

vital baby®



# NOURISH™

prep & wean™



**IMPORTANT CARE & USE INFORMATION.  
READ THIS INFORMATION BEFORE USE**

**BPA  
FREE**

# IMPORTANT, RETAIN FOR FUTURE REFERENCES: READ CAREFULLY BEFORE USE.

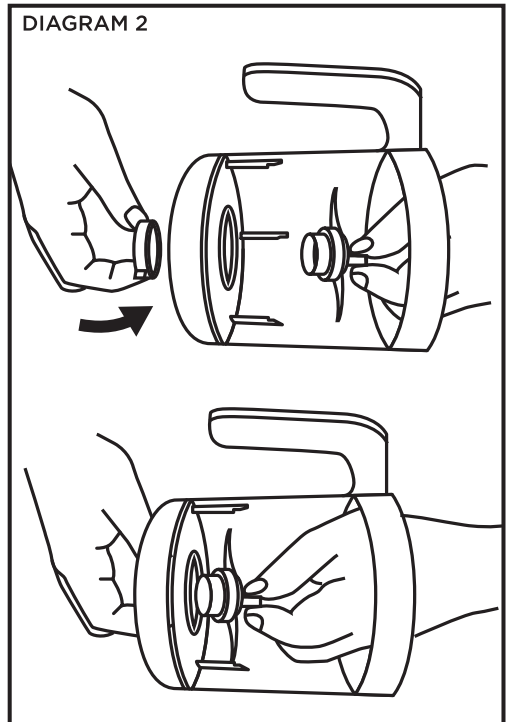
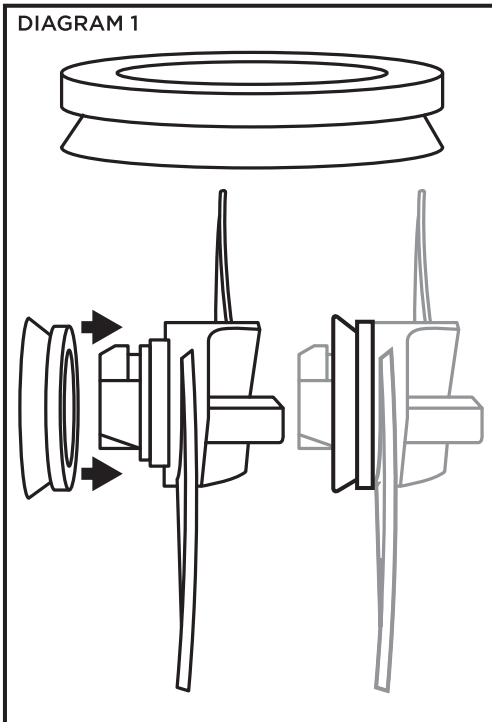
## For your safety and health WARNING!

- The appliance is designed for domestic use only and must be used in accordance with these instructions. Please read carefully and retain for future use.
- The appliance should not be used by children under the age of 16 or persons with reduced mental capabilities, or without the required knowledge or experience. The product can be used by persons with reduced physical or sensory capabilities, as long as they are under supervision or after they have received instructions for the safe use of the appliance and have understood the hazards involved. If the appliance is sold by the purchaser or given to third party users, they must receive the instructions for the safe use. It is important to understand the hazards involved, through reading the user manual and the safety warnings contained in it.
- The cleaning and maintenance to be performed by the user should not be carried out by children under the age of 16 and / or people with reduced mental capabilities or missing experience or required knowledge.
- The appliance is intended for indoor use only.
- To prevent the build-up of bacteria, it is recommended that baby food is consumed immediately after cooling or transferred to a storage solution using the most appropriate method according to the type of food.
- Keep the appliance out of the reach of children. THIS IS NOT A TOY.
- Do not tug on the power cable or the base unit to unplug from the wall.
- For safety reasons the appliance must always be connected to an electricity system which has efficient earthing connections.
- During the sterilising and steaming cycles, hot steam is released that could cause burns/injury. The water tank, jug, and all other parts in contact with the steam will become very hot. Always pay attention when using and handling this product.
- Check that the power cable is always unplugged from the mains socket and that the appliance is drained of excess water from the tank before moving, cleaning, and storing.
- Do not open or try to open the water tank and / or the jug lid when the appliance is switched on or performing steaming / blending cycles.
- Always disconnect the plug from the mains socket before touching the blades.
- Always pay attention when handling the blades, especially when emptying the jug and cleaning. The blades are very sharp.
- Never immerse the base unit in water or any other liquids.
- Place the appliance on flat and stable surfaces only.
- Never use the appliance without filling the water tank with the correct amount of water specified in these instructions.
- The appliance is not for use with food pouches, milk pouches or breast milk storage bags.
- Always check the temperature of the food before serving to your baby.
- The appliance will get extremely hot during use and may cause burns if touched.
- Beware of hot steam that comes from the machine during use and when you open the lid following a cycle - STEAM IS HOT AND CAN BURN. Do not obstruct the vents when in use.
- Keep the appliance well away from other objects when in use. Do not place items on top of the appliance when in use.
- To immediately stop the appliance mid cycle, turn off at the mains socket and disconnect the power cable.
- Never use the steaming or sterilising functions without water.
- Do not attempt to disassemble the base unit - RISK OF ELECTRIC SHOCK.
- Always let the appliance and its contents cool down for at least 15 minutes before attempting to move it. Do not move the appliance while it is operating.
- Regular care and cleaning are essential to maintain the appliance in peak working order.
- The appliance may break if dropped.
- Food may discolour components. These are still safe to use.
- Do not make any adjustments to the original plug.
- Before using the appliance always check that the product and its components are not damaged. If damage is found do NOT use the appliance.
- Unwind the cord completely before inserting the plug into the socket; this is to prevent possible overheating of the appliance.
- Do not place the appliance on or near hot surfaces or appliances such as microwaves or ovens.
- The appliance does not contain parts or components serviceable by the user.
- Never fill the water tank during steam cooking. This may cause a combination of hot water and steam to be projected from the appliance, which may cause injury.

- After use, let the appliance cool and empty any remaining water from the tank. Then clean and dry the appliance thoroughly.
- Do not defrost food pouches or milk (in all storage forms) using the appliance.
- Clean all of the components thoroughly before first use and after each use.
- Do not store or leave in direct sunlight, near a source of heat or near a source of water as this could damage the product.
- If the water tank runs dry during operation, the appliance will stop the current function and sound a single long-beep. This is a safety feature to prevent overheating. If this occurs, allow the appliance to cool for at least 5 minutes, add 280ml of water to the tank and resume operation.

## DISASSEMBLY INSTRUCTIONS FOR CLEANING BEFORE USE

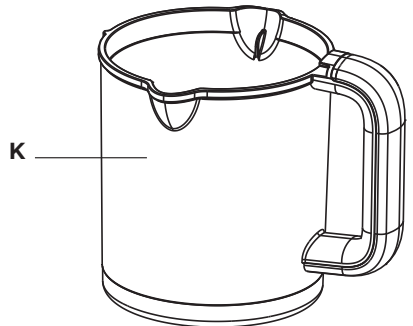
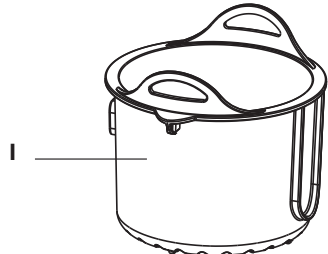
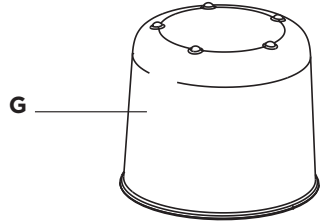
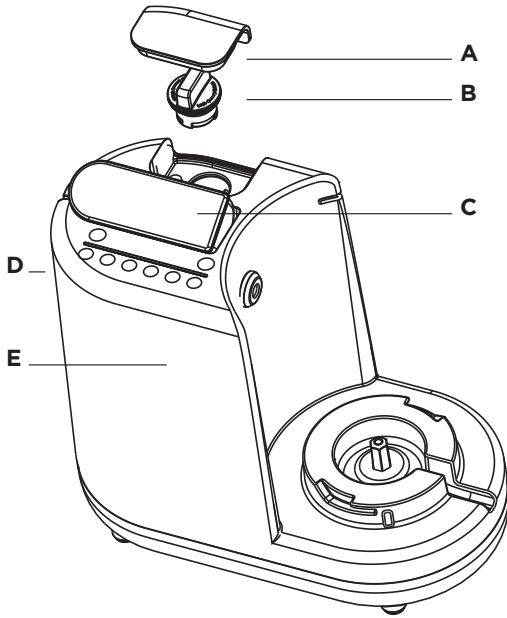
1. Remove the appliance from the packaging.
2. Using the handle of the jug, twist the jug clockwise and lift from the base unit.
3. Remove the jug lid by twisting it clockwise. Set components F, G, H, I, J, K, O and P to the side ready for cleaning.
4. Turn the jug on its side to remove the blades. Using one hand, hold the handle tab of the blades and keep them steady. Using the other hand, put your fingers on the fins around the blade lock ring and twist clockwise - both parts will release. See *diagrams 1 & 2*.



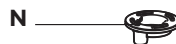
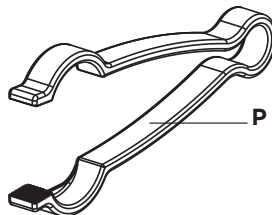
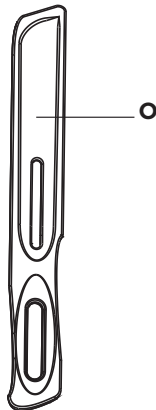
**CAUTION** The blades are sharp. Take care when handling.

5. Clean all parts (excluding the base unit) in warm soapy water. The following parts are suitable for use in the dishwasher; top-tier jug (G), blending cover (H), steaming basket (I), jug (K), spatula (O).
6. Do not misplace the blade sealing ring or blade lock ring. Misplacing these components will lead to the machine being non-operational.

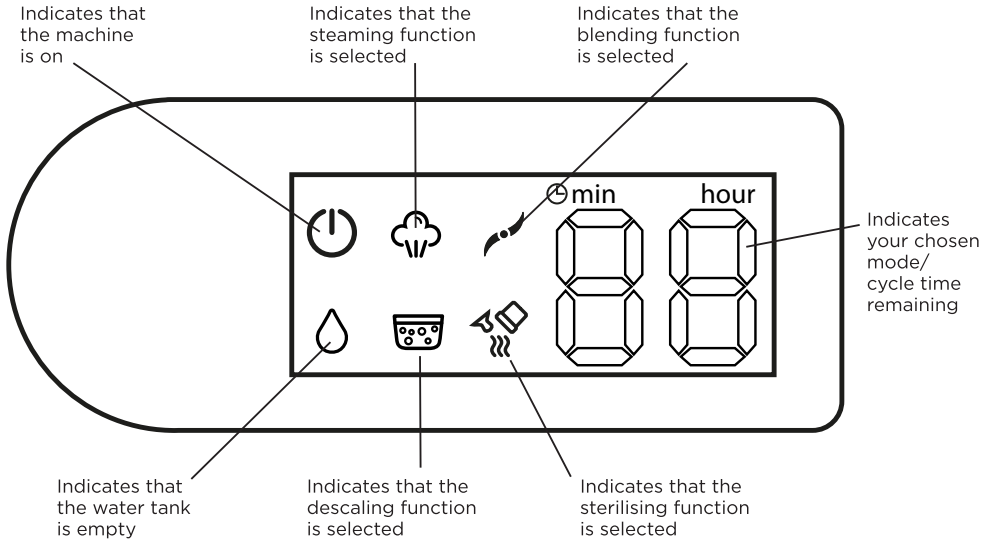
# COMPONENTS



- A. WATER TANK COVER
- B. WATER TANK CAP
- C. CONTROL PANEL
- D. WATER GAUGE
- E. BASE UNIT
- F. JUG LID
- G. TOP-TIER JUG
- H. BLENDING COVER
- I. STEAMING BASKET
- J. STEAMING ATTACHMENT
- K. JUG
- L. BLADES
- M. BLADE SEALING RING
- N. BLADE LOCK RING
- O. SPATULA
- P. TONGS



## CONTROL PANEL (C)



Increases the time of your function when pressed



Decreases the time of your function when pressed



Power on/off



Start/pause



Selects the steaming function



Selects the blending function



Selects the sterilising function



Selects the descaling function

# STEAM COOKING






**NOTE** Always clean all parts according to the instructions given in the guide under the 'DISASSEMBLY INSTRUCTIONS FOR CLEANING BEFORE USE'.

1. Lift the water tank cover (A) and twist the water tank cap (B) anti-clockwise, before filling the water tank with clean tap water. For steam cooking, there should always be at least 280ml of water in the tank before starting a cycle - water levels can be determined using the water gauge (D) on the side of the base unit. Replace the water tank cap, ensuring it is securely in place, then slot the water tank cover in to place.
2. Cut your ingredients to approximately 1-2 cm chunks, before placing them in your steaming basket.
3. When all of your ingredients have been added to the steaming basket, place the steaming basket inside the jug. Ensure that the steam vent on the steaming basket is aligned correctly with the steam vent on the jug. *See diagram 3.*






**For use as a 1-tier system, follow steps 4, 5 & 6 and then skip to step 10.**



**For use with 2-tiers, skip straight to step 7.**







## 1-TIER COOKING

4. Attach the jug lid, ensuring that the handle lock tab slots in to place in the handle - you will hear a "click" when it is in place correctly. *See diagram 4.*
5. Place the jug on to the base unit, turning anti-clockwise until the safety tab on the jug lid is secured inside the safety slot on the base unit. *See diagram 5.* Ensure that the steam vents on the jug and base unit align. You will hear click when this is securely in place. *See diagram 6.*
6. Turn the machine on using the  button, then press the  button to choose the steam function. A default time of 20 minutes will appear - you can adjust the time by pressing the  or  buttons. Once you have selected your cycle time, press the  button to begin the cycle.

## 2-TIER COOKING

7. Place the jug on to the base unit and twist anti-clockwise to secure.
8. Put food in to the top-tier jug before slotting the steaming attachment in to the top, turning anti-clockwise to secure. Once the steaming attachment is secure, turn the top-tier jug upside down and slot on to the steaming basket.
9. Turn the machine on using the  button, then press the  button to choose the steam function. A default time of 20 minutes will appear - you can adjust the time by pressing the  or  buttons. Once you have selected your cycle time, press the  button to begin the cycle.


**NOTE** During a steam cooking cycle, the second tier can be added part-way through. To do this, follow steps 4, 5 & 6 initially, pause the cycle using the  button and wait until the appliance stops producing steam. Then remove the jug lid and place the top-tier jug on top of the steaming basket, before pressing the  button to resume the cycle.

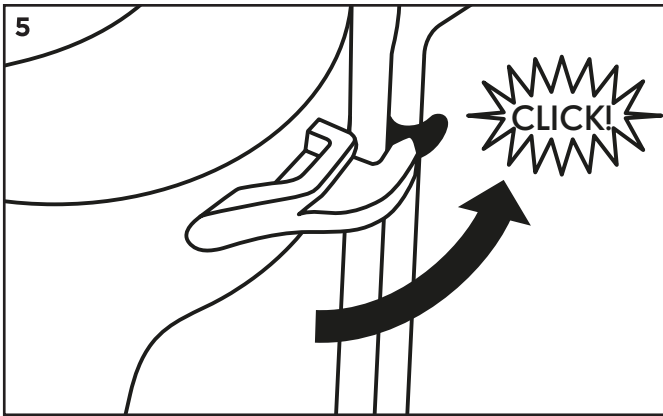
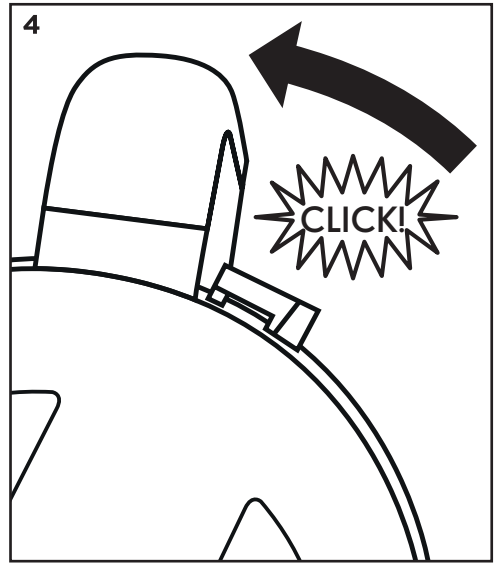
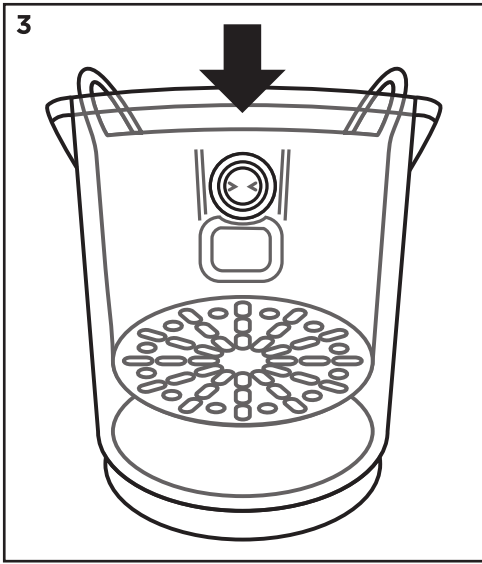
10. To pause the function mid-cycle, press the  button. To resume the cycle, press the  button again.
11. When your cycle has finished, the prep & wear™ will sound a short-beep once and the  button will flash. To steam again, use the  or  buttons to select additional time and press the  button.

## CAUTION

- Always check the temperature of the food before feeding your baby. Food will be hot following steaming.
- Allow the machine and all components to cool for at least 3 minutes after your steaming cycle has finished before touching
- Beware of hot steam coming from the machine during steaming cycles

## NOTE

- Always remove any remaining water from the water tank once your function is complete and the machine has cooled
- If the machine runs out of water mid-cycle,  will flash on the screen and the machine will sound a long-beep once. Allow the machine to cool for at least 5 minutes before re-filling the tank.



Please note: the information in the table below is a guideline only

Ingredients	Quantity	Cut into	Steam time
Raw meat (no bones)	100g	1cm diced	20 mins
Fish (no bones)	100g	1cm diced	15 mins
Potato	100g	1cm diced	25 mins
Squash	100g	1cm diced	25 mins
Carrot	100g	1cm diced	25 mins
Broccoli	100g	1cm diced	10 mins
Apples	100g	1cm diced	10 mins
Peaches	100g	1cm diced	10 mins
Bananas	100g	1cm diced	5 mins



# BLENDING

If blending after steam cooking, allow the appliance to cool for at least 3 minutes before following the below steps.

**CAUTION** the base unit, components and food may be hot.





1. Remove the steaming basket from the jug using the spatula (O) provided and set aside. If you have used the 2-tier steaming system, take caution when removing the top-tier jug as this may be hot.
2. Remove the jug from the base unit to pour out some or all of the residual water - we recommend retaining some of it, as it contains lots of nutrients. Using a lot of the residual water will give you a smooth puree after blending, using a little will give you a chunkier texture.

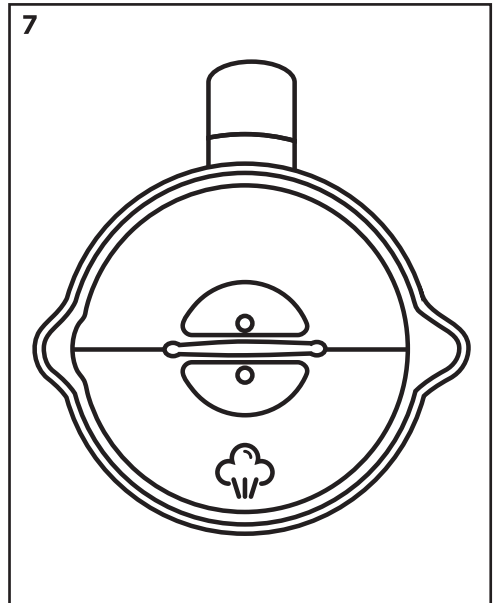
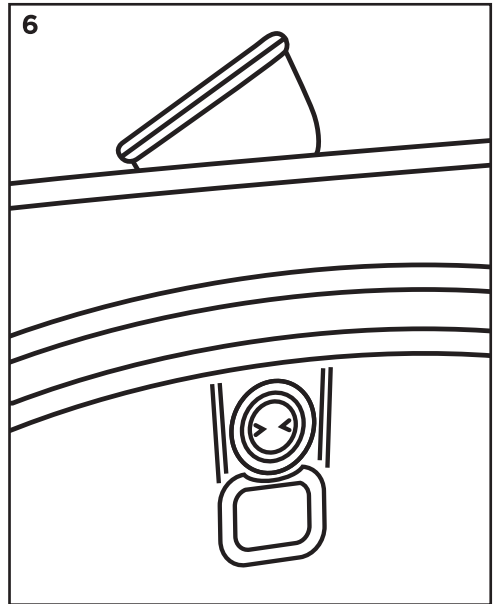
**CAUTION** Be careful when handling the residual water, as this may be hot.

3. Tip your ingredients from the steaming basket (and the top-tier jug if applicable) in to the jug ready for blending, before slotting the blending cover in to the jug (*see diagram 7*) and re-placing the jug lid. Replace the jug on to the base unit.
4. Turn the machine on using the  button, then press the  button to select the blend function. The prep & wean™ blends in 15 second increments and there are 5 blending modes to choose from;
  1. 1 x 15 second blend
  2. 2 x 15 second blends
  3. 3 x 15 second blends
  4. 4 x 15 second blends
  5. 5 x 15 second blends

**NOTE** when using modes 2-5, the prep & wean™ will pause for approx. 1 second between each 15 second blend.

**TIP** use the  button to pulse blend during a cycle

5. When your cycle has finished, the prep & wean™ will sound a short-beep once and the  button will flash - if you want to blend again, choose your blending mode using the  or  buttons and press the  button.










## STERILISING

1. Lift the water tank cover (A) and twist the water tank cap (B) anti-clockwise, before filling the water tank with clean tap water. For sterilising, there should always be at least 280ml of water in the tank before starting a cycle – water levels can be determined using the water gauge (D) on the side of the base unit. Replace the water tank cap, ensuring it is properly and securely in place, then slot the water tank cover in to place.
2. Place the jug onto the base unit and twist anti-clockwise, ensuring that the steam vent on the jug lines up with the steam vent on the base unit *see diagram 6*.

**NOTE while the blades will not be used during this function, they must stay in place to avoid leaking. Always ensure the blades and jug are clean ahead of sterilising.**

3. Place the steaming basket in to the jug followed by your items for sterilising, before slotting the top-tier jug on top of the steaming basket.


**NOTE when sterilising bottles, ensure that these are placed upside down in to the jug to ensure the steam reaches all areas.**

4. Turn the machine on using the , then press the  button to choose the sterilising function. A default time of 8 minutes will appear – you can adjust the time by pressing the  or  buttons, however sterilising cycles must never be shorter than 8 minutes. Once you have selected your cycle time, press the  button to begin the cycle.
5. Once your sterilising cycle is complete, the prep & wean™ will sound a short-beep once. Leave the items to cool for at least 3 minutes before removing.
6. Once cooled, remove the top-tier jug from the jug and set aside. Using the tongs, lift your sterilised contents out of the jug.

**CAUTION Never remove the jug from the base unit during a sterilising cycle.**





**NOTE sterilised bottles should be re-assembled immediately after removing from the steriliser. This should always be done with clean hands.**

**NOTE Always remove any remaining water from the water tank once your function is complete**

**NOTE if the machine runs out of water mid-cycle,  will flash on the screen and the machine will sound a long-beep once. Allow the machine to cool for at least 5 minutes before re-filling the tank.**

## DESCALING


During use over time and depending on the quality of your water, a limescale deposit may build up in the water tank. This can affect the efficiency and general working order of your prep & wean™, and so it is recommended that regular descaling is carried out.

1. Lift the water tank cover (A) and twist the water tank cap (B) anti-clockwise, before pouring a mixture of 50ml of warm water and 100ml white vinegar into the empty water tank. Replace the water tank cap by twisting clockwise, ensuring it is properly and securely in place. Then slot the water tank cover in to place.
2. Place the jug, complete with blades and jug lid, onto the base unit and twist anti-clockwise, ensuring that the steam vent on the jug lines up with the steam vent on the base unit *see diagram 6*.
3. Turn the machine on using the , then press the  button to choose the descaling function. A default time of 2 hours will appear – you can adjust the time by pressing the  or  buttons.
4. Once the descaling function is complete, empty any leftover water from the water tank and fill the water tank with 280ml water. Run a 20 minute steam cycle to ensure the appliance is completely clean before using again to cook or sterilise.

**CAUTION Do not use detergents, chemicals or abrasive cleaning products.**

**NOTE While the blades will not be used during this function, the blades, jug and jug lid must be securely in place to avoid leaking.**

**NOTE Always remove any remaining water from the water tank once your function is complete**

**NOTE if the machine runs out of water mid-cycle,  will flash on the screen and the machine will sound a long-beep once. Allow the machine to cool for at least 5 minutes before re-filling the tank.**

## TECHNICAL SPECIFICATION

Product Name:	Vital Baby® NOURISH™ prep & wean™
SKU:	444278
Heating power:	700W
Blending power:	120W
Voltage:	220-240V
Water tank capacity:	280ML
Blending jug capacity:	900ML
Weight:	2.1kg



To minimise hazards to health and the environment and ensure that materials can be recycled, this product should be disposed of at a separate collection facility for waste electrical and electronic equipment.

[www.vitalbaby.com](http://www.vitalbaby.com)

Made in China to Vital Baby® specifications. Vital Innovations Limited, Hatfield, Herts, AL10 9EW, United Kingdom. Vital Baby® is a registered trademark. NOURISH™ and prep & wean™ are trademark. Design Rights. © Vital Innovations Ltd 2020