

soyabella™

Automatic Soy milk Maker and Coffee Grinder

MODEL SB-130

Technical Specifications

Power	A.C. 220V/50Hz (Euro) – A.C. 110V/60Hz (US)
Motor Power	220W
Rated Power Consumption	750W
Motor Rotation Speed	11000 rpm
Water Capacity	0.8~1.3L (Approximately 1 quart)
Soybean Consumption	50~70g (Approximately 1/3 cup)
Power Consumption	0.2kwh/pot
Applicable Standards	GB 4706.1-1992, GB 4706.1-1998, GB 4706.19-1999 GB4706.30-2002, EN.55014-1:2000+A1:2001+A2:2002, EN 55014-2:1997+A1:2001, EN61000-3-2:2000, EN61000-3-3:1995+A1:2001

TRIBEST®

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OWNERS MANUAL

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IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions before use.
2. To protect against risk of electrical shock, do not immerse the electric cord, plug, or motor base in water or other liquids.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Remove the plug by gripping the plug body and pulling out of the outlet. Never yank or twist cord to unplug the unit.
4. Close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord/plug, after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical, or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. To disconnect, wait until motor stops before removing plug from the electrical outlet.
11. Do not operate unattended. Make sure the motor stops completely before disassembling. Unplug after each use.

SAVE THESE INSTRUCTIONS

PRODUCT DIAGRAM



FEATURES

- Fully automatic processing.
- Ability to achieve outstanding results with dry or soaked ingredients.
- Patented, helical grinding blade with serrated edge, capable of grinding dried beans and grains for rich, smooth consistencies.
- Micro-processor-controlled cooking adjusts time and temperature to produce perfect results every time.
- Stainless steel baskets with precision perforated screens for increased flow rate and well balanced milk-making.
- Multi-function protective circuitry assures against overheating, overflowing, and empty tank operation.
- Easy to clean, outboard heating element for trouble-free operation.
- Smart indicator light changes from red to green to indicate process completion.



*Easily converts to a coffee grinder and dry food mill with the included grinder cup.

OPERATING INSTRUCTIONS

A. PRECAUTIONS:

1. Do not use Soyabella to reheat cold pastes.
2. Do not dip the head unit into water or pour water into the top section.
3. Do not dip the stainless-steel chamber into water or get the underside of the base or the handle section wet.
4. Be sure the Upper Plug and the Power Plug Receptacle are dry before connecting.
5. Unauthorized disassembly of the head will void the warranty.
6. Be careful with the grinding blade components when cleaning.
7. Do not touch the stainless-steel parts before they have cooled completely.
8. The stainless steel chamber can get very hot during operation. Avoid touching the stainless-steel chamber while machine is in use. (Pay particular attention when children are present).
10. Do not operate with a damaged power cable.
11. Always use a grounded outlet with the power plug.

B. MAKING SOYMILK:

Follow these instructions to make fresh soy milk, nut milk, or rice milk.

1. **Soak soybeans:** Use the measuring cup and take a full cup of dry soybeans (2.5oz – 3.5oz., 70g – 95g). Rinse soybeans thoroughly and leave to soak.
 - RECOMMENDATIONS: Soak the soybeans for 8 hours in spring and autumn, 10 hours in winter, and 6 hours in the summer.
 - TIP: When soaking the beans, put beans directly into the milk screen and place the screen into the utility cup. Pour water into the utility cup to soak the beans and let it sit.
2. **Add water to stainless steel chamber:** Fill the stainless-steel chamber with water so that water level is between the upper and lower water-level lines. You can control the consistency of the soybean milk by adding more or less water. The lower level mark will be appropriate for 2.5 oz (70g) of soybeans, while the upper level mark will be appropriate for 3.5 oz (95g) of soybeans. You can add warm water to shorten the processing time. Do NOT add water over 104°F (40°C).
3. **Load soybeans and attach the milk screen to the head unit:** Drain the soybeans and load them into the milk screen. Attach the milk screen to the head unit by moving the blade in a side-to-side motion to allow the screen to slide properly into place. Lock the milk screen by turning it counter-clockwise (markings on the milk screen indicate the proper lock and unlock directions).
 - CAUTION: BE SURE THE SCREEN IS PROPERLY LOCKED IN PLACE! If the screen becomes loose during operation, the spinning blade could damage the screen.
4. **Assemble machine and make soybean milk:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the provided power cord into the power plug receptacle, and connect the other end to a wall socket. Once plugged in, the soymilk maker will beep and a red light will flash, indicating that the power is on. Choose the milk setting by pressing the "MILK" button on the head unit, and the red light will turn solid, indicating that the cycle is starting. The cycle will take approximately 15 minutes. When finished, the indicator light will blink green, and the machine will beep.
5. **Pour milk and enjoy:** Unplug the base unit. Lift the head unit from the stainless steel chamber. When removing the head unit, be careful not to touch the screen. It will be hot. Make sure that all the milk drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup to cool. Carefully pour milk from the stainless steel chamber.
 - CAUTION: Soymilk will be hot. Allow milk to cool before serving.
 - TIP: Add your favorite ingredients to flavor your soymilk. Add a pinch of sea salt, or brown sugar, vanilla - any other flavors you like.

OPERATING INSTRUCTIONS

C. MAKING RICE PASTE:

- 1. Soak rice:** Use the measuring cup and take a full cup of dry rice (4 oz. 115g). Rinse thoroughly and leave to soak. Soak rice for 30 minutes.
- 2. Add water to the stainless steel chamber:** Add water to the stainless steel pitcher between the upper and lower water-level lines.
- 3. Load rice and assemble the machine:** Drain the rice and load it into the special rice paste screen. Attach the rice paste screen to the head unit by moving the blade in a side-to-side motion to allow the screen to slide properly into place. Lock the rice paste screen by turning it counter-clockwise (markings on the milk screen indicate the proper lock and unlock directions).
 - CAUTION: BE SURE THE SCREEN IS PROPERLY LOCKED IN PLACE! If the screen becomes loose during operation, the spinning blade could damage the screen.
- 4. Assemble machine and make rice paste:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the provided power cord into the power plug receptacle found on the main body, and connect the other end to a wall socket. Once plugged in, the soymilk maker will beep and a red light will flash, indicating that the power is on. Choose the paste setting by pressing the "PASTE" button on the head unit, and the red light will turn solid, indicating that the cycle is starting. The cycle will take approximately 15 minutes. When finished, the indicator light will blink green, and the machine will beep.
- 5. Pour and enjoy:** Unplug the base unit. Lift the head unit from the stainless steel chamber. When removing the head unit, be careful not to touch the screen. It will be hot. Make sure that all the paste drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup to cool. Carefully pour paste from the stainless steel chamber.
 - CAUTION: Rice paste will be hot. Allow paste to cool before serving.

D. GRINDING COFFEE AND OTHER DRY FOODS:

Follow these instructions to grind coffee, nuts, grains, or seeds.

- 1. Load Grinding Cup:** Using the measuring cup and take a full cup of coffee beans, nuts, grains, or seeds and load them into the Grinding Cup.
- 2. Attach the Grinding Cup to the head unit:** Attach the grinding cup to the head unit by moving the blade in a side-to-side motion to allow the grinding cup to slide properly into place. Lock the grinding cup into place by turning it counter-clockwise.

•CAUTION: BE SURE THE GRINDING CUP IS PROPERLY LOCKED IN PLACE!

If the grinding cup becomes loose during operation, the spinning blade could damage the grinding cup!

- 3. Assemble machine and grind:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the provided power cord into the power plug receptacle, and connect the other end to a wall socket. Once plugged in, Soyabella will beep and a red light will flash, indicating that the power is on. Choose the grinder setting by pressing the "MILL" button on the head unit, and the flashing red light will turn solid. The grinder will immediately begin milling your ingredients for approximately 10 seconds.
- 4. Enjoy your freshly ground coffee, nuts, grains, or seeds:** Unplug the base unit. Lift the head unit from the stainless steel chamber. Carefully unlock the Grinding Cup by turning it clockwise and remove it from the head unit. Your ingredients are ready to be enjoyed.
 - TIP: If further grinding is needed, follow directions from step 2 and run through another cycle.

E. CLEANING:

Be sure to clean Soyabella thoroughly after every use. Proper cleaning will ensure that Soyabella produces great results for years to come.



- 1. Unplug the unit.**
- 2. Place head unit with screen into the utility cup to cool for about 30-45 minutes (See photo on left).**
 - TIP: For faster cleanup, add cold water to the utility cup to soak the screen. If you want to eat the grounds, let it cool on its own.)
- 3. After the contents have cooled, detach the screen from the head unit by turning the screen clockwise.**
- 4. Unload the soybean residue and wash the screen with hot, soapy water and the provided cleaning brush. Ensure that the screen is cleaned thoroughly, making sure all holes are open, as a blocked screen can affect the consistency of the milk in future operations.**

TROUBLESHOOTING

Problem	Probable Cause	Solution
Screen slips off head unit	Improperly fitted over threads	Re-secure screen by twisting counter-clockwise
Ingredients not fully ground	Too much or too little in screen	Refill screen to recommended amount
	Not enough water in the chamber	Fill chamber to a level between the two inscribed marks
	Basket screen clogged	Clean with the cleaning brush
Overflow	Too much water in the tank	Adjust water level to within the inscribed marks
Alarm doesn't sound	Water level too low	Fill chamber to a level within the inscribed marks
	Water temperature too cold	Warm water to 10°C-40°C (50°F-104°F)
	Motor bearings or shaft clogged	Clean thoroughly
Milk scorches	Not enough ingredients in screen	Try again – use the measuring cup when filling the screen
	Too much ingredients, too little water	Try again – fill water in between recommended fill lines. Use the measuring cup when filling the screen
Milk too thin	Screen clogged	Clean with the cleaning brush and hot, soapy water
	Not enough ingredients	Try again – use the measuring cup when filling the screen
	Ingredients not soaked long enough	Refer to suggestions in operating instructions
Heating, but motor not operating	Check for clogs and operating errors	Power off and restart. Refer to manual for operating instructions

RECIPES

BASIC VANILLA SOYMILK:

Make soymilk using Soyabella according to instructions. When soymilk has been made, add:
 1/2 teaspoon sea salt
 1 teaspoon vanilla extract
 3 tablespoons cane sugar

Many flavorings can be added to your soymilk. Don't be afraid to experiment. Besides vanilla extract, try using real maple syrup instead of white sugar. Molasses, brown rice syrup, date sugar, carob powder, and malted barley syrup are some other sweeteners that can be used. A coffee measuring spoon is a good place to start for gauging the amount of powder to use.

Gourmet food stores, health food stores and many coffee emporiums sell syrups to make flavored coffees. These can also be used to flavor soy, rice, and oat milk. Hazelnut, coffee, or mocha are beginners' favorites.

Salty Soy Soymilk doesn't have to be sweet to be good. A Chinese recipe calls for plain soy milk being poured into a bowl over a mixture of chopped green onions, salt (use sea salt whenever possible), pieces of dried shrimp, and pickled vegetables.

Black Soybean and Sesame Milk Combine about 60% black soybeans, 25% peanuts, and 15% black sesame seeds (powdered black sesame is readily available in Asian grocery stores), and follow the instructions for making rice paste.

RECIPES

TRADITIONAL CHINESE RECIPES

The following additional recipes are common Chinese recipes. Many of the ingredients can be found in Asian markets.

Five Bean Milk

Ingredients: Soybean 1.4oz (40g), Black Soybean 0.4oz (10g), Snap Bean 0.4oz (10g), Pea 0.4oz (10g), Pignut 0.4oz (10g), Water 33.8 fl. oz (1000ml).

1. Soak beans for 6-8 hours and clean to prepare for use.
2. Follow instructions for making soybean milk.

Salty Soybean Milk

Ingredients: Soybean 2.5oz (70g), Water 33.8 fl oz (1000ml), Pickled Vegetable 0.5oz (15g), chopped green onions, dried small shrimp, sauce, salt, etc. for flavor.

1. Soak the soybeans for 6-8 hours and mince the pickled vegetables. Clean to prepare for use.
2. Follow instructions for making soybean milk.
3. Add the flavoring of the pickled vegetable pieces, chopped green onions, dried small shrimp and salt to a bowl, pour the hot soybean milk into the bowl and enjoy.

Soybean and Malt Sugar Drink

Ingredients: Soybean 2.8oz (80g), Water 33.8 fl oz (1000ml), Malt Sugar 1.8oz (50g).

1. Soak the soybeans for 6-8 hours and clean. Unfreeze the malt sugar by placing it into boiled water.
2. Follow instructions for making soybean milk. Add the malt sugar and enjoy.

Soybean and Yam Rice Porridge

Ingredients: Soybean 1.2oz (35g), Water 33.8 fl oz (1000ml), Rice 0.5oz (15g), Black Rice 0.5oz (15g), Yam 0.5oz (15g) and white sugar.

1. Soak the black soybeans for 6-8 hours and clean to prepare for use.
2. Follow instructions for making soybean milk.
3. Cut yams into small pieces. Boil yams with rice, black rice, and soybean milk for 10-15 minutes and enjoy.

Black Soybean and Sesame Milk

Ingredients: Black Soybean 1.8oz (50g), Peanut 0.5oz (15g), Black Sesame 0.2-0.4oz (5-10g), Water 33.8 fl oz (1000ml).

1. Soak the black soybeans and the peanuts for 6-8 hours and clean to be prepared for use.
2. Load milk screen with soaked black soybeans, peanuts, black sesame, and follow instructions for making soybean milk.

Peanut and Soybean Milk

Ingredients: Milk 7.1oz (200g), Peanut 1.4oz (40g), Soybean 1.4oz (40g), Water 27.1 fl oz (800ml).

1. Soak the soybeans and the peanuts for 6-8 hours and clean to prepare for use.
2. Load milk screen with soaked soybeans and peanuts. Add water and milk to the chamber and follow instructions for making soybean milk.

Red Jujube and Green Soybean Milk

Ingredients: Red Jujube (non-putamen) 0.5oz (15g), Green Soybean 0.7oz (20g), Soybean 1.4oz (40g), White Sugar 1.8oz (50g), Water 33.8 fl oz (1000ml).

1. Soak the soybeans and the green soybeans for 6-8 hours and clean to prepare for use.
2. Wash the red jujube and load into the milk screen with the soaked beans. Follow instructions for making soybean milk.
3. Add sugar, if desired, and enjoy.

Red Jujube and Lotus Seed Milk

Ingredients: Red Jujube (non-putamen) 0.5oz (15g), Lotus Seed 0.5oz (15g), Soybean 1.8oz (50g), White Sugar 1.8oz (50g), Water 33.8 fl oz (1000ml).

1. Soak the soybeans for 6-8 hours and clean to prepare for use.
2. Soak the lotus seeds in boiled water until they become soft.
3. Load the cleaned red jujube, soaked soybeans, and lotus seeds to the milk screen and follow instructions for making soybean milk.
4. Add sugar, if desired, and enjoy.

Walnut and Almond Milk

Ingredients: Almond 2.1oz (60g), Walnut Seed 0.5oz (15g), Water 33.8 fl oz (1000ml).

1. Soak walnuts and almonds for 6-8 hours and clean to prepare for use.
2. Load walnuts and almonds into milk screen and follow instructions for making soybean milk.

Peanut Milk

Ingredients: Peanut 2.8oz (80g), Water 33.8 fl oz (1000ml).

1. Soak the peanuts for 6-8 hours and clean to prepare for use.
2. Load soaked peanuts to the milk screen and follow instructions for making soybean milk.

RECIPES

Honey Black Sesame Milk

Ingredients: Honey 1 tbsp, Black Sesame 0.7oz (20g), Soybean 2.1 oz (60g), Water 33.8 fl oz (1000ml).

1. Soak soybeans for 6-8 hours and clean to prepare for use.
2. Load soybeans and black sesame to the milk screen and follow instructions for making soybean milk.
3. Add honey and enjoy.

Soybean Residue Biscuit

Ingredients: 2 or 3 Eggs, 14.1oz (400g) of flour, 14.1oz (400g) of Soybean Residue, 14.1oz (400g) of Water.

1. Mix all of the ingredients and season to taste with salt or sugar.
2. Fry in a frying pan and enjoy.

Tofu

Ingredients: Soymilk, Tofu Coagulator [may substitute with Nigari (natural magnesium chloride) or natural calcium sulfate]

1. Slowly stir in 1 package of tofu coagulator to your soymilk. Cover the container and let sit for ~20 minutes. Your soymilk will separate into curds and whey.
2. Prepare your tofu mold by lining it with cheesecloth. Once your soymilk has separated into curds and whey, pour it into the tofu mold. Fold over excess cheesecloth on top of the tofu and press out excess water.
3. Place a weight (3-5 lbs) on top of the tofu mold lid and let sit for another 20 minutes.
4. Take out of the mold and enjoy!

WARRANTY

We warrant to you, the end-user customer who has properly registered after purchasing the Soyabella Soymilk Maker for a valuable consideration, that the parts and motor will be free from defects in materials and workmanship for a period of 2 years from the date of purchase. Warranty does not cover normal wear and tear.

In order for you to receive the benefits of this warranty, you are required to complete and mail the warranty registration card, containing all the requested information, to us within ten (10) days following the purchase of your Soyabella Soymilk Maker.

1. No warranty will be provided until after we have actually received the enclosed warranty registration card or online registration, containing all the requested information, within ten (10) days of the date of original purchase. The warranty is valid only for the original purchaser. This warranty is non-transferable.
2. If Soyabella exhibits defects while in normal household use, we will, upon our actual receipt of a written notice of such defects from you during the warranty period, at our option, either repair or replace the Soyabella which proves to be defective. However, we have no such obligation to repair or replace until after you have, by insured mail and in protective packaging*, delivered the Soyabella to the location of your service center as set forth. A replacement Soyabella may be either new or like new. The replacement Soyabella may contain re-manufactured or reconditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the Soyabella will be uninterrupted or error free. In no event shall our liability exceed the retail value of the Soyabella.
4. All warranty and repair services must be performed at a warranty service center, which is located within the country where the machine was originally purchased. However, in the event that: [i] the machine must be serviced at a service center that is not located within the country where the machine was purchased; or [ii] there is no service center within the country where the machine is located and must be shipped to a service center in another country, then those service centers are responsible for the parts and service only, and any and all costs relating to the shipping, delivery and handling of the machine to and from those service centers shall be the sole responsibility of the owner.

WARRANTY

This warranty does not cover defects resulting from:

- [a] failure to operate the Soyabella in accordance with the instructions;
- [b] use of parts or supplies not provided or authorized by the manufacturer;
- [c] negligent, improper or inadequate maintenance;
- [d] service performed or attempted by an unauthorized service person;
- [e] damages, accidental or otherwise, to the Soyabella, which are not directly caused by the manufacturer; or
- [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the Soyabella.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO TWO (2) YEARS. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or country to country.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT, OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE). Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your Soyabella back to the service center without a return authorization.

*Save Original Shipping Box

IMPORTANT!

Soyabella™ Automatic Soymilk Maker Registration Form

Please fill out and return within 10 days to register your product. Registration ensures that you receive timely service should any warranty service be needed for your machine.

For faster registration, register your product at www.soyabella.com!

1. Personal Information

Mr.____ Mrs.____ Mis.____ Miss____
 First Name_____ Last Name_____
 Address_____
 City_____ State_____ Zip_____ - _____
 Telephone _____ - _____ - _____
 Email_____

2. Dealer Information

Dealer:_____
 Address_____
 City_____ State_____ Zip_____ - _____

3. Product Information

Model Number_____ Serial_____

Number_____

Date of Purchase _____

Month Day Year

please
stamp
here

Soyabella™ Registration

TRIBEST CORPORATION
P.O. Box 4089
Cerritos, CA 90703

WHEN YOU NEED SERVICE

In the unlikely event that you do need service on your Soyabella, or if it fails to function properly while within the warranty period (normal household operation only) - contact the nearest authorized Soyabella Service Center. PLEASE FOLLOW THE INSTRUCTIONS BELOW:

SERVICE CENTER

USA: Tribest Corp. 14109 Pontlavoy Ave., Santa Fe Springs, CA 90670, USA
TEL: 562-623-7150; 888-254-7336. FAX: 562-623-7160
EMAIL: service@tribest.com WEBSITE: www.tribest.com

- Call to obtain a return authorization number to send your unit or part back to the service center. Explain the problem you are experiencing.
- Pack your Soyabella or part securely in the original shipping box. Make sure all necessary parts are enclosed.
- Securely seal the shipping box with strapping tape.
- Address the box to the service center. Be sure to put your return address and the Return Authorization Number on the outside of the package.
- Tribest will not be responsible for items lost or damaged in transit. It is always wise to insure the package against possible damages or loss in transit.
- Ship prepaid. Tribest will refuse any packages not sent prepaid.

PLEASE WRITE DOWN THIS INFORMATION AND KEEP FOR YOUR RECORDS.

Model #

Serial#

Date Warranty Mailed