

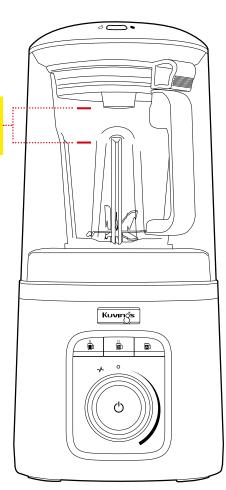
The First Quiet High Power

VACUUM BLENDER

User Guide



- * DO NOT fill the container beyond the "RED" line. * DO NOT repeat vacuum and blend after initial blending cycle.
- (Liquids may backflow causing malfunction.)



- **The product should not be used in countries using different voltage.
- *HOUSEHOLD USE ONLY

Special Features



Vacuum Blending

It preserves color and nutrients by preventing ingredients from contacting air and enriches the natural taste of fresh ingredients.



Super-Strong Power Motor

The Strong Motor rotating Blades 32,000 times per minute blend ingredients finely to enhance taste.



Vacuum & Noise Reduction Cover

It minimizes noise caused by High-Power and Speed Blending By introducing an Vacuum & Noise Reduction Cover



Auto-Blending Function

Even a beginer can make all kinds of juice and smoothies with the Auto-Blending Function.



Make Personalized Recipes

By using the variable speed dial(setting of 1 - 10), manually set the speed from 2,000RPM to 20,000RPM to make desired recipes.



Triple 3D Moving Blades [Deep Blending Function]

3D-Moving System with 6 Blades rotating tridimensionally enables deep blending.



Motor Protection Sensor

With a motor protection sensor preventing overheating of the motor, it automatically prevents overload of ingredients and provides a safer feature.



Air Cooling System

The heat discharging structure emits heat caused when blending outside the Body, enabling consecutive use.



Safety Combine Structure

The product operates safely only when the Container is perfectly combined with the Body.



Tamper [Optional]

It is good for making to grind coffee beans, almonds, nuts, and smoothies, ice beverages (No vacuum).

CONTENTS

- **02** Special Features
- **04** Important Safeguards
- **06** Safety Warning
- **08** Tips on Operating
- 09 Parts
- 10 Recommend capacity of container by ingredients

- 11 How to Use Fach Function
- 12 How to Operate
- 14 How to use Vacuum Module How to use Tamper
- **15** Cleaning and Care
- **16** Before requesting service
- **18** Specification

Important Safeguards

- * Be sure to read before use.
- 1. Please read this User Guide before using the product. (Refer to Safety Warning, p.06~07)
- Check for power plug, electric wire, parts, etc.
- Use the product in a dry indoor area.
- Pull the power plug from the outlet before assembling or separating parts.
- 5. At first use, a bit of smoke and smell may occur due to the motor drying process (This will disappear in the early period of use).
- Please comply with capacity in the User Guide. Use of excessive capacity can cause failure and a bit of smoke and smell due to the motor overheating.
- 7. Check for the assembly of parts before use, and never combine or separate while operating.
- 8. Do not move the product or impose shock while using, and use only provided parts.
- Do not open or move Vacuum & Noise Reduction cover while operating the product. Turn off the power after use, and open Vacuum & Noise Reduction cover after the blades have completely stopped.

- 10. After use, stop the product, pull the power plug from the outlet, wash it, and keep it clean.
- 11. Do not use the product outside its intended purposes.
- 12. Do not dismantle, assemble or change the product or parts, and be sure to repair any failure at service centers.
- 13. Users who lack physical sense and psychological ability or experience and knowledge (including children) should not use the product alone; get guidance and help from a person who has fully understood the precautions for safety.
- 14. Keep away from children or infants' reach, and guide children not to play with the product.
- 15. In the case of a damaged power cord, have the manufacturer, its dealer, or an eligible technician exchange the power cord to prevent risks.
- 16. When transferring or lending the product to others, send the User Guide along.
- 17. This product is for domestic use; comply with the User Guide. (In case of failure due to commercial or abnormal use, warranty and manufacturer responsibility cannot be applied.)
- * The contents are for user safety and preventing property damage. Read the details on the next page and use the product correctly.
 - Marning: Failure to comply with the Guide may result in death or injury.
 - **1** Caution: Failure to comply with the Guide may result in injury or product damage.
- This indicates prohibition.
- This indicates that you should comply.
- This indicates that you should separate the power plug from the outlet.
- This indicates that you should perform.
- This indicates that you should not separate.

Safety Warning



Do not touch the power plug with wet hands.

Otherwise, it might cause electric shock.





Do not pull the plug by holding the cable.

Otherwise, it might cause damage in the cable, resulting in electric shock or fire.





Do not plug multiple cords into one outlet at the same time.

Otherwise, it might cause heat or fire.





Do not use on a slope or unstable place.

• If the product falls, it may result in damage or safety accidents.







Do not put other parts or tools aside from components in the container before using the product.

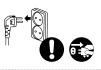
· It may cause safety accidents.





When not in use, pull the power plug from the outlet.

Otherwise, a short circuit may cause fire due to insulation aging.



Store away from children or infants' reach.

Otherwise, safety accidents might occur involving injury.





Do not hold blades with hands when using or cleaning the product.

· Otherwise, the blades might injure your hands.





Do not use or store near heat or open flame.

It might cause deformation or discoloration of the product.





Never dismantle, repair or remodel Body.

· Fire or injury might occur due to abnormal operation.





Do not bend the power cord excessively or put a heavy object on it to prevent damage.

· It might cause a short circuit or fire.





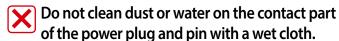
Do not clean with inflammable materials or chemicals.

· It might cause electric shock, fire or explosion.









· It might cause electric shock or fire.



- When cleaning and repairing the product, be sure to pull the power plug from the outlet and wipe with a dry cloth.
 - · Do not clean using benzene or alcohol. It might cause discoloration of the product.
 - · Do not put Body in water.



Do not wash each part using a dishwasher, and do not clean the Container with hot water.

· Otherwise, it may shorten the lifespan or degrade functions.



· Do not put parts in the dishwasher to clean and dry.





· Otherwise, it may cause deformation of the container.





Tips on Operating

Before use

- Check if the Container and Container lid are perfectly combined into the Body.
 (If the Container is not perfectly combined to the Body, the product will not work).
- 2. The vacuum fuction works normally when vacuum module and Vacuum & Noise Reduction are tightened to the body and container.
- 3. For safe use of the product, keep it away from children or infants' reach.
- 4. Do not blend other ingredients except Coffee beans, Almonds, Nuts etc.

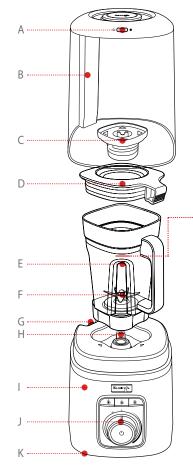
While in use

- Do not idle-run the product without ingredients. (It might cause product damage and shortening of lifespan.)
- 2. Use on a dry and flat surface, and do not shake or move while operating. (The product works on a flow vibration technology method, not a motor fixed method; motor vibration in the Body is not product failure).
- 3. Do not put in other objects aside from ingredients (Spoon, Fork, Chopsticks, etc.).
- 4. Do not shake or move while operating (It might cause safety accidents or shortening of lifespan).
- Ingredients with water may not be grinded well.Especially for dry ingredients (Coffee beans, etc.), Use the Tamper Grind them after completely drying ingredients and the Container.
- 6. Blending performance can differ according to ingredients' type and amount.
 - Cut ingredients below 3cm before putting them in the Container. For ice, use cubed ice at home.
 - Order of inserting ingredients: liquid (Drinks, Water, etc.) → ingredients with a lot of juice (Tomatoes, Fruits, etc.) → soft ingredients (Leaf vegetables) → hard ingredients (Carrots, Ice, etc.) p.11
 - If ingredients do not mix properly while blending, stop, stir the mixture and restart the machine.
- 7. If the motor protection sensor does not work (motor does not stop) due to noncompliance of standard amounts, cool off the motor for more than 30 minutes and restart the machine.
- 8. The grinding of dry ingredients limits the continuous use, and when you use the product continuously, it should be cool completely the ingredients inside the container before operating. (Continuous use cause quality deterioration of the product because of the frictional heat of the ingredients, and it has to charge for A/S.)

After use

- After use, clean the Container immediately.
 (Fill the Container half full with water, combine it to the Body and operate for about 15-20 seconds to clean inside remainders easily.)
- 2. Do not wash the Body and Vacuum & Noise Reduction Cover with water but wipe it with soft cotton or cloth.
- 3. Do not clean the parts such as vacuum container, vacuum blending tumbler, etc in the dishwasher. (It will cause quality deterioration of the parts (durability of parts degradation and deformation), and it has to charge for A/S.)

Parts



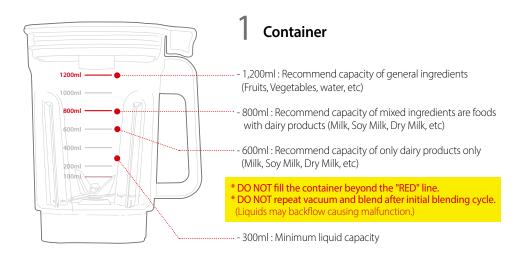
- A Vacuum Display It changes to blue during vacuum and returns to white after completion of vacuum.
- B Vacuum & Noise Reduction Cover It minimizes noise when vacuuming and blending.
- C Vacuum Module(Including Vacuum Valve) It is used for keeping/ clearing the vacuum condition (It can be separated and washed).
- D Container Lid It blends ingredients in a vacuum.
- **E Container** Made with TRITAN, it is a BPA-free and Eco-friendly Container harmless to human health
- * DO NOT fill the container beyond the "RED" line.
 * DO NOT repeat vacuum and blend after initial blending cycle.
 (Liquids may backflow causing malfunction.)
- F Blade Assembly Made with stainless steel, 6-layer blades optimize blending of ingredients (It can be separated and washed).
- **G Vacuum Port** When using the Vacuum function, it connects the Body and the Vacuum & Noise Reduction cover.
- **H** Safety Sensor It is designed to operate only when the Container is perfectly combined to the Body.
- Body It is equipped with a motor with Maximum 32,000 RPM and a Control Panel.
- J Control Panel You can control the blending speed by dialing manually, and automatically control by pressing the 3 menu buttons accordingly.
- K Rubber Feet It reduces product noise and prevents shaking.

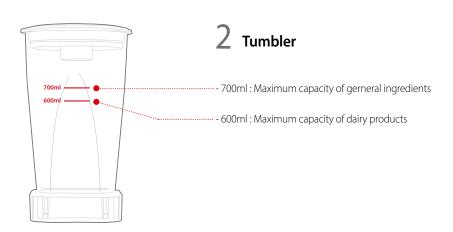


Recommend capacity of Container by ingredients



- Add liquids (Water, Milk, Juice, etc) because the blades may be going around or the blending particles may become rough when the ingredients are thick.
- Please make sure to put ingredients below the maximum capacity.





How to Use Each Function

Control part		
Control part	Function	How to use
0	Power standby Standby Stop function	* When the vacuum container is normally tightened after power is connected. * When pressing the dial button while another function is working, it stops the function in operation. * Use the tamper when grinding.
O	-√- : Pulse	* Put ingredients (Coffee beans, Vegetables, Fruit, Ice etc.) and turn the Dial to √to perform (Turn Dial to √ and unhand it; it will return to (). - Recommend capacity of ingredients: Below 1,200ml /Dairy products: Below 600ml *After pulse, only manual mode and auto blending functions are available. (To use the Vacuum Smoothie or Vacuum Juice function, lift and replace the container to the body.)
, °	Manual mode	* Put ingredients (Vegetables, Fruit, Ice etc.) and blend them by controlling manual speed. (Min 2,000 ~ Max 20,000) - Coffee beans / Ice: Below 400g, Rice grains: 500g - Recommend capacity of ingredients: Below 1,200ml /Dairy products: Below 600ml (This function run up to 1 minute 30 seconds.) *After one-cycle of manual mode, only pulse and auto blending functions are available. (To use the Vacuum Smoothie or Vacuum Juice function, lift and replace the container to the body.)
# <u>#</u>	Vacuum Juice	*This will only work with container Put ingredients (This function run up to 1 minute except vacuum.) and press button to operate Vacuum Juice function Maximum capacity of ingredients: Below 1,200ml / Dairy products: Below 600ml * After one-cycle of Vacuum Juice, only manual speed control and auto blendin function are available. (To reuse the Vacuum Juice function, lift and replace the container to the body.)
	Tumbler Vacuum	*This will only work with the Tumbler. (While using the tumbler vacuum, other functions are not available.) - Press to button to operate Vacuum function Maximum capacity of ingredients: 700ml/ Dairy products: Below 600ml
<u>B</u>)	Vacuum Smoothie	*This will only work with container Put ingredients and press the Auto button to operate Vacuum smoothie function. (This function run up to 55 seconds after vacuum.) - Maximum capacity of ingredients: Below 1,200ml / Dairy products: Below 600ml * After one-cycle of Vacuum Smoothie, only manual speed control and auto blending function are available. (To reuse the Vacuum Smoothie function, lift and replace the container to the body.)
M	Auto-blending (Juice/smoothie	*This will only work with container. - The blender will Auto-blend without vacuuming. - Put ingredients (This function run up to 1 minute 10 seconds.) and press the Auto-Blending button to operate the function. Maximum capacity of ingredients: Below 1,200ml / Dairy products: Below 600ml * After one-cycle of Auto-blending, only Manual speed control and Auto blending function are available. (To use the Vacuum Smoothie or Vacuum Juice function, lift and replace the container to the body.)
	Standby Stop function Value Vacuum Juice Tumbler Vacuum Vacuum Smoothie	*When pressing the dial button while another function is working, 付 it stops the function in operation. *Use the tamper when grinding. *Put ingredients (Coffee beans, Vegetables, Fruit, Ice etc.) and turn the Dial to √L to perform (Turn Dial to √L and unhand it; it will return to O). *Recommend capacity of ingredients: Below 1,200ml /Dairy products: Below 600ml After pulse, only manual mode and auto blending functions are available. (To use the Vacuum Smoothie or Vacuum Juice function, lift and replace the container to the body.) *Put ingredients (Vegetables, Fruit, Ice etc.) and blend them by controlling manual speed. (Min 2,000 ~ Max 20,000) - Coffee beans / Ice: Below 400g, Rice grains: 500g - Recommend capacity of ingredients: Below 1,200ml /Dairy products: Below 600r (This function run up to 1 minute 30 seconds.) *After one-cycle of manual mode, only pulse and auto blending functions are available. (To use the Vacuum Smoothie or Vacuum Juice function, lift and replace the container to the body.) *This will only work with container. - Put ingredients (This function run up to 1 minute except vacuum.) and press but to operate Vacuum Juice function. - Maximum capacity of ingredients: Below 1,200ml / Dairy products: Below 600ml After one-cycle of Vacuum Juice, only manual speed control and auto blendin function are available. (To reuse the Vacuum Juice function, lift and replace the container to the body.) *This will only work with the Tumbler. (While using the tumbler vacuum, other functions are not available.) - Press to button to operate Vacuum function. - Maximum capacity of ingredients: Below 1,200ml / Dairy products: Below 600ml *This will only work with container. - Put ingredients and press the Auto button to operate Vacuum smoothie function (This function run up to 55 seconds after vacuum.) - Maximum capacity of ingredients: Below 1,200ml / Dairy products: Below 600ml *After one-cycle of Vacuum Smoothie, only manual speed control and auto blending the put ingredients (This function run

Precautions

Minimum water amount

When blending ingredients with little water, a minimum amount of liquid is required.



Recommended ice

Cubed ice sized less than 3cm for home.



Grinding dry ingredients

Grind dry ingredients (coffee beans etc.) after completely drying ingredients and Container.

Use the tamper when grinding.
Do not vacuum v blending.

Order of putting ingredients

liquid \rightarrow ingredients with lots of juice \rightarrow soft ingredients \rightarrow hard ingredients (ice as the last).



How to operate



- After purchasing the product, clean the Container and Blade Assembly with dish detergent before using.
- At the initial use, Body may generate a little amount of smoke and smell. (This is caused during the motor drying process and will disappear after a few times of use).
- Each function has a Smart Auto-Control function, which automatically stops operation when ingredients become the optimal condition.

Put ingredients in the Container and close the Container Lid.

- Ingredients should be cut to less 3cm and put under maximum capacity.
- Check if the Container, Container lid and Vacuum Module are perfectly combined.
- Do not grinding other ingredients except coffee beans, almonds, nuts etc. (Do not vacuum when grinding.)
- Grinding limits continuous use, and when you use the product continuously, it should be cool completely the ingredients inside the container before operating.

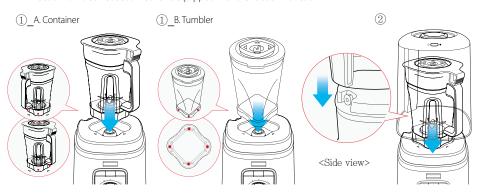
(When grinding, use the tamper and do not use the vacuum function.)





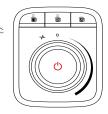
Press the Vacuum & Noise Reduction Cover on the body to tighten it. Check whether the Vacuum & Noise Reduction Cover is properly tightened to the body.

- Place the handle of the Container forward. (Place the magnetic part at the bottom of the Tumbler forward and operate the "Vacuum" function.)
- Check if the Vacuum Port part of the Body is perfectly combined with the Vacuum & Noise Reduction Cover.
- Vacuum & Noise Reduction Cover is equipped with the Vacuum function.



Turn the Power on.

- LED of the Dial button is turned to \circlearrowleft and the buzzer goes on.



Press the Dial button once to enter stand by 😃 , and select a menu button to operate the product.

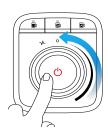
- When in Vacuum mode, the LED on the Dial button turns (1).
- The LED turns (b) once Vacuuming has finished.
- Vacuum Error: LED on the Dial Button flashes to 🖒 or The Button on the menu flashes with a beep.



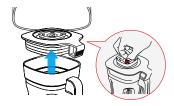
The blue line on the dial button must be aligned to the off mark O on the control panel before pressing the dial button power on. If they are not algined, the power mark \bigcirc will not turn blue.

When it is complete, turn the Power off and separate the power plug.

- Press the Dial button to stop.
- Function stop: Press on the Dial Button or the Dial is turned to O while in operation, the function stops.
- -Turn off the power, and Dial to O when using the product again.



Open the Vacuum & Noise Reduction Cover and lift up the Vacuum Valve to Valve to let the vacuum state released.



- To open the cotainer Lid easily, the vacuum should be cleared with the vacuum valve.



- To maintain vacuum quality, Container lid & vacuum modules are always keep after clean.

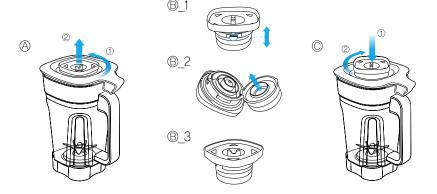
How to use Vacuum Module

- Overflowing into the vacuum module stops the blender with buzzing sound.
 For restarting the blender, lift the container from the base, adjust the contents to the recommended volume, clean the vacuum module and replace the container onto the base.
- The vacuum module is used to pull air from the container, making it airtight.
- The Vacuum Module can be separated from the lid for cleaning as shown in the illustration below.
- It's very important to completely dry the Vacuum Module before each use.



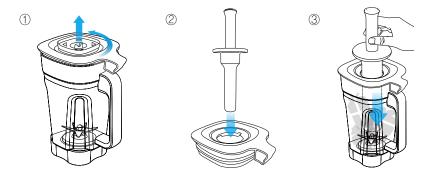


* How to assemble



How to use Tamper

- Make sure the lid is fully secured on the container when using the tamper.
- The tamper cannot be used with the vacuum function or the Vacuum & Noise Reduction cover.
- Remove the Vacuum Module from the lid.



*TIPS

- $\ Blending \ a \ large \ amount \ of \ fibrous \ ingredients \ such \ as \ celery \ or \ other leafy \ greens. \ Or \ Making \ smoothies \ frozen \ desserts$
- Grinding dry indigents like coffee beans, almonds, and nuts.

Cleaning and Care

Vacuum & Noise Reduction Cover

- Putting the Vacuum & Noise Reduction Cover in water may cause failure; this can be repaired by paid service.
- Clean the Body and Vacuum & Noise Reduction Cover with dry cloth.

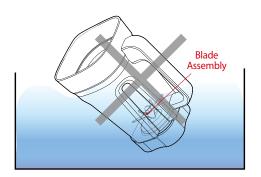


2 Container

- When cleaning the Container, do not put the Blade Assembly in water. (It may cause malfunction and rust.)

15

- Do not wash the container into the dishwasher.
- Do not wash the container in hot water over temperature 40°C(100°F)
- * If water permeate inside handle, remove rubber pad to dry water, and then reassemble it.



Before requesting service

When abnormality occurs during operation

1) If hearing abnormal noise

- Check rotating condition (bearing) of the Container.
- After stopping the product, check if the Container and Vacuum & Noise Reduction Cover are properly combined.
- Check size and amount of an ingredient (Below 3cm).

2) If the motor does not rotate

- Check if the power cord is plugged into the outlet properly.
- Check if the Container and the Body are perfectly combined
- 3) If the motor stops during operation (It is for safety of motor, not failure or malfunction).

Sympto	Corrective measures	
If the motor power sensor detects excessive ingredients for protecting the motor.	Bee~	- Pull out the power plug Re-operate the product by complying with the standard amount by ingredient.
If the motor temperature sensor detects motor temperature rise.	o l	- Pull out the power plug.- Cool off the Body for 30 minutes before reusing.
If vacuum module detects overflowing in to module.	Dial button(red) LED Flash/Buzz	- Lift the container from the base, adjust the contents to the recommended volume. - Clean the vacuum module and replace the container onto the base.

4) If the Body moves a bit during operation

- If vacuum module detects overflowing in to module, and blend stop.
- Lift the container from the base, adjust the contents to the recommended volume
- Clean the vacuum module and replace the container onto the base.

5) If the motor makes a smell during initial use

- During initial use, any products using motors may generate a little amount of smoke and smell due to the motor drying process.
- This will disappear naturally after a few times of use

6) If air continues to come up from inside the Container when performed in a Vacuum

- Stop the product, move ingredients to a plate, re-combine the Blade Assembly and operate the product again.

7) Vacuum Containers and Blade Sets are consumable parts, so please use them once every 6 months or a year depending on the number of times you use.

Before requesting service

Symptoms	Checklist	Corrective measures
If the product does not operate (common).	Is the power cord plugged into the outlet properly?	- Plug the power cord into the outlet properly.
	Are the Container and Vacuum & Noise Reduction Cover perfectly combined to the Body?	- Use after combining the Container and Vacuum & Noise Reduction Cover to the Body perfectly.
If ingredients are not blended well.	Did you choose a menu item properly according to the function of each ingredient?	- Use the right menu item according to the function of each ingredient.
	Did you put the proper amount of ingredients specified in the manual?	- Comply with the amounts of ingredients in the manual After separating the Vacuum & Noise Reduction Cover, open the Container Lid to mix ingredients thoroughly Separate the Container from the Body and mix ingredients well before re-operating.
If vacuuming system does not work properly.	Vacuum Error: LED on the Dial Button flashes to or The Button on the menu flashes with a beep.	- Assemble Vacuum Valve and Container Lid properly Check the vacuum pad of the body is properly tight ened with the Vacuum & Noise Reduction Cover.

Specification

Product name	Vacuum blender
Model name	SV-500M, SV-500ME, SV-510ME, SV-520ME, SV-530ME, SV-500MB, SV-510MB, SV-520MB, SV-530MB
Rating voltage	AC220~240V / 50~60Hz
Power consumption	1500W
Product size	216 x 240 x 443 (mm)
Rating time	Auto control.
Weight	6.2kg
Container capacity	Maximum capacity of blend: 1300ml / maximum capacity of grinding: 500ml
Manufacturer	NUC Electronics Co., Ltd.

^{*}Do not use in other countries using different electric voltage.