

BabyGrow

PROCESSOR AND STEAMER



HEALTHY BABY. HAPPY LIFE.

www.ventray.com



USER MANUAL GUIDE

Please keep this manual for future reference. All pictures contained inside are for illustrative purposes only. Actual products may differ.



Thank you for choosing Ventray!

This owner's manual will provide you with the tools you need to enjoy making fresh baby food right from your own kitchen.

Please read all safety information and operational instructions before getting started.

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Product Warranty

Dear Parents:

Thank you for purchasing a Ventray product. All our kitchen appliances are professionally designed and assembled with only the best components. Your new purchase is protected against any defects in materials or workmanship by the manufacturer for one year past the date of purchase unless stated otherwise.

Warranty Statements:

- Should you experience any issues with our products under normal usage within the warranty period, please contact our dealer or manufacturer.
- The following spare parts are not covered within the limit of warranty (blending blade, blending jar, steaming basket, cup lid)
- Please show the warranty card along with original proof of purchase when claiming warranties.

The Following Issues Do Not Fall Under Our Warranty Services:

- Damage caused by misuse during the warranty period, such as, use of incorrect voltage, improper use of accessories, improper installation, failure to follow instructions, misuse or negligence, etc.
- Maintenance and modification, unless authorized explicitly by the manufacturer.
- Damage caused by transport and other accidents.
- Damage caused by industrial or commercial use

WARNING



Danger

To avoid the risk of injury or death, the following basic safety precautions should always be followed when using your Ventray product.



English

Warning

- 1. Read all instructions. Save these instructions for future reference.
- To avoid risk of electrical shock, do not put motor or base of unit in water or other liquid.
- 3. This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a guardian or caregiver. Close supervision is required when any appliance is used by or near children or impaired persons.
- 4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5. Avoid contacting with moving parts.
- 6. 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 Ventray at support@ventray.com at once for examination, repair, or replacement.
- 7. The use of attachments not recommended or sold by Ventray may cause fire, electric shock or injury.
- 8. Do not use outdoors.
- 9. Ensure there is enough water in the tank prior to connecting the power cable.
- 10. Please do not modify the appliance in anyway.
- 11. Do not dry steam.
- 12. Please use safely and have a responsible adult around while the product is in use. Touching the equipment directly while it is in use may cause burns.
- 13. While the product is in operation, please do not touch the blade.
- 14. If the blade is stuck, please unplug the power, and then safely remove the food stuck on the blade.
- 15. Please do not use this product to blend hard or sticky ingredients.
- 16. Blending when empty is strictly prohibited.
- Do not put water or any other liquid in blending jar when steaming to avoid damage to the product.
- 18. Do not use the appliance for anything other than its intended purpose as described in the manual.
- 19. The appliance should not be used for more than 30 minutes each time to prevent overheating.
- 20. If this appliance is given as a gift, please include the manual with the product.

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Note

- Before using, remove all the product packaging and make sure all the required parts are included.
- Place the product on a smooth and level surface. Ensure that there is enough space around the product to prevent steam damage to cabinets or other kitchen appliances.
- B. Do not place this product close to other heat sources.
- 4. Do not connect the product to a timer or remote control system. Doing so can be dangerous.
- 5. When the product is in use, do not lift, move, or cover the product.
- Do not use a disinfectant or microwave oven with the blending jar or any part of the product.
- Please unplug the blender from the power source prior to disassembly and cleaning of the product.
- 8. When moving the product, please lift the main body. Do not lift by the blending jar as this may easily cause damage to the product.
- 9. After the completion of the cooking process, please allow 5 minutes for the product to cool down before continuing cooking.
- Do not add water to the water tank during the cooking process. Users can easily get burnt by the discharged steam.
- 11. Please do not exceed the MAX level indicated on the water tank and blending jar in order to prevent hot water from overflowing.
- Be careful of liquids splashing from the blending jar while steaming and blending.
- 13. Before cooking, blending or performing any other functions, please ensure that the blade is properly installed on the bottom of the cup in order to prevent fluid leakage.
- 14. Cooked content can be extremely hot. Use caution when serving.
- 15. When cooking colored fruits & vegetables, we suggest cooling and washing the product immediately after use to prevent food pigmentation.
- 16. After using the product, please be sure to unplug the power, clean and dry the product once it has cooled before storing it.
- 17. After use, pour away the remaining water in the water tank to prolong the service life of the product. Regular cleaning is recommended.
- If the product malfunctions, please discontinue use immediately and contact Customer Service



Steaming

Preserve both flavor and nutrients by steaming fresh vegetables for your baby.



One Button Blending

Blend fresh ingredients for each unique stage of a baby's life with a touch of a button.



Heating

Reheat pre-cooked baby food through quick steaming



Defrosting

Thaw frozen foods in minutes with our steamer/mixer.



Timer

Built-in timer cooks your raw meats, vegetables and fruits to perfection.



Large & Removable Water Tank

Built-in timer cooks your raw meats, vegetables and fruit to perfection.

This product is mainly used for steaming and blending fresh foods for infants and the elderly. For detailed instructions, please refer to each specific section of the manual.



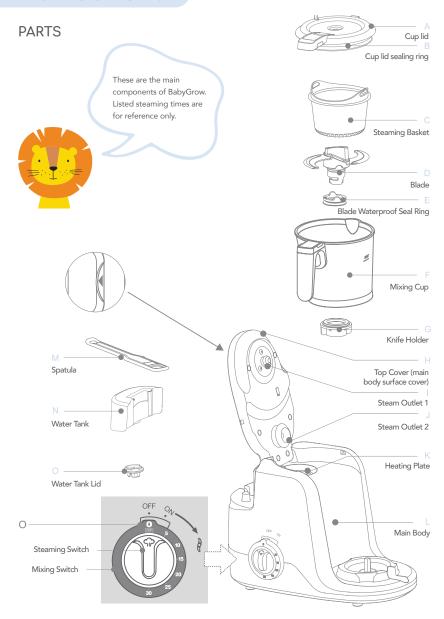
Steaming Time

	Ingredients	Steam Time	Ingredients	Steam Time
Fruits	apple	~ 15min	pear	~ 15min
	peach	~ 15min	banana	~ 15min
	pineapple	~ 15min	papaya	~ 15min
	orange	~ 15min	spinach	~ 15min
Vegetables	cauliflower	~ 15min	mustard	~ 15min
	broccoli	~ 15min	tomato	~ 15min
	celery	~ 15min	beans	~ 15min
	asparagus	~ 15min	yam	~ 15min
	cabbage	~ 15min	carrot/radish	~ 15min
	pumpkin	~ 15min	purple potato	~ 15min
	pea/green beans	~ 15min	potato	~ 15min
Fish	Salmon/cod fish	~ 15min		
Meats	chicken/beef/mutton	~ 20min		

- Note: Listed steaming times assume that all the ingredients are peeled, pitted and cut into small bite size pieces. These times are for reference only and may to be adjusted in actual cooking.
- For ingredients that are more viscous, add breast milk, formula, or water as needed.
- Listed cooking times assume ingredients are cut into small pieces of no more than 1.5cm.

INSTRUCTIONS

English



Product figure is for references only. Acutal product may differ.

- 1) Fill the tank up with purified or filtered water before steaming. (To avoid scaling in the tank, please add purified or filtered water for steaming.) (Figure 1-3)
- 1 Add purified or filtered water into tank.
- ? Rotate clockwise to lock the tank lid.
- 3 Ensure tank lines up to the main body of food processor.







- Cut the solid food into small pieces 1.5cm (5/8") or less, and then put the steaming basket with food into the blending jar and close the lid. (Figure 4-6)
- 4 Cut food into small pieces and place into steaming basket.
- 5 Align steaming basket and blending cup according to the indicator marked on the lid.
- 6 Place cover on cup lid.







- 3) Install the loaded blending jar onto the base of the Ventray BabyGrow and lock well. Make sure both the indicators on the lid and main body are aligned. (Figure 7-10) Connect the power cord to an outlet. Before steaming, please refer to the ingredients steam time (Page 9) for approximate steam times. Turn the knob to desired steam time, the indicator light will light up blue while making ticking sound. After steaming, the indicator light will turn off and a complete warning tone will be heard. (Figure 10)
- 7 Put the prepared food into the steaming basket.



Place the steaming basket back into the cup and close the lid.



INSTRUCTIONS



This product is equipped with a built-in safety lock. If the blending jar is misaligned with the safety lock on the main body, the product will not start operating.

Do not put water, food or any other liquids directly into the blending jar when steaming.

9 Rotate knob clockwise to desired steaming.



10 During steaming process, the indicator light will light up blue.



4) After steaming, you can add the desired amount of formula or breast milk into the mixing cup. Use the spatula included to safely lift up the steaming basket. Pour the food into the blending jar. (The temperature will be very high when opening the cup lid, be cautious to avoid being scalded by the steam or food) (Figure 11-13)

11 Open the lid clockwise



12 Place spatula through steaming basket handle to lift up the steaming basket.



Pour food into mixing cup.



Caution: Steam generated by the product can be very hot. Please wait 2 minutes before opening the lid. Be careful when operating.

Use care when lifting the steamer with a spatula. Keep the spatula oriented horizontally and maintain a steady balance to avoid spills.

5) Cover the blending jar lid and turn the switch knob to blend. Continuous blending time should not exceed 30 seconds. (Figure 14-15) When only blending: cut food into 1.5cm (5/8") cubes before putting them into the blending jar. If needed, add breast milk, formula, soup, juice or water as you prefer.

Cover the blending jar lid. Use the lid insert for extra security.



15 Rotate knob to desired blending time.



- 6) When blending is complete, use spatuala to ensure that all foods are well mixed. Pour the food into the bowl and allow for it to cool prior to consumption.
- Check for any solid food that were not well mixed during blending.





If there is a small piece of food sticking to the cup wall of the blending jar, please turn off the power, then use the spatula to safely scrape the food from the cup wall.

- Before serving, plesae make sure the food is cool enough to serve.
- After use, please wash the blending jar to prevent color stains.
- 7) For thawing and heating, put the thawed or heated food into the steamer basket (Figure 17). If heating liquid, pour liquid in small container bowl and place into steamer basket (Ensure container is heat resistant). Cover lid and refer to (Figure 9-10) to start steaming function.
- 17 Place solid food into steaming basket.



18 Put heat resistant container containing liquid into the steaming basket.



CLEANING



Warning

- Clean the product immediately after each use.
- Do not immerse the main body and water tank in water or rinse under the faucet.
- Do not use bleach or chemical disinfectants.
- Do not use metal brush, abrasive cleaners or corrosive liquids (such as gasoline, acetone or alcohol) to clean the product.
- Do not allow parts to be soaked in water without rinsing.
- After removing the blade seal for cleaning, be sure to replace the blade assembly.
 Make sure the flat end of the blade seal faces up.
- 1. Let cool, unplug the power and remove the blending jar from the main body.
- 2. Rotate the lid clockwise to remove the lid from blending jar.
- Rinse the steam basket, blending jar and lids under the faucet to get rid of any food residue.
- 4. If necessary, remove the blade and rinse the parts.



To avoid injury, use caution when handling blade assemblies, the blade is very sharp.

- 5. If necessary, remove the blade seal from the blade assembly for cleaning.
- 6. Turn the water tank cover counter-clockwise to remove it from the water tank.
- 7. Clean the water tank cover under the faucet.
- If necessary, pour more water into the tank and rinse it. Repeat the procedure as necessary until the tank is clean. Do not store water in the tank.
- 9. After cleaning, let dry main body and all parts before storing.
- 10. After drying, re-assemble all parts.



Food baskets and blending jars may be dyed by natural food coloring over time. This is normal, all parts are still safe to use. If nesscessary, replacement parts are available via our website at www.ventray.com

To ensure optimum performance, it is recommended that you deep clean the product every 2-4 weeks. To reduce the accumulation of scale, it is recommended that you use purified or filtered water for steaming.

Follow the maintenance instructions on the following page.







Do Not Wash In Dishwasher

Maintenance

- 1. Before storing this product, ensure water is emptied and heating plate is dry.
- 2. Before storing this product, ensure all components are clean and dry.
- 3. To prevent drop damage, assemble all parts correctly before storing.

Cleaning

- Make sure the product is powered off.
- Pour 100ml (1/2 cup) of hot water into the tank, soak for 10 minutes and then use a soft brush for cleaning.
- 3. After cleaning, drain the water tank.
- 4. If accumulated scale is not completely dissolved, repeat the previous step.
- 5. Pour some of the water into the tank and rinse, repeat the procedure as necessary until the tank is clean.
- 6. Rinse the tank cover thoroughly under the faucet.
- 7. Before using this product again, please add 180ml (3/4 cup) of water in the tank to complete a steaming cycle.

Blade components disassembly and assembly diagram:

Disassembly Diagram







2) Rotate plastic handle clockwise to disassemble the blade.

Assembly Diagram

1) Place the seal accordingly on to the blade







Repositioning the mixing blade until seamless

2) Hold the plastic part under the blade in one hand and use the other hand to counter-rotate the blade off from the jar.





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TROUBLESHOOTING

Issue	Possible Cause	Solution
Product does not start steaming	This product is equipped with a built-in safety lock. If the blending jar is misaligned with the safety lock on the main body, the product will not start.	Before starting, the blending jar should be properly installed on the main body.
Indicatator Light Is Not Lit	The product is not connected to a power supply.	Connect the plug to a power supply.
	Blending jar is not properly installed on the main body.	Blending jar should be properly installed on the main body. (For installation method refer to the manual)
	Product overheat.	Wait for at least 15 mins before you start the blending process again.
Discoloration On Product Surfaces	Components changing color due to contact with food.	This is a normal phenomenon. Food can leave pigment stains. All parts remain safe for use.
No Steam is Produced	Water tank is empty.	Disconnect the power supply, then add water to the tank.
	Scale build up inside the tank.	Clean the water tank (Refer to the instructions).
Steam Leaking From Water Tank	The lid of the tank is not properly closed.	Please check to confirm that the water tank cover is securely closed.
	Blending jar is not properly installed on the main body.	Install the blending jar on the main body correctly (Installation method Refer to the manual "Product use")
	The steam outlet of in the water tank and the steam inlet of tank lid were choked up with dirt or scale.	Clean water tank and the steam inlet of the cup lid.
Unpleasant smell	Food lodged in the steam heating compartment.	Follow instructions for descaling.

Should you have more questions or encounter other issues. Please contact Ventray Customer Care support@ventray.com

Issue	Possible Cause	Solution
Food is not fully cooked after steaming	The food in the blending jar is too bulky.	Cut the food into 1.5cm (5/8") sized pieces.
	Too much food inside the blending jar.	Reduce the amount of food in the blending jar.
	Running out of water.	According to cooking time, add the appropriate amount of water. (Refer to the instructions to view food cooking time).
	Steaming time too short.	Choose a longer cooking time.(The longest safe time is 25 min).
	Scale build-up in water tank.	Clean the water tank. (Refer to the manual)
	The steam inlet on the lid and outlet of water tank are not aligned.	Install blending jar correctly on the main body. (Installation method Refer to the manual)
	Too much food inside the blending jar.	Turn off and unplug the unit. Reduce the food amount in the blending jar. The food shall not exceed 250g (0.5 lbs) in the blending jar.
Blender does not start	Blending jar is not properly installed on the main body.	Install blending jar correctly on the main body. (Installation method Refer to the manual)
	Food is too viscous or sticky.	Do not use this product to blend cheese or other sticky foods.
	Product overheat.	Stop mixing and allow product to cool for 15 minutes before starting again.
Odd Noise While Blending	Product overheat.	Stop mixing and allow product to cool for 15 minutes before starting again.
	Too much food inside the blending jar.	Turn off and unplug the unit. Reduce the food amount in the blending jar. The food shall not exceed 250g (0.5 lbs) in the blending jar.
	The food in the blending jar is too bulky.	Cut the food into 1.5cm (5/8") sized pieces.
Blending jar	The blade seal is not properly installed	Reinstall the blade components (Refer to the manual).
Leaking	The blade seal is damaged	Replace with new blade seal.

Model: BabyGrow Elite	Net Weight: 2.6kg	Size: 29.5x21x22cm		
Rated Voltage: 110V	Rated Frequency: 50/60Hz			
Heater Power: 450-535W				
Blending Power: 120-145W (fruits and vegetables: 250g, cooked meat: 200g)				
Water Tank Capacity: 390ml	Blender Jar Minimum Capacity: 150ml			
Steamer Basket Maximum Capa	Blender Jar Maximum Capacity: 750ml			
Blending Time: Continuous blending of no longer than 30secs per cycle. If more blending is needed, keep machine on standby mode for about 30 seconds and continue use.				