

READ BEFORE USE

Visit www.hamiltonbeach.in for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and other useful information!

Questions?
Please call us – our friendly associates are ready to help.
1.800.42.555.43

Hamilton Beach®

Baby Food Maker



IMPORTANT SAFEGUARDS

This appliance is intended for household use only.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

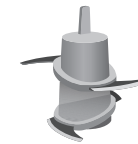
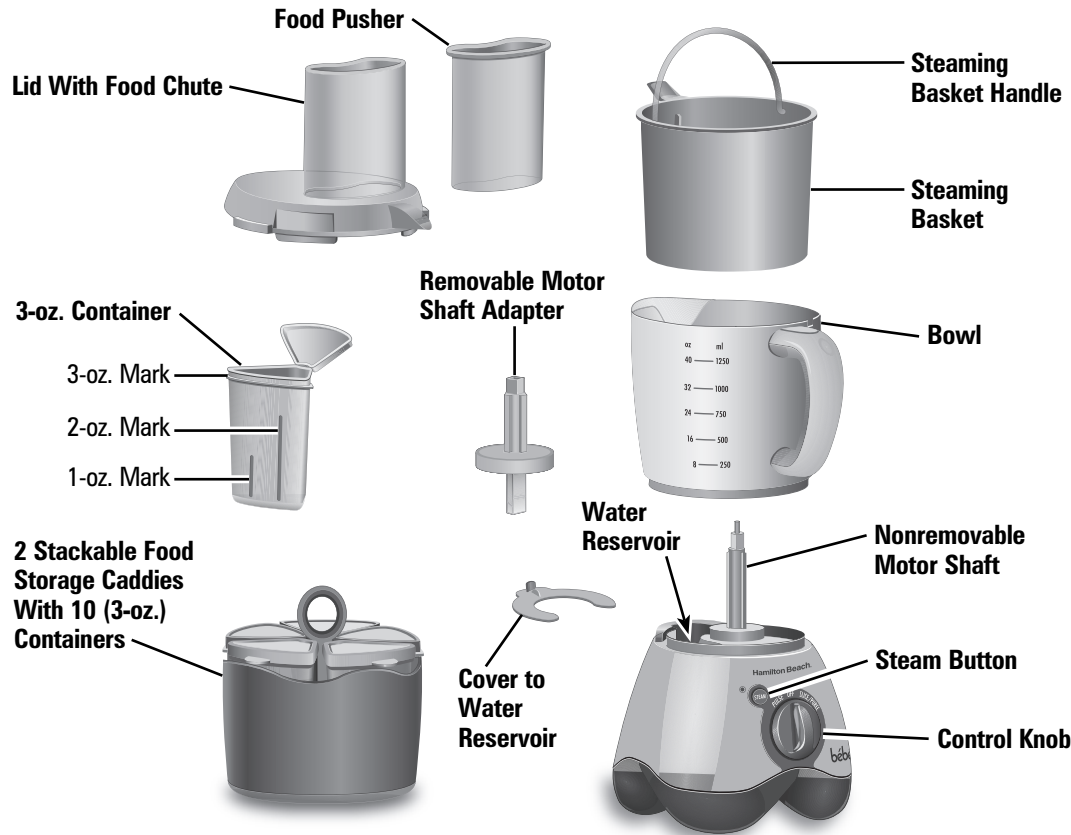
1. Read and save all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
5. This appliance should not be used by children.
6. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning. Allow to cool before putting on or taking off parts.
7. Avoid contacting moving parts.
8. Extreme caution must be used when moving an appliance containing hot food or water.
9. Lift and open lid carefully to avoid scalding, and allow water to drip into bowl.
10. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.
11. Do not touch hot surfaces. Use handles or knobs. Use oven mitt to open lid and remove steam basket.
12. Before serving, unplug cord from wall outlet. Do not leave cord within child's reach.
13. Before serving, be sure food is at a safe temperature.
14. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
15. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
16. Do not use your baby food maker if any part is broken.
17. Do not use appliance outdoors.
18. Do not let cord hang over edge of table or counter, or touch hot surfaces.
19. Keep hands and utensils away from moving blade and disc while processing food to reduce the risk of severe personal injury and/or damage to the baby food maker. A rubber scraper may be used but ONLY when the baby food maker is not running.
20. The blade and disc are sharp. Handle carefully. Store out of reach of children.
21. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
22. Be certain lid is securely locked in place before operating appliance.
23. Never feed food into food chute by hand. Always use the food pushers.
24. Do not attempt to defeat the lid interlock mechanism.
25. Make sure the blade or disc has come to a full stop before removing lid.

- 26.** To reduce the risk of injury, be sure to insert or remove blade and disc using hubs provided for this purpose. Use caution when removing blade and disc from the bowl, when emptying the bowl, and when cleaning.
- 27.** Check that the control is OFF (O) before plugging cord into wall outlet. To disconnect, turn the control to OFF (O); then remove plug from wall outlet.
- 28.** Be sure to turn switch to OFF (O) position after each use. Always use the pushers to clear the food chute. When this method is not possible, unplug cord from outlet and disassemble unit to remove the remaining food.
- 29.** The appliance is not intended for commercial, professional, or industrial use. It is designed and built exclusively for household use only.
- 30.** Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.
- 31.** The maximum rating of this unit is based on using the puree/chopping blade. Using the slicing/shredding disc may draw significantly less power.
- 32.** Do not place on or near a hot gas or electric burner or in a heated oven.
- 33.** Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Parts and Features

BEFORE FIRST USE: Unpack baby food maker. Handle blade and disc(s) carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse; then dry.



Puree/Chopping Blade

Use to puree or blend food, coarsely chop, mince, grate, and mix.



Reversible Slicing/Shredding Disc

Use to slice or to shred a variety of foods (such as carrots, sweet potato, apples, squash, tomatoes, peppers, and cheese).

Introduction

Congratulations. You've taken the first steps towards making your baby's experience with food healthy, fresh, and delicious! Hamilton Beach's Baby Food Maker streamlines the process from slicing to steaming to pureeing. This is one appliance that can grow with you as you guide your baby from purees to toddler finger foods and on to join you at the table.

Around four to six months of age, most babies are ready to try solid foods, starting with thin infant cereal. Your doctor's recommendations and your own opinions are your best guides to what is right for your baby. Knowing when and what foods to start with is up to you. But, always check with your pediatrician on the appropriate foods to feed your baby and how to introduce them.

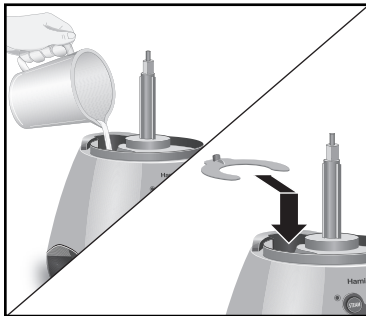
Remember, never leave a child unattended while eating. Let's get started.

ALWAYS CONSULT YOUR PEDIATRICIAN ON APPROPRIATE FOODS FOR YOUR CHILD.

Your included cookbook can also be found on
www.hamiltonbeach.com under
the Baby Food Maker product page.

Preparing Pureed Baby Food

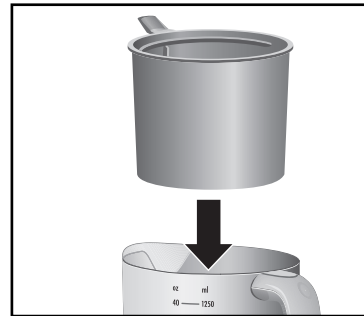
Step 1: Fill Reservoir and Assemble Baby Food Maker.



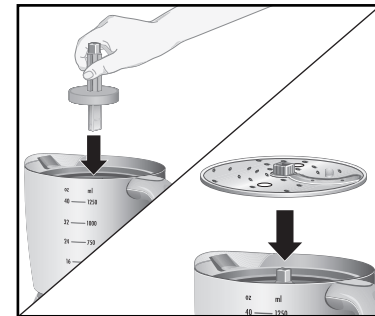
Remove cover of water reservoir. Add 2/3 cup (79 ml) water; replace cover.



Align bowl and base. Turn bowl clockwise to lock into place. Unit will not work unless bowl is locked.

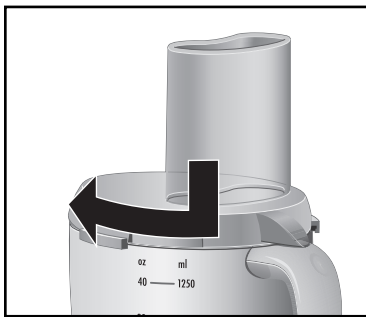


Add steaming basket to bowl, aligning tab with pour spout.



Place motor shaft adapter onto motor shaft. Place reversible slicing/shredding disc onto motor shaft adapter with desired side facing UP. ("SLICE" or "SHRED" is stamped on each side of the blade.)

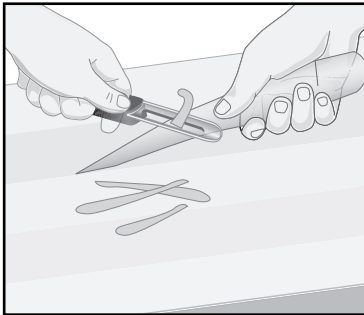
WARNING! Laceration Hazard: Handle disc carefully; it is very sharp. Make sure control knob is turned to **OFF (O)** and unit is unplugged.



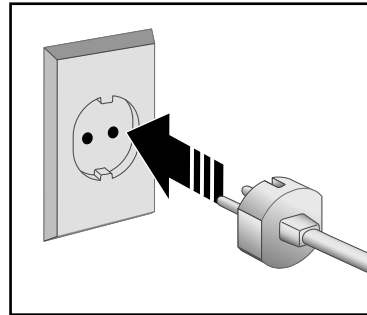
Align lid and bowl. Turn lid clockwise to lock into place. Unit will not work unless lid is locked.

Preparing Pureed Baby Food (cont.)

Step 2: Slice Ingredients for Steaming.



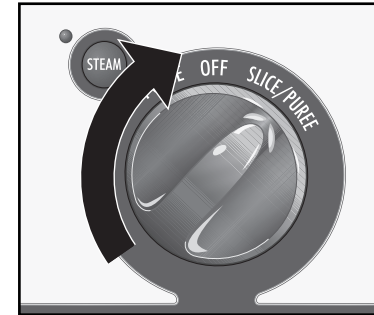
Always wash ingredients before steaming. Thoroughly scrub or peel fruits and vegetables. Precut large ingredients to fit into food chute for slicing or shredding.



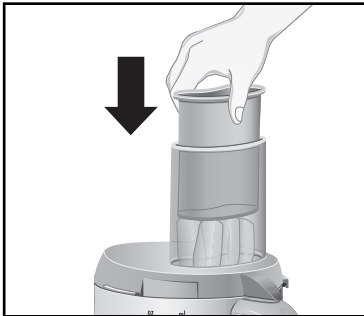
Plug in unit.



Fill chute with food.



Turn control knob to **SLICE/PUREE**. Baby food maker will run continuously.

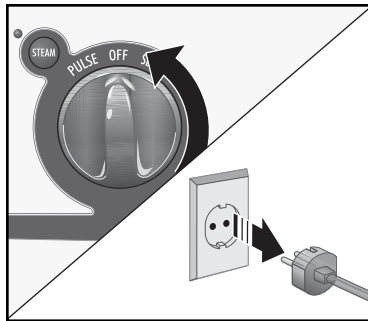


Slice up to 3 cups (710 ml) into steaming basket. Slicing food items is recommended for preparing baby food.

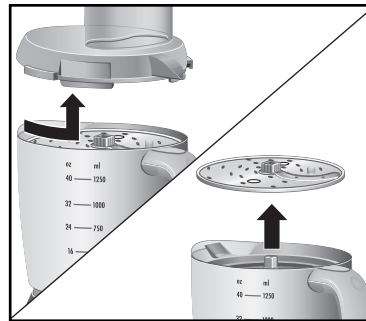
WARNING! Laceration Hazard: Never push food through chute with hands or other objects. Always use food pusher provided with baby food maker.

Preparing Pureed Baby Food (cont.)

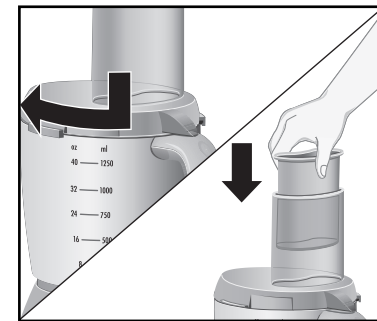
Step 3: Remove Slicing Disc and Reassemble. Start Steaming.



Turn to **OFF (O)** and unplug unit.

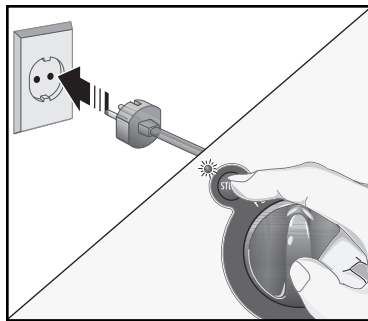


Remove lid. Remove disc from motor shaft adapter, leaving the motor shaft adapter in place.



Replace lid and food pusher.

WARNING! Laceration Hazard: Handle disc carefully; it is very sharp. Make sure control knob is turned to **OFF (O)** and unit is unplugged.



Plug in unit. Press **STEAM** button. Indicator light will be lit when steaming. Unit will continue to steam until water in reservoir is used and light turns off. To stop steaming before cycle is complete, press **STEAM** button.

Steaming Times

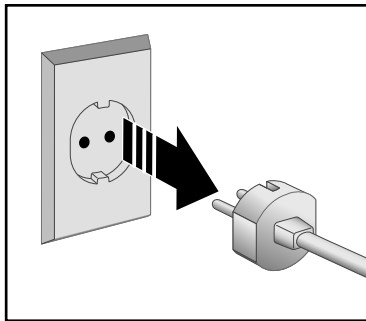
Steaming times may vary slightly depending on starting temperature of water.

AMOUNT OF WATER	STEAMING TIME*
59 ml (1/4 cup)	10–12 minutes
79 ml (1/3 cup)	12–14 minutes
118 ml (1/2 cup)	14–18 minutes
158 ml (2/3 cup)	18–24 minutes

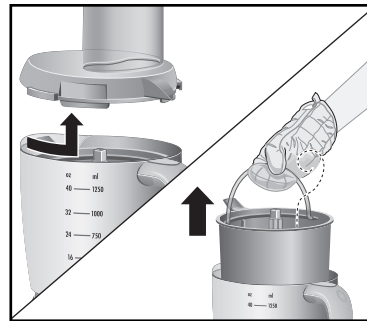
*Chart times are based on starting temperature of water at 70°F/21°C.

Preparing Pureed Baby Food (cont.)

Step 4: Remove Steamed Food and Reserve Liquid.



Unplug unit.



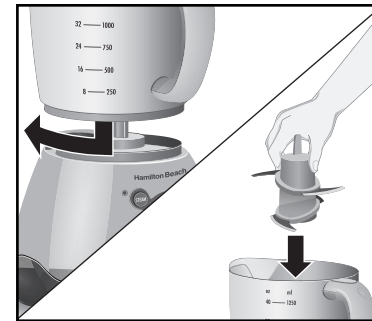
Remove lid. Remove basket with food and motor shaft adapter from bowl.

WARNING! Burn Hazard: Contents and steam are hot after steaming. Always steam food in steaming basket. Use oven mitt when removing steaming basket.



Pour steaming liquid from bowl into another container and reserve for pureeing. This liquid contains nutrients . . . don't discard!

NOTE: Do not use steaming liquid from vegetables high in natural nitrates, such as carrots, beets, and spinach, for Stage 1 baby food.



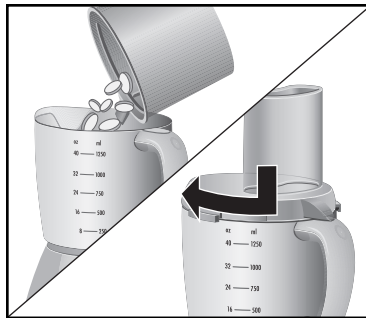
Replace bowl on base. Place puree/chopping blade straight down onto the motor shaft.

NOTE: Do not use puree/chopping blade in steaming basket.

WARNING! Laceration Hazard: Handle blade carefully; it is very sharp. Make sure control knob is turned to **OFF (O)** and unit is unplugged.

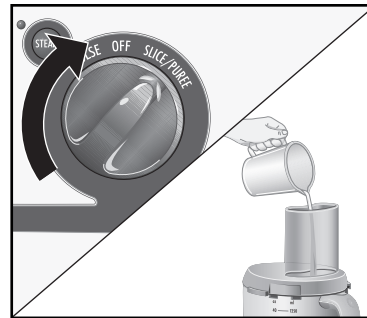
Preparing Pureed Baby Food (cont.)

Step 5: Reassemble, Add Food, Liquid, and Puree.

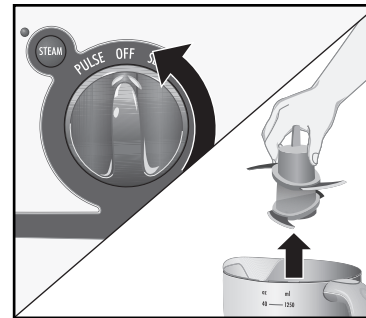


Pour food from steamer basket into bowl. Replace lid.

WARNING! Burn Hazard: Contents are hot after steaming.



Plug in unit. Select **SLICE/PUREE** on control knob. Add reserved steaming liquid from Step 4 through food chute until desired consistency.



When finished, turn to **OFF (O)** and unplug unit. Remove lid; then remove blade and bowl.

WARNING! Laceration Hazard: Handle blade carefully; it is very sharp. Make sure control knob is turned to **OFF (O)** and unit is unplugged.

Step 6:
Feed Baby or Store
in Appropriate
Containers.

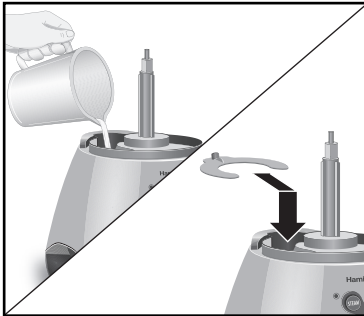


WARNING!

- Burn Hazard: Cool foods to appropriate temperature. For babies, serving temperature should be normal body temperature. See note at bottom.
- Food Safety Hazard: Always use food immediately or store in appropriate containers and freeze in storage caddies.

For babies, serving temperature should be about normal body temperature (98°F/37°C). Stir food thoroughly to eliminate hot spots. Check the temperature with a thermometer or your own tongue before serving to a baby.

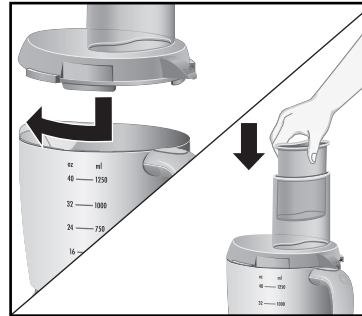
Reheating in Storage Containers



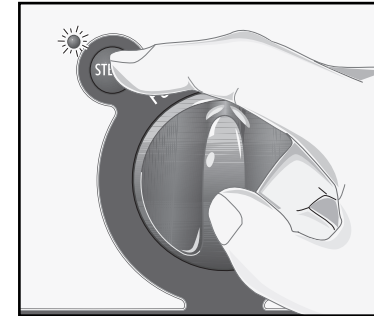
Remove cover of water reservoir. Add 2/3 cup (158 ml) water; replace cover.



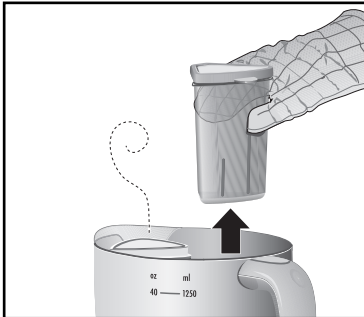
Align bowl and base. Place food containers with lid closed in bowl.



Place lid; then place food pusher in food chute. Plug in unit.



Press **STEAM** button. Indicator light will be lit when steaming. Unit will continue to steam until water in reservoir is used and light turns off. To stop steaming before cycle is complete, press **STEAM** button. Foods with thinner consistency will heat more quickly. Be sure to stir reheated foods thoroughly, and serve baby foods at about normal body temperature of 98°F/37°C.



Unplug unit when finished. Remove lid. Remove food container. Transfer food to serving plate or bowl.

WARNING!

- Burn Hazard: Steam, contents, and baby food maker parts are hot during and after steaming. Use oven mitts when handling baby food maker parts and food container(s). Transfer food to serving plate or bowl.
- Burn Hazard: Cool foods to appropriate temperature. For babies, serving temperature should be about normal body temperature (98°F/37°C). Stir food thoroughly to eliminate hot spots. Check the temperature with a thermometer or your own tongue before serving to a baby.
- Food Safety Hazard: Never save leftover food that baby has eaten, due to bacteria and food poisoning.

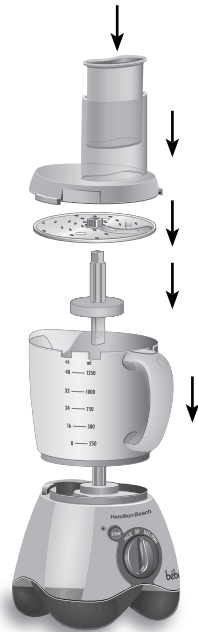
When reheating, steaming is the recommended method to retain nutrients. Foods can also be reheated in the microwave oven. Microwave ovens may heat unevenly. Stir baby food thoroughly and check temperature before serving to baby.

Beyond Baby Food

Your Baby Food Maker is an appliance that fits your whole family. Use the following attachments to:

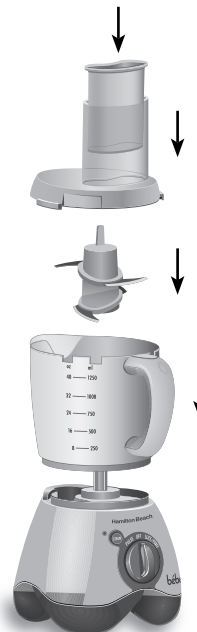
SLICING/SHREDDING DISC

Use for slicing fruits and vegetables such as cucumbers or bell peppers and shredding ingredients such as cheese or carrots. See pages 6–8.



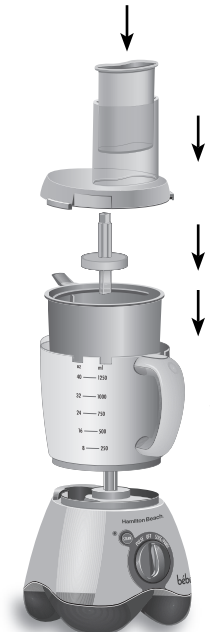
PUREE/CHOPPING BLADE

Use for chopping fruits, vegetables, garlic, nuts, or crackers. See pages 9–10.



STEAMING BASKET

Use for steaming vegetables, meat, poultry, or fish. See pages 6–9.



Tips and Techniques

- Only use water in the water reservoir. Fill water reservoir to MAX fill line only.
- When chopping, for a more uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5-cm) pieces before processing with Puree/Chopping Blade and leave room in bowl for the food to be tossed around.
- When chopping foods, pulsing on and off will produce the best results.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. If unit is operated continuously for an extended period of time, let the processor rest about 4 minutes before continuing.
- Do not puree or mash starchy vegetables like potatoes as they are easily overprocessed and will become gummy.
- To slice or shred cheese, use only firm cheese like Cheddar or Swiss that has been chilled for at least 30 minutes. Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
- The reversible slicing/shredding disc has a slicing blade on one side and shredding teeth on the other. The name stamped on the blade, facing up, is the function selected. Place on motor shaft with desired cutting edge facing up.
- This baby food maker is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, do not use your baby food maker for the following: grinding grain, coffee beans, or spices; slicing frozen meats; kneading dough; or crushing ice.

Processing Charts

Disc attachments are reversible and labeled. The label should face up for the desired function. When using disc attachments, do not process past the MAX LEVEL on the bowl.

ATTACHMENT	FOODS
Puree/Chopping Blade	Chop: nuts, meat, garlic, onions, peppers, celery, herbs, bread (for crumbs), crackers Mince/Puree: vegetables, fruit Mix: salad dressings Puree: soups, sauces Grate: cheese, such as Parmesan (chilled)
Slicing Disc (slicing side facing UP)	Cucumbers, apples, mushrooms, carrots, potatoes, cabbage, tomatoes, pepperoni, peppers, radishes, firm cheeses (chilled)
Shredding Disc (shredding side facing UP)	Cabbage, potatoes, carrots, cheese (chilled)

For best results, do not exceed the following amounts when chopping, mincing, or pureeing with the puree/chopping blade.

TO MAKE	INSTRUCTIONS
Bread Crumbs	Tear bread slices (up to 3) into 6 pieces.
Cheese, Parmesan	Cut in 1/2-inch (1.3-cm) cubes. Process 1/2 cup (118 ml) of cubes at a time.
Cookie Crumbs	Break into pieces. Use up to 2 cups (473 ml) of pieces.
Fruit, Chopped	Cut fruit into large chunks. Place up to 2 cups (473 ml) of pieces into baby food maker.
Garlic, Minced	Peel; then process 1 or more cloves at a time.
Graham Cracker Crumbs	Break into 4 pieces. Place up to 6 crackers in baby food maker at a time.
Herbs, Chopped	Place up to 1 cup (237 ml) in baby food maker.
Nuts, Chopped	Place up to 1 cup (237 ml) in baby food maker.
Parsley	Pinch off sprigs from bunch.
Vegetables	Cut vegetables into 1-inch chunks. Place up to 2 cups (473 ml) in baby food maker at a time.

Care and Cleaning



WARNING

Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



DISHWASHER-SAFE (TOP RACK ONLY)

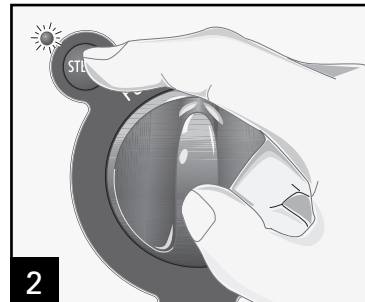
DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. All removable parts may also be cleaned in the sink with hot, soapy water. Use caution when washing puree/chopping blade and slicing/shredding disc.

How to Clean Water Reservoir



1

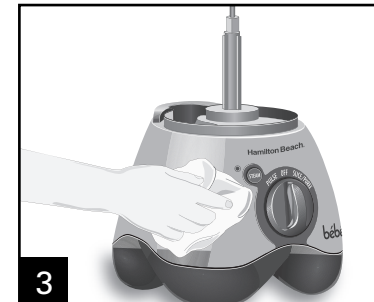
Fill water reservoir with 2/3 cup (158 ml) white vinegar. Assemble baby food maker (see page 6) without adding blade. Plug unit into wall outlet.



2

Make sure control knob is in **OFF (O)** position. Press **STEAM** button.

Unit will shut off automatically when vinegar has evaporated. Unplug unit. Let cool completely. Empty bowl. Repeat cleaning 1 or 2 times with **PURIFIED WATER**. If unit is used often or you have hard water, clean the unit once per month or as needed.



3

Wipe base, control knob, and cord with a damp cloth or sponge. If necessary, use a mild nonabrasive cleanser.

Troubleshooting

PROBLEM

PROBABLE CAUSE/SOLUTION

Food is not sliced or shredded uniformly.

- Packing too much food in the food chute or pushing too hard on the food pusher may cause the processed food to be irregularly sliced or shredded. Refer to the Processing Charts for recommended sizes and quantities.

Food consistency is not smooth enough.

- Raw food pieces were not small enough. Add additional liquid and process longer.

Vegetables are not shredding or slicing.

- Store vegetables with high water content in the refrigerator prior to shredding or slicing. Room-temperature vegetables are less firm and do not perform as well.

Cheese is not shredding well.

- Cheese should be shredded or sliced immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to shredding or slicing to ensure it is firm enough.

Unit does not operate on any speed or Pulse.

- Is the unit plugged in? Does the outlet work?
- Are the bowl and lid locked in place? See "Preparing Pureed Baby Food" section.

Unit stops and will not come back on.

- Are the bowl and lid locked in place? They may have moved slightly during processing. See "Preparing Pureed Baby Food" section.
- Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker.
- Turn unit OFF (O), allow to stand for 3 to 4 minutes, and then turn back ON. If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call the Customer Service number to get the name of your nearest Authorized Service Center.

Troubleshooting (cont.)

PROBLEM	PROBABLE CAUSE/SOLUTION
Unit has a burning smell.	<ul style="list-style-type: none">• There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit IMMEDIATELY and call the Customer Service number.
Motor seems weak.	<ul style="list-style-type: none">• Are you using the recommended food size and quantity to be processed? Refer to the Processing Charts for recommended food sizes and speeds.
It is difficult to remove bowl from base.	<ul style="list-style-type: none">• Rub a small amount of vegetable oil on the snaps, located on the base. Do not lock bowl and lid during storage.
Unit stops while on.	<ul style="list-style-type: none">• Water reservoir is dry. Add water to the reservoir.
Water reservoir has deposits in it.	<ul style="list-style-type: none">• Clean following instructions on page 15.
Unit will not steam on first use.	<ul style="list-style-type: none">• Check for water in the reservoir. Water in the reservoir does not steam immediately. Wait 2 to 3 minutes for water to begin steaming.
Unit will not steam on consecutive uses.	<ul style="list-style-type: none">• Have not allowed enough time between batches for unit to reset for steaming. Press STEAM button to turn off. Add cold water. Wait 1 minute before pressing STEAM button to start steaming again.
Water collecting around bowl at top of base.	<ul style="list-style-type: none">• A small amount of water will collect around the bowl at the top of the base when steaming. This is normal.

Notes

18

Notes

Limited Warranty

CUSTOMER NAME: _____

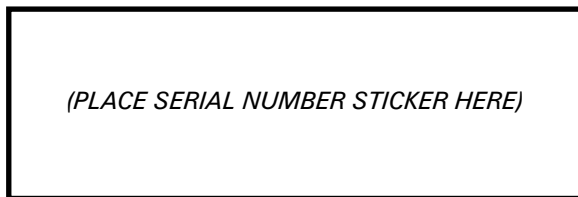
ADDRESS: _____

PHONE NUMBER: _____

MODEL NUMBER: _____

DATE OF PURCHASE: _____ BILL NUMBER: _____

SERIAL NUMBER:



EXPIRY DATE:

SHOULD ANY DEFECT IN MATERIAL OR WORKMANSHIP DEVELOP IN THE PRODUCT,

- CALL 1.800.42.555.43 OR VISIT www.hamiltonbeach.in FOR SERVICE CENTER LOCATIONS OR
- KINDLY TAKE THE PRODUCT TO THE PLACE OF PURCHASE OR
- CALL 1.800.42.555.43 FOR SERVICE AT HOME¹

THE PRODUCT OR ANY COMPONENT OF PRODUCT FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD OF 2 YEARS, FROM THE DATE OF PURCHASE. IF THE PRODUCT OR COMPONENT IS NO LONGER AVAILABLE, WE WILL REPLACE WITH A SIMILAR ONE OF EQUAL OR GREATER VALUE.

¹At-home service is limited to certain geographical areas in India; please call 1.800.42.555.43 for further details.

840250400

NAME OF DEALER: _____

DEALER'S SIGNATURE: _____

CUSTOMER'S SIGNATURE: _____

STAMP:

VALIDITY:

- THIS WARRANTY IS ISSUED SUBJECT TO THE PRODUCTION AND VERIFICATION OF THE ORIGINAL PROOF OF PURCHASE.
- THIS WARRANTY IS VALID IN INDIA ONLY AND IF PRODUCT HAS BEEN PURCHASED FROM AN AUTHORIZED HAMILTON BEACH DEALER.
- THIS WARRANTY DOES NOT COVER GLASS, FILTERS, WEAR FROM NORMAL USE, USE NOT IN CONFORMITY WITH THE PRINTED DIRECTIONS, OR DAMAGE TO THE PRODUCT RESULTING FROM ACCIDENT, ALTERATION, ABUSE, OR MISUSE. THIS WARRANTY ONLY EXTENDS TO THE ORIGINAL CONSUMER PURCHASER OR THE GIFT RECIPIENT.

THE WARRANTY WILL BE CONSIDERED INVALID IF:

- PRODUCT HAS NOT BEEN USED PER THE MANUFACTURER'S OPERATING INSTRUCTIONS.
- PRODUCT HAS BEEN SERVICED, REPAIRED, OPENED, OR TAMPERED WITH BY ANY UNAUTHORIZED PERSON.
- UNAUTHORIZED CORRECTION/ALTERATIONS IN INVOICE COPY/ INSTALLATION NOTE/SERIAL NUMBER OF PRODUCT.
- INCOMPLETE WARRANTY CARD AFTER PURCHASE.
- ANY ATTACHMENTS NOT RECOMMENDED BY THE MANUFACTURER HAVE BEEN USED ON THE PRODUCT.
- PRODUCT IS USED FOR OTHER THAN SINGLE-FAMILY HOUSEHOLD USE OR SUBJECTED TO ANY VOLTAGE AND WAVEFORM OTHER THAN 220-240V~/ 50Hz.

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