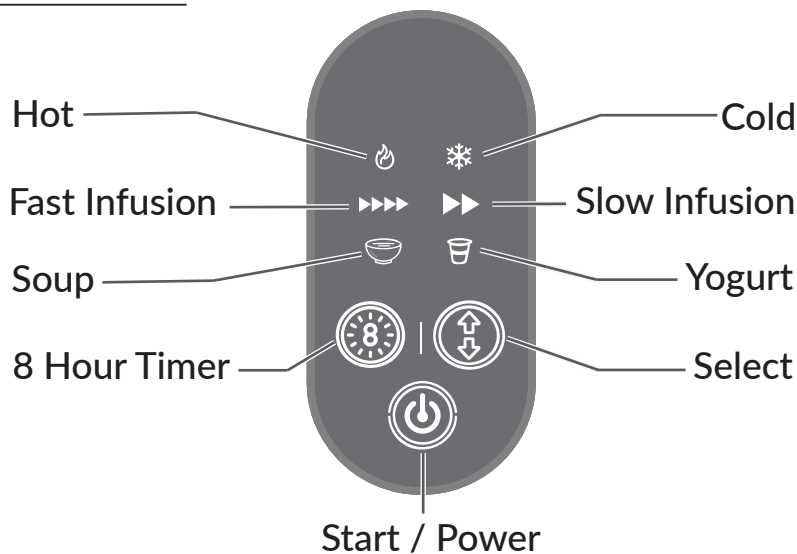
High Elevation
Nurify is designed for use at elevations below 2,000 meters (6,500 feet). Use at higher elevations may affect performance and heating efficiency.

Specifications

Product Name	Nurify
SKU	NTFY-001
Power Supply	AC 120V 60Hz
Rated Power Consumption	Heating Function: 800W Stirring Function: 170W
Rated Capacity	Hot, Soup, Yogurt, Fast Infusion, Slow Infusion modes: 800ml Cold mode (stirring): 1000ml
Motor Speed (unloaded)	Approx. 15,000 rpm
External Dimensions	Approx. 160mm W x 210mm D x 285mm H
Weight (main unit)	Approx. 2.5kg
Power Cord Length	Approx. 0.8m
Body Material	Fire Resistant Poloypropylene, Stainless Steel
Country of origin	China
Brand	Global Ideas Direct LLC.

Cooking Modes

Control Panel



Mode		Time	Applications	Max Capacity
	Hot	~30 min	Warm soy/nut milks	800 ml
	Cold	~3 min	Juices, nut/oat milks, cleaning	1000 ml
	Fast Infusion	~30 min	Flavored butters	800 ml
	Slow Infusion	~2 hrs	Flavored oils	800 ml
	Soup	~30 min	Creamy soups, broths	800 ml
	Yogurt	~8 hrs	Yogurt	800 ml

Do not exceed max capacity

Operating Instructions

1. Add Ingredients:

Place ingredients and liquid into the main unit. For solid ingredients, ensure pieces are no larger than 2 inches (5 cm).



2. Close the Lid:

Align the arrows and twist the lid until it clicks securely.

Note: Lights will not turn on until lid is closed



3. Select Mode:

Press the Mode Selection button to choose a mode (Hot, Cold, etc.). The selected mode will flash.

4. Set the 8-Hour Timer (Optional):

For delayed operation in Hot, Cold or Soup modes, press the 8-Hour Timer button after selecting the mode.

Press the Power button to confirm. The mode will begin automatically after approximately 8 hours, with a slight variation of ± 8 minutes.

Do not use fish, meat, other perishable goods or anything that may harbor bacterial growth when using the timer.



5. Start Cooking:

If not using the timer, press the Power button immediately. The light will stay lit during operation.

6. Finish:

When cooking ends, the unit will beep three times. Unplug, open the lid carefully, and serve.



Tips for Success:

Use the 8-Hour Timer for fresh, ready-to-serve drinks and dishes at your preferred time.

Clean the unit before and after each use.

Allow the unit to cool between uses.

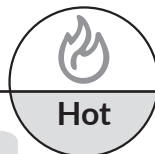
Refer to the detailed recipes in this manual.

When using recipes from alternative sources, ensure that you scale the volumes appropriately. [800ml Hot, 1000ml Cold]

Hot Mode

Purpose: Ideal for preparing warm plant-based milks, including soy milk or nut milks, without prior soaking. Note that hot extraction reduces sediments and the need for filtering with many kinds of nuts. However, not all nuts, beans or grains are suitable for hot extraction. As a general rule, nuts, beans, or grains that you boil before you eat are usually not suitable for hot extraction.

Soy Milk



Ingredients:

- 3–4 scoops dried soybeans (60–80g),
-using the provided measuring cup
- 3 cups water (up to the HOT MAX line)

Instructions:

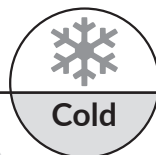
1. Open Lid:
 - Add soybeans and water to the main unit.
 - Minimum Water: Use at least 400 ml. If using 400 ml, reduce the amount of soybeans to 30–40g.
2. Close Lid:
 - Securely align the lid arrows and twist until it clicks.
 - Plug the power cord into the unit and outlet.
 - Power On:
 - Control panel symbols will light up.
 - If the lid is not properly closed, lights will not turn on, and cooking cannot start.
3. Select Mode:
 - Press the Mode Selection button until the Hot mode light flashes.
 - The appliance alternates stirring and heating cycles to maintain consistent temperature and texture, reaching approximately 90°C.
4. Start Cooking:
 - Press the Start button. Cooking takes approximately 30 minutes.
5. Finish:
 - The machine will beep three times and flash the Hot mode light to signal completion.
 - Unplug the power cord, then slowly open the lid.
6. Serve:
 - Pour and serve the milk. Strain if a smoother consistency is desired.

Tip: For sweeter nut or soy milk, add honey, maple syrup, or dates before blending.

Cold Mode

Purpose: Perfect for blending cold beverages like almond milk, oat milk, or juices.

Almond Milk



Ingredients:

150g almonds (unsalted, roasted)
1 bowl water (for soaking, optional)
~3 ½ cups water (for blending)

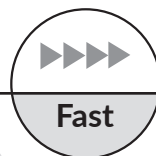
Instructions:

1. Open Lid:
 - Add soaked or unsoaked almonds and water to the main unit.
 - Maximum Water: Do not exceed the COLD MAX line (1000 ml).
2. Close Lid:
 - Securely align the lid arrows and twist until it clicks.
 - Plug the power cord into the unit and outlet.
3. Select Mode:
 - Press the Mode Selection button until the Cold mode light flashes.
 - The appliance uses high-speed stirring without heating to preserve freshness and texture.
4. Start Blending:
 - Press the Start button. Blending takes approximately 3 minutes.
5. Finish:
 - The Cold mode light will flash, and the machine will beep three times to signal completion.
 - Unplug the power cord, then slowly open the lid.
6. Serve:
 - Strain the almond milk using a nut milk bag or cheesecloth, then serve chilled.

Fast Infusion Mode

Purpose: Quickly infuse flavors into butter or similar bases.

Herb Butter



Ingredients:

- 125g or ½ cup unsalted butter
- 2 tablespoons chopped fresh herbs (e.g., parsley, thyme, rosemary)
- 1 clove garlic, minced (optional)

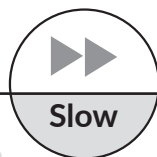
Instructions:

1. Open Lid:
 - Soften butter and add it to the main unit along with the herbs and garlic.
2. Close Lid:
 - Securely align the lid arrows and twist until it clicks.
 - Plug the power cord into the unit and outlet.
3. Select Mode:
 - Press the Mode Selection button until the Fast Infusion mode light flashes.
4. Start Infusing:
 - Press the Start button. The cycle takes approximately 30 minutes.
 - The appliance alternates between stirring and heating cycles, maintaining approximately 70°C for optimal infusion.
5. Finish:
 - The machine will beep three times and flash the Fast Infusion mode light to signal completion.
 - Unplug the power cord, then slowly open the lid.
6. Serve:
 - Pour the infused butter into a container and allow it to solidify before use.

Slow Infusion Mode

Purpose: Creates deeply infused oils or delicate infusions requiring low and slow heating.

Garlic-Infused Olive Oil



Ingredients:

- 2 cups olive oil
- 4 cloves garlic, peeled and slightly crushed

Instructions:

1. Open Lid:
 - Add olive oil and garlic to the main unit.
 - Maximum Oil: Ensure the oil stays below the MAX line (800 ml).
2. Close Lid:
 - Securely align the lid arrows and twist until it clicks.
 - Plug the power cord into the unit and outlet.
3. Select Mode:
 - Press the Mode Selection button until the Slow Infusion mode light flashes.
4. Start Infusing:
 - Press the Start button. The cycle takes approximately 2 hours.
 - The appliance gently heats the oil to approximately 70°C for optimal infusion.
5. Finish:
 - The Slow Infusion mode light will flash, and the machine will beep three times to signal completion.
 - Unplug the power cord, then slowly open the lid.
6. Serve:
 - Strain the oil into a bottle and store for future use.

Soup Mode

Purpose: Perfect for cooking and blending soups, stews, or porridge.

Tomato Soup



Ingredients:

15 oz crushed tomatoes (with juice)	½ cup water or chicken /vegetable stock (up to the HOT MAX line)
2 tablespoons olive oil	
1 small yellow onion, chopped	¼ cup chopped fresh basil
1 medium carrot, chopped	1 teaspoon smoked paprika
3 garlic cloves, minced	½ teaspoon salt
½ cup tomato paste	½ teaspoon black pepper

Instructions:

1. Open Lid:
 - Cut vegetables to no larger than 2 inches (5 cm).
 - In a bowl, mix half of the water with the tomato paste.
 - Add olive oil, onion, carrot, garlic, tomatoes, stock, and seasonings to the main unit.
2. Close Lid:
 - Securely align the lid arrows and twist until it clicks.
 - Plug the power cord into the unit and outlet.
3. Select Mode:
 - Press the Mode Selection button until the Soup mode light flashes.
4. Start Cooking:
 - Press the Start button. Cooking takes approximately 30 minutes.
 - The appliance heats and blends ingredients to approximately 100°C for a smooth consistency.
5. Finish:
 - The machine will beep three times and flash the Soup mode light to signal completion.
 - Unplug the power cord, then slowly open the lid.
6. Serve:
 - Pour and serve the soup hot. Stir in heavy cream for a creamier texture.

Yogurt Mode

Purpose: Maintains the ideal temperature for fermenting yogurt.

Homemade Yogurt



Ingredients:

3 cups whole milk

80g plain yogurt (with live cultures)

Instructions:

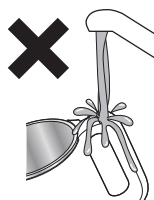
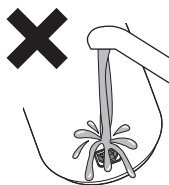
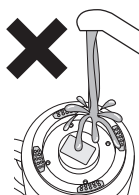
1. Open Lid:
 - Add the milk and yogurt to the main unit. Stir thoroughly to mix. It may be easier to combine ingredients outside of machine.
 - **Note: Ensure the milk is below 50°C (122°F) to allow proper fermentation.**
2. Close Lid:
 - Securely align the lid arrows and twist until it clicks.
 - Plug the power cord into the unit and outlet.
3. Select Mode:
 - Press the Mode Selection button until the Yogurt mode light flashes.
4. Start Fermentation:
 - Press the Start button. Fermentation takes approximately 8 hours.
 - The appliance sustains a low temperature of approximately 40°C.
5. Finish:
 - The Yogurt mode light will flash, and the machine will beep three times to signal completion.
 - Unplug the power cord, then slowly open the lid.
6. Serve:
 - Transfer to container.
 - Refrigerate the yogurt for 2–4 hours before serving.

Cleaning Instructions

Proper cleaning ensures the longevity and safety of your Nutrify appliance.
Always follow these instructions to maintain optimal performance.

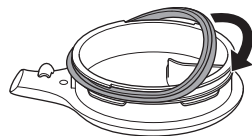
Before Cleaning

- *Unplug the appliance: Always unplug the power cord from the outlet and allow the appliance to cool completely before cleaning.*
- *Avoid immersion: Do not immerse the main unit in water or allow liquids to enter the plug insertion port.*



Cleaning the Lid and Gasket

1. Remove the lid and gently detach the rubber gasket.
2. Wash the lid and gasket with mild detergent and warm water.
3. Rinse thoroughly and dry completely.
4. Reattach the gasket to the lid, ensuring it is positioned securely.



Tip: Both the lid and gasket are dishwasher safe for added convenience.

Cleaning the Main Unit

1. Exterior: Wipe the main unit with a soft, damp cloth. Avoid abrasive cleaners or scouring pads.
2. Interior:
 - Add 2 cups of water and a few drops of mild detergent to the main unit.
 - Run the Cold mode to clean the blades.
 - Discard the soapy water and rinse the interior thoroughly with clean water.
3. Dry the interior and exterior completely before storing.

Warning: Do not touch the blades directly while cleaning. The blades are sharp and may cause injury. Use the included cleaning brush for safe handling.

Cleaning Instructions

Removing Tough Stains

For burnt-on residue or discoloration:

1. Add 3 tablespoons of baking soda and hot water (up to the MAX warm line) to the main unit.
2. Let it soak for 15–30 minutes.
3. Use the included cleaning brush to scrub gently.
4. Rinse thoroughly with water and dry.



Cleaning the Accessories

- Wash the measuring cup and cleaning brush with mild detergent and water.
- Rinse thoroughly and allow to air dry.

Do Not Use:

- Harsh chemicals, abrasive cleaners, or solvents.
- Steel wool, scouring pads, or sharp tools that could damage surfaces.

Regular Maintenance Tips

- Clean the appliance after each use to prevent residue buildup and maintain performance.
- Store the unit in a cool, dry place when not in use.

NOTE Do not use the following solvents or detergents to clean product:

Benzene, paint thinner, abrasives, corrosive materials, lubricants, spray detergents, detergents containing alcohol, laundry detergents, bleach

Troubleshooting

If you encounter any issues while using the Nutrify appliance, refer to the table below for solutions to common problems. If the problem persists, please contact customer service.

General Issues

Problem	Possible Cause	Solution
Lights do not turn on	Power cord is not connected or improperly connected.	Ensure the power cord is securely plugged into the unit and outlet.
	Lid is not properly closed.	Align the lid arrows and twist until it clicks.
	Appliance has been idle for more than 2 minutes.	Press the Start button to reactivate the control panel lights.
Appliance does not start cooking	Mode not selected.	Press the Mode Selection button until the desired mode light flashes.
	Ingredients exceed the MAX line.	Reduce the quantity of food and liquid to below the MAXline.

Performance Issues

Problem	Possible Cause	Solution
Ingredients are not blending	Pieces are too large or insufficient liquid.	Cut ingredients into pieces no larger than 2 inches (5 cm) and add more liquid (at least 400 ml).
	Prohibited ingredients used (e.g., hard or fibrous foods).	Remove prohibited ingredients and restart. Refer to the "Prohibited Ingredients" section.
	Safety device activated due to overheating.	Allow the unit to cool for 30 minutes before restarting.
	Warning: Be careful not to touch blades directly as this may cause injury.	
Cooking stops midway	Safety device activated due to repeated continuous use.	Allow the unit to cool for 30 minutes between uses.
	Warning: Do not continue to operate the machine after it has automatically stopped, as excessive load may cause damage.	
Yogurt mode fails to start	Ingredients are too warm.	Ensure ingredients are below 50°C (122°F) before starting.

Abnormal Operation

Problem	Possible Cause	Solution
Unusual noise or vibrations	Food pieces are too large or excessive food added.	Cut food into smaller pieces and reduce the quantity.
	Blades are obstructed by stuck food.	Turn off the appliance, unplug, and carefully dislodge food with a non-metallic utensil.
	Warning: Be careful not to touch blades directly as this may cause injury.	
Smoke or burning smell	Prohibited ingredients or overheating.	Unplug the unit immediately. Allow it to cool, remove any prohibited ingredients, and restart.

Troubleshooting

Error Signals

Error	Cause	Solution
Beeping and flashing lights	Ingredients are too large, too much food, or repeated use.	Cut ingredients smaller, reduce food quantity, or allow the unit to cool before restarting.
	Prohibited ingredients used.	Remove prohibited ingredients and restart.
	Warning: Do not continue to operate the machine after it has automatically stopped, as excessive load may cause damage.	

Contact Support

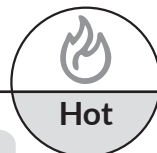
If none of these solutions resolve the issue, please contact customer service for further assistance. Be prepared to provide:

- A description of the problem.
- The mode and ingredients being used.
- The date of purchase and warranty information.

Cookbook

Explore a variety of delicious recipes using your Nutrify appliance. Each recipe is carefully crafted to maximize the functionality of the machine. We encourage you to try variations of all of these recipes to adjust them to your taste. For example, you can change the amount of water in the milk recipes to adjust the thickness.

Soy Milk



Ingredients:

Dried soybeans: 3–4 scoops (60–80g) using the provided measuring cup

Water: Approximately 3 cups

Optional: 1–3 teaspoons maple syrup, honey, agave nectar, or 1–2 dates

Instructions:

1. Add dried soybeans, chopped dates if using, and water to the main unit.
2. Select the Hot mode and press Start.
3. Serve as is, or sweeten as desired.

Pistachio Milk



Ingredients:

1 cup shelled pistachios

4 cups water

Instructions:

1. Soak pistachios for about 8 hours or overnight.
2. Add pistachios and water up to the Hot line to your Nutrify.
3. Select Hot mode and press start.

Almond Milk



Cold

Ingredients:

Almonds (unsalted, roasted): 150g / ~1 cup

Water (for soaking): 1 bowl

Water (for blending): ~3 ½ cups

Instructions:

1. Soak almonds in water overnight (optimally 12–24 hours), then drain and rinse.
2. Add almonds and blending water to the main unit.
3. Select the Cold mode and press Start.
4. Strain and serve chilled.

Cashew Milk



Cold

Ingredients:

Raw cashews: 1 cup

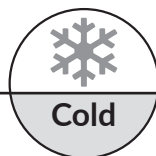
Water: ~3 ½ cups

Optional: 1–3 tsp maple syrup, honey, or agave nectar; 1 tsp vanilla extract; pinch of cinnamon

Instructions:

1. Soak cashews in water for at least 4 hours, then drain and rinse.
2. Add cashews, water, and optional ingredients to the main unit.
3. Select the Cold mode and press Start.
4. Strain and refrigerate.

Horchata



Ingredients:

Uncooked white rice: ½ cup

Cinnamon stick: 1

Evaporated milk: 6 oz can

Sweetened condensed milk: 6 oz can

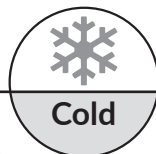
Warm water: 4 cups (divided)

Optional: Sugar, ground cinnamon, ¼ tsp vanilla

Instructions:

1. Soak rice, cinnamon, and 2 cups water overnight.
2. Add ingredients, including soaking water, to the main unit.
3. Select the Cold mode and press Start.
4. Strain through a fine mesh.
5. Serve over ice and stir before serving.

Oat Milk



Ingredients:

Rollled oats: 1 cup (not quick cook or steel cut)

Chilled filtered water: 4 cups (up to Cold Max Line)

Optional: 1 tsp vanilla extract, 1–2 chopped dates, 1 tsp cinnamon, ⅛ tsp sea salt

Instructions:

1. Add ingredients to the main unit.
2. Select the Cold mode and press Start.
3. Strain and serve chilled.

Cookbook

Herb Butter



Fast

Ingredients:

Unsalted butter: 125g or ½ cup

Fresh herbs: 2 tbsp (e.g., parsley, thyme, rosemary)

Garlic clove: 1, minced

Instructions:

1. Add butter and herbs to the main unit.
2. Select the Fast Infusion mode and press Start.
3. Pour into a container and allow to solidify.

Cinnamon-Sugar Butter



Fast

Ingredients:

Unsalted butter: 125g or ½ cup

Ground cinnamon: 1 tsp

Brown sugar: 2 tbsp

Vanilla extract: ½ tsp (optional)

Instructions:

1. Add butter, cinnamon, brown sugar, and vanilla extract to the main unit.
2. Select the Fast Infusion mode and press Start.
3. Pour into a container and allow to solidify. Perfect for spreading on toast or pancakes.

Spicy Sriracha Butter



Fast

Ingredients:

Unsalted butter: 125g or ½ cup

Sriracha: 1 tbsp

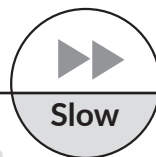
Smoked paprika: 1 tsp

Instructions:

1. Add butter, Sriracha, and smoked paprika to the main unit.
2. Select the Fast Infusion mode and press Start.
3. Pour into a container and allow to solidify. Great for grilled corn, baked potatoes, or bread.

Cookbook

Garlic-Infused Olive Oil



Ingredients:

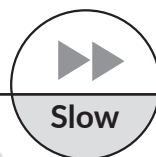
Olive oil: 2 cups

Garlic cloves: 4, peeled and slightly crushed

Instructions:

1. Add olive oil and garlic to the main unit.
2. Select the Slow Infusion mode and press Start.
3. Strain and store in a bottle.

Citrus-Infused Olive Oil



Ingredients:

Olive oil: 2 cups

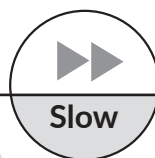
Orange or lemon zest: 1 fruit

Rosemary sprig: 1 (optional)

Instructions:

1. Add olive oil and zest to the main unit. Add rosemary if desired.
2. Select the Slow Infusion mode and press Start.
3. Strain and store in a bottle.

Chili-Infused Olive Oil



Ingredients:

Olive oil: 2 cups

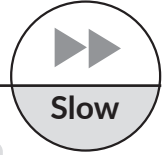
Dried red chilies: 1–2 or more to taste

Use 2 tsp of flakes if whole chilies are not available

Instructions:

1. Add olive oil, dried chilies, and chili flakes to the main unit.
2. Select the Slow Infusion mode and press Start.
3. Strain and store in a bottle. Perfect for drizzling over pizza, pasta, or roasted vegetables.

Herb-Infused Olive Oil



Ingredients:

Olive oil: 2 cups
Rosemary sprig: 1
Thyme sprig: 1
Garlic clove: 1, lightly crushed (optional)

Instructions:

1. Add olive oil, rosemary, thyme, and garlic to the main unit.
2. Select the Slow Infusion mode and press Start.
3. Strain and store in a bottle. Ideal for dipping bread, roasting vegetables, or marinades.

Tomato Soup



Ingredients:

15 oz crushed tomatoes (with juice)	½ cup water or chicken /vegetable stock (up to the HOT MAX line)
2 tablespoons olive oil	
1 small yellow onion, chopped	¼ cup chopped fresh basil
1 medium carrot, chopped	1 teaspoon smoked paprika
3 garlic cloves, minced	½ teaspoon salt
½ cup tomato paste	½ teaspoon black pepper

Instructions:

1. In a bowl, mix half of the water with the tomato paste.
2. Add all ingredients to the main unit.
3. Select the Soup mode and press Start.
4. Serve hot.

Cookbook

Corn Soup



Ingredients:

Frozen corn: 10 oz
Carrot: 1, chopped
Onion: 1, chopped
Potato: 1 small, chopped
Garlic clove: 1

Chicken stock: 2 cups

Olive oil: 1 tbsp

Optional:

1 tsp thyme

1 tsp black pepper

½ tsp salt

Instructions:

1. Add all ingredients to the main unit.
2. Select the Soup mode and press Start.
3. Serve hot.

Pumpkin Soup



Ingredients:

Frozen pumpkin: 1 ½ cups
Carrot: ¼ cup, chopped
Onion: ½ cup, chopped
Water: 1 ¼ cups

Consommé cube: 1 (or 2 tsp
consommé granules)

Milk: ¾ cup (to be added after
cooking)

Instructions:

1. Add all ingredients to the main unit.
2. Select the Soup mode and press Start.
3. Serve hot.

Yogurt



Ingredients:

Plain yogurt (with live cultures): 80g
Whole Milk: 3 cups
Optional: Honey or sugar to taste

Instructions:

1. Add yogurt and milk to the main unit, mix well.
2. Select the Yogurt mode and press Start.
3. Refrigerate after cooking.
4. Mix in flavors when serving.



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