

FOTILE 方太

Instructions Manual

Please keep this Manual for future reference.

Please read this Manual carefully before using the product.

Smart Kitchen Sink

HT01
HT01L

Dear users, Thank you for choosing Fotile products.

As a happiness life solution provider focusing on smart kitchen appliances, Fotile is committed to delivering high-quality products and services to users, creating a healthy, environmentally friendly, tasteful, and culturally rich lifestyle, enabling innumerable families to enjoy a happier and more secure life.

Fotile upholds the "sincere service" concept, ensuring users feel delighted, reassured, carefree, comfortable, and at ease.

Achieving genuine user satisfaction and truly putting users at the center.

Before you use the product, please read this Handbook thoroughly.

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Safety Precautions

In order to prevent the users and others from hazard and property loss, the following caution marks are used.
All these precautions are safety-related and should be followed. All users should understand and use these marks properly.

■ Classification by degree of hazard and damage

DANGER - Any improper operation due to neglect of this mark will cause personnel hazard, serious injury, or fire.

WARNING - Ignoring this symbol and any improper operation may result in danger, serious injury, or fire.

CAUTION - Ignoring this symbol and any improper operation may result in personal injury or property damage.

ADVICE - The advices for safe and proper use of the product.

WARNING: Please use the product in strict accordance with this Handbook. We will not be liable for any property loss or personal injury whatsoever arising as a result of improper operation of this product.

If case of any conflict between the Instruction and applicable national laws, the latter shall prevail.

■ DANGER

- Do not expose the electrical parts such as the power plug and connectors to water as it may cause electric shock or other accidental injury.
- Do not change, stretch, knot, or press or squeeze the power cable. Otherwise, it may cause damage to the power cable, leading to electric shock or fire hazards.
- Do not allow children to use this product unsupervised or be close to the bottom of this product, as this may result in electric shock or other accidental injury.
- Do not touch the power plug and electric appliance, as it may cause electric shock.
- Disconnect the power before installing and maintaining the product to prevent electric shock.
- Do not use alcohol and other flammable solvents to clean the sink.
- Pay attention to the edges and corners of the sink when moving the product to avoid cutting.
- The socket must be equipped with a reliable grounding wire to ensure safety. Do not connect the grounding wire to the gas pipe, water pipe, lightning rod, and telephone line. Poor grounding may cause electric shock and other accidents.
- Do not connect power to household appliances from a socket-equipped lamp holder.

■ WARNING

- Please disconnect the machine from power before routine cleaning and maintenance.
- Please supervise children, ensuring that they do not play with the appliance. 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 the use of the appliance by a person responsible for their safety.
- This appliance contains a grounding connection intended solely for functional purposes.
- Exercise caution around the edges of the sink when moving or disassembling the product, avoiding any cuts.
- The appliance must allow for disconnection from the power supply after installation. Disconnection is achieved either by an accessible plug or a switch integrated with fixed wiring meeting wiring regulations.
- Do not use loose or poorly connected power sockets. Failure to do so may result in electric shock, short circuit, or fire.
- If the power cord is damaged, it must be replaced by qualified personnel from the manufacturer, its maintenance or similar departments in order to prevent any hazards.
- Please use the new hose assembly provided with the appliance; the old hose assembly should not be reused.
- Non-professionals should not dismantle the machine for maintenance or replacement of parts without permission.
- Do not use cleanser essence or foam detergents during cleaning.
- Do not connect the water inlet pipe directly with hot water as it may affect the normal use of the product.
- If water leakage occurs during use, please shut off the water supply and power immediately, and contact the manufacturer.
- Do not allow children to play with the plastic film and packaging boxes, which may cause asphyxiation accidents. Please keep the packaging materials away from children. Packaging materials are not toys!
- For occurrence of any fault, please cut off power immediately and stop using the product, and handle it as per the Common Fault Identification and Treatment.
- During use, ensure the appliance's power plug is fully inserted into the power socket and maintains good contact with the socket.
- Do not clean glass with coarse abrasive cleaner or sharp metal scraper, because they may scratch the glass surface and cause the glass to break.
- When using a power socket with an extension cord, ensure it complies with the requirements of national standards. The total rated current of household appliances connected to the power socket with an extension cord should not exceed the rated current of the original fixed socket or circuit.
- Do not allow sharp objects to contact the cover plate surface of the food cleaning sink, and do not place heavy objects on or apply impacts to the cover of the food cleaning sink in order to prevent scratches and deformation.
- For occurrence of any abnormal noise, unusual odor, or malfunctions, please stop the use immediately, and turn off the switch and disconnect the power supply.

■ CAUTION

- When cleaning fruits and vegetables, do not put the fruits and vegetables with conflicting nutrients together, so as not to cause any loss of nutrients in fruits and vegetables.
- Do not place valuables such as gems or gold into the food cleaning sink for cleaning, so as avoid damaging the product or the items being cleaned.
- Do not use a multi-functional socket with multiple plugs.
- Do not place heavy objects on the glass of the product.
- The complete appliance should be kept away from heat sources, gas, alcohol and other flammable products.
- If the power cord is damaged, it must be replaced by qualified personnel from the manufacturer, its maintenance or similar departments in order to prevent any hazards.
- Ensure that the sewer hose is unblocked; otherwise, the blockage of the pipe may cause the product to fail to function as normal.
- Please clean up the food residue in the filter basket after cleaning every time.
- The countertop used to install the product should have sufficient support strength and height, and the complete appliance should be firmly installed on the countertop.
- This appliance is only suitable for water inlet pressure between 0.14MPa and 1MPa.
- If a small amount of water accumulation is found upon opening the packaging, it is caused by factory qualification tests but not by any malfunction of the machine itself.
- Do not install the appliance at places where freeze may occur (below 0°C).
- Do not place items to be cleaned containing a lot of mud/sand in the product because it may cause the product to fail to function as normal.
- When unplugging the appliance from the socket, do not pull on the power cable.
- Stainless steel surfaces may develop scratches from daily friction, which is normal. Do not scrub the stainless steel with hard or rough objects.

■ ADVICE

- If there are stains on the items to be cleaned that are hard to clean by hand or even stainless steel scourer, they cannot be cleaned directly. It is recommended to pre-treat the stains before putting the items into the food cleaning sink.
- After cleaning, it is recommended to move the cover plate of the food cleaning sink away in order to keep the inside of the clean food sink dry.
- Before running the cleaning program, please remove the residue at the bottom of the food cleaning sink.
- It is advisable to perform daily cleaning after every use of the food cleaning sink.
- If water need be stored in the sink, please remove the food cleaning sink and plug the decorative cover.

Installation Instructions

This appliance is intended for household and similar use, such as:

- For use in kitchens at stores, offices, and other work environments;
- Farmsteads;
- For use by users in hotels, motels, and other residential-type environments;
- Budget hotel environments offering bed and breakfast only.

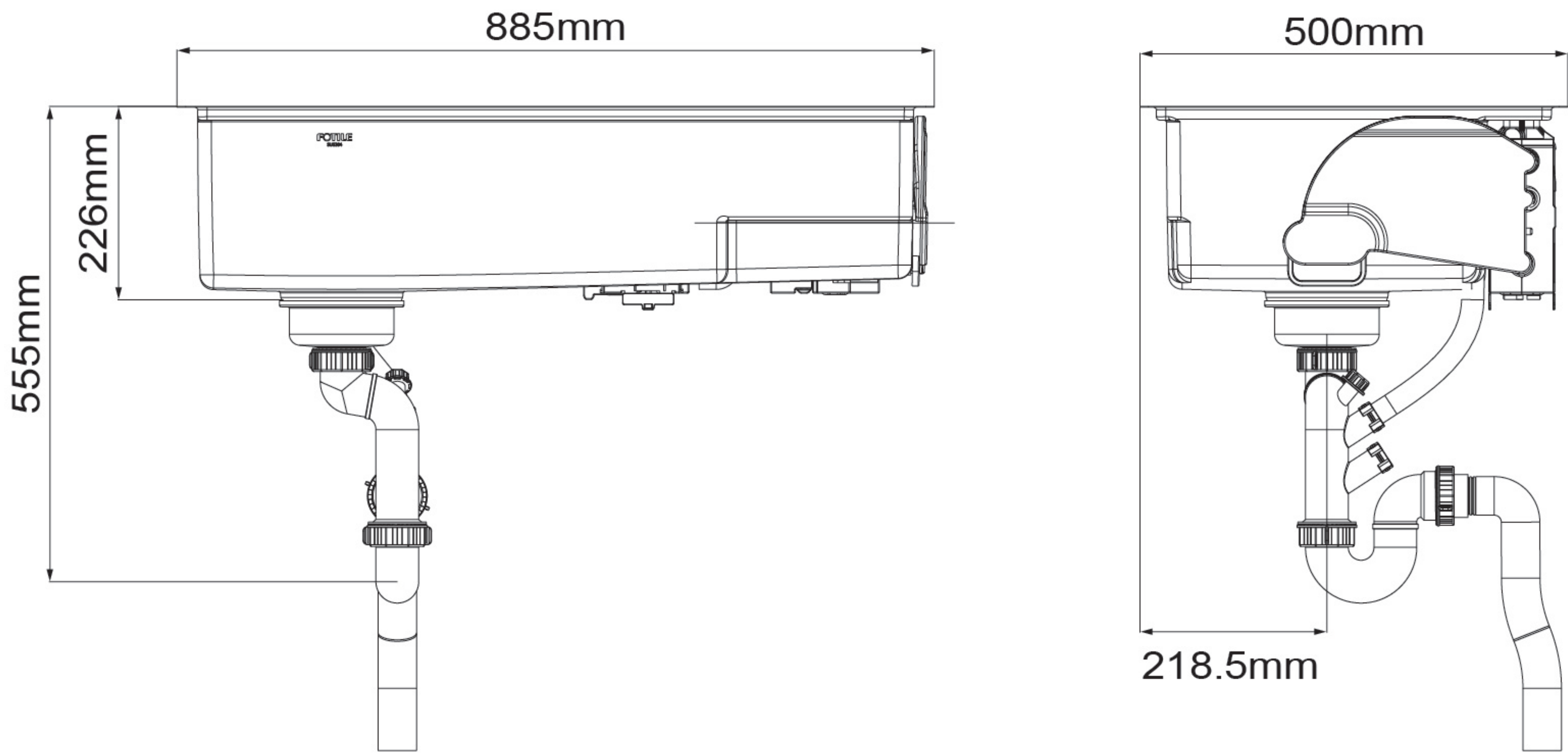
■ Packing List

After the package is opened, please check whether each of the following products and accessories suffers from any defect or damage. If any, —

- 1.Please call the service hotline of Fotile.
- 2.The product package does not include a faucet, which should be provided by users themselves.

Complete appliance	1	Food Cleaning Basket	1
Instructions Manual	1	Cover Plate of Food Cleaning Sink	1
Drain hose assembly	1	T-junction	1
Drainer	1	Warranty Card	1
Food Cleaning Sink	1		

■ Product Dimensions Diagram



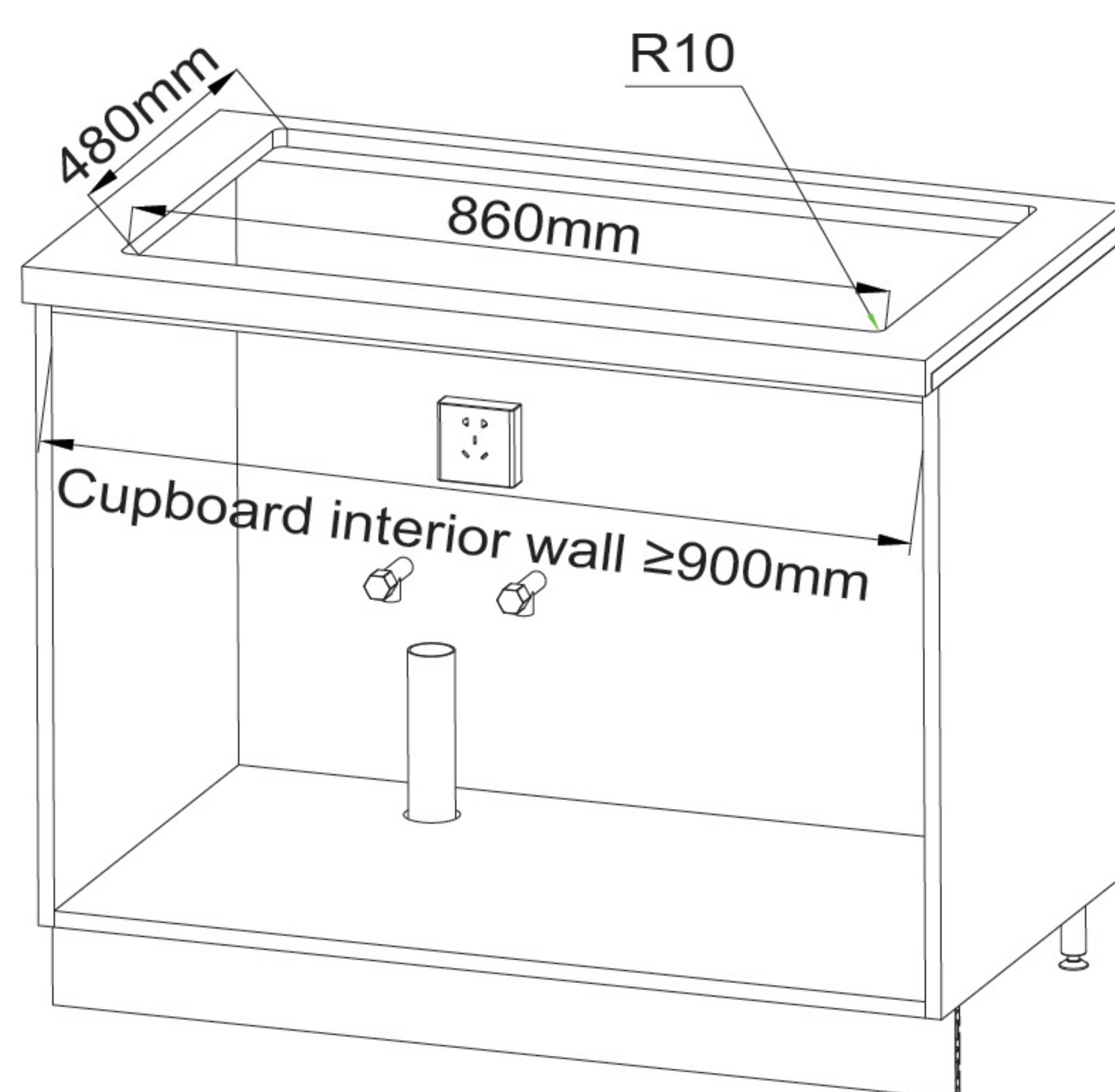


Figure 1

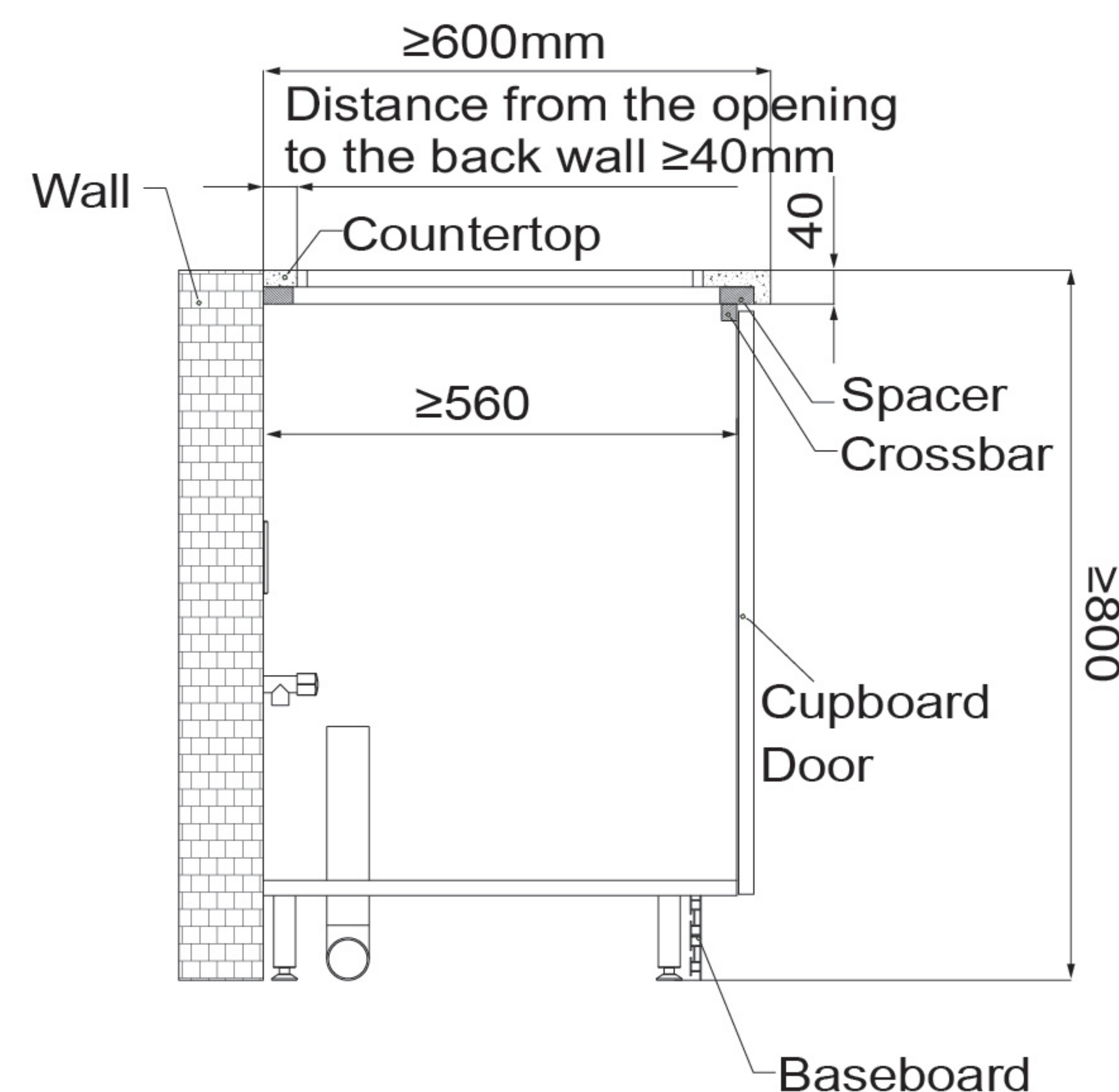


Figure 2

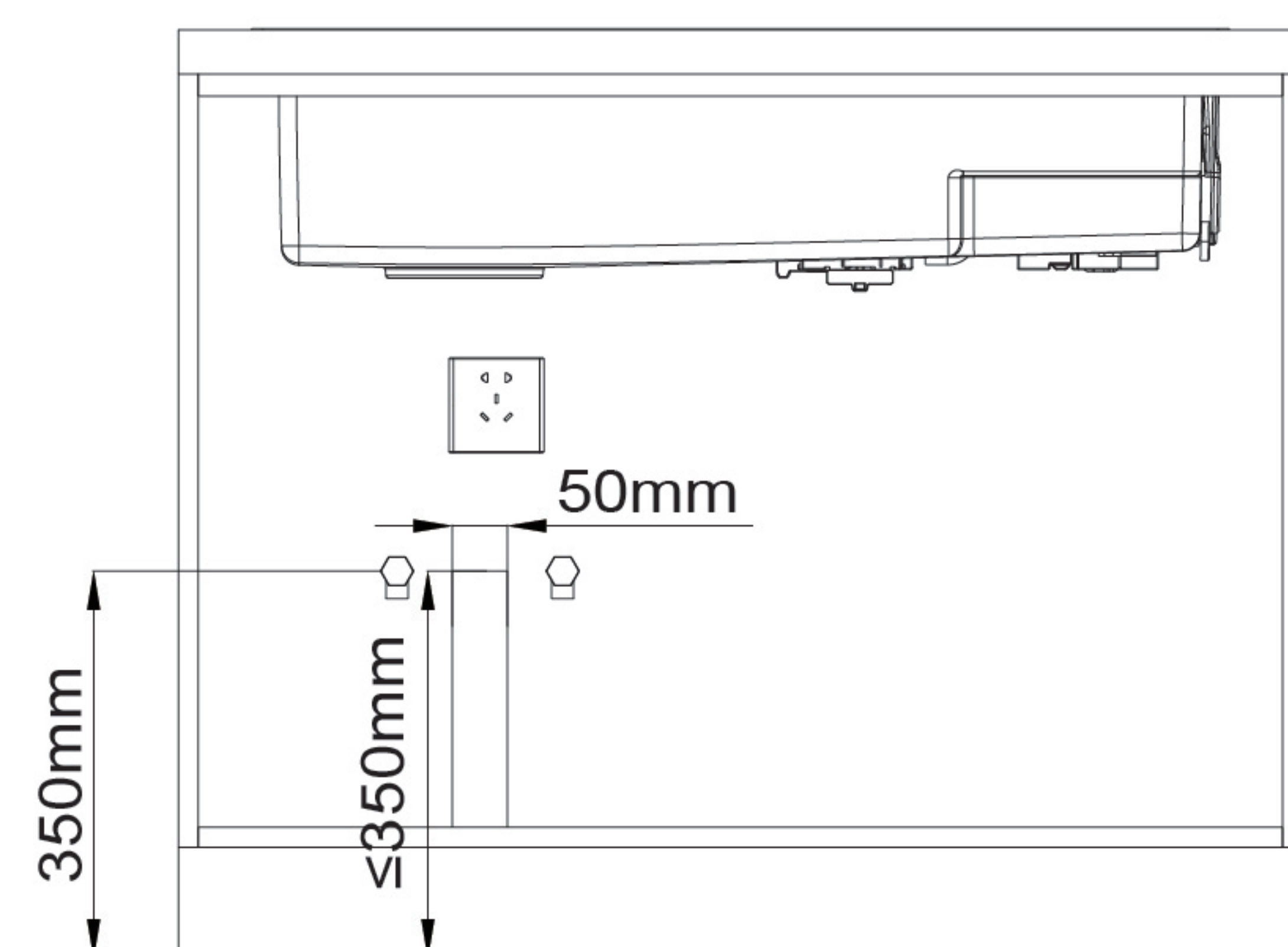


Figure 3

■ Installation Conditions

- 1.Countertop-based mounting is adopted, and the dimensions of the countertop opening are 860mm×480mm×R10mm, as detailed in Figure 1;
- 2.Countertop: Cupboard depth (excluding door panel) ≥ 560 mm, cupboard interior width ≥ 900 mm, countertop depth ≥ 600 mm, and height from countertop to floor ≥ 800 mm, as detailed in Figures 1 and 2;
- 3.Water inlet and socket requirements: The height of hot and cold angle valves from the floor should be ≥ 350 mm, with 1.5mm² or larger wires and a 13A single-phase three-hole socket installed, which must be grounded reliably. Please refer to Figure 3 for details;
- 4.Drainage requirements: The height of the sewer hose should be ≤ 350 mm, with a diameter ≥ 50 mm. Please refer to Figure 3 for details.

■ Installation Steps

- 1.Remove the outer packaging and membrane bag of the unit, and place the complete appliance closer to the countertop opening.
- 2.Pre-install components such as the faucet, apply mildew-resistant sealant along the edges of the opening, and then place the complete appliance on the countertop.
- 3.After installing the water inlet connection pipe, drainer, and drain hose assembly, check for any leaks at all connections.
- 4.Connect water and electricity to conduct a trial run of the smart kitchen sink ensuring that the machine can function properly.
- 5.If the user's faucet has a fixed structure similar to such double-screw design, a sealing gasket need be added to the glass during installation. The sealing gasket is included in the accessories package.

■ Precautions for Installation

- 1.The product should be installed stably and securely in a place where operation and maintenance are convenient, and slanting installation should be avoided.
- 2.The product should not be installed in a place where it may get damp or easily exposed to water.
- 3.This product is embedded in the cupboard, and thus the cupboard material for the installation of the product must be temperature and humidity resistant.
- 4.After installation, a gap of at least 1mm should be maintained between all parts of the product and surrounding structures. If there is a gas meter, gas pipeline, or other appliances nearby, please refer to the urban gas design specifications for installation.
- 5.If the power plug cannot be reached after the smart kitchen sink is installed, it should be completed by a switch with fixed wiring along the edge of the opening in accordance with wiring regulations, such as water fixtures and drain hose assemblies, so as to ensure that the power can be cut off by means of this switch in case of maintenance or emergencies.

6.Ensure that your smart kitchen sink is installed by qualified service personnel and that the installation is safe, reliable, and properly grounded. To ensure electrical safety of the smart kitchen sink it is essential to confirm that the machine is properly and reliably grounded and connected to the household electrical grid's grounding system. This is a fundamental requirement for electrical safety. The manufacturer of this product assumes no responsibility for any injuries resulting from issues with the household electrical grid.

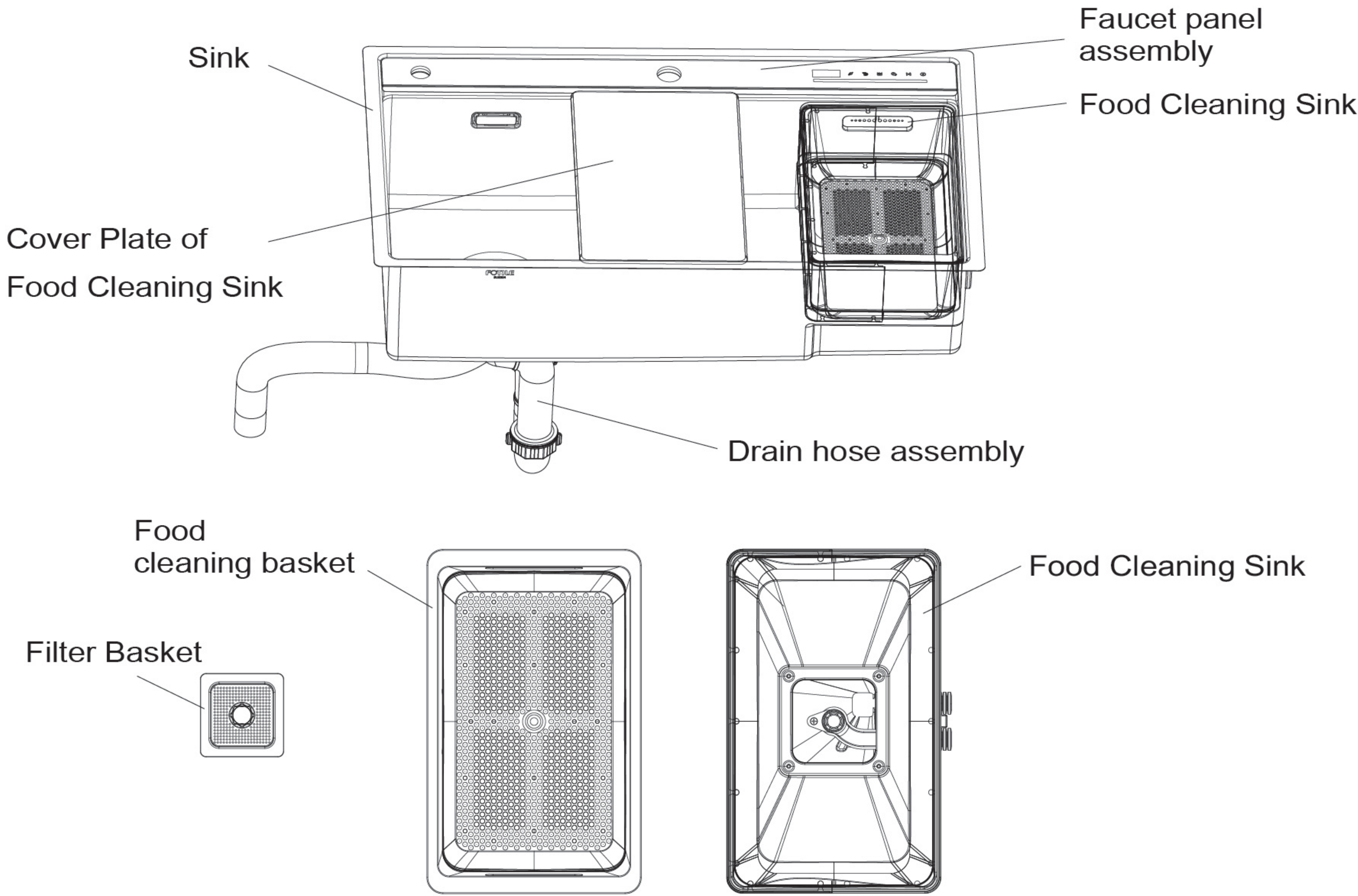
Product Information

Main Technical Parameters

Model	HT01/HT01L		
Power	220-240V~/50Hz	Rated input power	40W
Inlet water temperature	Cold water	Normal operating water pressure	0.14MPa-1MPa
Overall dimensions	885 mm x 500 mm x 226 mm		
Sink body	Material grade: Stainless Steel 304(06Cr19Ni10) Material Thickness: 1.0mm		

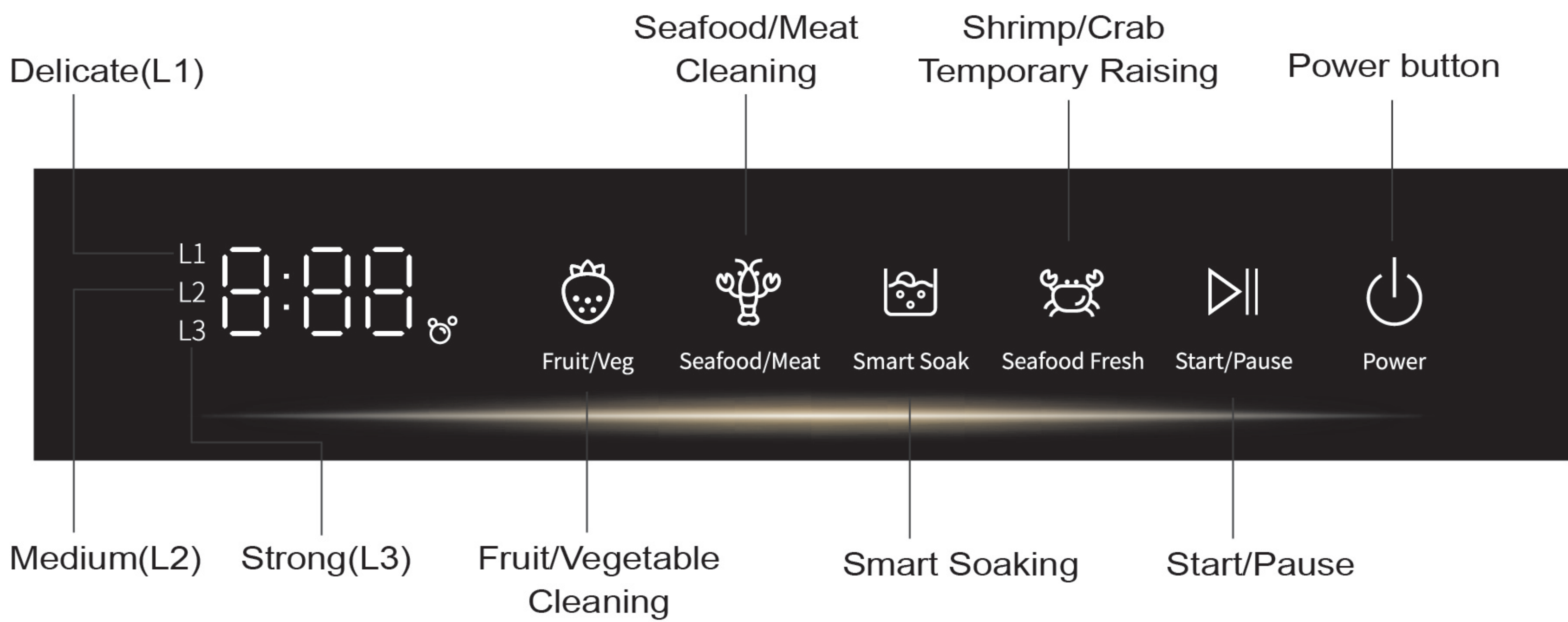
Note: The above data was measured under laboratory conditions of Fotile.

Component Description



Instructions for Use

Interactive/Control Interface



Function Description

Fruit/Veg
Perform deep-level cleaning of fruits and vegetables. Select the intensity by pressing the button.

Seafood/Meat
Perform deep-level cleaning of seafood and meat. Select the intensity by pressing the button.

Smart Soak
Perform soaking of ingredients (e.g., rehydrating dried goods), featuring automatic water filling/draining and timing.

Seafood Fresh
Maintains short-term vitality of shrimps and crabs by intermittently injecting air.

Start/Pause
Control the start and pause of the product.

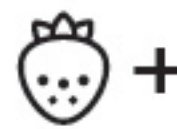
Power
Control the power on/off of the display panel.

Bubble Indicator Light

Note: The above lists all possible program descriptions. The icons are for reference only. Please refer to the control panel on your product for specific programs of your machine.

"Quadruple Bubble Cleaning Technology": With the infusion of micron and nano-level bubbles, delicate whitish water flow is generated; high-energy and large bubbles burst for deeper cleaning power. The lid can be opened anytime during cleaning for manual assistance, ensuring operational flexibility. The food cleaning sink shall be cleaned timely for enhanced hygiene.

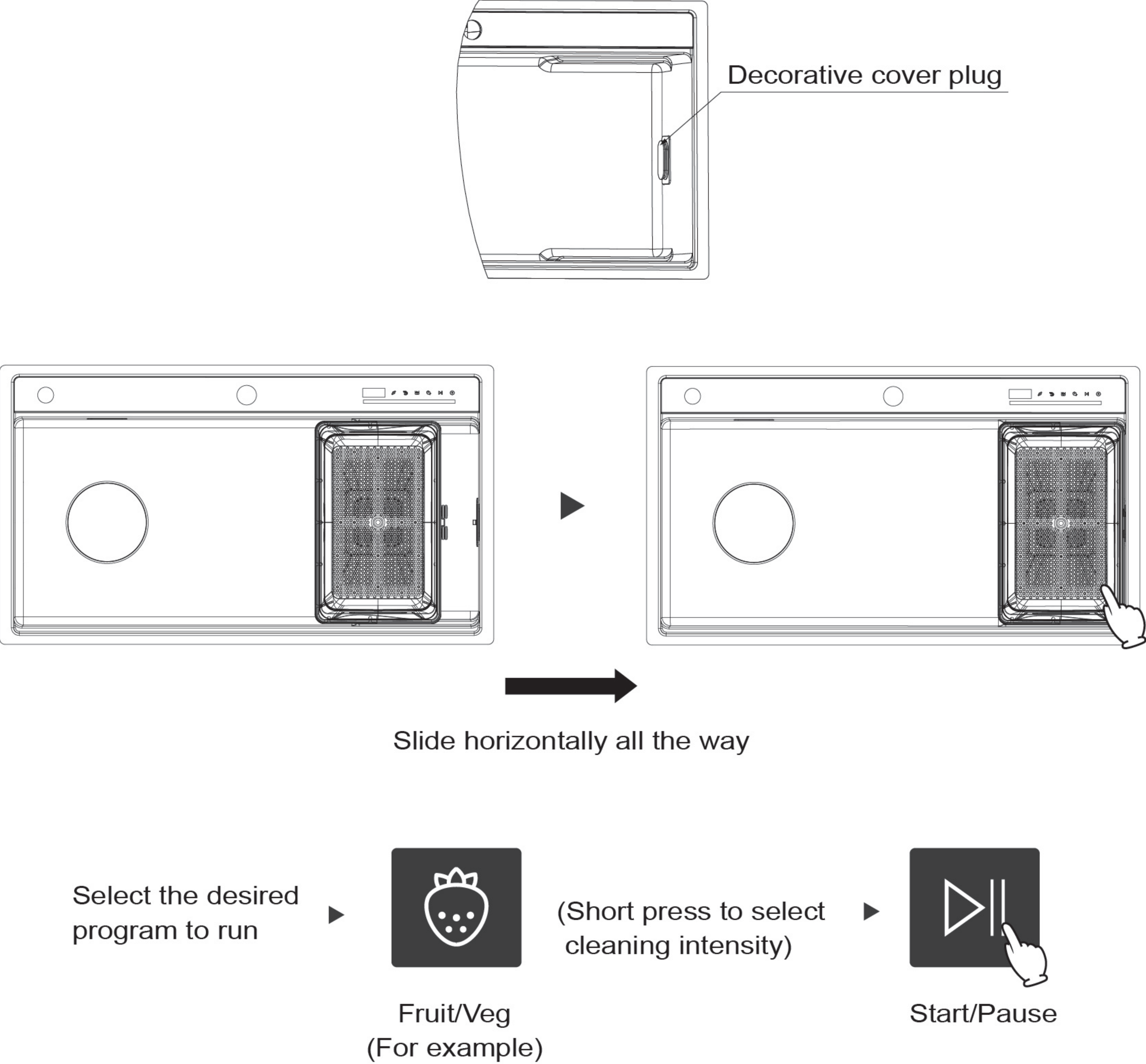
Setting Water Pressure:

- 1. Within 15 seconds after powering on, long press the "Fruit/Veg " button  + "Seafood Fresh" button  for over 5 seconds, enabling the display to enter the water pressure selection mode, showing the factory preset value.
- 2. Press the "Seafood Fresh" button  and select the water pressure by pressing "  1 -  3 ".
 1 is the recommended low water pressure,  2 is the recommended medium water pressure, and  3 is the recommended high water pressure.
- 3. After 5 seconds of inactivity or long pressing of the "Power" button , the device is turned off, which indicates the successful setup of water mode.

Note: instructions for water pressure judgment: Turn on the device, select the medium water pressure for fruits/vegetables cleaning, and press the "Start/Pause" button  to begin the operation. After water intake is completed and cleaning starts, press the "Start/Pause" button  to pause. Now observe the water pressure relative to the water pressure indicator line. If the water pressure is at the middle of the indicator line, no adjustment is needed. If it is below the line, adjust it to the low water pressure; if it is above the line, adjust it to the high water pressure.

■ **Operating Procedures**

- 1. After the food cleaning sink has been installed properly, the display will light up automatically, and now the items to be cleaned can be put in. If no operation is followed within 10 seconds after the installation, the device will shut down automatically.
- 2. Press the desired program button, such as "Fruit/Veg"  or "Seafood/Meat" . The display will show the currently selected intensity for fruit/vegetable or Seafood/Meat. If you need to adjust the intensity, short press the "Fruit/Veg" button  or "Seafood/Meat" button .
- 3. Press the "Start/Pause" button , close the cover plate of the food cleaning sink, and then the cleaning will begin.
- 4. For soaking or temporary raising, press the "Smart Soak" button  or "Seafood Fresh" button . Shortly press the "Smart Soak" button  to adjust the soaking time.
- 5. Before using the food cleaning sink, remove the decorative cover plug, and then install the food cleaning sink properly, as shown as below (the image shows a right-side model).

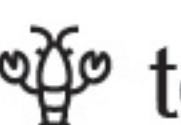


Instructions for Programs:

1. "Fruit/Veg" Program :

- (1) Short press the "Fruit/Veg" button  to enter the program. You can select the cleaning intensity based on the dirtiness of the ingredients by short pressing the "Fruit/Veg" button  to choose the intensity.
- (2) Deep-level cleaning: Within 15 seconds after powering on, sequentially press the "Fruit/Veg" button , "Smart Soak" button , "Fruit/Veg" button , and "Smart Soak" button  to enter the "Deep-level Cleaning" program.

2. "Seafood/Meat" Program :

Short press the "Seafood/Meat" button  to enter the "Seafood/Meat" program. You can select the cleaning intensity based on the dirtiness of the ingredients by short pressing the "Seafood/Meat" button  to choose the intensity.

3."Smart Soak" Program button :

- (1)Press the "Smart Soak" button  repeatedly to select different soaking time periods according to different ingredients.
- (2)Long press the "Smart Soak" button to add or cancel the bubble-induced turbulence mode. If you need to add or cancel the bubble-induced turbulence mode during soaking, first press the "Start/Pause" button, then long press the "Smart Soak" button to make your selection, and finally press the "Start/Pause" button  again to continue the program.

4."Seafood Fresh" Program :

- (1)After powering on, click the "Seafood Fresh" button , and then press the "Start/Pause" button  to begin the temporary raising.
- (2)It is recommended that the Seafood Fresh time should not exceed 8 hours. (The maximum time displayed on the device is 8 hours).
- (3)For seafood, add 100-150g of sea salt and fully dissolve it in water before placing the seafood for temporary raising (unnecessary to add salt for freshwater products).
- (4)Adding an appropriate amount of ice cubes is recommended under hot weather to enhance the temporary raising effect. The temporary raising amount of shrimps and crabs shall not exceed 500g every time.

Note: The survival rate of shrimps and crabs varies with their freshness and environment. To ensure the effect, please control the temporary raising duration of shrimps and crabs based on actual conditions and treat them promptly. Our company shall not be liable for any losses incurred as a result of inappropriate seafood treatment.

5.Manual Drainage Function:

Long press the "Power" button  to turn on the device, and then long press the "Power" button  again within 5 seconds to turn it off, which will activate the drainage function.

Parameters of "Fruit/Vegetable Cleaning" Program

Program	Cleaning time	Cleaned items
Delicate(L1)	7 min	Fruits and vegetables that are easily damaged during cleaning, such as cherries and strawberries
Medium(L2)	12 min	Common fruits and vegetables like cherry tomatoes, grapes, apples, and bok choy
Strong(L3)	24 min	Fruits and vegetables that are dirtier and harder to clean, such as peanuts

Parameters of "Seafood/Meat" Program

Program	Cleaning time	Cleaned items
Delicate(L1)	10 min	Pork belly, prawns, and other relatively clean seafood and meats
Medium(L2)	15 min	Pork ribs, clams, and other seafood and meats
Strong(L3)	28 min	Seafood and meats with dirty surfaces such as crayfish

Note: The above data was measured under laboratory conditions of Fotile.

Ingredient Handling Guide:

- 1.If the surface of any ingredient is dirty, careful scrubbing is usually required to remove it by hand. Direct placement of the ingredient into the sink will not achieve a thorough cleaning. It is recommended to pre-treat the dirt part before placing the ingredient into the food cleaning sink.
- 2.To ensure a thorough cleaning, clustered fruits and vegetables should be cut into individual pieces or small branches before cleaning.
- 3.Before cleaning, roots and rotten leaves should be removed, and larger leaves or longer stems should be cut into small sections.
- 4.It is recommended that the amount of leafy greens should not exceed 300g and stacking too many leaves should be avoided, because this may prevent thorough cleaning of the upper layers of leafy greens.
- 5.If baking soda or other type of cleaning aids is added for cleaning, it is advised to select the "Strong" mode for better results.
- 6.For the temporary raising of seafood ingredients, sea salt must be added according to the recommended salinity for specific ingredients, so as to ensure proper temporary raising effect.

Note:

- 1. The above data was measured under laboratory conditions of Fotile.
- 2.During the cleaning, if the cover plate of the food cleaning sink is not closed, it is normal for a small amount of water to splash onto the surrounding countertop.
- 3.If the food cleaning basket is not in place, the device will not operate normally, and significant water splashing and inadequate cleaning will be caused.
- 4.During the cleaning, if there is a small amount of water splashing and draining from the bottom, it is normal and will not affect regular use.
- 5.During the running of the food cleaning sink, if water-using appliances such as faucets or dishwashers are turned on simultaneously, it is normal for water intake to be reduced because the water pressure is lower.
- 6.After using the food cleaning sink every time, promptly rinse the food cleaning sink and empty the filter basket at the bottom.
- 7.After cleaning, it is recommended to move the cover plate of the food cleaning sink away in order to keep the inside of the clean food sink dry.
- 8.If water needs to be stored in the sink, please remove the food cleaning sink and block the inlet and outlet with the decorative cover plug.

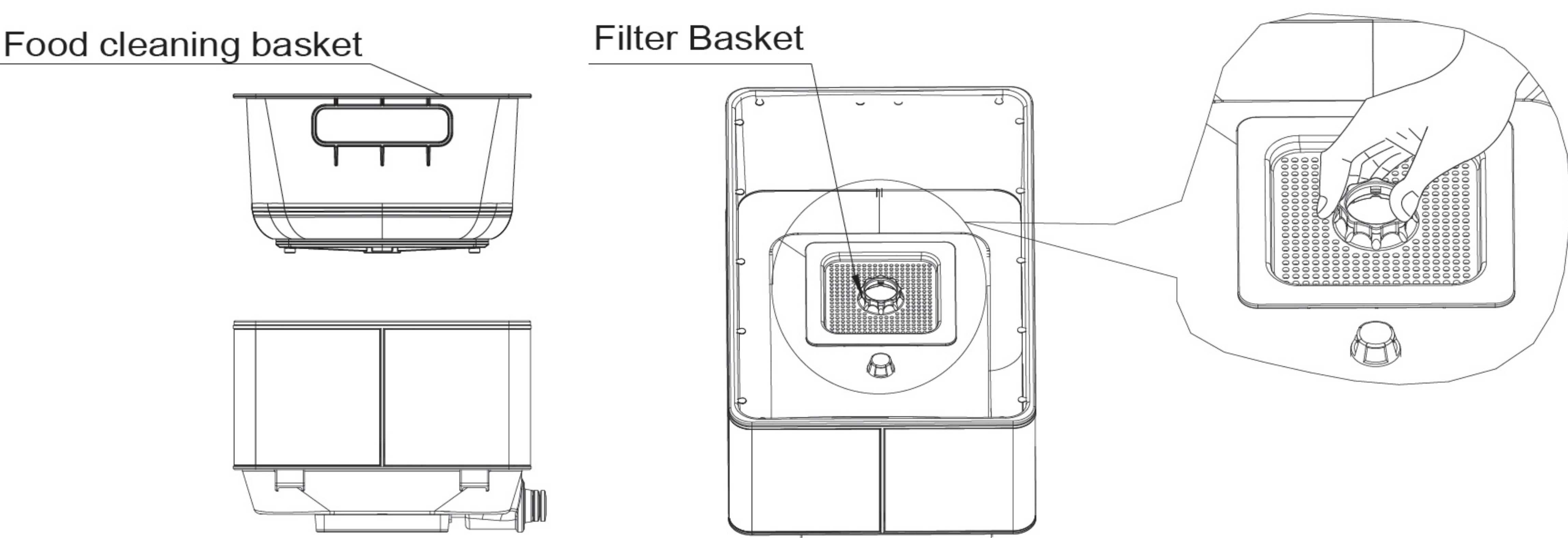
Cleaning and Maintenance

■ Daily Cleaning of the Sink

- 1.For users whose houses are newly decorated, you can paint a layer of oil on the surface of the sink body to avoid the floating rust generated by the metal debris during the decoration process. Besides, in case of non-operation of the sink for a long time, you can also paint a layer of oil on the sink body for protection.
- 2.Clean the sink body regularly with neutral detergent and clean it thoroughly with water. Clean the sink body gently, avoid using steel brush or rough brush, dry the sink body with a sponge or cloth after cleaning.
- 3.Do not leave lemons, sauces, pickles, mustard or other salty or corrosive foods in the sink body and on the panel for a long time to prevent corrosion of the sink body.
- 4.Try to avoid long-term contact between the sink body and strong bleach, household chemicals and soap.
- 5.Try to avoid sharp and hard utensils such as knives, forks and cookware hitting the sink body, so as to prevent scratches or dents of sink body.
- 6.Do not keep any low-carbon steel or cookware made from cast iron in the sink body for a long time, or leave any stainless steel scourer, rubber dishwashing pieces, wet dishwashing sponge or other cleaning pads in the sink body, so as to avoid any formation of "floating rust", "mildew", etc.
- 7.In case of any "floating rust" or "mildew" on the sink body, high-efficient cleaning powder or tooth paste may be applied on the rust and spots. Clean the sink body with cloth. Do not clean the sink body with steel wool, polished piece or polished materials.
- 8.Try to avoid direct contact with high-temperature objects, such as hot oil, and minimize sudden temperature changes — for example, pouring boiling water immediately after placing ice cubes.

■ Daily Cleaning of the Food Cleaning Sink

- 1.After using the food cleaning sink every time, promptly rinse the food cleaning sink and basket, and empty the filter basket at the bottom.
- 2.For the cleaning, remove the food cleaning basket from the food cleaning sink, and then grasp the wave-shaped handle at the bottom of the filter basket and lift and straight it out.
- 3.Regular cavity cleaning: After powering on, manually pour warm water around 50°C up to the upper edge of scale line of the food cleaning basket, add 20g (about one bottle cap) of non-foaming detergent, long press the "Seafood Fresh" button for 3 seconds, and then tap the "Start" button.
- 4.It is recommended to periodically remove the food cleaning sink and inspect the bottom of the sink beneath the food cleaning sink for any food residue, and then clean it as needed;
- 5.The food cleaning basket is dishwasher safe; low-temperature programs like "Quick Wash" or "Express Wash" shall be selected.



■ Common Failures and Troubleshooting

In case of any abnormal condition while the smart kitchen sink is in operation, please stop using it, unplug the power plug and check the following:

Fault phenomenon	Possible reasons	Maintenance methods
Display screen not lighting up, and buttons unresponsive	1.Power supply is not switched on 2.The food cleaning sink is not installed properly	1.Check whether the power plug is loose 2.Install the food cleaning sink in place, flush against the side wall of the sink
No water inflow/insufficient water	1.Abnormal water pressure 2.Angle valve not opened	1.Check whether the water pressure is normal 2.Check whether the angle valve is opened
Unable to drain water	1.The filter basket is clogged 2.Inlet/outlet connection clogged	1.Remove and clean the filter basket 2.Remove the food cleaning sink for drainage
No bubbling during the cleaning	Fan malfunction	Ask the professional maintenance personnel for on-site maintenance.
Unpleasant odor	/	Please perform maintenance by following the daily cleaning steps
Water splashes onto the countertop during the operation of the food cleaning sink	Water splashes onto surrounding countertop during cleaning	Please ensure the cover plate is in place during the cleaning
Direct water	/	1. Close the water inlet valve and power supply promptly 2. Ask the professional maintenance personnel for on-site maintenance
EC displayed	Communication cable is disconnected	Ask the professional maintenance personnel for on-site maintenance

Water leakage at the bottom joint of the food cleaning sink during operation	The food cleaning sink is not connected properly	Please refer to the operation guide and install the food cleaning sink firmly against the edge
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If the issue persists after troubleshooting, please call the service hotline of Fotile.

The product must be maintained by qualified personnel appointed by the Company in order to ensure the safety and correct usage. If the product cannot work normally due to any repair performed by unauthorized personnel or by users themselves, even within the warranty period, such cases are not covered by free repair, and the Company shall not be liable for any property damage or personal injury caused thereby.

Customer Service

If any abnormality occurs during use, please stop using the product, pull out the power plug, and call the service hotline of Fotile.

Warning: Only trained and certified repair personnel authorized by the Company for the smart kitchen sink are permitted to perform repairs on the product. Unauthorized personnel are prohibited from repairing this smart kitchen sink in order to avoid serious consequences.

Cleaning Function Refinement and Maintenance Instructions

Fruit/Veg

Fruits

- Fruits with fragile surfaces (e.g., strawberries)
- Clustered fruits (e.g., grapes)
- Melons and fruits (e.g., small fragrant pears)

Vegetables

- Leafy greens (e.g., lettuces)
- Rooted greens (e.g., spinaches and bok choys)
- Long beans (e.g., long beans)
- Root vegetables with much soil (e.g., sweet potatoes and potatoes)
- Mushrooms (e.g., shiitakes)
- Cauliflower (e.g., broccolis)
- Others (e.g., peppers)

Seafood/Meat Cleaning

- Shrimps (e.g., crayfishes)
- Shellfishes (e.g., clams)
- Meat (e.g., pork ribs)

Fruits with fragile surfaces



Strawberries

- ① Function mode: Weight less than 1,000g
Fruit/Veg: Delicate Mode(L1)
- ② Similar cases: blueberries, waxberries, etc.

Clustered fruits



Grape



- ① Pre-treatment: Separate grapes into small clusters
- ② Function mode: Weight less than 1,000g
Fruit/Veg: Medium Mode(L2)
- ③ Similar cases: Red globe grapes, cherry tomatoes, prunes, etc.

Melons and fruits



Small fragrant pears

- ① Function mode: 6-8 pieces
Fruit/Veg: Medium Mode(L2)
- ② Similar cases: Apples, pepino melons, lemons, etc.

Leafy greens



Lettuce



- ① Pre-treatment: Separate the leaves one by one
- ② Function mode: 1-2 plants
Fruit/Veg: Medium Mode(L2)
- ③ Similar cases: Baby cabbage, cabbage, lettuce, etc.; stacking shall be avoided, and it is recommended to open the cover plate and stir once midway

Leafy greens with roots



Spinaches

① Pre-treatment: Trim off the roots, remove wilted leaves (longer ingredients should be broken into two sections)



② Function mode: Weight less than 300g
Fruit/Veg: Medium Mode(L2)

③ Similar cases: Garlic chives, celeries, cilantro, etc.



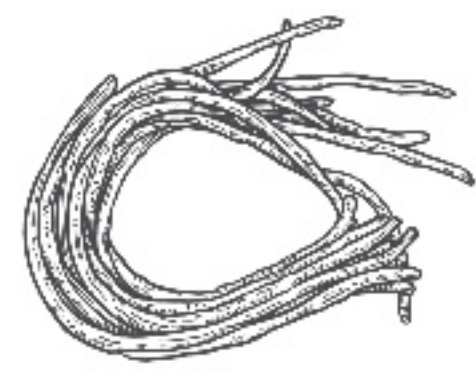
Bok choys

① Pre-treatment: Separate the leaves one by one



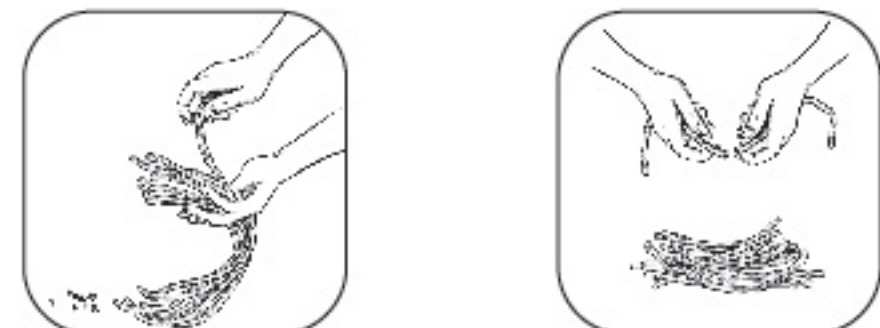
② Function mode: Weight less than 300g
Fruit/Veg: Medium Mode(L2)

Long beans



Legumes

① Pre-treatment: Pinch off both ends and break into two sections



② Function mode: Weight less than 600g
Fruit/Veg: Medium Mode(L2)

③ Similar cases: Green beans, long beans, lentils, etc.

Root vegetables with much soil



Sweet potatoes

① Pre-treatment: Add an appropriate amount of baking soda

② Function mode: Weight less than 1,000g
Fruit/Veg: Strong Mode(L3)

③ Post-treatment: Rinse simply with water



④ Similar cases: Potatoes, carrots, taros, peanuts, etc.

Mushrooms



Shiitakes

① Function mode: Weight less than 500g
Fruit/Veg: Medium Mode(L2)

② Post-treatment: Manually flush out stubborn particles from crevices



③ Similar cases: Oyster mushrooms, button mushrooms, etc.

Cauliflowers



Cauliflowers

① Pre-treatment: Separate cauliflowers into small florets



② Function mode: Weight less than 500g
Fruit/Veg: Medium Mode(L2)

③ Similar cases: Broccoli, etc.

Others



Thin-skinned Peppers

① Function mode: Weight less than 500g
Fruit/Veg: Medium Mode(L2)

② Similar cases: zucchinis, cucumbers, tomatoes, eggplants, etc.

Shrimps and Crabs



Crayfishes

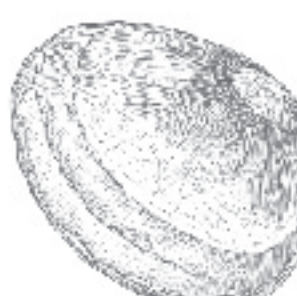
① Pre-treatment: Add appropriate amount of white vinegar and vitamin C



② Function mode: Weight less than 1,000g
Seafood/Meat: Strong Mode(L3)

③ Similar Cases: Crabs, etc.

Shellfishes



Clams

① Pre-treatment: Soaked in advance to remove sand



② Function mode: Weight less than 1,000g
Seafood/Meat: Strong Mode(L3)

③ Similar cases: Razor clams, etc.

Meats



Ribs

① Function mode: Weight less than 1,000g
Seafood/Meat: Delicate Mode(L1)

■ **Cleaning Function Refinement and Maintenance Instructions**

To achieve optimal cleaning results and maintain the device's performance, please follow the following additional instructions:

- 1.Recommendations for Special-shaped Fruits and Vegetables Cleaning:
Due to variations in ingredient types, dirt levels, etc., cleaning effectiveness may differ. For ingredients with complex surface textures or heavy residues, it is recommended to open the cover plate at any time during cleaning to manually assist for better cleaning results.
- 2.Natural Fruit Powder Characteristics:
The white bloom or waxy layer on fruits and vegetables like grapes, blueberries, plums, and pears is a natural protective substance formed by the plants themselves and does not require deliberate removal.
- 3.Cleaning Tips for High-Protein Ingredients:
After cleaning ingredients such as meat or seafood, a faint odor may occur in the chamber, primarily due to the inherent properties of ingredients. To maintain chamber freshness, it is recommended to follow the standard cleaning procedures after every use. Specifically: After powering on, manually pour 50°C warm water up to the upper edge of scale line of the food cleaning basket, add 20g (approximately one bottle cap) of non-foaming detergent (e.g., dishwashing powder), long press the "Seafood Fresh" button for 3 seconds, and then press "Start/Pause" to initiate the operation.
- 4.Fuzzy Fruit Cleaning Tips (e.g., Wild Peaches)
Fine and soft fuzzes covering the surface of peaches may be shed slightly during cleaning and adhere to the fruit skin or inner walls of the chamber. It is recommended to perform simple pre-treatment (such as rinsing under running water or gently brushing the surface with a soft brush) before placing the peaches into the device.
- 5.Cleaning Reminders for Food Cleaning Modules:
Please perform regular deep-level cleaning of the food cleaning modules based on your use frequency and the types of ingredients treated (especially those with high oil contents).