



**Almond Cow**

The modern way to drink milk.

# Drink outside the box.

A guide to making milk  
and more. Your way.

Watch our how-to video here:



Scan the code above with  
your phone to learn how to  
use your Almond Cow.

© 2022, Almond Cow® ALL RIGHTS RESERVED.

Safety instructions .....	2
About Almond Cow .....	5
Meet your Almond Cow.....	6
How to use .....	7
Need a Glass Milk Jug? .....	13
The collector cup .....	14
Maintenance and cleaning .....	16
Almond Milk recipe .....	18
CocoCash™ Milk recipe .....	20
Oat Milk recipe .....	22
What's pulp? .....	24
Ingredients .....	26
Referral program .....	28
Got a question? .....	29
Returns .....	30
Warranty .....	31

# **Warning: important safety instructions**

## **Read all instructions**

**This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.**

In addition, please observe the following important safety practices:

**ALWAYS** make sure that your Almond Cow® Milk Maker is properly and fully assembled before use. If you are unsure about how to properly assemble your Almond Cow® Milk Maker, contact support.

**ALWAYS** make sure that your Almond Cow® Milk Maker is placed on a sturdy and level surface before use.

**ALWAYS** make sure that you handle the blade with care. The Almond Cow® Milk Maker blade is very sharp, as is required for proper functioning of the product.

**ALWAYS** turn off and unplug the device immediately and inspect it if any component of your Almond Cow® Milk Maker opens, unlatches, or detaches during use.

**ALWAYS** make sure that all electrical connectors are dry before plugging your Almond Cow® Milk Maker into an electrical outlet.

## **Important safety instructions continued**

Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord

**NEVER** leave your Almond Cow® Milk Maker unattended while it is operating.

**NEVER** operate your Almond Cow Milk Maker with ingredients loaded into the filter basket above the MAX / 1 CUP line marked on the filter basket.

**NEVER** use your Almond Cow® Milk Maker without its filter basket. If the filter basket does not fit properly, or if the filter basket is damaged in any way, contact customer service.

**NEVER** use the device after any disassembly or removal of parts, unless the device is reassembled properly and fully. Always ensure that no damage is evident to any components or parts before using your Almond Cow® Milk Maker.

To protect against risk of electrical shock, never place or immerse your Almond Cow Milk Maker's power cord, plug, base, motor, or any other electrical component in water or other liquid.

**NEVER** place your Almond Cow® Milk Maker or power cord on or near a hot burner, stovetop, or in a heated oven.

**NEVER** use your Almond Cow® Milk Maker for anything other than its intended use and do not modify your Almond Cow® Milk Maker from its factory design. Any such modifications may result in serious injury.

## **Important safety instructions continued**

Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Almond Cow customer service (by phone at 404-736-7248, Monday-Friday, 10am-8pm Eastern US time; or by email at [info@almondcow.co](mailto:info@almondcow.co); or via webform at <https://almondcow.co/get-in-touch>) for information on examination, repair, or adjustment.

The use of attachments, including canning jars, not recommended or sold by Almond Cow may cause fire, electric shock or injury.

Do not use outdoors.

Do not let cord hang over edge of table or counter.

The Almond Cow Milk Maker is for household use only.

Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the Almond Cow Milk Maker. A scraper may be used but must be used only when the Almond Cow Milk Maker is not running.

**SAVE THESE INSTRUCTIONS**

# About Almond Cow



With Almond Cow, there's a world of plant-based possibilities at your fingertips. Every batch of milk makes the planet a better place.

Drink outside the box for delicious taste with zero waste.

Cheers!

# Meet your Almond Cow

or should we say, your new favorite kitchen appliance.

Cow button \_\_\_\_\_

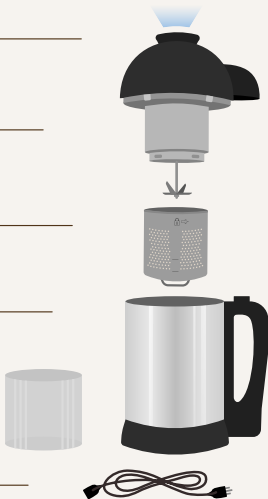
Top \_\_\_\_\_

Filter basket \_\_\_\_\_

Base \_\_\_\_\_

Collector cup \_\_\_\_\_

Power cord \_\_\_\_\_





# How to use

## 1. Fill

Fill the base with water to the MIN or MAX line (or in between). Any type of water will work!

The collector cup should stay outside of the base unless you are making creamer (see page 14).

**Did you know?** Depending on the recipe, you can fill the base with hot or cold water (or your liquid of choice).



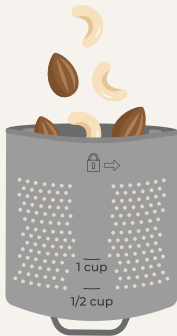
# How to use

## 2. Add

Add dry ingredients (like nuts, seeds, or grains) to the filter basket up to the MAX / 1 cup line. Do not overfill - this could damage your Almond Cow!

If your recipe calls for liquid ingredients, add them into the water in the base.

**Pro tip:** Soaking ingredients is optional, except for Whole Grain Oats. We recommend soaking them for 4 hours.

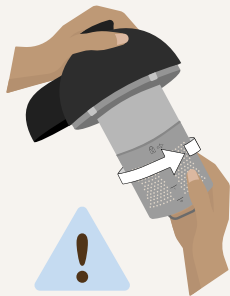


# How to use

## 3. Twist

Secure the filter basket to the top of the Almond Cow by twisting the basket to the right.

Caution: Putting the filter basket on incorrectly could cause damage to the unit.



**Good to know:** Notice the direction of the lock icon arrow printed on the filter basket. The basket should be the only part turning when locking and unlocking. It does **not** click, but the basket should fit snugly against the top.

# How to use

## 4. Place

Place the top of the Almond Cow onto the base, ensuring the top and base are connected at the top of the handle.

Attach the power cord to the base and plug it in.

A solid blue light indicates it is ready for use.

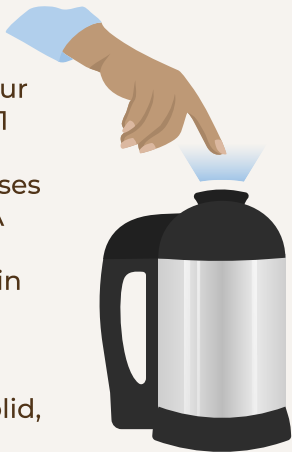


# How to use

## 5. Press

Press the cow button! Your Almond Cow will run for 1 cycle with 3 automatic stages. There will be pauses in between each stage. A white flashing light indicates that milking is in progress. This will take about a minute.

When the blue light is solid, your milk is ready.



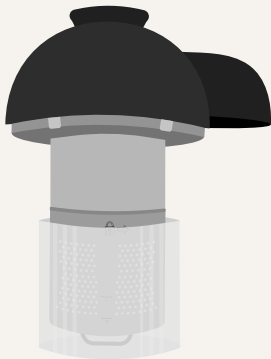
# How to use

## 6. Enjoy

Remove the top of the Almond Cow and stand it in the collector cup.

Pour your milk into an air-tight Glass Milk Jug.

**Pro Tip:** Store your milk in the fridge and enjoy within 3-5 days. One batch makes 5-6 cups of milk.



## Need a Glass Milk Jug?

Scan this code to order our most popular accessories. Designed to make your milk making experience even better.

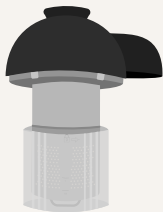


# The collector cup

Wondering what the plastic cup that arrived inside the base of your Almond Cow is? Consider it your Almond Cow's sidekick. Here are a few ways you can use it:

## Stand it.

Use it as a stand for the top and/or filter basket.



## Secure it.

Use it to help you secure the filter basket to the top of the Almond Cow. Pictured here:





# The collector cup

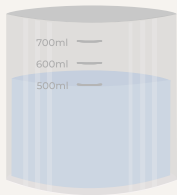
## Make creamer.

Fill the collector cup with water to the 500 mL line.

Place the cup in the empty base of the Almond Cow. No other liquid should be in the base.

Add your ingredients to the 1 cup line on the filter basket.

Twist on the filter basket and run your Almond Cow as normal.



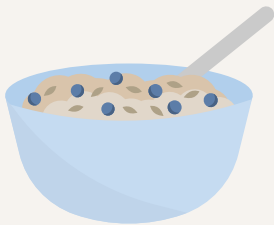
# Maintenance and cleaning

## 1. Remove

Unscrew the filter basket by twisting it to the left.

Remove the pulp. Save it for recipes, or transfer it to a bowl with your favorite toppings!

**Good to know:** You can also freeze the pulp in an ice cube tray for later use.



# Maintenance and cleaning

## 2. Rinse

Rinse, or wash, all the stainless steel parts of the Almond Cow immediately after use.

Do not get the black parts of the Almond Cow wet. Clean by wiping down with a damp cloth. Leave to air dry.



**Remember:** Blade is sharp, handle with care.

# Almond Milk

## Ingredients

5 cups water

1 cup unsoaked Almonds (or  
1/2 cup dry almonds soaked at  
least 4 hours, or overnight in  
the fridge)

1-2 tbsp maple syrup or  
3 dates (chopped and pitted)

1 tsp vanilla extract

1/4 tsp sea salt



- 1** Fill the Almond Cow base to the MIN line (5 cups) with water.
- 2** Add dry ingredients into the filter basket. If you're using liquid ingredients, add them into the water in the base.
- 3** Attach the filter basket to the top of the Almond Cow and twist the basket in the direction of the close arrow to secure. Attach the top to the base.
- 4** Plug in the Almond Cow and press the cow button. It will run through 3 automatic stages. When you see a solid blue light, your milk is ready!
- 5** Remove the top of the Almond Cow and set it in the collector cup.
- 6** Pour the milk into your Glass Milk Jug and enjoy!

# CocoCash™ Milk

## Ingredients

5 cups water

1/3 cup Coconut Shreds

2/3 cup Cashew Pieces

1-2 tbsp maple syrup or  
3 dates (chopped and  
pitted)

1-2 tsp vanilla extract

1/4 tsp sea salt



- 1** Fill the Almond Cow base to the MIN line (5 cups) with water.
- 2** Add dry ingredients into the filter basket. If you're using liquid ingredients, add them into the water in the base.
- 3** Attach the filter basket to the top of the Almond Cow and twist the basket in the direction of the close arrow to secure. Attach the top to the base.
- 4** Plug in the Almond Cow and press the cow button. It will run through 3 automatic stages. When you see a solid blue light, your milk is ready!
- 5** Remove the top of the Almond Cow and set it in the collector cup.
- 6** Pour the milk into your Glass Milk Jug and enjoy!

# Oat Milk

## Ingredients

5 cups water

1 cup soaked Whole Grain Oats (approximately  $\frac{2}{3}$  cup dry Whole Grain Oats, soaked for at least 4 hours, or overnight in the fridge)

1-2 tbsp maple syrup or

3 dates (chopped and pitted)

$\frac{1}{2}$  tbsp walnut oil (or avocado oil)

1 tsp vanilla extract

$\frac{1}{4}$  tsp sea salt





- 1** Fill the Almond Cow base to the MIN line (5 cups) with water.
- 2** Add dry ingredients into the filter basket. Liquid ingredients should be added to the water in the base.
- 3** Attach the filter basket to the top of the Almond Cow and twist the basket in the direction of the close arrow to secure. Attach the top to the base.
- 4** Plug in the Almond Cow and press the cow button. It will run through 3 automatic stages. When you see a solid blue light, your milk is ready!
- 5** Remove the top of the Almond Cow and set it in the collector cup.
- 6** Pour the milk into your Glass Milk Jug and enjoy!

# What's pulp?

## So what is “pulp” exactly?

It's the delicious leftovers you'll find in the filter basket after you've made milk (or any beverage).

## How should I use it?

Use it in recipes! You can make cookies, cinnamon rolls, salads, burgers, and more.

Toss it in a smoothie or soup for added protein or flavor. It's even perfect for creating sauces. The possibilities are endless. Visit our website for recipes and inspiration!

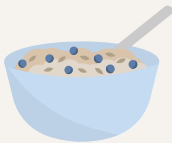
**\*Note:** Pulp lasts up to 3 days in the fridge or you can freeze it to use later.

# More about pulp

## **In a hurry? Try pulpmeal.**

Pulpmeal is our tasty spin on oatmeal. Once you've made a batch of Almond Cow milk, eat the leftover pulp in a bowl loaded with your favorite toppings! We suggest blueberries, hemp seeds, and maple syrup.

If you want to eat it warm, simply add the pulp to a saucepan and warm over med-low heat until it's reached your desired temperature. Enjoy!



# Great milk starts with great ingredients

When it comes to making plant-based milk at home, quality ingredients matter. We source only the best ingredients to ensure your milk has the perfect taste and texture.



# Just in case

Never run out of your favorites! We sell all of our ingredients in cases of 10. Buying them in bulk is super convenient, and gives you 10% off. Find them on our website!



# Give \$25, Get \$25

Using your unique referral link, your family & friends will get \$25 (2500 points) off their purchase and you will receive \$25 (2500 points) in milk money.

Visit **AlmondCow.co** to get started.

---

## We love seeing what you create!

With your new Almond Cow, there's a world of plant-based possibilities at your fingertips.

Tag us **@AlmondCow** or **#MakeYourPlantMilk** for a chance to be featured.



# Got a question?

We're here for you! Check out our FAQ or chat with us on our website at **[almondcow.co](https://almondcow.co)**

Reach out to us via email at **[info@almondcow.co](mailto:info@almondcow.co)**

# Returns

We love Almond Cow. We are sure that you will too. Just in case, we give customers 30 days from the date of delivery to try it out. If it doesn't make making plant-based milk easy for you - you are welcome to return the Almond Cow machine to us for a refund. The customer is responsible for return shipping costs.

Original delivery fees are non-refundable. Any item returned more than 30 days after delivery will not be considered for a refund.

We cannot accept returns on items that were purchased from a third party.

Ingredients and accessories are final sale.

To start the return process, please head to the return section at the bottom of our website, [almondcow.co](https://almondcow.co). If you have any questions please email us at [info@almondcow.co](mailto:info@almondcow.co)



# Warranty

## **ALMOND COW® MILK MAKER LIMITED WARRANTY**

This limited warranty gives you specific legal rights. You may also have other rights, which vary from state to state. The limited warranty can also be found online at [almondcow.co](http://almondcow.co) and in the documentation we provide with the Almond Cow® Milk Maker (the “Product”).

We warrant that, during the warranty period, the product will be free from defects in materials and workmanship. We limit the duration and remedies of all implied warranties including, without limitation, the warranties of merchantability and fitness for a particular purpose to the duration of this express limited warranty.

Some states do not allow limitations on how long an implied warranty lasts; therefore, the above limitation may not apply to you. Our responsibility for defective goods is limited to repair, replacement, or refund as described below in this warranty statement.

## **WHO MAY USE THIS WARRANTY?**

Almond Cow, Inc., a Georgia corporation (“we”, “us” or “our”) extends this limited warranty only to the consumer who originally purchased the Product for such consumer’s own household use

(“Consumer”, “you” or “your”). No warranty is extended to any reseller, subsequent owner, or other transferee of the Product.

### **WHAT DOES THIS WARRANTY COVER?**

This limited warranty covers defects in materials and workmanship of the Product for the Warranty Period as defined below.

### **WHAT DOES THIS WARRANTY NOT COVER?**

This limited warranty does not cover any damage due to:

- a) transportation;
- b) storage;
- c) improper assembly, disassembly, use or misuse;
- d) failure to follow our instructions or recommendations for Product assembly, use, cleaning, maintenance, disposable parts replacement, transportation, or storage;
- e) failure to properly care for the Product or to perform any necessary maintenance or preventive care;
- f) modifications or accessories not provided by us;
- g) unauthorized repair;
- h) normal wear and tear;
- i) general breakdown or deterioration of materials due to exposure to the elements;
- j) exposure to conditions (e.g. heat) that exceed those listed in specifications for the Product; or
- k) external causes such as accidents, abuse, or other actions or events beyond our reasonable control.

## **WHAT IS THE PERIOD OF COVERAGE? HOW DO YOU OBTAIN WARRANTY SERVICE?**

This limited warranty starts on the date of your purchase and lasts for twelve (12) months therefrom, for so long as you own the Product (the “Warranty Period”). The Warranty Period is not modified, extended or transferred if we repair or replace the Product. We may change the availability of this limited warranty at our discretion, but any changes will not be retroactive.

## **WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?**

With respect to any defective Product during the Warranty Period, we will, in our sole discretion, either: (a) repair or replace such Product (or the defective part) free of charge or (b) refund the purchase price of such Product. We will also pay for shipping and handling fees to return the repaired or replacement Product to you if we elect to repair or replace the defective Product.

## **HOW DO YOU OBTAIN WARRANTY SERVICE?**

To obtain warranty service, you must complete and email a Return Merchandise Authorization Request Form (an “RMA Request Form”) to our Customer Service Department, during the Warranty Period, at [info@almondcow.co](mailto:info@almondcow.co). We will review your request upon receipt, and if appropriate, provide you with an RMA Number (an “RMA Number”). No warranty service will be provided without an RMA Number. You may request an RMA Request Form from our Customer Service Department via email at: [info@almondcow.co](mailto:info@almondcow.co). Alternatively, you may request an RMA Request Form from us and submit a completed RMA Request Form to us by mail at:

Almond Cow, Inc.  
2275 Marietta Boulevard NW, Suite 270-202  
Atlanta, GA 30318, USA

### **LIMITATION OF LIABILITY**

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

### **WHAT CAN YOU DO IN A CASE OF A DISPUTE WITH US?**

The following informal dispute resolution procedure is available to you, if you believe that we have not performed our obligations under this warranty: You acknowledge and agree that any controversy or claim arising out of, or in any way related to, this warranty, will be settled exclusively by binding arbitration. The arbitration shall be conducted before a single arbitrator and in accordance with the Consumer Arbitration Rules of the American Arbitration Association. The arbitration will take place in Atlanta, Georgia. The arbitration award will be valid and binding upon the parties, and judgment may be entered and enforced as a final judgment in any court with competent jurisdiction. You must use this informal procedure before pursuing any

legal or equitable remedy in the courts.

**HOW DOES STATE LAW APPLY TO THIS WARRANTY?**

This warranty gives you specific legal rights, and you may also have other rights which may vary depending on your state of residence.







AlmondCow.co  
@AlmondCow

Designed in the United States. Made in China.  
© 2022, Almond Cow® ALL RIGHTS RESERVED.