



The easy way to get your own, fresh soymilk.

The **EPV30I** is the solution to obtain soy protein extract (soymilk) and residue (*okara*) from soybeans at a very low cost and quickly, being suitable for home and small business applications. The resulting soymilk can be taken plainly or used to make *tofu*, smoothies, shakes, etc. And, being naturally rich in protein and fiber, the *okara* can be used in bread, soup, cake, cookies and creations of your own. The soymilk is an excellent choice for those wishing to reduce their intake of animal protein, with the benefit of being cholesterol- and lactose-free. It also contains isoflavonoids – a set of substances proven to be helpful in the prevention of cancer. The **EPV30I**, through minor adjustments in the production process, can also make "milk" from other grains and nuts, such as rice, oats, almonds, peanuts, cashews, sesame seeds, etc. All of this can be done on your own premises using an easy-to-operate equipment, capable of generating fresh soymilk at a considerably lower cost than most pre-packaged "alternative milks" found in supermarkets. You could even start your own business with it!



Equipment

The **EPV30I** is a compact and robust piece of mechanical equipment, designed to be durable, easy to maintain and simple to operate. It is capable of producing approx. 30 liters of fresh, unpasteurized soymilk in your home or business in about 1 hour. The whole process includes 3 basic steps – cooking, grinding and centrifugation – and delivers 30l of soymilk and 8kg of pulp (*okara*), flavored or not, for every 30l of water and 3.8kg of dry beans used. The **EPV30I** does not demand industrial facilities, requiring only a 2x2 meters space, an electrical outlet (220V/4,000W) and a nearby source of filtered water.

Technical Specifications

Grinder/cooker + cabinet all stainless steel
Dimensions (DxWxH) 70x64x110cm
Maximum power 4,000W
Weight 106kg
Capacity 3.8kg of soybeans + 30l of water

Health Benefits

The soybean, a vegetable from the leguminous family, has been used as food in ancient China and other Eastern regions for over five thousand years. In the U.S. and other Western countries, besides its long-time use in the human and animal food industry, its use as an alternative source of protein in a regular diet has been increasing for the past two decades. With the constant growth of both the vegetarian population and the protein intake among the developed countries, there has been an ever increasing demand for soy and other healthy and convenient sources of alternative protein. Moreover, medical researches have qualified the soybean as a "functional food", for its proven benefits in the prevention or treatment of certain chronic diseases, such as some types of cancer (mainly breast and prostate), osteoporosis, high cholesterol level (reducing the risk of heart disease), diabetes and menopause symptoms.

Other Information

The **EPV30I** is submitted to a rigorous quality control and bear a 6 months warranty against any defect in parts, materials and workmanship. A video demonstrating how to use the **EPV30I** is also shipped with the equipment, along with a detailed user's manual.