



Frequently Asked Questions

- **What kinds of milks can I make with the NutraMilk?**

The NutraMilk can make milk from almost any type of nut, seed, grain, or legume: sesame seeds, pumpkin seeds, oats, rice, almonds, pecans, hazelnuts, and more.

- **Can the NutraMilk machine be used for making anything other than nut milk?**

Yes. The NutraMilk is a versatile appliance that can create milks, butters, dips, spreads, smoothies, and other delicious treats in a few minutes. Nuts, seeds, legumes, and grains of almost any variety can be used in the NutraMilk to make sweet desserts or healthy afternoon snacks.

- **Once made, how long will my NutraMilk creations stay fresh for?**

We recommend storing your fresh nut and seed milks and butters in a sealed container in your refrigerator. If stored correctly, these products will remain fresh for about 5-6 days.

- **Is the NutraMilk easy to clean?**

Yes. Except for the base, all parts of the NutraMilk are dishwasher-safe (top rack recommended). All washable parts can also be cleaned by hand in warm, soapy water. To clean the base of your NutraMilk, wipe using a soft, damp cloth and a mild soap. You should not use hard chemicals or abrasives to clean your NutraMilk, as they may damage the appliance.

- **Do I need to soak the nuts or seeds I want to use in my NutraMilk?**

No. There is no need to soak nuts or seeds before adding them to your NutraMilk processor; simply add nuts and water, and the NutraMilk does all the work for you.

- **Can I use the NutraMilk to make soy milk?**

No. Soy milk needs to be heated after straining, and the NutraMilk does not have a heating element. However, you can use the NutraMilk to streamline the process of soaking, blending, and straining your soybeans.

- **What is the ratio of nuts to water used with the NutraMilk?**

The ratio of nuts to water is 2:8: two cups of nuts, to eight cups (or 2 litres) of water. Each cup of nuts yields approximately 4 cups of milk, depending on which type of nut you use.

- **What temperature water should I use?**

Brewista recommends using room temperature or cool water with your NutraMilk, as using hot water could potentially damage your appliance.

- **Is the temperature regulated in the NutraMilk?**

No. The NutraMilk does not regulate temperature. To cool down your milk and butter, dispense into a separate container and then place into the fridge. The mixing container is not designed to be placed into the refrigerator.

- **Can the NutraMilk pasteurize milk?**

No. The process of pasteurization requires sustained heating and rapid cooling. Since the NutraMilk does not regulate temperature, it cannot pasteurize the milk it produces.

- **How smooth is the milk that is produced from the NutraMilk?**

Before being turned into milk, the NutraMilk makes the nuts into a butter. When water is added and blended to make a liquid, it is then filtered through a fine mesh filter within the Inner Filter to remove any lumps and to make it super smooth.

- **Why would I use a NutraMilk instead of a blender?**

Making nut milk in the traditional way requires the nuts to be soaked in water overnight or at least for several hours before being blended together. Using a regular blender, even though the nuts have been soaked, the pulp is still left in the milk. The mixture must then be strained through a cheese cloth to remove the pulp – which can be a messy and time-consuming process. The NutraMilk makes the process of creating nut milk easier, faster, and hassle-free!