



CHSB003 Baby Food Maker

Instruction Manual

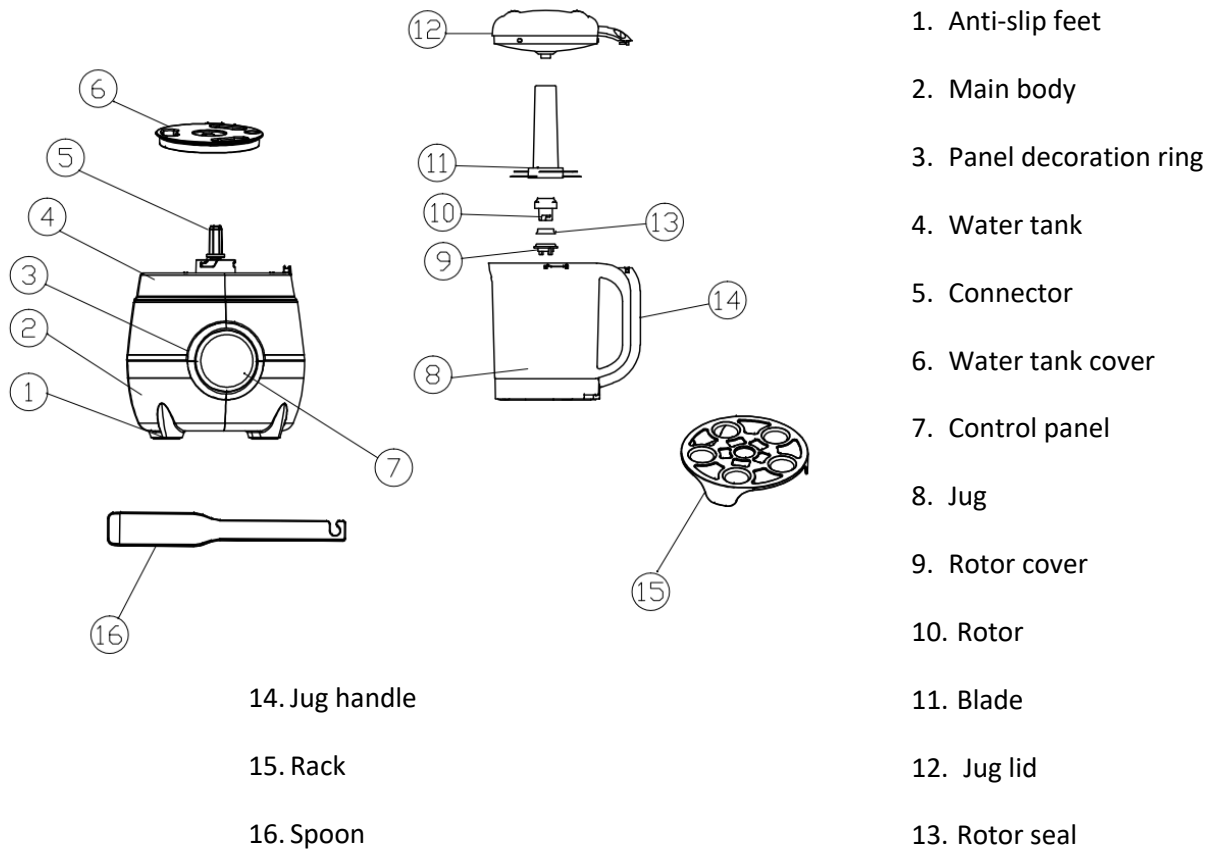
READ these instructions carefully before use and operation.

KEEP them for further reference.



Cherub Baby Model: CHSB003. Factory Code : EB-FS01

PRODUCT COMPONENT



Before first use

1. Wash the jug and blender blade with soapy water and rinse thoroughly
2. Fill the water tank with tap water, rinse and discard water.
3. It is recommended to sterilize before first use by steaming empty steamer jug for 15 minutes. See HOW TO USE A (Filling The Water tank) and B (Steam).

WARNING: NEVER RUN THE UNIT THROUGH A STEAMING CYCLE IF FOOD IS INSIDE THAT'S ALREADY BEEN BLENDED. THIS CAN DAMAGE THE UNIT.

SAFETY WARNING

- 1) Misuse use of the product may result in the risk of fire, electric shock and personal injury.
- 2) This appliance is intended to be used in household and similar applications.
- 3) The appliance is not to be used 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.
- 4) Children being supervised are not to play with the appliance.
- 5) Always check the temperature of food before feeding baby, and stir food thoroughly before feeding baby.
- 6) Appliances normally cleaned after using the appliance must not be immersed.
- 7) The heating element surface is subject to residual heat after use.
- 8) Never touch the blades while the machine is plugged in.
- 9) Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- 10) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 11) **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- 12) This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- 13) Be careful if hot liquid is poured into the food processor as it can be ejected out of the appliance due to a sudden burst of steam.
- 14) **CAUTION** Ensure that the blender is switched off before removing it from the stand.

CAUTION

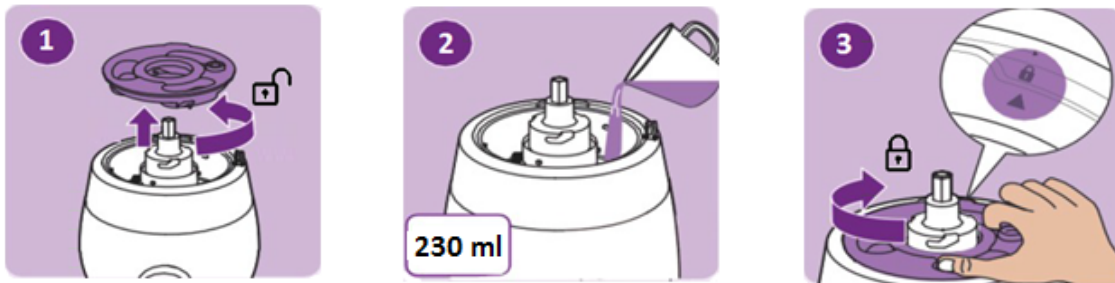
Please read this user manual carefully before using and save it for future reference.



- This product is only used for home activities, not for commercial or industrial use.
- If the water tank cover is not closed properly, the hot steam will not flow into the jug. Ensure the water tank cover is properly installed.
- If the blade gets stuck, unplug electricity before removing food from the blade.
- Use food container to warm or thaw food.
- Allow appliance to cool down for 10 minutes after one steaming cycle before start steaming again.

- Do not blend for more than 30 seconds at a time.
- Use only water to fill up the water tank.
- Do not steam without water in the tank.
- Do not add water into water tank during steaming as hot water and steam can blow out when the tank cover is opened.
- When steaming is complete, hot steam will continue to come out of the steam hole in the water tank cover and the steam hole in the jug for a few moments. Be careful when lifting the jug off the main unit.
- Beware of hot steam coming out of the jug when opening its cover.
- Beware of hot steam coming out of the water tank when opening its cover.
- Do not use this appliance if the plug, power cord or machine is damaged.
- Keep appliance out of reach of children.

HOW TO USE

A. FILLING THE WATER TANK



- Turn the water tank cover counterclockwise to open the water tank / turn it toward the open padlock  (fig 1).
- Then pour 230ml of drinking water up to the MAX line marking on the water tank (fig 2). Using preboiled water is better as you won't need to descale the machine as often.
- Put the water tank cover on and turn it clockwise to lock the tank cover / turn it towards the locked padlock  (fig 3).

Ensure the water tank cap is locked properly before starting the appliance.

B. STEAM AND BLEND



Fill water into the water tank (**Step A. FILL THE WATER TANK**)

- Arrange the blade inside the jug (fig. 1). Make sure the position of the knife hole with the rotor is properly attached.

Place food ingredients into the jug (fig 2), not exceeding the MAX limit on the jug.

- Put the lid on with handle of the lid close to the jug handle. Lock the lid by pushing it to the right (fig. 3).
- Place the jug on the machine with the jug handle positioned close to the engine lock (fig. 4). Lock the jug and the machine by pulling the jug handle clockwise (fig. 4a).
- Turn the dial to the right to set duration of steam (fig. 5). After completion, press the dial inward (fig 6) to blend. The maximum combined food and water that can be loaded in the jug is 700ml.

Ensure the jug is positioned correctly onto the machine. The machine can operate only when the jug is positioned correctly. Never run the unit through a steaming cycle if there is already blended food in the jug.

After steaming you will find some water at the bottom of the jug. This is normal and we recommend keeping this water inside as it holds many vitamins and nutrients from the food you are steaming. If you want a thicker consistency, carefully empty out some of the water before blending.

C. BLEND



- Arrange the blade inside the jug (fig. 1). Make sure the position of the knife hole with the rotor is properly attached.
- Place food ingredients into the jug (fig 2), not exceeding the MAX limit on the jug.
- Add some distilled water into the jug (depending on the consistency of puree you are seeking).
- Put the lid on with handle of the lid close to the jug handle. Lock the lid by pushing it to the right (fig. 3).

- Place the jug on the machine with the jug handle positioned close to the engine lock (fig. 4). Lock the jug and the machine by pulling the jug handle clockwise (fig. 4a).
- Push the dial inward (fig 5).The machine will blend whilst you are pushing the dial. Blending will stop when you release the dial.

The maximum combined food and water that can loaded in the jug is 700ml.

This machine can't blend hard food such as nuts.

D. DEFROST AND WARM BOTTLES/FOOD



- Fill water into the water tank (**Step A. FILL THE WATER TANK**)
- Arrange the rack inside the jug (fig 1).
- Place food container on the rack (fig 2)
- Put the lid on with handle of the lid close to the jug handle. Lock the lid by pushing it to the right (fig. 3).
- Place the jug on the machine with the jug handle positioned close to the engine lock (fig. 4). Lock the jug and the machine by pulling the jug handle clockwise (fig. 4a).
- For quick warming and defrosting, turn the dial (fig 5) to 5 minutes. If more defrosting or warming time is needed adjust the time accordingly up to 30 minutes..

Ensure the jug is positioned correctly onto the machine. The machine can operate only when the jug is positioned correctly. Food must be placed inside a container/pouch on the rack when defrosting.

E. STERILIZE



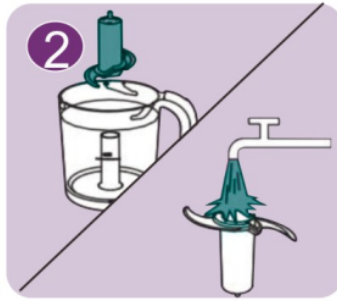
- Fill water into the water tank (**Step A. FILL THE WATER TANK**)
- Remove blade unit.
- Place bottles and accessories inside.
- Put the lid on with handle of the lid close to the jug handle. Lock the lid by pushing it to the right (fig. 3).

- Place the jug on the machine with the jug handle positioned close to the engine lock (fig. 4). Lock the jug and the machine by pulling the jug handle clockwise (fig. 4a).
- For sterilizing, turn the dial to 10 minutes.

Ensure the jug is positioned correctly onto the machine. The machine can operate only when the jug is positioned correctly.

HOW TO CLEAN

A. CLEANING JUG AND BLADE




B.

- Cleaning the jug can be done by opening the lid of the jug following the direction shown in Figure 1.
- Remove the blade from the jug. The inside of the blade's funnel can be washed with a small brush and rinsed under running water as shown in Figure 2.
- There is a rotor inside the jug. To clean the rotor, one hand holds the rotor from inside the jug and another hand rotates the rotor cover outside (at the bottom of the glass) to the left, shown in Fig. 3.
- All parts mentioned can be washed with soapy water and rinsed. **Do not place the jug in the dishwasher.**
- If you find brown spots start forming on any metal part, this is commonly lime-scale and we recommend purchasing descaler or following instructions to descale on following pages.

C. CLEANING THE WATER TANK



- It is advisable to clean the water tank after steaming.

- Ensure the machine power cord has been unplugged.
- Turn the water tank cover counterclockwise to open the water tank / turn it toward the open padlock  (fig 1).
- Remove the remaining water from the water tank then wipe dry with a clean cloth (fig 2).

Do not immerse the machine in water and do not rinse the machine under running water. Simply clean with a damp cloth.

D. DESCALING THE WATER TANK

1. Make sure the machine power cord has been unplugged.
2. Mix white vinegar and drinking water with a ratio of 1:1. The maximum mixture solution is 200 ml.
3. Pour the solution into the water tank.
4. Close the water tank and wait for 6 hours / overnight or until all limescale has dissolved.
5. Pour used solution out of the water tank.
6. If the limescale build-up has not completely dissolved, repeat descaling cycle from steps 1 to 5 above as necessary.
7. Rinse water tank with clean water. Repeat until there is no solution left in the tank.
8. Fill the tank with 200 ml drinking water. Steam for 20 minutes with the steamer jug empty. This is done to remove the remaining vinegar. See HOW TO USE A (Filling The Water Tank) and F (Sterilization)

Periodically descale water tank to maintain hygiene.

STEAMING TIME REFERENCE

INGREDIENT	ESTIMATION STEAMING TIME
Apple	10 minutes
Pear	10 minutes
Peach	10 minutes
Nectarines	10 minutes
Raspberry	10 minutes
Blueberry	10 minutes

Plum	10 minutes
Zucchini	10 minutes
Carrot	20 minutes
Celery	20 minutes
Broccoli	20 minutes
Leek	20 minutes
Onion	20 minutes
Potato	25 minutes
Pumpkin	20 minutes
Spinach	20 minutes
Sweet Potato	25 minutes
Cauliflower	20 minutes
Tomato	20 minutes
Beans	20 minutes
Cabbage	25 minutes
Fish , Salmon	20 minutes
Chicken, beef, pork,etc	25 minutes

Steaming time can be adjusted as needed. The processing time may depend on the amount of food and the size of food to cook. The food should be cut into maximum 1.5cm cubic size.

PROBLEM SOLVING

Motor does not start:

- Ensure the machine is connected to electricity or try another power outlet.
- Ensure the lid on the jug is positioned properly (locked into place).
- Ensure the jug and the machine is positioned properly (locked into place).

Steam does not enter the steamer:

- Ensure the water tank is filled with enough water.
- Ensure the tank cover is closed properly.

Steam coming out of the water tank:

- Ensure the jug and machine is positioned properly.
- Ensure the tank cover is closed properly.

Food ingredients are not fully cooked :

- Ensure the amount of food does not exceed MAX limit.
- Ensure food ingredients are cut into maximum 1.5 cm cubic size.
- Ensure there is still enough water in the tank.
- Increase steaming time to cook longer.

The blender doesn't work:

- Ensure the lid on the jug is positioned properly.
- Ensure the jug and the machine is positioned properly.
- Ensure the blender blade is placed correctly.
- Ensure the steaming process is complete.
- Wait for 1 minute before attempting to blend again.

Steaming stops in the middle of the process :

- If the water in the tank runs out, pour water into the tank to continue steaming.
- Increase steaming time.

SPECIFICATIONS

Voltage : 220-240V/50 Hz

Power Steam : 300W -Blend : 200W

Jug Capacity : 700 ml

WARRANTY & SUPPORT

For further information, support or to make a warranty claim, please visit www.cherubbaby.com.au