

SoyaJoy® G5
Automatic Soymilk Maker
User Manual



Included accessories



- Mesh strainer
- Power cord
- Measuring cup ("Sanlinx cup") equivalent to ½ American cup

SoyaJoy® G5 Owner's Manual

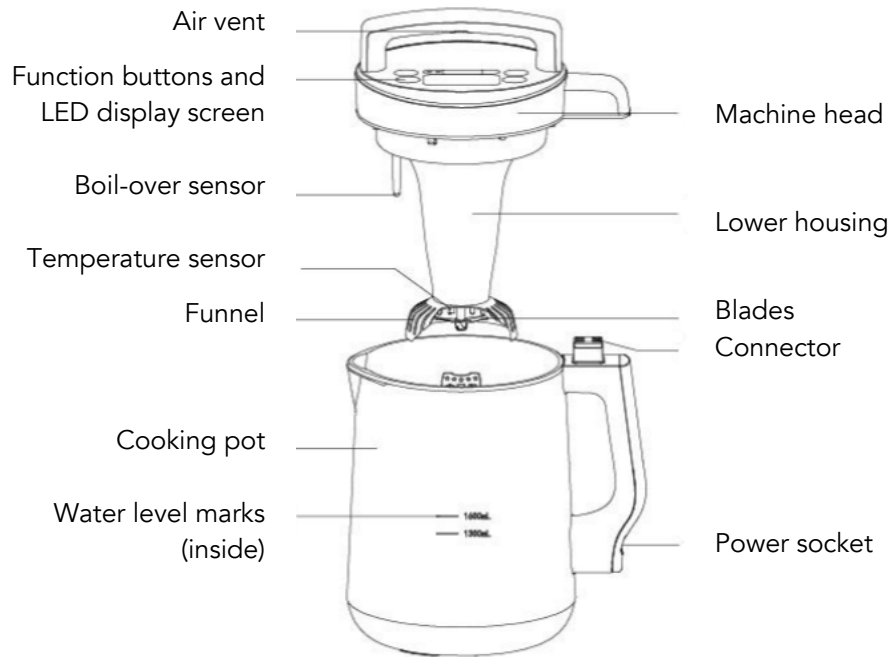
Thank you for purchasing the SoyaJoy® G5 Soymilk Maker. The SoyaJoy G5 is the fifth-generation design based on the original award-winning SoyaJoy and SoyaJoy G4. In addition to full stainless-steel construction of the grinding and cooking chamber, the SoyaJoy G5 boasts next generation bottom heating technology, optimized blending blades, and an insulating plastic exterior. With the SoyaJoy G5, enjoy your favorite plant milks at home, made from the pure ingredients of your preference.

For further questions please contact us at customerservice@sanlinxusa.com
We can also be reached at 1-800-769-6262 between 9:30-4:30 EST, Mon-Fri

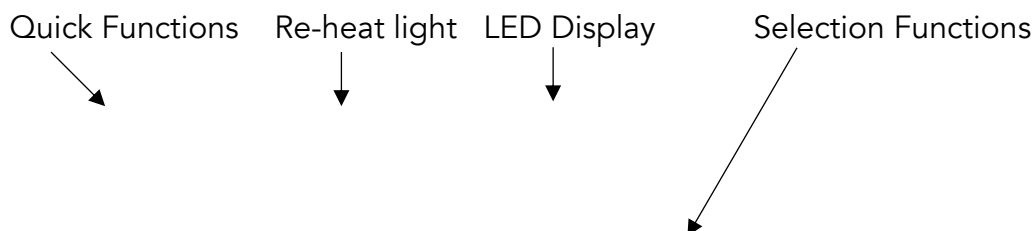
Important Safety Notes

1. Read all instructions before using the machine.
2. The motor speed is automatically controlled - variations in the motor noise are normal.
3. The machine is intended for household use only. Extended continuous use may cause it to shift to overheating protection mode. If so, the motor must cool down before the next use. We advise customers not to make more than 2 batches in a row without waiting at least 10 minutes for the next batch.
4. If the machine is interrupted during a working cycle (eg. by power outage), restarting the working cycle may cause soymilk to burn or overflow. We recommend discarding the batch.
5. To prevent electrical shock or damage to the machine, do not immerse the cord, plug, machine head, or cooking pot in water or other liquids.
6. Do not run the machine without the proper amount of water (as shown by the water level marks) in the cooking pot.
7. Caution: metal parts may be hot during or immediately after a cooking cycle.
8. Close supervision is necessary when using near children.
9. Unplug the power cord before pouring soymilk or cleaning the machine to prevent injury from accidental blade activation.
10. Remove the machine head and place in a secure place before pouring from the cooking pot.
11. The blending blades are sharp - take care when cleaning or handling the machine head.
12. Do not use outdoors.
13. Do not let cord hang over table edges or touch hot surfaces.
14. Do not place on or near a hot gas/electric burner, or in a heated oven.
15. Take extreme caution when moving the machine when it contains hot liquids.
16. Do not operate the machine if the cord or plug is damaged.
17. If the machine malfunctions or has been damaged, contact Sanlinx Inc. for repair.
18. Even though the machine beeps to signal cycle completion, we advise customers not to leave the machine working completely unattended. Checking the machine once or twice while it is working is a necessary safeguard.
19. This maker is not intended to use at elevation above 6000 feet (2000 meters). If the machine is to be re-used after moving 4500 feet of elevation, you need to reset the machine for the elevation by press and hold the "Start/Cancel" button for 3 seconds, and when you hear three beeps the machine is reset for the new elevation.

Know Your SoyaJoy® Soymilk Maker



- Air vent – the small holes under the handle
- LED display – shows working status or error message (see error message table at end of manual)
- Function buttons – see next page
- Boil-over sensor – prevents soymilk from boiling over
- Temperature sensor – senses water or milk temperature
- Cooking pot – contains and heats ingredients
- Water level marks – marks on inside of pot wall
- Machine head – motor and electronics inside the machine head
- Connectors - connect to power the motor.
- Power socket – insert power cord





Quick Functions – “Soaked Beans” and “Re-heat” buttons are quick function buttons. Soaked Beans is the most popular option for making soymilk. Re-heat will re-heat the contents to 120° F. The function will automatically start after pressing the button, without needing to press the Start/Cancel button.

Reheating light – indicates if the contents are being reheated

Selection Functions – The other 6 function buttons are selection buttons. Press the “Select” button to toggle through the desired functions. The selected function will light up. Press the “Start/Cancel” button to start the selected function. If “Start/Cancel” is not pressed, the currently selected function will automatically start after 30 seconds.

Start/Cancel –Starts the currently selected function. If a function has been started, pressing Start/Cancel again will cancel it if it has been running for under 1 minute. To stop a function that has been running for over 1 minute, unplug the power cord.

Digital display – The display shows the minutes left for the current function. When the function is finished, it will show “END”. If power is not unplugged after the function finishes, it will automatically begin the *Keep Warm* mode for 2 hours and will display “b”. *Keep Warm* does not apply to the Raw function.

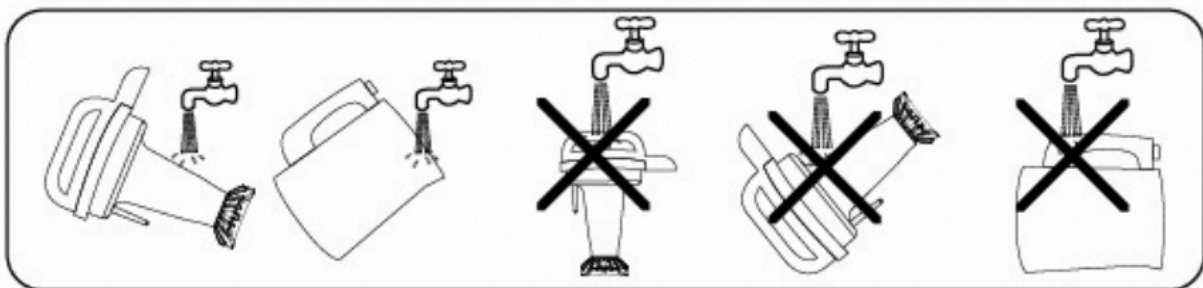
If something is wrong, the display will show an error message. Check the error message table near the end of this manual for a description of the error and actions to be taken.

Cleaning Your Soymilk Maker

Warning: After running a heated cycle, the metal portions of the cooking pot and the machine head will be **hot**. You may wish to carefully rinse them with cold tap water for a few seconds to cool down before cleaning. **Do not** immerse the machine head or the pot in water or expose the top part of the machine head to water. Keep the control button area free of water or other liquids. Do not place the cooking pot in standing water, as the base of the cooking pot contains the heating element.

After the cycle is completed:

1. Unplug the power cord
2. Immediately remove machine head and rinse off the stainless-steel parts.
3. Wipe clean the blade, boil-over sensor, and temperature sensor with a sponge, washcloth, or scrubber. Take caution when cleaning near the sharp blades, avoid using steel wool or wire brushes.
4. After emptying the contents, clean the cooking pot.



Before Using Your SoyaJoy G5 For the First Time

1. When lifting the machine head, grab the machine head handle with one hand and the cooking pot handle with the other hand. As you lift the machine head, the power connector between the machine head and cooking pot will be disconnected. Always pick up the machine head by the handle.
2. Try disconnecting and reconnecting the machine head from the cooking pot a few times to get a feel. For better leverage, hold the machine head handle near the side of the cooking pot handle.
3. To clean the machine before first time use, add warm water to the cooking pot up to between the two water level marks. Water temperature not to exceed 120°F.
4. Add a few drops of liquid dish detergent to the water.
6. Allow the machine to clean itself by running through the *Raw* cycle.
7. Pour out the soapy water and rinse well with fresh water. Be careful to only expose the stainless-steel areas of the machine to water: the plastic portions of the pot and machine head contain electronics.
8. If the machine is not cleaned well before first time use, the first batch of milk may have a "metallic" taste due to the brand-new stainless steel. In this case, we advise that you do not consume this first batch.
9. Your machine is now ready for use.

Tips and Reminders

Once you press a quick function button, you do not need to press the "Start/Cancel" button to start the selected function. If you press "Start/Cancel" after pressing a quick function button, it will stop that function.

Once you have selected one of the 6 selection buttons, you need to press the "Start/Cancel" button to start. If you don't press the "Start/Cancel" button, the selected function will start after 30 seconds. Once a function has started, the machine will not respond to further selections until the current function is canceled by pressing the "Start/Cancel" button. You can cancel a selected function by pressing the "Start/Cancel" button within 1 minute. At any time, you can disconnect the power cord to stop a function.

To use a different function button after you have started the machine for only one minute, you can press "Start/Cancel" button, and select a new function button. Once a selected function has proceeded to the point where the contents of the cooking pot are hot, do not change a new function. This may result in scorched milk/soup at the bottom of the pot.

While the machine is working, a small amount of steam may be emitted from the pouring spout of the cooking pot. For your safety, avoid contact with the hot steam.

If you start a second cycle before the machine is completely cooled, the machine may automatically add 10 minutes to the cycle in order to prevent the internal components from overheating.

Making Basic Soymilk from Soaked Soybeans

Operation procedures are similar for making milk with other seeds or grains. It is recommended that you first make this recipe to learn the operating basics.

Soaked soybeans make much better soymilk and produce a richer soymilk yield than dry soybeans. Soaking also can significantly reduce the anti-nutrient phytate.

The package includes a Sanlinx measuring cup and all cup measurements in this user manual means the Sanlinx Cup. One Sanlinx cup equals one half of a standard kitchen measuring cup.

1. Measure 1 cup of dry soybeans. Rinse the soybeans and soak for 6 to 16 hours (8 to 10 hours is ideal). After soaking, the dry soybeans expand to almost three times their dry volume.
2. Add the beans directly into the cooking pot.
3. Add water into the cooking pot to between the water level marks.
4. Place the machine head back on the cooking pot, aligning the power connectors on the machine head and the cooking pot.
5. Connect the power cord to the machine and to your wall power socket.
6. Press the "Soaked Beans" button.
7. In about 36 minutes, the machine will display "END" and beep for 1 minute, then show "b" as the Keep Warm mode begins. The machine will keep the contents warm for 2 hours.
8. Remove the power cord from the machine at any point after the function cycle is complete. Removing the power cord will stop the Keep Warm mode.
9. Promptly remove and clean the machine head.
10. (Optional) Strain out the pulp with the sieve for a smoother texture. Let soymilk sit for 15 minutes before filtering for easier filtering.
11. (Optional) Flavor to taste with sweeteners and extracts



Sample Recipes

All sample recipes below use Sanlinx Cups.

1 Sanlinx Cup = ½ American Cup

Recipe	Function	Approx. duration	Ingredients (not including water)
Soymilk	Soaked Beans,	36 min	1 cup dry soybeans, soaked for 6 – 16 hours
Soymilk	Dry Beans	36 min	1 cup dry soybeans, not soaked
Rice-Soymilk	Grains + Soy	39 min	¾ cup dry soybean, soaked for 6 – 16 hours, ½ cup rice (dry)
Soy-nut milk	Soaked Beans	36 min	1 cup dry soybean, soaked for 6 to 16 hours, ½ cup dry peanuts or walnuts
Rice milk	Puréed Soup	27 min	1 cup rice (dry)
Multi-grain soymilk	Grains + Soy	39 min	¾ cup soybeans, ¼ cup barley, ¼ cup millet or oats. (all dry)
Almond Milk	Raw	11 min	1 – 1.5 cups of dry whole almonds, soaked for 10-16 hours, remove the skins.
Hot Chocolate	Hot Cocoa	14 min	500ml whole milk, 2 tbsp cocoa powder, ½ cup chocolate chips, or finely chopped chocolate (no water needed)
Rice-Squash soup	Puréed Soup	27 min	¾ cup rice, 3.5 oz butternut squash, diced
Pumpkin-celery soup	Puréed Soup	27 min	5 oz. fresh pumpkin and 2.5 oz. celery, diced, 1.5 oz rice, ½ tsp salt
Carrot-broccoli soup	Puréed Soup	27 min	5 oz. carrot and 2.5 oz. broccoli, diced, 1.5 oz peanuts, 1.5 oz rice, ½ tsp salt
Ginger-Carrot soup	Chunky Soup	33 min	1 tbsp olive oil, 1 garlic clove, ½ oz ginger, minced, 1 lb carrots, diced, ½ tsp salt, ¼ tsp ground allspice, 3 cups chicken broth.

Creating Your Own Recipes

The SoyaJoy G5 is easy to use. Once you know the following basics, you can create your own recipes at ease:

- The amount of beans/grains in each batch. You can use one ingredient or mix a few types together for each batch. The total amount of dry ingredients for each batch prior to soaking should not exceed 2 Sanlinx cups (1 standard American measuring cup)
- Although the SoyaJoy G5 can process dry beans/grains, soaked beans/grains generally make better milk. This is especially true for hard beans. For softer grains, soaking for a shorter time (0-3 hours) is sufficient. Some grains, such as rolled oats, do not need to be soaked at all.
- Choose the right function. Each function is preprogrammed for the type of ingredients. "Soaked Beans" can also be used for other soaked nuts and seeds. "Grains + Soy" can be used for mixtures of grains, soybeans, or other nuts and seeds. "Soup" is for soups with grains and vegetables. "Raw/Juice" is for uncooked milks or smoothies.
- It is okay to experiment. Once you know the basic functions, you can try your own recipes. Even if you choose the "wrong" function, it probably will not damage the machine and your milk or soup will most likely be fine if not perfect.

Troubleshooting Guide

If you have any problems with your SoyaJoy G5, please contact Sanlinx Inc. at customerservice@sanlinxusa.com, or call us toll free at 1-866-769-6262. We are happy to take care of your issue.

Problem	Possible causes	Solutions
Display does not light up	Power plug not fully in.	Push plug further till full plugged in
	Machine head not placed in correct position	Align the power connectors on the machine head with those on cooking pot and firmly connect
Display is on but machine not starting	Didn't press a function button	Press a function button
	Faulty temperature sensor	Contact Sanlinx Inc. for repair
	Not enough water in pitcher	Make sure water level is in between the two water level marks
	Motor needs to cool down from previous uses	Unplug power and wait at least 1 hour before beginning new batch
Ingredients are not ground well	Incorrect water amount	Ensure that the water level is between the two water level marks
	Too little or too much beans	Use correct amount of ingredients per user manual. Soak properly.
	Motor overheated and stopped working	Wait for at least 1 hour for the motor to cool down. Discard current batch.
Milk boils over	Too much water in pot	Make sure water level is in-between the water marks
	Too much or too little ingredients	Read instructions in user manual
	Distilled/purified water	Add 1/3 tsp of salt to the water
	Faulty machine	Contact Sanlinx Inc. for repair

Watery/thin soymilk	Too much water in pitcher	Make sure water level is between the water marks
	Used too little or too much beans	Use the included cup to measure one cup of dry ingredients to soak for each batch
Burnt soymilk on heater	Cooking pot not cleaned properly	Use a steel wool cleaning pad to clean the bottom of the cooking pot. Rub some cooking oil to loosen residue.
	Milk is too thick	Use less beans/grains
	Milk boiled over	See "Milk boils over"
Display Error: E1	No water alarm	As scale indicates, add ingredients or water correctly
Display Error: E2	Water temperature too high at start, or at restart of a batch.	Use water temperature below 120°F to start.
Display Error: E3	Overflow alarm	Add ingredients and water as scale or Contact Sanlinx Inc. for repair
Display Error: E4	Overheating alarm	Check recipe to ensure ingredient and water amount were correct.
Display Error: E5	Voltage was out of range	Unplug power, remove machine head for 1 – 2 minutes. Replace machine head, connect to power.
Display Error: E6	Sensor signal not detected	
Display Error: E7	Machine internal connection problem	
Display Error: E8	Detected high temperature at start	Wait until the machine has cooled down completely before trying again. This may take several hours.
Display Error: E9	Motor over current protection	Amount of ingredient is too much causing machine overload. Reduce ingredient amount
Display Error: EA	Temperature of main board abnormal alarm	Moisture may have entered into machine head. Leave machine head in dry place for 1 to 2 days and try it again

Other problems	Record details of the problem	Email: customerservice@sanlinuxusa.com
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Manufacturer's One-Year Limited Warranty

This warranty extends to the original consumer purchaser of the product only. In order for the warranty to be effective, you must fill out and mail/email the included Warranty Form to the address shown on the form. Keep a copy of the form for your own record.

Warranty Duration: Except explicitly stated by Sanlinx Inc. otherwise, this product is warranted to the original consumer purchaser for a period of one (1) year from the original date of purchase.

Warranty Coverage: The product is warranted against defective material or workmanship. This warranty is void if the product has been damaged by accident, unreasonable use, misuse, neglect, improper service, commercial use, and repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty does not extend to any units which have been used in violation of written instructions in the Owner's manual, or to units which have been altered or modified or to damaged products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Sanlinx Inc. any other liability in connection with the sales of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Sanlinx's discretion) when the product is returned to a Sanlinx authorized dealer. The repaired or replacement product will be in warranty for the balance of the one-year warranty period.

In Warranty Service: Contact an authorized distributor (mostly who you bought the machine from) first about the problem. You will be informed of an authorized distributor nearest to you. You need to deliver or ship the machine to that distributor at your cost. Sanlinx will pay for the return shipment. The warranty does not cover damage during your shipping to the service location. Package your machine carefully for shipping. If the original package is already damaged and insufficient, pack the machine in the original box and then into a bigger box for proper protection.

Out of Warranty Service: Contact an authorized distributor first about the problem. You will be informed of an authorized distributor nearest to you, the cost for the repair, and the return

shipping cost. You must ship the machine to that dealer at your cost together with check to cover the repair and return shipping costs.

Warranty Registration

Fill out the follow warranty form and mail to:

Warranty Department, Sanlinx Inc.

965 Epco Dr. Dandridge, TN 37725

Or email the same information to: warranty@sanlinxusa.com

Warranty Form:

Your order ID (or invoice #) _____

Your date of purchase: _____ Price paid: _____

Your full name: First name: _____ Last name: _____

Your address: _____

Your contact phone # (optional): _____

Customer Service Contact:

For further questions please contact us at customerservice@sanlinxusa.com

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