



Cooking Blender

OPERATION INSTRUCTION

ITEM: NSM-866



Please read this manual thoroughly before operating this unit.
This unit must only be serviced by an authorized center.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Handle with care and always use handle on side for carrying.
3. To protect against electrical shock, fire, or personal injury, do not immerse power cord, plug, or blender base in water or other liquid.
4. This appliance should not be used by children; by individuals whose physical, sensory or mental abilities may prevent safe use of the appliance; or by individuals with limited knowledge of how to use the appliance. Close supervision is needed when using this appliance near these individuals.
5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure they do not play with the appliance.
6. Touch Cancel, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
8. Do not use any accessories or attachments not authorized by NARITA USA. The use of attachments not recommended by the manufacturer, such as canning jars, may cause a risk of injury to persons.
9. For household countertop use only. Do not use outdoors. Not for commercial use.
10. Do not let cord contact hot surface, including the stove.
11. Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage the appliance.
12. Extreme caution must be used when moving the appliance containing hot liquids.
13. Do not use appliance for other than intended use.
14. This product is not designed to deep fry.
15. To avoid spill or splatter, do not fill the pitcher beyond measurement indicators.
16. Pitcher will be hot after cooking. Allow sufficient cooling down time before handling or serving. Keep hands away from hot glass and use side handle for carrying. Failure to comply may result in scalding or serious injury.
17. Proper maintenance is recommended after each use. Refer to "Care & Cleaning". Allow the unit to cool before cleaning the appliance.
18. Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use power outlet below counter.

Read and save these safety guidelines. Failure to adhere to these safety guidelines may result in serious injury.

IMPORTANT SAFEGUARDS

19. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a long cord.
20. A detachable power-supply extension cord may be used with caution. If an extension cord is used, note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The extension cord should be a 3-prong grounding plug.
 - The extension cord should not drape over the counter top or table top where it can be pulled by children or tripped over.
21. Do not attempt to repair, replace, alter, or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.
22. Do not tamper with any of the safety mechanisms.
23. Do not use unit in electric systems other than 120V~60Hz for North America. Do not use with power converters or adapters.
24. Always operate blender with lid in place. The lid and/or lid cap should only be removed when the blender is OFF or Paused, in order to add ingredients to the pitcher or use the food tamper.
25. Avoid contact with moving parts. Never remove or rock the pitcher/lid during operation.
26. Keep hands and utensils out of pitcher while blending to reduce the risk of severe injury to persons or damage to the blender. The food tamper included with purchase may be used, but must only be used when the blender is not running.
27. Blades are sharp. Avoid contact with moving blades. Use caution when cleaning.
28. Do not operate the blender while the pitcher is empty.
29. Lid cap must be in place when using, or when blending hot contents. Spray, steam, or spatter may cause scalding burns. Do not overfill pitcher. Keep hands away from lid openings to prevent burns.
30. Do not leave appliance unattended while in use.
31. Do not leave foreign objects in the blender, as this may damage the blades and other components of the blender. Failure to remove foreign objects from blender may cause injury.
32. Lids and tampers are not interchangeable between different blenders.

PLEASE SAVE THESE INSTRUCTIONS.

Read and save these safety guidelines. Failure to adhere to these safety guidelines may result in serious injury.

BEFORE FIRST USE

Before using for the first time, it is recommended to clean the interior of the blender thoroughly. Please follow the procedures below before using the blender:

1. Read all instructions and important safeguards.
2. Remove all packing materials and make sure that the product has been received in good condition.
3. Take care to keep the electrical components on the exterior of the base dry, wipe out the interior of the kettle with a damp cloth. Please your hand will not fit inside the glass container.
4. Rinse out the inside of the glass thoroughly with water.
5. With a damp cloth, gently wipe off the exterior of the glass. Do not wipe off electrical components as this may cause damage to the unit.
6. Dry all parts completely.
7. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running (does not apply to an acceptable scraper integral with the appliance).

★ Blades are sharp. Handle carefully.

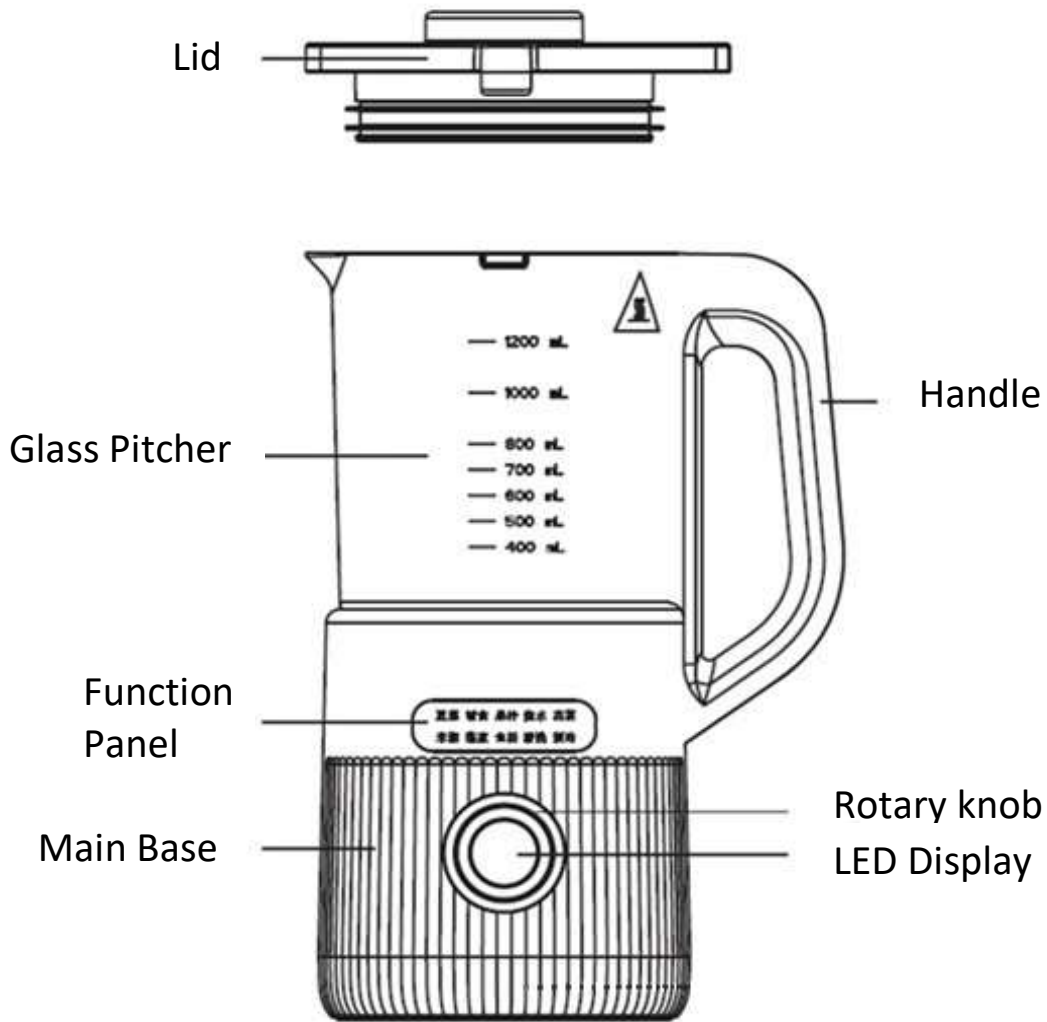
BRIEF INTRODUCTIONS:

Thank you for purchasing the Narita Multi-Function Electric Cooking Blender. Please follow these simple tips to get the maximum performance and satisfaction from this appliance. Use according to our instructions and it will give you years of trouble-free enjoyment.

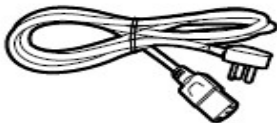
SPECIFICATION

MODEL	RATED VOLTAGE	RATED FREQUENCY	POWER CONSUMPTION	CAPACITY
NSM-866	120V	60Hz	Heating 800W Stirring 300W	Cold 1200ML Hot 1000ML

PARTS IDENTIFICATION



Accessories



Power Cord



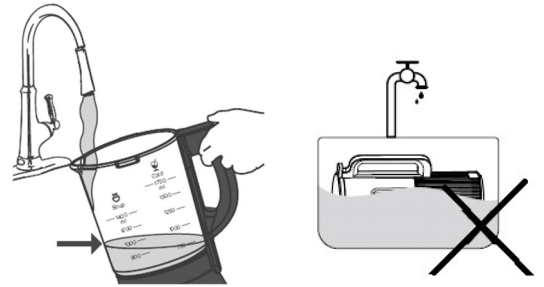
Brush



Measuring Cup

HOW TO USE

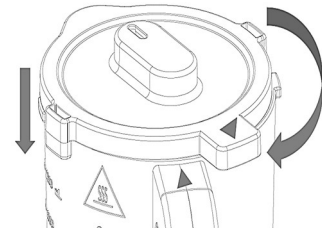
1. Take out Cooking Blender. Clean the lid and glass container with water, and wipe the outside surface of the base with soft wet cloth. Do not immerse any working electrical components such as the base, jar, and power cord in water; do not spray water on any part containing electrical components.



2. Clean the ingredients. Cut them smaller than ½ inch or 1cm and put them in the container. Add water maximum hot contents 1000ML / maximum cold contents 1200ML.



3. Install the lid plug on the lid, turn the lid clockwise and lock it with the glass container tightly.



4. Plug the power cord into an available 120V AC wall outlet. Control panel display “- - “



5. Rotate the rotary knob to switch over its functions. When switching to the required function, press the rotary knob to enter the cooking state.



6. After cooking function finishes, the appliance will beep 3 times and keep warm at 60°C for 2 hours. Control panel shows “bb”

- ◆ Cooking Function: Soymilk, Paste, Boil, Tea, Rice milk, dessert, Soup

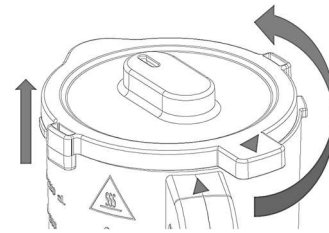


7. When the program has completed, the blender will beep 10 times. Please remove plug from wall outlet.



8. Carefully remove the lid, pour and serve.

⚠ WARNING		
		<p>The pitcher will be hot during and after cooking. To avoid burns, do not touch the hot glass pitcher.</p> <p>Use the handle on the side of the pitcher to carry and pour.</p>



9. Cancel: Ends selected function at any time. Press and hold rotary knob for 5 seconds — blender will beep once and control panel display “- - “

Function	Default Timer	Function	Default Timer
Soymilk	24 mins	Tea	15 mins
Purée	19 mins	Rice mike	20 mins
Juice	2 mins	Dessert	25 mins
Boil	10 mins	Soup	28 mins

HOW TO USE

Soy milk

- Rotate the rotary knob to switch over its functions "Soy milk".
- Press the rotary knob to enter the cooking state.

Tea

- Rotate the rotary knob to switch over its functions "Scented Tea".
- Press the rotary knob to enter the cooking state.

Purée

- Rotate the rotary knob to switch over its functions "Puree".
- Press the rotary knob to enter the cooking state.

Rice milk

- Rotate the rotary knob to switch over its functions "Rice Cereal".
- Press the rotary knob to enter the cooking state.

Juice

- Rotate the rotary knob to switch over its functions "Juice".
- Press the rotary knob to enter the cooking state.

Dessert

- Rotate the rotary knob to switch over its functions "Stew".
- Press the rotary knob to enter the cooking state.

Boil

- Rotate the rotary knob to switch over its functions "Boil".
- Press the rotary knob to enter the cooking state.

Soup

- Rotate the rotary knob to switch over its functions "Soup".
- Press the rotary knob to enter the cooking state.

Clean

- Rotate the rotary knob to switch over its functions "Clean".
- Press the rotary knob to enter the cooking state.

Preset

- Rotate the rotary knob to switch over its functions "Preset".
- Press the knob to adjust delay timer. Set delay timer up to 24 hours in 1 hour increments.
- Press the rotary knob to enter the cooking state.

CLEANING & MAINTENANCE

Cleaning

- Be careful of scalding caused by residual heat. Please wait until the jar fully cools before cleaning.
- After the drink is made, cooled, and poured out, please immediately clean the blender.
- After used the Cooking Blender, clean the outside surface of the main base with soft wet cloth. Do not immerse the blender into the water or any liquid. Do not spray water on any part containing electrical components such as the main base and jar base.
- When cleaning, rinse the jar interior and accessories with clean water, and wipe off residual water. The blades are very sharp. Be careful with the blades to avoid cuts during cleaning.
- Do not use abrasive detergent or corrosive liquid (such as gasoline and acetone) to clean the device.
- If any part of the blender is stained by fruit/vegetable juice or other drinks, add several drops of edible oil to wipe the stains before rinsing it with clean water to better remove the stains. Please wipe off residual water after rinsing any parts with clean water.
- If any residues in the jar form a hard block that is difficult to remove, please add an appropriate amount of water to soak it first, and then rinse and wipe it off after it is softened.
- While you are using this unit, minerals dissolved in the water can get stuck on the stainless blade. This is called scaling and it is not harmful. To maintain the performance, clean the blender by using citric. Be careful of the blades to avoid cuts when wiping them. Do not wipe the device after it is powered on.

Maintenance

- If the device is not used for a long time, please keep it in a dry and ventilated place to prevent the motor from being affected by moisture.

TROUBLE SHOOTING

Problem	Possible Reason	Solution
Blender will not power ON	<ul style="list-style-type: none"> • Power cord not fully inserted into outlet • Fuse has blown 	<ul style="list-style-type: none"> • Ensure the cord is plugged fully into a 120V outlet • Check blender on a different outlet • Contact Narita USA customer service
E1	Thermostat problem	Contact Narita USA customer service
E2	Sensor <ul style="list-style-type: none"> • Lid is not secure • Sensor has failed 	<ul style="list-style-type: none"> • Remove and reposition the lid on the blender • Contact Narita USA customer service
E3	Dry heat <ul style="list-style-type: none"> • Ingredients may be too thick • Not enough liquid 	<ul style="list-style-type: none"> • Wait a few minutes for motor to cool and clean it • Add liquid when using a cooking function • Please DO NOT exceed the maximum capacity for hot contents 1000ML and cold contents 1200ML
E5	Abnormal heating	Contact authorized service center
E7	Thermostat has failed	Contact authorized service center
E8	Overflow Too much water or food ingredients is added	And food ingredients or water based on instructions

RECIPE



Soy milk

INGREDIENTS

- 350ml warm water for soaking
- 2 cups soybeans
- 900 ml Water for blending

INSTRUCTIONS

- Suggestion you can soak soybeans in water for up to 1 hour
- Strain, discard soaking water and rinse with clear water — remove any skins if desired
- Remove the lid from the blender
- Add soybeans and water to the blender
- Secure the lid to the blender
- Select Soy Milk function
- When the function has completed, the appliance will beep 3 times and keep warm at 60°C for 2 hours. Display will show "bb"
- Ending the blender will beep 10 times and display will show "00"
- Please remove plug from wall outlet



Rice Milk

Ingredients

- 800 ml water
- 2 cups brown rice, cooked
- 8 dates (or other sweetener to taste), pitted

INSTRUCTIONS

- Suggestion you may cook brown rice
- Remove the lid from the blender
- Add cooked brown rice and water to the blender
- Secure the lid to the blender
- Select "Rice Milk" function
- When the function has completed, the appliance will beep 3 times and keep warm at 60°C for 2 hours. Display will show "bb"
- Ending the blender will beep 10 times and display will show "00"
- Please remove plug from wall outlet

RECIPE



Mango Juice

Ingredients

- 300 g of mango chunks
- 600 mL of water or milk
- 1 tablespoon of sugar, optional
- 70 g of ice cubes, optional

INSTRUCTIONS

- Remove the lid from the blender
- Add mango and water to the blender
- Secure the lid to the blender
- Select “Juice” function
- When the function has completed, the blender will beep 10 times and display will show “00”
- Please remove plug from wall outlet



Sweet Red Bean Soup

Ingredients

- 4 cups dried adzuki beans
- 800 mL water
- 1 cup sugar
- ¼ teaspoon orange zest

INSTRUCTIONS

- Suggestion you can soak red beans in water for up to 4 hour
- Strain, discard soaking water and rinse with clear water — remove any skins if desired
- Remove the lid from the blender
- Add red beans and water to the blender
- Secure the lid to the blender
- Select Dessert function
- When the function has completed, the appliance will beep 3 times and keep warm at 60°C for 2 hours. Display will show "bb"
- Ending the blender will beep 10 times and display will show “00”
- Please remove plug from wall outlet

RECIPE



Ingredients

- 1 Tbsp Butter
- 500 grams Pumpkin
- 1 Onion
- 3 Garlic Cloves
- 1 Bay leaf

INSTRUCTIONS

- Remove the lid from the blender
- Add all ingredients to the blender
- Secure the lid to the blender
- Select “Paste” function
- When the function has completed, the appliance will beep 3 times and keep warm at 60°C for 2 hours. Display will show "bb"
- Ending the blender will beep 10 times and display will show “00”
- Please remove plug from wall outlet



Broccoli Puree

Ingredients

- 175 mL water
- ½ tsp tablespoon of salt
- 800 mL broccoli florets

INSTRUCTIONS

- Remove the lid from the blender
- Add broccoli, salt and water to the blender
- Secure the lid to the blender
- Select “Paste” function
- When the function has completed, the appliance will beep 3 times and keep warm at 60°C for 2 hours. Display will show "bb"
- Ending the blender will beep 10 times and display will show “00”
- Please remove plug from wall outlet

LIMITED WARRANTY

This unit is warranted against defective materials or workmanship for one year from the date of purchase (warranty is only valid with a dated proof of purchase). The warranty is valid for any manufacturing defects only. This warranty covers operational defects incurred in normal use and does not apply in the case of damage, abuse, mishandling, accident, or failure to follow operation instructions. During the one year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option). Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain the Return Merchandise Authorization Number and **freight prepaid with proof of purchase**. (Please pack your product well; we will not be responsible for damages incurred as a result of improper packing.) We will not accept any returns of merchandise without an applicable RMA#.