

USER MANUAL

homia
Dansa



Give your baby a fresh start!



Model: Dansa
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by HOMIA



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BUILT WITH PEOPLE IN MIND

Keep this Parts Diagram open while reading

Product parts

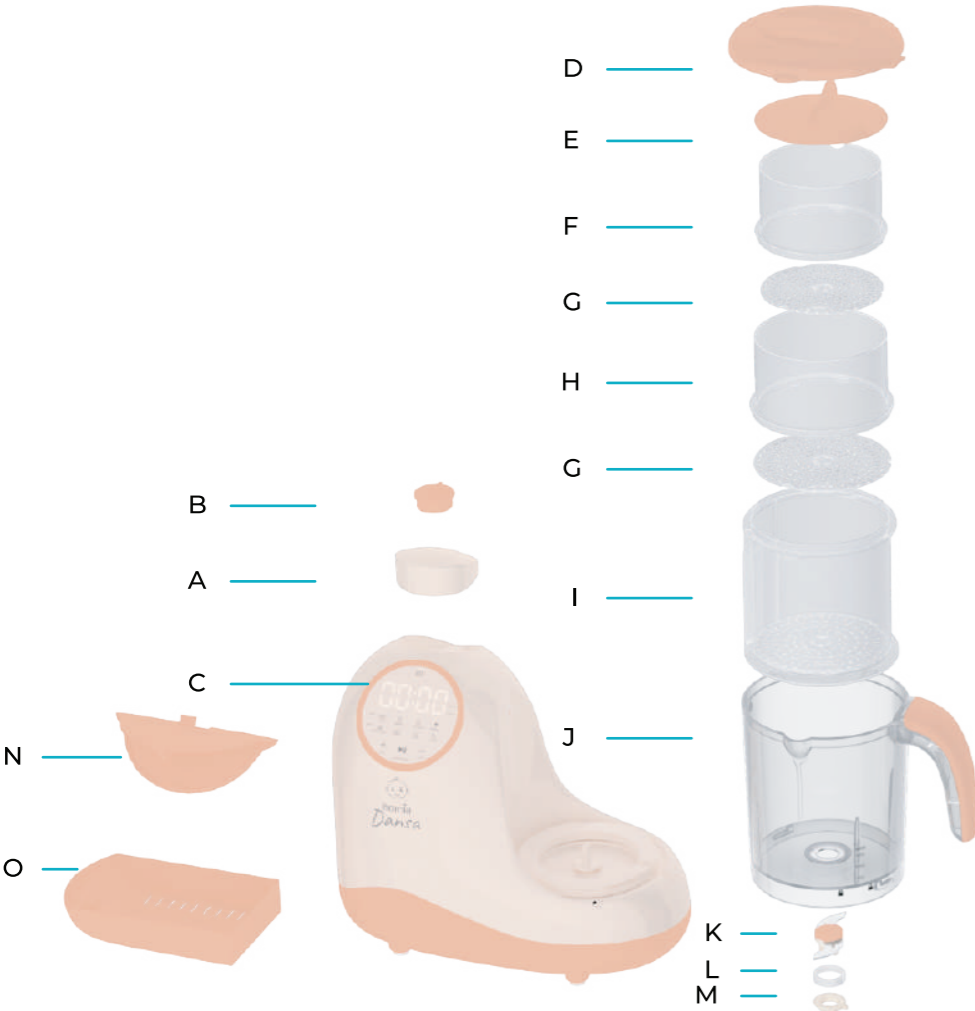


Figure 1

Product parts diagram(Figure 1)

- A Decorative water tank cap
- B Water tank lid
- C Digital control panel(Figure 1)
- D Jar lid
- E Heat insulation cover
- F Steaming basket C
- G Magic board
- H Steaming basket B
- I Steaming basket A
- J Blender jar
- K Blade
- L Blade set seal ring
- M Blade lock
- N Splash cover
- O Drawer



Thank you for purchasing HOMIA equipment.

In order to make the best use of this appliance and use it safely, please read these introductions carefully before use and keep it for future reference.

Please note the small QR-code on the side of your new device:



Scan it with your phone camera in case you have any questions.

Information icons



- Turn on / off - page 10



- Start / Pause



- Increase / Decrease time



Cook

- Cook function - page 14



Baby food

- Baby food function - page 18



Puree

- Puree function - page 21



Juice

- Juice function - page 22



Chop

- Chop function - page 23



Sterilize

- Sterilize function - page 24



Warm

- Milk Warming function(Warm) - page 26



Defrost

- Defrost function - page 28

Contents

Tips

Before first usage

remove all the packing materials from the appliance

Clean all parts except the motor unit (please see chapter "Cleaning and maintenance")

1) Please add pure or distilled water to the water tank. Avoid using tap water or mineral water as much as possible. Otherwise, more frequent descaling procedure will be required.

2) Please clean the water tank regularly every 10~15 days. Cleaning procedure: empty the water tank, pour 5 OZ white vinegar into the water tank, steam for 1-2 minutes (do not steam dry), and then soak for 2-8 hours. Pour out the white vinegar and clean the water tank with clean water.

3) Pay attention to the steam in the tank outlet:

① Before starting the steam function, please be sure to close the tank lid.

② Do not open the water tank lid during steaming to avoid high temperature steam burns.

Before feeding your baby, be sure to test the temperature of your baby's food on the back of your hand.

If you need to add more food for blending after steaming, make sure it is cool before opening the lid. Remember that the food should not exceed the maximum scale marked on the bowl.

To start a new steaming procedure, empty the tank and add fresh water.

Before steaming, make sure the food is in the steaming basket and not in blending bowl.

When blending the liquid material, the material should not exceed the maximum scale (10 OZ) indicated on the blending jar.

This product is used to steam fresh solid foods and blend them for the baby to eat. You could steam the food and then blend normally. However, you can also use the product only for steaming or blending food. If you are only using this product for blending food, you can skip the “Filling the water tank” and “cooking function” sections by following the instructions in the “blending function” section. It also heats baby food, milk, formula, and sterilizes baby bottles and small cutlery.

This product is not suitable for:

- Cooking rice and noodles
- Long-term food storage

Please read this instruction manual carefully before using this product and keep it for future reference.

Precautions

Danger

- Before connecting the product to the power supply, please check if the voltage of product matches the local supply voltage.
- Do not use this product if the plug, power cord, or the product is damaged.
- If the power cord is damaged, in order to avoid danger, it must be replaced by professional from the manufacturer, its maintenance department or similar department
- This product must not be used by persons with impaired physical, sensory or mental disabilities or lack of relevant experience and knowledge (including children).
- The blade is very sharp. Do not touch the blade, especially if the product is plugged into a power source.
- If the blade is stuck, unplug the power cord and remove the material blocking the blade.
- During the steaming process, the steaming basket and the mixing cup will reach high temperature and may cause burns. Please hold the mixing cup by the handle.
- During the steaming process or when opening the lid, be careful to avoid high temperature steam from the cup.
- When opening the water inlet cap of the water tank, be sure to pay attention to the high temperature steam from the water inlet.

- During the period of time after the steaming completed, high-temperature steam is discharged from the steam outlet hole of the stirring cup lid, so be careful when picking up the stirring cup.
- Be sure to turn the stirring cup into place, otherwise the main steam outlet may spray high temperature steam or the stirring function will not work.
- There are three ventilation slots at the top of the main unit near the tank cover. When filling or cleaning, be careful not to pour water or other liquid into the slot, or it may cause internal short circuit or other problems.

Attention

- Do not use accessories manufactured by other manufacturers or not recommended by Homia. If you do so, the warranty of this product will be void.
- Never place this product on or near a stove or cooker that is in use or still has residual heat.
- Always disconnect the product from the power supply and allow it to cool before disassembling any part of the product and cleaning.
- Never use a microwave oven to heat or disinfect the mixing cup or any other part of the product, as the metal parts of the mixing cup handle and blades are not suitable for use in microwave ovens.
- This product is for home use only. If this product is used improperly, for professional or semi-professional purposes or if it is not operated according to the instructions in the user manual, the warranty of this product will be void and HOMIA will refuse to bear the damage and any responsibility it caused.

- Do not lift or move this product during use. Place the product on a stable, level, and flat surface to ensure that there is sufficient space around it to prevent damage to the cabinet or other objects from the high temperature steam during use.
- Do not use this product if it has been dropped or damaged. Please take it to an authorized dealer service center for inspection. Or contact the manufacturer for repair.
- Do not use the steaming and sterilizing functions in the water tank contains no water.
- Before closing the water tank decorative cover, be sure to lock the water tank cap on the water tank, otherwise the steam will escape and deform the water tank decorative cover.
- When using the blending function, please do not allow idling. Make sure that there is food or water and other liquid in the mixing cup. Make sure that the water in the tank does not exceed the maximum mark indicated on the tank.
- Do not overfill the blender jar when steaming food. Make sure you do not exceed the maximum scale of the steaming basket.
- When mixing liquid food, the material should not exceed the maximum mark indicated on the mixing cup.
- Do not insert any objects into the steam outlet on the main unit. When steaming, make sure that the entire steam passage is clear.
- Do not add water to the tank during the steaming process, otherwise hot water or steam may be discharged from the product.

- Before you open the lid to add more material, you must ensure that the lid is cooled.
- Before feeding your baby, remember to test the temperature of the baby's food on the back of your hand.
- Remember to check the uniformity of the food you make to ensure there are no large clots in the food.
- The water tank must be regularly descaled.

Technical Specifications

Product Name: Baby Food Processor

Model: Dansa

Color / surface: White / Peach

Rated heating power: 700W

Rated blending power: 200W

Rated voltage: 120V

Water tank capacity: 17 OZ

Blender jar capacity: 34 OZ

Product weight: 6 LB

Product size: 12.5 x 6.5 x 9.5 IN

Control panel introduction (Figure 2)

Plug in the power outlet, the light on the operation panel and the time display window will light up once and then turn off immediately. (The light in the water tank window will light up until the power is turned off, so that the user can observe the water level in the water tank)




Press  the power button,  icon will light and time display window will light, and the product enter standby mode. In the standby state, if there is no other operation, after 10 seconds,  the light and time display window lights go out.



Figure 2

- | | | | |
|---|-----------------------|---|-----------------------|
|  | - page 14 "Cook" |  | - page 18 "Baby food" |
|  | - page 26 "Warm" |  | - page 21 "Puree" |
|  | - page 24 "Sterilize" |  | - page 22 "Juice" |
|  | - page 28 "Defrost" |  | - page 23 "Chop" |

There is a transparent water window on the left side of the tank, the scale is the volume of water (in OZ).

When filling the water tank, the water volume can be observed through the water window. When steaming, sterilizing, milk warming, and defrosting, the water amount can be estimated by the time of the water window scale, and the degree of matching of the water quantity with time is slightly fluctuated due to environmental causes.



After power on, the indicator light in the water window turns bright, making it convenient for operation at night or in low light.

Prepare before starting up

Fill the water tank

After pouring pure or distilled water into the water tank, screw the water tank lid and cover the decorative water tank cap. (Figure 4-6).

The tank scale is in ounces and the corresponding steaming time is in minutes.

Note:

- 1) Make sure that the water tank is not overfilled and the water volume does not exceed the maximum scale (10 OZ) marked on the water tank.
- 2) It is not recommended to use tap water or mineral water, because the minerals contained in such water will cause the scaling in the water tank.
- 3) No substances other than water can be poured into the water tank.



Figure 4



Figure 5



Figure 6

Mixing cup set installation in place reminder:

1) Before starting the function, be sure to rotate the blender jar to the correct position (the inlet hole on the blender jar must be completely aligned with the steam outlet hole on the main unit), otherwise the steam may leak from the steam outlet side or cause too large internal pressure to damage the water tank or unable to launch product function.

2) If you want to use the lid, turn the lid counterclockwise onto the blender jar. Make sure that the hook on the lid is completely hooked into the switch hole on the main unit. Otherwise, the blending knife may not work.

Water shortage protection function:

When the product is working but the water in the water tank is used up, the water shortage protection function will automatically cut off the power of the product and the indicator light will be lit. If the product has been used at this time, please turn off the power and unplug the plug; if the product is to be used, please refill the water tank by pouring cold water.

Function introduction



Cook function

Some vegetables and fruits steamed gently are ideal for babies who are just starting to eat solid foods. Steaming is the healthiest method of food processing because steamed foods retain large amounts of vitamins and other nutritious ingredients.

Note: You can steam according to the food steaming schedule or the recipe provided separately. Please note that the recipe is related to the age of the baby. When steaming frozen food, the machine may not be able to heat the food to the desired temperature for the time indicated in the table. Therefore, before steaming frozen food, it is recommended to defrost it first, or extend the steaming time correspondingly.

Special reminder: The food steaming table is for reference only.

1. Place the mixing jar on the main unit and rotate it in the counterclockwise direction (refer to the mixing cup set installation in place reminder mentioned above.)

2. Cut the prepared food into small pieces (about 1-1.5 inch cubes), put them into different steaming baskets, and then place the steaming baskets in or on the mixing jar.

2.1 If only one food is steamed at a time, first put the food into the large steaming basket, then put the steaming basket into the mixing jar, cover the cup lid with the mixing

Function introduction

jar, and rotate it counterclockwise into the card slot of the handle. At the same time, rotate the buckle on the other side of the cup into the groove on the main unit and until it snaps into place. (Figure 7-8)



Figure 7



Figure 8



Figure 9



Figure 10



Figure 11

2.2 If you steam 2 different foods at a time, you can put one kind of food into the steaming basket A first and place the basket in the blender jar. Then, place another food item in the steaming basket B with magic board and fasten. The

steaming basket partition, and place it on the steaming basket A according to the direction. (Figure 9-11)

2.3 If you steam 3 different food items at a time, you can put one kind of food into the steaming basket A first and place the basket in the blender jar. Then place another food item in the steaming basket B with magic board and fasten the steaming basket partition. At last place another food item in the steaming basket C as the last step and cover it with the steaming lid (Figure 12-14)



Figure 12



Figure 13



Figure 14

steam basket B / steam basket C installation method:
(Figure 15-17)



Figure 15



Figure 16



Figure 17

Note: Do not steam the food directly in the mixing cup, be sure to put it in the steaming basket!

Note: Don't put water or other liquid seasoning into the mixing cup during Steaming, because distilled water is produced at the bottom of the mixing bowl during the steaming process. After the steaming is completed, the user can also add an appropriate pure water or other seasonings before blending. The distilled water produced during steaming is rich in food nutrients, you could mix it with steamed food. (If the height of the distilled water exceed the 7 OZ (bottom of the steaming basket) position on the mixing cup during steaming, it is suggested to pour out some of the distilled water and leave it to mix with the food.)

Note: If the mixing cup is not installed correctly or not in place, steam may leak out and cause burns.

3. Start the Cook function

3.1. Touch the "Cook" function button, the steaming indicator will light, and the time display window will display the default value of 20 minutes.

3.2. According to different needs, press $\oplus \ominus$ to adjust the time, the longest time is 30 minutes, and the shortest time is 1 minute. If you do not press the adjustment button, the system defaults to 20 minute.

3.3. After setting, press $\triangleright||$ to start, the start button light will be on and the product will start working. During work, if you need to pause the operation, press $\triangleright||$ to Pause, the start button light flashes. Press this button repeatedly and the machine starts working again. You can also adjust the time during operation.

- Do not touch the machine. Keep caution with your fingers may get burned by hot steam or hot water. Most importantly, keep children out of contact from its high temperature parts or steam to avoid burns.

- The duration of steaming depends on the requirements of the food and the amount of water in the tank, which the user can adjust as needed.

4. When the steaming is completed, the machine will send 6 short beeps to alert the user, and the light will start to flash. If there is no other operation after 10 minutes, all the lights and time indicators on the panel will go off.

5. After the steam is no longer discharged from the blender jar or the steaming basket is cooled, then open the lid and use a clip or gloves to remove the steaming basket.

6. If you want to further process the steamed food into puree continue to follow the "Supplementary Food Function" instructions.



Baby food function

1. Pour the food that has been steamed or fresh food into the mixing cup (Figure 18).

2. Add other ingredients (such as water, milk, sugar, oil, etc.) as needed, and rotate the lid counterclockwise (Figure 19).

The food and ingredients added to the mixing cup should not exceed the 10 OZ maximum scale on the blender jar.



Figure 18



Figure 19

Note 1. When using the "Baby food" food function, please remove the heat insulation cover from the back of the mixing cup cover, just use the stirring cup cover, otherwise the heat insulation cover may fall into the cup and get smashed by the knife.

Note 2. When using the "Baby food" food function, please take out the splash cover from the drawer. Place the splash cover on the cup of the blending jar and cover the cup to perform the next "Baby food" food function.

Note 3. Do not allow the machine idling when using the "Baby food" food function, be sure to have food in the mixing cup.

Note 4. Before using the "Baby food" food function, be sure to confirm that the blending jar has been rotated to the correct position (the round inlet hole on the large cup must be completely aligned with the steam outlet on the main unit), then rotate the lid onto the large cup. Make sure that the hook on the cup cover is completely hooked into the main switch hole.

3. Start the "Baby food" function.

3.1. In the standby mode, touch the "Baby food" function, and the "Baby food" function indicator lights up.

4. After setting, press ▶|| to start, the machine will start to work automatically in the selected mode (5 times, 5 times). During work, if you need to suspend the operation, press ▶|| to pause. Press this button repeatedly and the machine starts working again until the food is blended. If after the above operation is completed automatically, you still need to increase the blending time press the start button again, and the machine will run for another 12 seconds.

Note: If you think that the food is too thick, add some liquid ingredients (such as boiling water, milk, etc.) until it is blended into a more liquid and delicious state.

5. After the blending is completed, the machine will send 5 short beeps to remind the user that the mixing has been completed, and ▶||light starts to flash. If after 10 minutes no other operation is engaged, all lights on the panel and digital time display will go off.

6. Pour the stirred food into the food container and feed it immediately or pour it into an airtight container and put it in the refrigerator for future use (Figure 21).



Figure 20



Figure 21

7. Unplug the product.
8. Wash the mixing cup clean.

Note: Before feeding the baby, the feeder should ensure that the food after blending is even and appropriate and is suitable for infants. Make sure the baby's food is at the right temperature and won't burn your baby.



Puree function

1. Pour the right amount of food to be processed (appropriate warm water and complementary food) into the mixing cup. Do not exceed the maximum scale on the mixing cup and be sure to cover the lid.
 2. Press the power button.
 - 2.1. In the standby state, press the Puree function button, and the Puree indicator will light up;
 3. After adjusting the settings, press **▶||** to Start, the machine will start to work automatically in the selected mode (30 seconds of continuous operation). If you need to pause the operation, press **▶||** to Pause.
 4. If the final product of the puree is not satisfactory, press **▶||** repeatedly and the machine starts working again until the food is mixed.
 5. Unplug the product.
 6. Wash the mixing jar clean.
- Note: 1)** If the user thinks that the food is not evenly mixed,

repeat the above operation.

2) When using the puree function, please remove the heat insulation cover and cover the blending jar cover directly.



Juice function

1. Pour the right amount of food to be processed (the right amount of milk and ice cream and fruit, etc.) into the mixing cup. Do not exceed the maximum scale on the mixing cup and be sure to cover the lid.

2. Press the Power button.

2.1. In the standby mode, press the Juice function button, the juice function indicator lights up;

3. After adjusting settings, press▷|| to Start, the machine will start to work automatically in the selected mode (45 seconds of continuous operation). If you need to pause the operation, press ▷|| to Pause again. (When using the juice function, the user can choose to stop operation according to whether the food is actually evenly mixed.)

4. If the product of the juice function is not satisfactory, press▷|| repeatedly and the machine will start working again until the juice is done.

5. Unplug the product.

6. Wash the blender jar clean.

Note: 1) If the user thinks that the juice function is not working well, repeat the above operation.

2) When using the juice function, please remove the heat insulation cover and cover the blending jar cover directly.



Chop function

1. Pour the right amount of food (vegetables, meat, nuts) into the blender jar. Do not exceed the maximum scale and be sure to cap the lid.

2. Press the Power button.

2.1. In the standby state, press the Chop function button, the chopping function indicator lights up;

3. After adjusting settings, press ▶|| to Start, the machine will start to work automatically in the selected mode (2 times, 2 stops). If you need to pause the work, press ▶|| to Pause.

(When using the chopping function, the food will be chopped in a few seconds. The user can choose to stop the operation according to the actual breaking of the food.)

4. If the product of the chopping operation is unsatisfactory, press ▶|| repeatedly and the machine starts working again until the food is chopped.

5. Unplug the product.

6. Wash the blender jar clean.

Note: 1) If the user thinks the food is too thick, repeat the above operation.

2) When using the Chop function, please remove the heat insulation cover and cover the blender jar cover directly.

3) When using the Chop function, the food will be chopped within a few seconds. The user can choose to stop the operation according to the actual breaking of the food.



Sterilize function

1. Add appropriate water to the tank.
2. Place the blender jar on the main body, turn the jar in place (the handle of the cup is 180 degree to the main body), and then place the large steaming basket into the blender jar. (Figure 22)
3. According to the height of the bottle or other items to be Sterilized, put the steaming basket B and C on the steam basket A to form a higher Sterilizing space, and then put the objects or bottles in the steaming basket and cover it with heat insulation cover(Figure 23-24)



Figure 22



Figure 23



Figure 24

The sterilizable items include baby bottles, pacifiers, and dishes for babies.

Note: When sterilizing, you should put the bottles or containers into the steaming basket. DO NOT placed the items in the mixing cup to sterilize.

4. Press the Power button

4.1. Press the Sterilize button, the sterilizing function indicator lights up, and the digital display shows the default value of 8 minutes.

4.2. Adjust the time if necessary. The maximum time is 30 minutes and the minimum time is 1 minute. ⊕ ⊖

4.3. After adjusting settings, press ▶ to Start. During operation, if you need to pause, press ▶ again. Press ▶ button repeatedly and the machine starts working again.

5. After the disinfection is completed, the product will send 6 short beeps to remind the user, and the light will start to flash. If there is no other operation after 10 minutes, the digital panel lights will go out.

6. After the steam is no longer discharged in the blender jar or the steaming basket is cooled, open the lid and remove the bottle or baby appliance that has been sterilized by a clip or using gloves (Fig. 25).



Figure 25

7. Unplug the product.



Milk Warming function (Warm)

Depending on environment conditions adding 3 OZ of water to the water tank at room temperature of 77F can heat 6 OZ of milk to 99F)

1. Add about 3 OZ of water to the water tank.
2. Place the blender jar on the main body in place (the handle of the cup is 180 degree to the main body). Then place the steaming basket A into the blender jar (Figure 26).
3. According to the height of the bottle, put the steaming basket B and C on the steam basket A to form a higher Warming space, and then put the bottle in the steaming basket and cover it with heat insulation (Figure 27-28)



Figure 26



Figure 27



Figure 28

Capable of warming baby milk formula, soup, juice, water, and other baby foods.

Note: The food to be heated cannot be placed directly in the blender jar. It must be packed in a container and placed in a special steaming basket.

When heating canned food supplements or other foods, be sure to open the lid!

4. Start milk warming :

4.1. Press the milk warming button, the milk warming indicator is on, and the digital panel displays the default value of 3 minutes;

4.2. Adjust the time if necessary. The maximum time is 30 minutes and the minimum time is 1 minute. By default the milk warming function is set to 5 minutes. (Depending on the ambient temperature, the milk warming time can be increased or decreased appropriately)

4.3. After adjusting settings, press▶||to start, the milk warming time starts to count down, and the machine begins working. If you need to pause the machine, press▶||again. Press ▶|| play to restart the machine again.

5. After the milk warming function is finished, the product will send 6 short beeps to remind the user, and the ▶|| will to flash. If there is no other operation after 10 minutes, the digital panel lights will turn off.



Figure 29

6. After the steam is no longer discharged in the mixing cup or the steaming basket is cooled, open the lid and remove the heated bottle with a clip or using gloves (Figure 29).

Note: In order to avoid burns, it is recommended to take out the heated food by using a bottle clip or gloves.

Note: The milk warming time will vary depending on the ambient temperature, the amount of water added to the tank, and the amount of the heated food;

The default time of the system is 3 minutes: this is a default setting to warm up 6 OZ of milk using 3 OZ of water to 99F from a room temperature of 77F. Keep that in mind when using this function under different ambient conditions.

7. Unplug the product.

Defrost function

(By default the Defrost function is set to warm 4 OZ of fruits and vegetables from 40F to 104F in about 6 minutes using 3.5 OZ of water at a room temperature of 77F.)

- 1.** Add about 3.5 OZ of water to the water tank.
- 2.** Place the blender jar on the main body in place (the handle of the cup is 180 degree to the main body). Then place the steaming basket A into the blender jar (Figure 30).
- 3.** Place the food that needs to be defrosted in a suitable container in steaming basket A and cover the lid.



Figure 30

Note: The food to be heated cannot be placed directly in the blender jar. It must be packed in a container and placed in a special steaming basket.

When heating canned food supplements or other foods, be sure to open the lid!

4. Start the Defrosting function:

4.1. Press the Defrost button, the defrost indicator will light up, and the digital panel will display the default value of 6 minutes;

4.2. Adjust the time if necessary. \oplus \ominus The maximum time is 30 minutes and the minimum time is 1 minute. By default the system is set to 6 minutes. (If the ambient temperature is higher or lower than 77F, the Defrost time can be decreased or increased correspondingly).

4.3. After adjusting settings, press \triangleright to Start, the Defrost time starts to count down, and the machine starts working. If you need to suspend the operation, press \triangleright . Press \triangleright to restart the machine.

5. After the Defrost function is completed, the product will send 6 short beeps to remind the user, and the **▷||** light will start to flash. If there is no other operation after 10 minutes, digital panel lights will go out.

6. After the steam is no longer discharged in the blender jar or the steaming basket is cooled, open the lid, put on a glove, take out the already defrosted food supplement can, take care of the food container, and apply a spoon to stir the food in the container so temperature is more uniform.

Note: To avoid burns, it is advisable to borrow bottle clips or other clips or gloves to remove the defrosted food supplement.

Note: 1) The Defrost time will vary according to different ambient temperature conditions, the amount of water added in the tank and the amount of the defrosted food;

By default the Defrost function is set to warm 4 OZ of fruits and vegetables from 40F to 104F in about 6 minutes using 3.5 OZ of water at a room temperature of 77F.

2) Before feeding the baby, stir the food in the container with a spoon to make the food temperature more uniform, and test whether the temperature of the food supplement is suitable for feeding to the baby. Be careful not to give hot food to your baby to avoid burns.

7. Unplug the product.

Anti-dry/descaling reminder function

During steaming / milk warming / sterilizing / defrost, when the water in the water tank is used up and the machine is in a dry state, the descaling light starts to flash indicating that you need to add water to the water tank.

The system emits 1 beep, the digital panel and the Add Water indicator light keep working for 10 minutes.

To continue operation, please add water to the water tank. After the Add Water warning light goes off and the beep signal quits, the relevant functional operation can be continued.

Food steaming reference time:

Food type	Raw Material	Steaming Time
Fruit	Apple	5 minutes
	Pear	5 minutes
	Orange	10 minutes
	Peach	10 minutes
	Pineapple	15 minutes
Vegetables	Potatoes	10 minutes
	Asparagus	10 minutes
	Broccoli	10 minutes
	Onion	10 minutes
	Cauliflower	10 minutes
	Spinach	10 minutes
	Tomatoes	10 minutes
	Carrots	15 minutes
	Celery	15 minutes
	Leek	15 minutes
	Pumpkin	15minutes
	Peas	20 minutes
	Meat and Fish	Chicken, Beef, Lamp and Pork, etc.
Squid, tongue, fish, etc.		10 minutes

Cleaning and maintenance

Clean the product immediately after use.

Never immerse the motor unit in water.

Never use bleaching or chemical disinfecting solutions/tablets in this product.

Never use steel wool, abrasive cleaners, or corrosive liquids such as gasoline, acetone, or alcohol

1. Unplug the product and remove the mixing cup from the main unit.
2. Remove the cup lid from the blender jar.
3. Remove the blade assembly from the mixing cup. Installation and removal of the knife set (Figure 31--32)
4. Immediately after use, thoroughly clean the blade assembly under the faucet, making sure to flush the inside of the blade assembly at the same time.



Figure 31



Figure 32

Note: Due to the sharp edge, be careful when installing and removing the blade assembly on the blender jar to avoid being cut by the blade.

If you want to clean the blade assembly more thoroughly, you can also put it in the dishwasher after rinsing to continue cleaning.

5. Immediately after use, wash the other parts in contact with the food in the hot water to which the detergent is added, with soft and non-abrasive cloth.

Note: All parts except the main unit can be washed in the dishwasher.

6. If necessary, clean the machine body with a dry cloth.

7. Check if there are any food particles in the water tank. If there are any, please clean the water tank (please refer to the "Cleaning Water Tank" section in this chapter).

8. Check for food particles in the steam outlet. If so, clean the steam outlet (see the "Steam outlet cleaning" section in this chapter).

9. Try to keep the water tank dry to prevent bacterial growth.

Tank cleaning and descaling

The scale should be regularly removed from the water tank of the product to ensure the normal use of the cooking function (pure or filtered water is recommended to help reduce the accumulation of scale). The regular time depends on the hardness of the water used. It is generally recommended to descale the water tank once every month.

To remove food particles from the tank and descale the product, follow the descaling instructions below.

1. Make sure the product is powered off.
2. Add 1/2 OZ of citric acid and 5 OZ of water to the water tank, or 3.5 OZ of white vinegar and 1.5 OZ of water.

Note: If the scale is too thick, you can also increase the concentration of vinegar / citric acid or repeat the cleaning.

3. Cover the water tank cap.
4. Install the stirring cup assembly on the motor unit and set the assembled empty stirring cup to steaming functions.
5. Press the steaming button, the indicator light will go blue, indicating that the product is steaming.
6. After steaming for 5-15 minutes, turn off and disconnect the product.
7. Pour out the used acetic acid (or vinegar) water solution from the water tank.
8. Rinse the water tank and the mixing bowl several times with clean water.
9. After emptying the water in the tank, remove any water remaining in the tank.
10. Before using this product to process food again, please add 3-7 OZ of water into the water tank. Do not put any food in the mixing cup and let the product steam in an empty cup for 20 minutes to remove some residual odor.
11. Try to keep the water tank dry to prevent bacterial growth.

Steam outlet cleaning

If there are food particles in the steam outlet, it needs to be cleaned immediately, otherwise the food particles may block the steam outlet and even produce odor during the next steaming process. Please follow the cleaning process below.

1. Make sure the product is powered off.
2. Add a proper amount of water or acetic acid (or vinegar) into the water tank.
3. Cover the water tank cap.
4. Turn the machine upside down so that the steam outlet is facing down and the acetic acid (or vinegar) water solution or water is poured out from the steam port, and the food particles are rinsed clean.
5. After emptying the water in the tank, keep it dry for storage.

Fault self-diagnosis and troubleshooting:

Burning plastic smell when you use blend function

Probable cause: This issue arose because there is a layer of lubricating oil on the surface of the motor (to protect the motor).

Sometimes when the lubricating oil encounters high temperature at high speed, it may have a burnt odor or a small amount of smoke.

This is normal for the first few times of using, and the motor is equipped with a thermal fuse, if there is an abnormal high temperature, the machine will automatically protect and shut off the power immediately.

The blades do not engage when you start the stirring functions.

Probable cause: The stirring cup is not installed in place or the lid is not in place.

Troubleshooting: First tighten the stirring cup to the correct position. The inlet hole in the cup must be completely aligned with the steam outlet on the main unit; then rotate the cover to the correct position. The end of the cover must be hooked. Fully snap into the main body (usually you can hear a "click"), the other end of the cover must be fully inserted into the handle of the stirring cup, the side of the protruding part of the cover must be flush with the side of the handle, and then start the machine.

If the above problems persist, please contact the customer support service for help.

During the steaming functions the steam will come out between the main unit and the stirring cup. Little or no steam appear in the steam basket, and it is not possible to steam the food according to the time in the food steaming reference timetable.

Probable cause: steam does not completely enter the steam basket.

Troubleshooting: Tighten the mixing cup to the correct position, the inlet hole in the cup must be completely aligned with the steam outlet on the main unit. Then assemble the steam basket in place, close the lid and start the machine. If the above problem persists, please contact customer service for help.



The alarm sounds when the machine is powered on, the water/descaling indicator flashes, machine not reacting to button presses.

Possible cause:

1. Due to low level of water in the water tank the Anti Dry protection system engages and prevents the machine from dry burning.
2. Temperature control line the body and the main board is loose or damaged due to external force (such as during transportation or during operation of the machine), so that the machine board always receives no signal that the temperature returns to normal, thus causing a persistent Add Water warning.

Troubleshooting:

1. Add the appropriate amount of water (preferably cold water) into the water tank for 5 minutes, the water/descaling indicator will go out, and then start the necessary functions. Or unplug the power, let the machine cool naturally for 5-8 minutes (at room temperature), the alarm and the water/descaling indicator will go off, and then start the necessary functions. If the above problem persists, please contact customer service for help.

2. This problem cannot be customer maintained, please contact customer support for help.



There is sufficient amount of water in the water tank, but the water/descaling indicator flashes, the machine sounds a warning tone and stops working.

There is sufficient amount of water in the water tank, but :

1. The water quality varies greatly from place to place, the surface of the heating element may get covered by scaling and other deposits if not cleaned regularly.

The heat is not fully transmitted, so the temperature at the bottom of the heating element rises and the thermostat is disconnected to prevent dry burning. Surface covering materials may include: scale, grease, food residue, etc.

2. Temperature control line in the body and the main board is loose or damaged due to external force vibration (such as during transportation or during operation of the machine), so that the machine board always receives no signal that the temperature returns to normal, thus causing a persistent Add Water warning.

Troubleshooting:

1. Please regularly clean the water tank to avoid scaling and deposits emerging. When using pure water, it is recommended to descale the water tank once a month. However, if tap water is used, the time of scale generation varies depending on the location of water quality. In some places, it may be necessary to perform descaling once a week. Method: Please refer to "Water Tank Cleaning and Descaling" in the manual.

2. This problem cannot be customer maintained, please contact customer support for help.

 Leakage of water/food/juice under the stirring cup after chopping operations.

Possible cause: The silicone waterproof oring is installed incorrectly, or the blade lock is not locked in the position, causing water and other liquid leakage under the stirring cup.

Troubleshooting:

Install the waterproof ring on the blade set in the correct direction. The bell mouth on the waterproof ring must face downwards to the metal ring in the cup.

Rotate the blade lock to the correct position. The triangle mark on the blade lock must be aligned with the CLOSE position on the bottom of the Blade set. (Refer to Cleaning and Maintenance)

If the above Problem persists, please contact customer service for help.

 Cannot remove the blade set.

Possible cause: The blade lock is not rotated to the UNLOCK (unlocked) position.

Troubleshooting: Rotate the blade lock to the UNLOCK position, then pull the knife down and the remove the blade set. (Refer to Cleaning and maintenance).

If the above problems persist, please contact customer service for help.



During Chopping operations the blade set becomes loose.

Possible cause: The blade lock is not locked in place and the blade set is loose.

Troubleshooting: Rotate the blade lock to align the triangle mark with the OPEN position on the blade set, and then rotate it back to align with the CLOSE position to lock. (Refer to Cleaning and maintenance)

If the above problem persists, please contact customer service for help.



When using the steaming functions, water is ejected from the tank steam outlet.

Possible cause:

1. The water level in the water tank is too high.
2. The bottom of the water tank is covered with scale or other impurities, which cause the steam blisters to be too large and the water level to rise.

Troubleshooting:

1. Pour out the water in the tank a little to keep the water level of the tank below the MAX 10 OZ position.(Refer to the water tank for water adding).

2. Cleaning the water tank: Please refer to the "Water tank cleaning and descaling" in the manual.



When using the Milk warming function, the milk does not reach the desired temperature or exceeded the desired temperature.

Possible cause: Milk warming function is an auxiliary function, the machine can not warm the milk to a specific temperature under varying conditions, because the temperature of the warm milk is related to the water volume of the tank / ambient temperature / milk volume.

Troubleshooting: Add the appropriate amount of water to the water tank and adjust the appropriate warming time(refer to the Milk warming function).



Can't make food steamed.

Possible cause:

1. The steam outlet on the main body is blocked or the steam outlet on the main body is not aligned with the steam outlet of the cup.

2. The steaming time is not enough. (Refer to the Food Steaming Reference Timetable).

3. The steamed food is cut too small and blocks holes in the bottom of the steaming basket, and the steam does not pass through the food.

Troubleshooting:

1. Check if the steam outlet on the main body is blocked; check if the steam outlet on the main body is completely aligned with the steam inlet of the cup.

2. Increase the steaming time correspondingly.

3. It is recommended to cut the food into 1-1,5 inch cubes and place it in the steaming basket. Keep a certain amount of steam flow between the ingredients.



Chopping function does not cut the food evenly.

Possible cause:

1. Chopped food contains water or oil. During operation, the pieces are stuck on the inner wall of the cup and cannot fall freely.
2. There is too little food in the cup and the knife cannot access the ingredients. (less than 5 OZ mark)
3. Put too much food into the cup, more than 10 OZ.

Troubleshooting:

1. Pause the operation open the lid, and use a spoon to scrape the food stuck on the inner wall of the cup and chop it again. Do not use your fingers to scrape the food off the walls!
2. Add food above 5 OZ mark.
3. Do not exceed the 10 OZ mark.

 During steaming food gets spattered on the stirring cup cover and on the steam outlet.

Possible cause: 1. There is too little or too much food in the stirring cup (below 5 OZ or above 10 OZ mark) and no splash cover guard is placed when chopping.

Troubleshooting: Remove the splash-proof cover, open it flat on the cup, then cover the lid and perform the chopping function.

Other provisions

Security system

This product has a built-in safety lock. This product will only operate if you have properly assembled all components to the motor unit. If all components are assembled correctly, the built-in safety lock will be unlocked.

This product also has a water shortage protection function. If the water-deficient function cuts off the power of the product during use, please cool the product for a few minutes, or add water into the tank and the product can be reused.

Electromagnetic field (EMF)

This product meets the relevant standards for electromagnetic fields (EMF). According to current scientific evidence, this product is safe if used correctly and in accordance with the instructions in this user manual.

Environmental protection

1. When disposing of the product, please do not put it together with the general household garbage, and hand it over to the official designated recycling center.
2. A few times before the new machine starts to be used, the insulating paint on the motor inside the machine may emit odor, which is a normal phenomenon. After a few times of use, the smell will gradually become irrelevant.

Storage

1. Before storing this product, the water in the water tank should be removed first.
2. Before storing this product, make sure all parts are clean and dry (see chapter "Cleaning and Maintenance").
3. To prevent damage, place the blade assembly in the mixing cup when storing the product.
4. Keep the water tank dry to avoid bacterial growth.
5. Do not leave the machine in the sun for a long time, in order to avoid the product material yellowing and accelerate aging.

Technical specifications

Voltage / Power: See the rating plate on the bottom of this product for details.

- Maximum capacity of water tank: 10 OZ.
- Maximum solid material capacity of the mixing cup: see the maximum mark of the cup.
- Maximum liquid capacity of the mixing bowl: 10 OZ.
- Protection: Temperature controlled heating system and safety lock.

Contact information

If you need service or information, or have any questions, please visit our official website: www.homia.us

You can also contact your local dealer or call our service hotline 954 440 4561




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