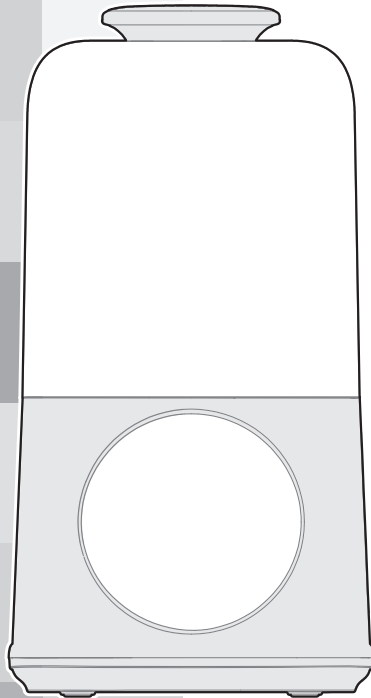


Comfee

BLENDER

Instruction Manual

CBL-50HGBHB1



IMPORTANT NOTE: For your safety and continued enjoyment of this product, always read the instruction Manual carefully before using.

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SAFETY INSTRUCTIONS

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must not be immersed.
- **WARNING:** avoid spillage on the connector.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Care shall be taken when handling the sharp cutting blades, emptying the container and during cleaning.
- The heating element surface is subject to residual heat after use.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use outdoors.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- **WARNING:** Misuse may cause potential injury.
- The appliance is only to be used with the stand provided.

SAFETY INSTRUCTIONS

- To ensure safety and prevent harm to yourself and others as well as property damage, please do follow the below safety precautions.
- Failure to comply with safety warnings and improper usage may result in accidents.

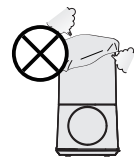
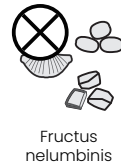
! **WARNING:** indicates safety issues that may result in death or serious injury.

💡 Indicates the content of "Warm Tips".

! **CAUTION:** indicates safety issues that may result in minor injuries or property damage.

WARNING

- Prohibited: Mixing or grinding dry ingredients and hard traditional Chinese medicinal materials (such as spirifers, fructus nelumbinis, magnetite, etc.)
- Prohibited: Blending hard or excessively toughmeat ingredients like bone-in cuts, ribs, and pig skin to prevent damage to the breaker knife and ensure the longevity of the appliance.
- During the preparation of heated cuisine, do not place any foreign objects such as cloths or covers on the lid, as this may obstruct steam release and cause overflow. Be cautious of steam and hot water splashes when liquids inside the blending jar reach a boiling point.
- Prohibited: Placing the appliance too close to the stove may damage it or pose a risk of fire and personal injury.
- If the plug or any other component is damaged, it is necessary to cease using the appliance immediately, send it to the designated repair



SAFETY INSTRUCTIONS

center and have a professional replace or repair the damaged part to avoid potential harm.

- If the supply cord is damaged, it must be replaced by the professionals from the manufacturer, their repair department, or a similar authorized service in order to avoid hazard.
- DO NOT allow children to operate or use the appliance alone. Make sure that they do not play with the appliance. Keep it out of reach of infants. Elderly individuals, disabled persons, and those without experience should use this appliance under supervision and guidance.
- Never immerse the appliance in water.
- While the appliance is in operation, it is prohibited to move the appliance or touch its moving parts to prevent accidental injuries.
- DO NOT hang the power cord over sharp objects and avoid connecting it to movable items.
- DO NOT use accessories and attachments other than those provided with this appliance to prevent the risk of fire and personal injury
- DO NOT operate this appliance with no load or overload during operation.
- DO NOT use poor-quality socket adapters to prevent the risk of fire and personal injury.



SAFETY INSTRUCTIONS

CAUTION

May cause minor injuries or property damage

- Please verify that the voltage matches the specifications of this appliance (220V~50Hz) before use, to avoid potential safety hazards and damage to the appliance.
- If the appliance becomes jammed during use, immediately turn off the power, unplug the power cord, remove the container, and extract the material causing the jammed blade. Only resume use after allowing the motor to cool down.
- This appliance is equipped with an overheating protection device. In the event of abnormal use or severe motor overload, the appliance will automatically shut down for protection. If the appliance cannot be restarted after the protection period of 30 minutes, please have it repaired at our authorized service center. Do not attempt to dismantle it yourself.
- When blending fruits and vegetables continuously, the working time for each session should not exceed 3 minutes, and there should be no more than 2 consecutive sessions. If you need to continue using it, wait for a 20-minute interval before the next use. During operation, if you notice that the motor base becomes overheated, stop the machine for approximately 20 minutes to allow it to cool down before resuming operation.
- Do not use attachments and accessories other than those provided with this appliance, as it may lead to fire or personal injury.
- Please promptly unplug the power and clean the appliance after use.
- Keep a minimum distance of 30 cm between this appliance and other kitchen appliances.
- Do not use this appliance on tilted or unstable surfaces to prevent slipping or causing a fire.
- It is prohibited to run the appliance unattended.
- Make sure that the appliance is powered off before disassembling or adjusting any parts of the appliance.
- Ensure that the blender's power switch is turned off before moving the base.

SAFETY INSTRUCTIONS

- Misuse is strictly prohibited.

WARM TIPS

Other Safety Precautions

- Before using the appliance, please ensure that the table is clean and promptly clean up any oil stains.
- The blending jar should only be used on the provided base.
- When cleaning the inner side of the blending jar, please be cautious of the sharp blades to avoid cuts.
- After using the appliance, thoroughly clean the parts that come into contact with food to prevent residual materials from corroding and emitting odors over time.

PRECAUTIONS BEFORE USE

- Due to variations in appearance, functions, and configurations among different appliance models, please refer to the actual appliance and selectively read the function instructions.
- This appliance is designed for use at altitudes below 2,000 m. Usage at higher altitudes may result in issues such as incomplete cooking, spillage, or scorching.
- Before connecting the power, please make sure that the blending jar and lid are properly installed.
- When the appliance is powered on, it is strictly prohibited to put hands or sharp objects into the jar, in order to prevent injury or damage to the product.
- Please put in the ingredients before starting the appliance. It is strictly prohibited to operate it without any ingredients.
- When cleaning, please rinse the inside of the jar and accessories with clean water, and then dry them. The blades are very sharp, so be cautious when cleaning to avoid cutting yourself.
- The exterior of the motor base can be wiped with a dry cloth. Do not immerse the motor base in water or any other liquid, and avoid rinsing it under water or other liquids to prevent electric shock or device damage.
- Do not use abrasive cleaning agents or corrosive liquids (such as gasoline or acetone) to clean the appliance.
- When making fruit and vegetable beverages, remove kernels

SAFETY INSTRUCTIONS

from fruits with kernels.

- Before preparing dishes, please wash the ingredients and cut them into pieces with sides no larger than 1.5 cm.

PRECAUTIONS BEFORE USE

- Do not put ingredients or liquids exceeding 80°C into the blender for blending.
- Do not directly heat thick liquids such as milk, soy milk, or cold rice porridge using this appliance, as it may cause burning and produce odors, such as "bottom sticking".
- Do not add flavorings such as granulated sugar, brown sugar, etc. to the jar during preparation to avoid flavorings sticking to the bottom of the jar when heated.
- The quantities of ingredients in the recipe are prepared based on standard water levels. Users should adjust the total amount of ingredients according to the water volume and type of food used. The heating function should not exceed 900mL (maximum capacity of 800mL for soy milk and rice paste functions), while the maximum for cold beverage function should not exceed 1000mL, as exceeding these limits may result in overflow or bottom sticking.
- It is recommended to use purified water for preparing various beverages.
- Do not interrupt the program once the food reaches boiling point (countdown initiated). In case of accidental termination, do not resume the heating function for further processing, as reheating the food might lead to overflow or sticking at the bottom. Please select a new function after replacing the ingredients or use cookware to pre-cook the food before utilizing the custom mode to blend the ingredients.
- The preparation of porridge, soups, and other similar items requires the selection of the appropriate function button. Otherwise, the resulting beverages may exhibit undesirable textures, inadequate cooking, and in more severe instances, could lead to spillage or scorching.
- When utilizing the porridge function, in order to ensure effective

SAFETY INSTRUCTIONS

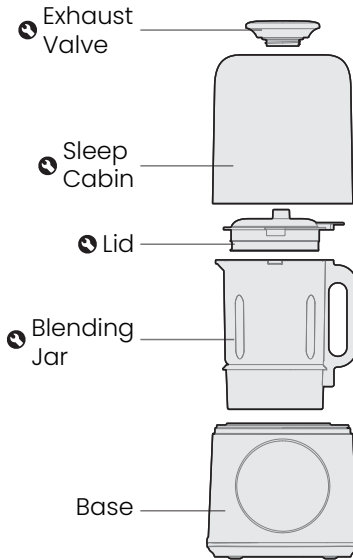
food pulverization and desirable texture, please soak dry and hard ingredients such as dried corn, red beans, mung beans, and barley in hot water for 4 hours before use.

- In the event of an unexpected interruption during the preparation process, please utilize the “Blend” function to pulverize the ingredients and then pour them out.

PRODUCT OVERVIEW

Part Name

Detachable components (please clean before use)



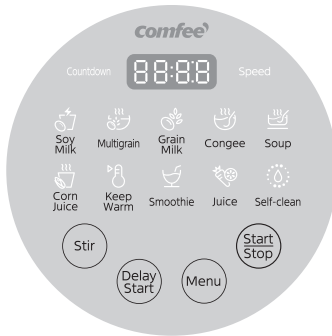
List of Accessories

- 1 x measuring cup
- 1 x brush

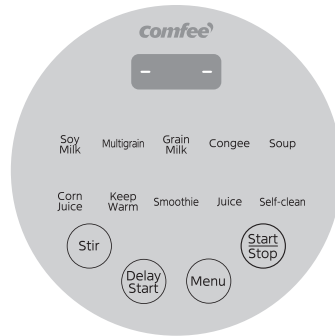
TECHNICAL SPECIFICATION

Model	CBL-50HGBHB1
Capacity	1 L
Power supply voltage	220 V
Frequency	50 Hz
Rated power input	500 W
Net Weight	3.65 kg
Dimension	188x188x356 mm

OPERATION PANEL



Standby Mode



Power-saving Mode

POWER-SAVING MODE

In the absence of button actions, a beep will sound 10 times after 20 seconds, and after 1 minute, the power-saving mode will activate. In the power-saving mode, pressing any button will restore the device to normal status.

GENERAL FUNCTION

Start/Stop

- After configuring the product's operating mode, lightly touch the "Start/Stop" button to initiate the appliance into working mode. Touching the "Start/Stop" button During operation will halt the appliance's functioning.

Menu

- Touch the "Menu" button. The "Soy Milk" function indicator will illuminate. Touch the button again to illuminate the indicator for the next function. Stop when the desired function is reached.

CUSTOM FUNCTION

Stir

- After configuring the product's operating mode, lightly touch the "Start/Stop" button to initiate the appliance into working mode. Touching the "Start/Stop" button During operation will halt the appliance's functioning.

OPERATION PANEL

Delay Start

•After putting ingredients, select the desired function. Touch the "Delay Start" button; touching or holding the "Delay Start" button will allow you to adjust the completion time for the food. Press the "Start/Stop" button to initiate. Note: "Delay Start" function is applicable to heating function.

The completion time, for instance 6:00, signifies completion 6 hours later and is not based on Beijing time.

HOT DRINK FUNCTION

Soy Milk, Multigrain, Grain Milk, Congee, Soup, Corn Juice.

Put the ingredients, select the desired function mode, then press the "Start/Stop" button to enter working mode. During the process, bring the mixture to a boil first, then blend and simmer for an extended period.

CAUTION:

- Once a function mode is selected, if the blending function is chosen afterward, the previously selected function mode will be canceled.
- The Thick Soup mode doesn't blend, and gentle stirring during the process will result in slight food particles.
- If the ingredients include dry and hard items such as dried corn, red beans, mung beans, and barley, it is recommended to soak them in hot water for 4 hours before use.

COLD DRINK FUNCTION

Smoothie and Juice

•Add ingredients, select the function mode, then lightly press the "Start/Stop" button to initiate the working state.

KEEP WARM

Keep Warm

•After adding an appropriate amount of water, select the "Keep Warm" function. Press the "Start/Stop" button to initiate the working mode. The process involves gentle stirring, and the water temperature in the blending jar will be maintained at around 55°C. The warming duration is approximately 6 hours.

OPERATION PANEL

CLEANING

Self-clean

- Designed for assisting in cleaning the blending jar. Add 800 milliliters of clean water (adjustable based on need) into the blending jar. Touch the "Self-clean" button, then press the "Start/Stop" button to initiate the high-temperature cleaning process.

NOTE: When using the high-temperature cleaning feature for the blending jar, it is recommended to perform a basic rinse of the jar before utilizing this function for optimal cleaning results.

INTELLIGENT ALTITUDE RECOGNITION

CAUTION:

- During the working process, the appliance dynamically adapts to real-time water temperature, local altitude, and voltage, thereby optimizing the function and production procedures to ensure the thorough release of nutritional components from the ingredients. This feature guards against issues like incomplete cooking, overflowing, or scorching, which can result from changes in altitude and voltage.
- Please take caution due to the substantial steam generated during the boiling process.
- Once the intelligent altitude recognition process is completed, the appliance automatically adjusts to the most suitable production program for the local environment and remains in this state throughout its operation.

To ensure optimal ingredient processing results, follow these steps before using the appliance for the first time or when relocating the appliance to an area with significant changes in altitude:

1. Add water (without adding any ingredients) to a water level between 600mL and 900mL.
2. Attach the blending jar and lid securely, and place them onto the main unit.
3. Connect the power source.
4. Within the first 30 seconds of powering on, long press the "stir" key

OPERATION PANEL

for more than 3 seconds, and enter the intelligent altitude recognition.

5. After configuration, there will be a brief blending cycle. The display screen will cycle to show **88:88** , indicating that the blender will heat up to boiling water.
6. When the display screen shows **88:88** and simultaneously emits a "beep-beep" sound, the altitude adaptation program is complete. Please disconnect the power source.

OPERATING INSTRUCTIONS

When making rice paste/congee/soy milk, use 2 level jugs of soybeans or 2 level jugs of rice, along with approximately 800 milliliters of water. You can adjust the concentration by adding or reducing water based on your personal taste preferences.

HOW TO USE

Please use purified water.

1 Cut the ingredients into approximately 1.5-centimeter-sized pieces.

Warm Tips

- Meat should be skinned, boned, and tendon-free, then cut into strips.




2 Use a measuring cup to take the appropriate amount of ingredients as per the recipe, pour into the blending jar and add the appropriate amount of water.

Warm Tips

- You can adjust the amount according to the recipe's proportions as needed.

3 Align the ears on both sides of the lid with the protrusions on the rim of the blending jar, press the lid onto the jar, and then twist the lid clockwise to secure it in place.

CAUTION:

- The sealing ring of the lid must be properly installed to prevent leakage. The blending jar is provided with a lid opening protection mechanism. If the lid is not twisted into place, the appliance will not operate. The display screen will brightly show   .

4 Place the blending jar on the base in the correct orientation, then cover it with the sleep cabin. Next, install the exhaust valve on the top of the sleep cabin. Plug in the power cord and turn on the power. The appliance will emit a beep sound, and the display screen will illuminate. Insert the exhaust valve as shown in the diagram and twist it clockwise to secure. Align the triangular alignment mark and install it in place.

5 Select the product function according to your needs. Touch the "Start/Stop" button to initiate the product's operation.

Warm Tips

- During the program's execution, intermittent variations in motor speed, including rapid and slow movements, are normal occurrences.

OPERATING INSTRUCTIONS

•For heating functions, there will be a waiting period after initiation. The countdown will commence once the water reaches a certain temperature.

Making Drinks

Please use purified water.

6 After completion of the process, the product will emit a "beep" sound. Unplug the power cord, then use both hands to lift the sleep cabin from the bottom and remove the exhaust valve assembly. Next, take off the blending jar and open the lid.

CAUTION:

- When opening the lid, be cautious of steam releasing to avoid burns.
- Do not open the exhaust valve assembly to prevent burns during operation.
- When extracting the exhaust valve assembly separately, it's advisable to hold the sides of the exhaust valve to prevent burns.
- Right after operation, the exhaust valve and the top of the sleep cabin will be relatively hot. It's recommended to gently hold the bottom of the sleep cabin with both hands to avoid burns.

7 Pour out the mixture and add seasoning according to personal taste.

CAUTION:

- When pouring the mixture, please do so slowly to prevent liquid from splashing out.

RECIPE

Soybean Milk

1 Ingredients

60g of dry soybeans (approximately 2 level jugs)

2 Method

After washing all the ingredients, place them in the blending jar. Add water up to the 600 ml mark (adjustable based on taste preference). Select the "Soy Milk" function and press the "Start/Stop" and wait for the preparation to finish.



Oatmeal Barley Paste

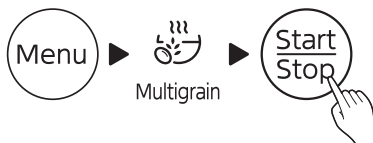
1 Ingredients

15g of barley, 5g of oats, 5g of soybeans, 1 seedless red date, 5g of pine nuts, 5g of flaxseeds.

NOTE: Total amount of ingredients is approximately 1 and a half jugs.

2 Method

Wash all the ingredients thoroughly and place them in the blending jar. Add 500 milliliters of water (adjustable based on taste preference). Select the "Multigrain" function and lightly press the "Start/Stop" and wait for the preparation to finish.



RECIPE

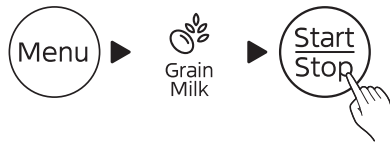
Walnut Oatmeal Soya Milk

1 Ingredients

30g of dry soybeans (approximately 1 level jug), 15g of raw oats (approximately 2/3 jug), 10g of walnut kernels (approximately one kernel)

2 Method

Wash all the ingredients and place them in the blending jar. Add 600 ml of water (adjustable based on taste preference). Select the "Grain Milk" function and press the "Start/Stop" and wait for the preparation to finish.



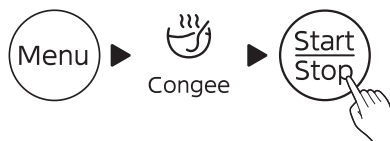
Lean Meat Porridge with Spinach

1 Ingredients

40g of rice (approximately 1 jug), 25g of lean pork (blanched, cut into pieces), 10g of minced ginger, 3 spinach leaves, salt to taste.

2 Method

Blanch the lean pork, then cut it into pieces not larger than 2 centimeters. Finely chop the spinach leaves and wash the rice. Place the prepared ingredients into the blending jar. Add 600 ml of water (adjustable based on taste preference). Select the "Congee" function and press the "Start/Stop" and wait for the preparation to finish.



RECIPE

Spare Ribs Soup

1 Ingredients

100 g of corn (approximately half cob), 100g of pork ribs, 100g of carrot (approximately half carrot), 3 slices of ginger, salt to taste.

2 Method

Cut the cleaned pork ribs into pieces, divide the cleaned corn into 6 segments, and dice the cleaned carrots. Place all these ingredients into the blending jar. Add 500 ml of water (adjustable based on taste preference). Select the "Soup" function and press the "Start/Stop" and wait for the preparation to finish.



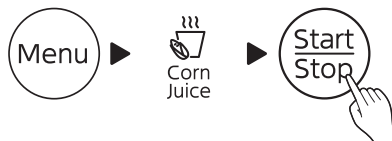
Corn Juice

1 Ingredients

Corn kernels 150 grams (approximately 5 level jugs)

2 Method

Wash all the ingredients and place them in the blending jar. Add 600 ml of water (adjustable based on taste preference). Select the "Corn Juice" function and press the "Start/Stop" and wait for the preparation to finish.



RECIPE

Mango Milkshake

1 Ingredients

270g of mango (approximately 1 mango), 170ml of yogurt, 140g of ice cubes 140

2 Method

Wash the mango, peel it, remove the pit, and dice it. Place the diced mango into the blending jar, followed by adding yogurt and ice cubes. Select the "Smoothie" function, press the "Start/Stop" button and wait for the preparation to finish.



Banana Apple Juice

1 Ingredients

Honey 1 spoon, 200g of milk, 1 banana, 120 g of apple (approximately half an apple) (recommended to add ice cubes: 3 cubes for better texture)

2 Method

Wash and core the apples and cut them into pieces no bigger than 1.5 cm, and cut the banana into 6 pieces. Put the ingredients into a mixing jug and pour in 200g of milk and 1 spoon of honey. Select "Juice" function, touch the "Start/Stop" button and wait for the preparation to finish.



CLEANING AND MAINTENANCE

Cleaning

- After cooking is completed in the blending jar, pour out the ingredients. Prior to using the "Self-clean" function, rinse the jug briefly. Once the "Self-clean" function is finished, it is recommended to open the lid and pour out the water from the blending jar. This helps the moisture inside the blending jar and lid to evaporate quickly for better cleaning results.
- Disconnect the power source. Wipe the exterior of the machine base with a dry cloth. Never submerge the machine base in water or any other liquid, and avoid rinsing it under water or other liquids to prevent electric shock or damage to components.
- During cleaning, rinse the interior of the blending jar and accessories with clean water, then dry them. Be cautious of the sharp blades while cleaning to prevent cuts.
- After using the product, it's important to clean the lid and sealing ring components promptly to prevent staining from prolonged storage. If components are stained by ingredients, you can try wiping them with a few drops of edible oil before rinsing.
- After rinsing the components with clean water, make sure to thoroughly dry them.
- Be cautious of residual heat to avoid burns. Clean the blending jar after it has cooled down.
- When residue inside the blending jar dries and forms hard deposits that are difficult to remove, add a suitable amount of water to soak. After softening for 0.5 to 1 hour, clean and wipe it.
- Do not soak the machine base, blending jar, power cord, or any electric parts.
- If the bottom of heating plate is not cleaned thoroughly, a light brown deposit may accumulate. In such cases, soak it in water for an extended period, then use a slightly firm cloth dipped in white vinegar to gently scrub along the bottom's texture.
- Do not directly pour water over the machine base or the bottom of the blending jar.
- Do not expose the product, power cord, packaging accessories, etc., to direct sunlight.

Maintenance

If not in use for an extended period, please store this appliance in a dry and well-ventilated place to prevent the motor from getting damp and rusting, which could affect its performance.

TROUBLESHOOTING


Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Fault	Possible Cause	Solution
Overflow	<ul style="list-style-type: none"> • Food amount too much or too little 	Put the ingredients by following instructions
	<ul style="list-style-type: none"> • Water amount too much or too little 	Add water to the correct water level
	<ul style="list-style-type: none"> • Wrong function selected 	Select the correct function as per the instructions
	<ul style="list-style-type: none"> • Machine malfunction 	Send it to local after-sales repair center for repair
	<ul style="list-style-type: none"> • Restart heating function without completing the process, which led to overflow 	Replace ingredients, follow instructions step by step
	<ul style="list-style-type: none"> • Anti-overflow lid not properly closed 	Ensure the lid is properly closed and the signal securely connected
Bottom sticking	<ul style="list-style-type: none"> • Excessive food quantity 	Put the ingredients by following instructions
	<ul style="list-style-type: none"> • Wrong ingredients used 	Do not use ingredients like flour that can cause severe sticking
	<ul style="list-style-type: none"> • Insufficient water 	Add water to the correct water level
	<ul style="list-style-type: none"> • Jar base not cleaned 	Ensure thorough cleaning before use
	<ul style="list-style-type: none"> • Wrong function selected 	Select the correct function as per the instructions
	<ul style="list-style-type: none"> • Machine malfunction 	Send it to local after-sales repair center for repair

TROUBLESHOOTING

Fault	Possible Cause	Solution
Ingredients not blending properly	<ul style="list-style-type: none"> Excessive or insufficient food amount 	Put the ingredients by following instructions
	<ul style="list-style-type: none"> Excessive or insufficient water 	Add water to the correct water level
	<ul style="list-style-type: none"> Wrong function selected 	Select the correct function as per the instructions
	<ul style="list-style-type: none"> Machine malfunction 	Send it to local after-sales repair center for repair
Food not hot after function is completed	<ul style="list-style-type: none"> Wrong function selected, as this function only blend but not heat 	Select the correct function as per the instructions
	<ul style="list-style-type: none"> Machine malfunction 	Send it to local after-sales repair center for repair
Operating noise	<ul style="list-style-type: none"> Normal during running-in period 	Normal phenomenon
	<ul style="list-style-type: none"> Normal during running-in period 	Occasional noise is normal
	<ul style="list-style-type: none"> Abnormal noise, motor issue 	Send it to local after-sales repair center for repair
Display not lit	<ul style="list-style-type: none"> Power cord not properly plugged 	Check the power cord and ensure it is properly plugged in and powered
	<ul style="list-style-type: none"> Machine malfunction 	Send it to local after-sales repair center for repair
	<ul style="list-style-type: none"> Jar not properly installed 	Reinstall the jar

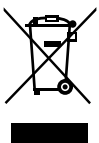
TROUBLESHOOTING

Fault	Possible Cause	Solution
No response by buttons	<ul style="list-style-type: none"> Machine working, unable to operate 	Normal
	<ul style="list-style-type: none"> Water on the panel, affecting sensitivity 	Wipe the panel dry
	<ul style="list-style-type: none"> Machine malfunction 	Send it to local after-sales repair center for repair
Display lit but product not working	<ul style="list-style-type: none"> Not pressing the Start/Stop button 	Choose a function, and press Start/Stop button
	<ul style="list-style-type: none"> Jar not filled with water, overheating protected 	Add water to the correct water level, cool down, then restart
	<ul style="list-style-type: none"> Squealing alarm during operation 	Unplug power, then plug back in and follow normal operating steps
	<ul style="list-style-type: none"> Machine malfunction 	Occasional noise is normal
Display 	<ul style="list-style-type: none"> Lid not properly closed 	Reinstall the lid
	<ul style="list-style-type: none"> Machine malfunction 	Send it to local after-sales repair center for repair

ERROR CODE SOLUTION

Fault	Possible Cause	Solution
E2	<ul style="list-style-type: none"> • Water in the machine base, mainly at the junction between the base and the jug, or water entering the circuit board. • Water in the machine base. • Jar and base misalignment. • Faulty circuit board, internal wiring issues. 	<p>Replace the blending jug to confirm if the jug or base is at fault. If the issue is with the base, follow these steps:</p> <ul style="list-style-type: none"> • Allow internal water marks to air dry naturally to prevent water ingress. • If the issue cannot be resolved, please contact the after-sales service center for repairs.
C3	<ul style="list-style-type: none"> • Circuit board malfunction, internal wiring issues • Jug and base misalignment • Water in the machine base • Loose or disconnected internal wiring within the base • Circuit board malfunction • Temperature controller triggered high-temperature protection 	<ul style="list-style-type: none"> • Excessive food during heating causing bottom sticking, leading to high-temperature alarms. Clear food from inside the jug, use the recommended food quantity as per the instructions, and try again. • Allow internal water marks to air dry naturally to prevent water ingress. • If the issue cannot be resolved, please contact the after-sales service center for repairs.
E0	<ul style="list-style-type: none"> • Circuit board malfunction. • Machine internal water ingress. 	<ul style="list-style-type: none"> • Allow internal water marks to air dry naturally to prevent water ingress. • If the issue cannot be resolved, please contact the after-sales service center for repairs.

If an alarm sound occurs during the production process and an error code appears on the display screen, you can refer to the following list for troubleshooting. If the problem cannot be resolved, please contact customer support for repair.



According to Waste of Electrical and Electronic Equipment (WEEE) directive. WEEE should be separately collected and treated. It at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

comfee'
... is how i feel !

Contact Information

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Website : www.feelcomfee.com/th

Customer service: 02-511-7888

