



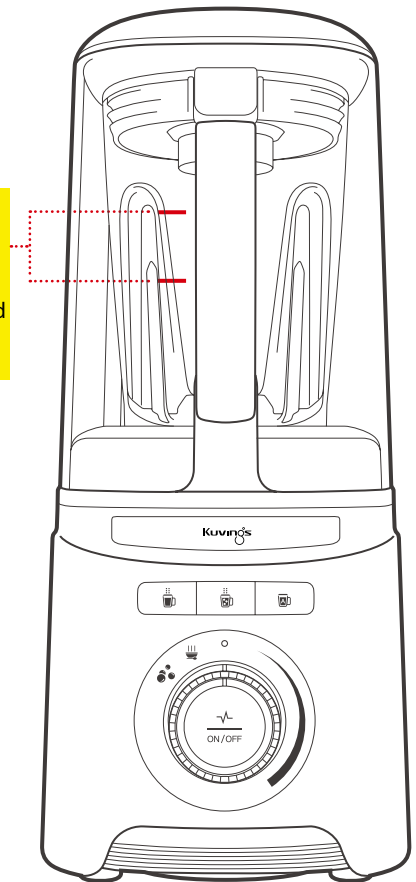
VACUUM BLENDER



SV-400 Series

User Guide

- * DO NOT fill the container beyond the "RED" line.
- * DO NOT repeat vacuum and blend after initial blending cycle.
(Liquids may backflow will cause malfunction.)
- * For soup functions, always use ingredients stored at room temperature.
(Maximum capacity 600 ml)



※ 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.



Vacuum & Noise Reduction Cover

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



Super-Strong Power Motor

The Strong Motor rotating Blades blend ingredients finely to enhance taste.



Auto-Blending Function

Even a Beginner can make all kinds of juice and smoothie 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 when the Container (Jug) is perfectly combined with the Body.



Tamper

Tamper is used when needing to help move ingredients in the container (Jug) while grinding coffee beans, almonds, nuts, smoothies and ice beverages.

Tamper used only when not using the vacuum.

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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)
2. Check for power plug, electric wire, parts, etc.
3. Use the product in a dry indoor area.
4. Pull the power plug from the outlet before assembling or separating parts.
5. When first using the blender, you may notice an odour coming from the motor. This is normal and will dissipate with use.
6. Do not overfill the Blender Container (Jug), follow the instructions in the user guide. Overfilling can cause failure including smoke & smell (odour) from 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.

9. 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 of 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.

 **Warning :** Failure to comply with the Guide may result in death or injury.

 **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.

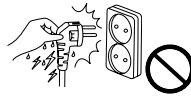
 This indicates that you should not separate.

 This indicates that you should perform.

Safety Warning

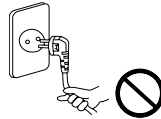
❌ Do not touch the power plug with wet hands.

- Otherwise, it might cause electric shock.



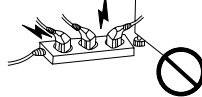
❌ Do not pull the plug by holding the cable.

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



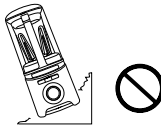
❌ Do not plug multiple cords into one outlet at the same time.

- Otherwise, it might cause heat or fire.



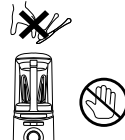
❌ Do not use on a slope or unstable place.

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



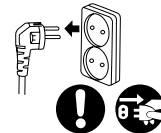
❌ Do not put other parts or tools aside from components in the container before using the product.

- 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.



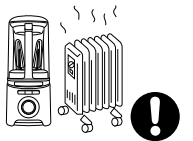
❌ Do not hold blades with hands when using or cleaning the product.

- Otherwise, the blades might injure your hands.



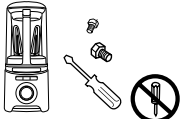
❌ Do not use or store near heat or open flame.

- It might cause deformation or discoloration of the product.



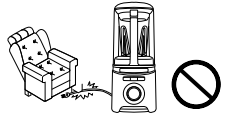
❌ Never dismantle, repair or remodel Body.

- Fire or injury might occur due to abnormal operation.



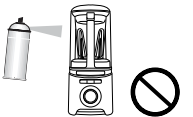
❌ Do not bend the power cord excessively or put a heavy object on it to prevent damage.

- It might cause a short circuit or fire.



❌ Do not clean with inflammable materials or chemicals.

- It might cause electric shock, fire or explosion.



❌ Do not clean dust or water on the contact part of the power plug and pin with a wet cloth.

- 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 (Jug) with hot water.

- Otherwise, it may shorten the lifespan or degrade functions.
- Do not put parts in the dishwasher to clean and dry.



Tips on Operating

Before use

1. Check if the Container (Jug) and lid is sealed and placed onto the blender motor.
(If not placed correctly, the blender will not work).
2. The vacuum function only works, when Vacuum & Noise Reduction Cover is securely placed onto the blender motor.
3. For safe use of the product, keep it away from children or infants' reach.
4. Use tamper (pusher) when Grinding Coffee beans, Almonds, Nuts, Seeds etc.
5. Soup function Always use ingredients stored at room temperature.

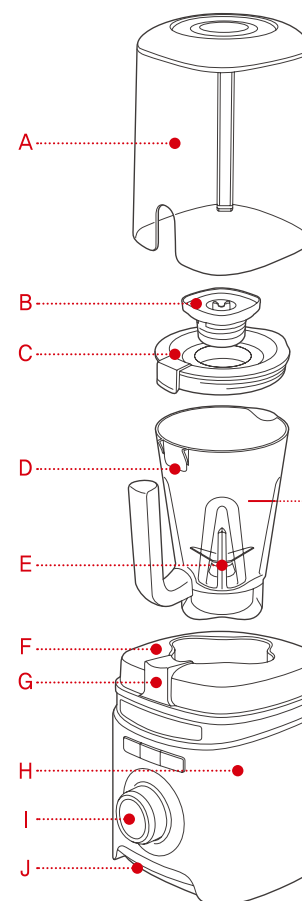
While in use

1. Do not idle or run the vacuum blender without ingredients, it is designed to have weight in the blender Container (Jug) or it may cause damage and shorten the lifespan of motor.)
2. Use on a dry, flat stable surface, and never shake or move while operating. The vacuum blender works on a flow vibration technology method, not a fixed motor method.
3. Do not use other utensils, only use the tamper (pusher) supplied or you may damage the blades or break the Blender Container (Jug).
4. Never shake or move while operating, it will shorten the lifespan of the blender and is dangerous.
5. Hard ingredients with liquids may not be grinded that well. Like Coffee Beans, Hard Nuts etc should be grinded then Blended with Other Ingredients. For example, Cashew nuts can be activated by soaking for 30 minutes on the bench with mineral or purified water, then blend with ice, small amount of water and sea salt to make Vegan Sour Cream.
6. Blending performance can differ according to ingredients' type and amount.
- Cut ingredients below 3cm before putting them in the Blender Container (Jug). Use homemade or purchased ice. Order of inserting ingredients: liquid (Drinks, Water, etc.) → ingredients with a lot of juice (Tomatoes, Fruits, etc.) → soft ingredients (Leafy 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. The Safety Compliance of the design is if the motor is overworked, it needs to cool off. Rest the motor for at least 30 minutes and it will restart again.
8. Limit the Grinding of dry ingredients. When you use the product continuously, the motor needs to cool down before re using. The machine is not designed to grind continuously.

After use

1. After using, clean the Blender Container (Jug) immediately to avoid staining. (Half fill Container (Jug) with water, place on the motor and turn the dial clockwise to clean inside remainders easily.)
2. The Blender Motor and Vacuum & Noise Reduction Cover cannot be washed or immersed in water, just wipe it with soft cotton or microfiber cloth.
3. After washing the Vacuum Module which is based in the Blender Container (Jug) Lid it must be dried thoroughly before being used again.
4. Do not clean the parts such as Vacuum Tumbler or Blending Container (Jug) or Lids in the dishwasher. The Dishwasher will cause deterioration of the parts not covered under warranty.

Parts



A Vacuum & Noise Reduction Cover It minimizes noise when vacuuming and blending.vacuum.

B Vacuum Module(Including Vacuum Valve) It is used for keeping/ clearing the vacuum condition (It can be separated and washed).

C Container Lid It blends ingredients in a vacuum.

D Container (Jug) 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.)**

E Blade Assembly Made with stainless steel, 6-layer blades optimize blending of ingredients

F Vacuum Port When using the Vacuum function, it connects the Body and the Vacuum & Noise Reduction cover.

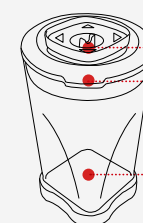
G Safety Sensor It is designed to operate only when the Container is perfectly combined to the Body.

H Body It is equipped with a motor with Maximum 32,000 RPM and a Control Panel.

I Control Panel You can control the blending speed by dialing manually, and automatically control by pressing the 3 menu buttons (Vacuum/Auto/Auto-Blending) accordingly.nel.

J Rubber Feet It reduces product noise and prevents shaking.

<Extra components>



Vacuum Valve / Vacuum Module
It is used for keeping/clearing the Vacuum condition of the Tumbler.
(It can be separated and washed).

Tumbler Lid
It keeps blended juice in a Vacuum.

Tumbler
It keeps blended juice or smoothies in a vacuum for a long time.
(Maximum Capacity: 800ml)

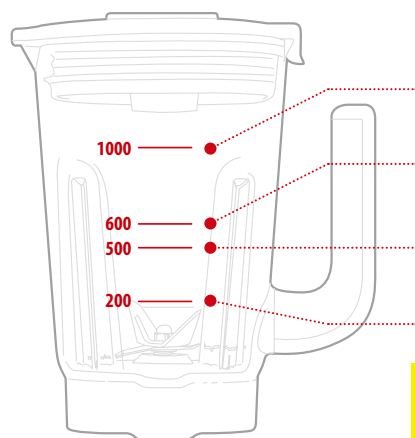


Tamper

Recommended capacity of Container by ingredients



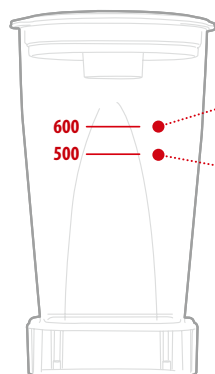
- Add liquids (Water, Milk, Juice, etc) because the blades may be going around or the blending particles may become rough when the ingredients are thick.
- Please make sure to put ingredients below the maximum capacity.



1 Container (Jug)

- 1,000ml : Recommend capacity of general ingredients (Fruits, Vegetables, water, etc)
- 600ml : Recommend capacity of Soup
- 500ml : Recommend capacity of only dairy products only (Milk, Soy Milk, Dry Milk, etc)
- 200ml : Minimum liquid capacity

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



2 Tumbler

- 600ml : Maximum capacity of general ingredients
- 500ml : Maximum capacity of dairy products

How to Use Each Function

Control part	Function	How to use
	On / OFF	Power Standby When you press the dial button while in the power standby mode, the system enters standby mode. (↖) Stop (OFF) Function When pressing the dial button while another function is working, stop function in operation. (↖) Power Off Automatic turn off after 3 min. or by lifting the container up.
	↖ : Pulse	Pulse When putting in ingredients (vegetables, fruits, and ice), then push ↖ button, "momentary operation" is operated. *(Pulse is operated only while pushing ↖ button.)
	🧼 : Clean	Clean When pushing the dial button after turning the dial by 🧼 washing function operates.
	🍲 : Soup	Soup When pushing the dial button after turning the dial by 🍲, soup function will operate. Be sure to use it after putting in the ingredients stored at room temperature. In addition, when using the hot ingredients, it may cause performance degradation and failure of product. * Do not use soup function continuously (please re-use after cooling the machine enough). * Maximum volume of material: 600 ml
	🌀 : Manual Mode	Manual Mode When turning the dial to the right, you can blend with the desired speed. (after using once for manual mode, you cannot use vacuum juice & vacuum smoothie functions serially). Stop When turning the dial by O, the function in operation stops. * Maximum volume of grinding (max. 90 seconds) bean: 350 g / coffee: 350 g / rice: 700 g / wheat: 700 g
	Vacuum Juice	When pushing the button after fastening vacuum container (Jug) to the main body, juice blending function operates after vacuum operation. (vacuum juice function cannot be used serially) * Maximum capacity of ingredients: Below 1,000 ml (dairy product 500 ml)
	Tumbler Vacuum (Tumbler only)	When pushing the button after fastening vacuum tumbler, vacuum storing function operates. * Maximum capacity of ingredients: Below 600 ml (dairy product 500 ml)
	Vacuum Smoothie	When pushing the button after fastening vacuum container (Jug) to the main body, smoothie blending function operates after vacuum operation. (vacuum smoothie function cannot be used serially) * Maximum capacity of ingredients: Below 1,000 ml (dairy product 500 ml)
	Auto-blending (Juice/smoothie)	When pushing the button after fastening vacuum container (Jug) to the main body, blending function immediately operates without vacuum. * Maximum capacity of ingredients: Below 1,000 ml (dairy product 500 ml)

* Check the recommended capacity of container (Jug) and do not use the container (Jug) by exceeding the maximum volume per material;

* You cannot use vacuum Juice & vacuum Smoothie functions continuously after using Pulse & Manual speed control function;

* You cannot use vacuum blending (Vacuum Juice & Vacuum Smoothie) function continuously. Backflow prevention mode operates and re-vacuum is not made;

* When intending to re-use vacuum blending (vacuum juice & vacuum smoothie) function, separate vacuum container (Jug) from the main body and then, re-fasten it.

⚠ Precautions

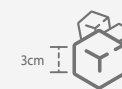
Minimum water amount

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 (Jug).

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



Order of putting ingredients

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



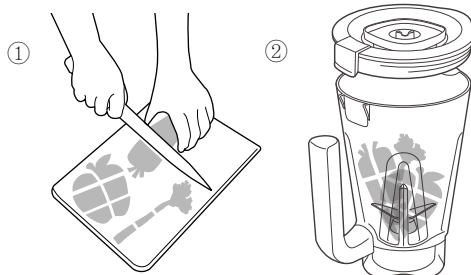
How to operate



- After purchasing the product, clean the Container (Jug) and Blade Assembly with dish detergent before using.
- At the initial use, Body may generate a little amount of smoke and smell (odour). (This is caused during the motor drying process and will disappear after a few times of use).

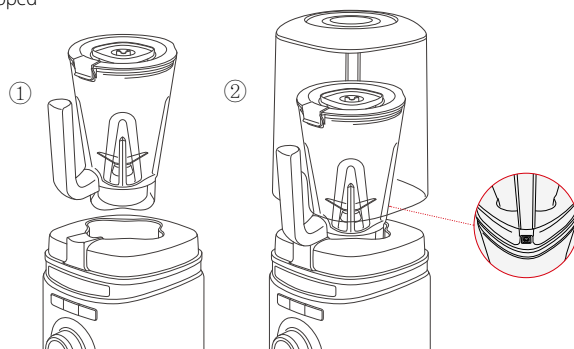
1 Put ingredients in the Container (Jug) and close the Container Lid.

- Ingredients should be cut to less 3cm and put under maximum capacity.
- Check if the Container (Jug), 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 (Jug) before operating. (When grinding, use the tamper and do not use the vacuum function.)



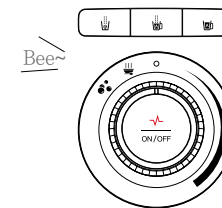
2 Press the Vacuum & Noise Reduction Cover on the body to tighten it. Check whether the Vacuum & Noise Reduction Cover is properly tightened to the body.

- Place the handle of the Container (Jug) forward.
- 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.



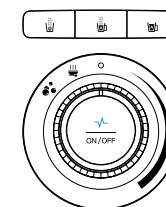
3 Turn the Power on.

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



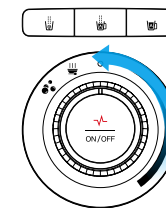
4 Press the Dial button once to enter stand by , and select a menu button to operate the product.

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

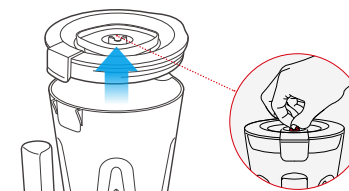


5 When it is complete, turn the Power off and separate the power plug.

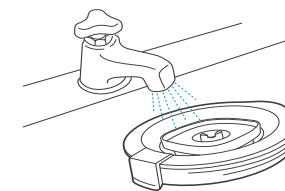
- Press the Dial button to stop.
- Function stop: Press on the Dial Button or the Dial is turned to  while in operation, the function stops.
- Turn off the power, and Dial  when using the product again.



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



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



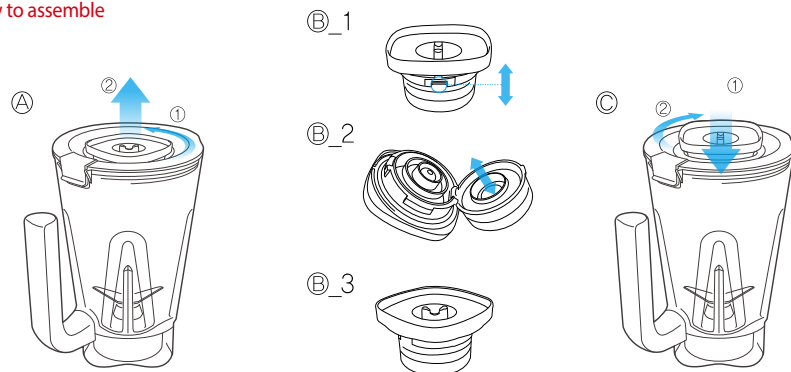
- To maintain vacuum quality, Container lid & vacuum modules are always keep after clean.

* Overflowing into the vacuum module stops the blender with buzzing sound. For restarting the blender, lift the container (Jug) from the base, adjust the contents to the recommended volume, clean the vacuum module and replace the container (Jug) onto the base.

How to use Vacuum Module

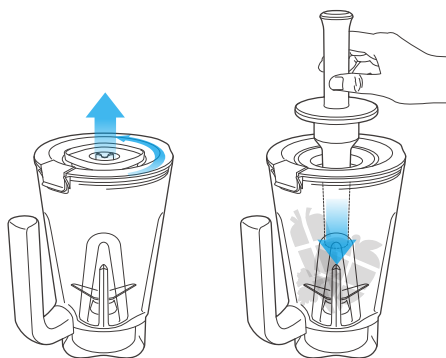
- Overflowing into the vacuum module stops the blender with buzzing sound.
For restarting the blender, lift the container (Jug) from the base, adjust the contents to the recommended volume, clean the vacuum module and replace the container (Jug) onto the base.
- The Vacuum Module can be separated from 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 (Jug) 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.



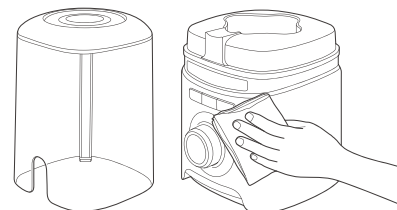
* TIPS

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

Cleaning and Care

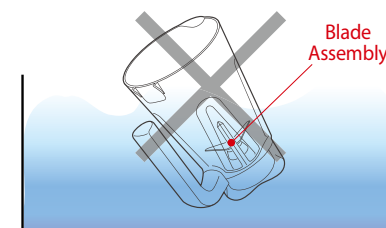
1 Vacuum & Noise Reduction Cover

- 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 (Jug)

- When cleaning the Container (Jug), do not put the Blade Assembly in water. (It may cause malfunction and rust.)
- Do not wash the container (Jug) into the dishwasher.



Before requesting service

Symptom		Corrective measures
  Bee - Bee - Bee	Vacuum Error	1) Vacuum valve and vacuum module Make sure it is tightened correctly. 2) Check if there is any foreign substance in the vacuum module Make sure it is removed. 3) The Vacuum & Noise Reduction cover is attached to the vacuum pad of the main body. Check that it is properly tightened.
 Bee - Bee - Bee	The amount of material exceeds the prescribed capacity or The motor is overloaded.	1) Pull out the power plug. 2) After cooling the body for 30 minutes in a cool place, Re-run in compliance with material-specific standards.
 Bee -----	The container is already vacuumed or The vacuum module detects the backflow of beverage Status.	1) Remove the container (Jug) from the body. 2) Remove the vacuum module from the lid. After cleaning, Dry thoroughly before reassembling. 3) Adhering to the container (Jug) After loading, tighten and blend to the body. * Blended drink or vacuum Never revacuum for drinks. (Beverage flows back into the vacuum tube and damages the vacuum function. may cause the.)

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 (Jug) 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 (Jug) and the Body are perfectly combined
- 3) If the motor stops during operation (It is for safety of motor, not failure or malfunction).

Symptoms		Corrective measures
If the motor power sensor detects excessive ingredients for protecting the motor.	 Dial button(red) LED Flash/Buzz	- 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.		- Pull out the power plug. - Cool off the Body for 30 minutes before reusing.
If vacuum module detects overflowing in to module.		- Lift the container (Jug) from the base, adjust the contents to the recommended volume. - Clean the vacuum module and replace the container (Jug) onto the base.

- 4) If the Body moves a bit during operation
- Wipe any water, oil or dust on the Rubber Feet at the bottom of the Body or water on the table.
- 5) If the motor makes a smell (odour) during initial use
- During initial use, any products using motors may generate a little amount of smoke and smell (odour) due to the motor drying process.
 - This will disappear naturally after a few times of use
- 6) Vacuum Containers and Blade Sets are consumable parts, so please change 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 (Jug) and Vacuum & Noise Reduction Cover perfectly combined to the Body?	- Use after combining the Container (Jug) 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 (Jug) Lid to mix ingredients thoroughly. - Separate the Container (Jug) 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 tightened with the Vacuum & Noise Reduction Cover.

Specification

Product name	Vacuum blender
Model name	SV-400MB, SV-410MB, SV-420MB, SV-430MB, SV-400ME, SV-410ME, SV-420ME, SV-430ME, SV-400M
Rating voltage	AC220-240V / 50-60Hz
Power consumption	1,500W
Product size	194 x 196 x 434 (mm)
Rating time	Mixer : 1min 10sec / Soup : 6min 30sec
Weight	5.5kg
Container capacity	Maximum capacity of blend: 1,000ml / maximum capacity of grinding: 700g
Manufacturer	NUC Electronics Co., Ltd.

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

Memo