

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品信息在线注册的更多信息，请访问 www.hamiltonbeach.cn。

Questions?

Please call us – our friendly associates are ready to help.
China: 400-852-2655

如有疑问？

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆客服热线：

400-852-2655

官方网站：www.hamiltonbeach.cn

型号：36533-CN

此说明书中图片仅供参考，产品以实物为准。

使用本设备前，我们建议您仔细阅读这些说明。

Hamilton 汉美驰 Beach®

Baby Food Maker 婴儿食物料理机



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read and save all instructions.
2. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. This appliance should not be used by children.
5. 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.
6. Avoid contacting moving parts.
7. Extreme caution must be used when moving an appliance containing hot food or water.
8. Lift and open lid carefully to avoid scalding, and allow water to drip into bowl.
9. 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.
10. Do not touch hot surfaces. Use handles or knobs. Use oven mitt to open lid and remove steam basket.
11. Before serving, unplug cord from wall outlet. Do not leave cord within child's reach.
12. Before serving, be sure food is at a safe temperature.
13. 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.
14. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
15. Do not use your baby food maker if any part is broken.
16. Do not use appliance outdoors.
17. Do not let cord hang over edge of table or counter, or touch hot surfaces.
18. 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.
19. The blade and disc are sharp. Handle carefully. Store out of reach of children.
20. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
21. Be certain lid is securely locked in place before operating appliance.
22. Never feed food into food chute by hand. Always use the food pushers.
23. Do not attempt to defeat the lid interlock mechanism.
24. Make sure the blade or disc has come to a full stop before removing lid. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
25. 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.

26. 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.
27. 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.
28. The appliance is not intended for commercial, professional, or industrial use. It is designed and built exclusively for household use only.
29. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.

30. The maximum rating of this unit is based on using the puree/chopping blade. Using the slicing/shredding disc may draw significantly less power.
31. Do not place on or near a hot gas or electric burner or in a heated oven.
32. Do not use appliance for other than intended use.
33. In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

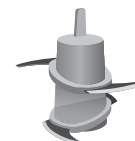
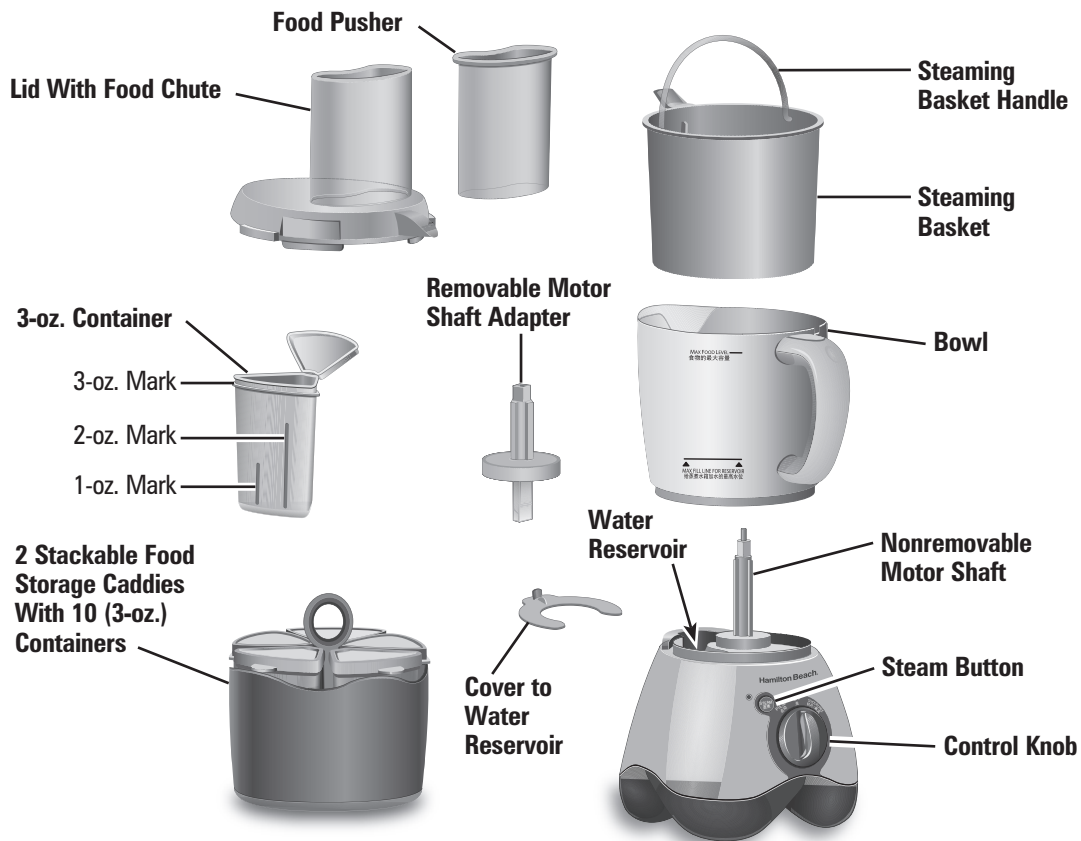
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of

the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your appliance.

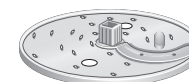
Parts and Features

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.

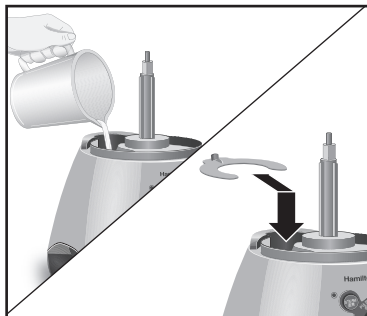
ALWAYS CONSULT YOUR PEDIATRICIAN ON APPROPRIATE FOODS FOR YOUR CHILD.

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

Visit www.hamiltonbeach.cn for our complete line
of products and Use and Care Guides –
as well as delicious recipes, tips, and
to register your product online!

Preparing Pureed Baby Food

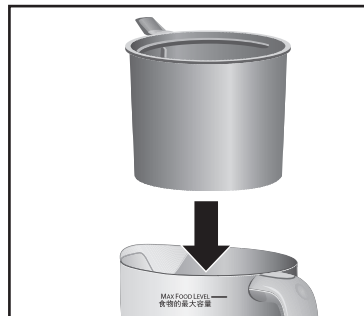
Step 1: Fill Reservoir and Assemble Baby Food Maker.



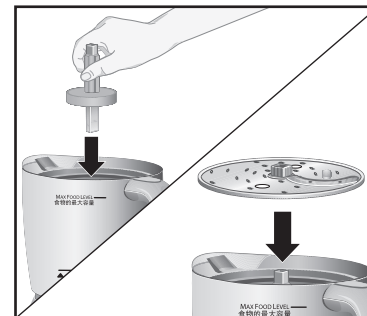
Remove cover of water reservoir. Add 2/3 cup water; replace cover.



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.)

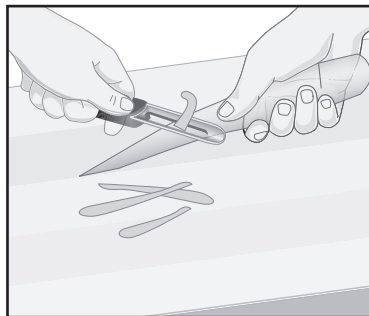
WARNING! Laceration Hazard: Handle carefully; it is very sharp. Make sure control knob is turned to **OFF (O)** and unit is unplugged.



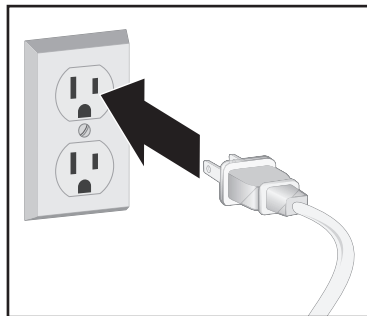
Align lid and bowl. Turn lid clockwise to lock into place. Unit will not work unless lid is locked.

Preparing Pureed Baby Food (cont.)

Step 2: Slice Ingredients for Steaming.



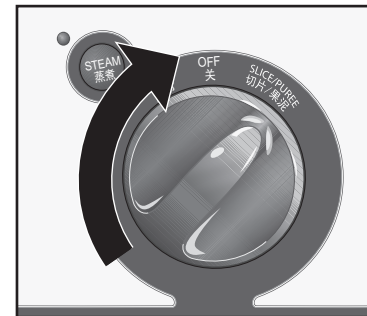
Always wash ingredients before steaming. Thoroughly scrub or peel fruits and vegetables. Precut large ingredients to fit into food chute for slicing or shredding.



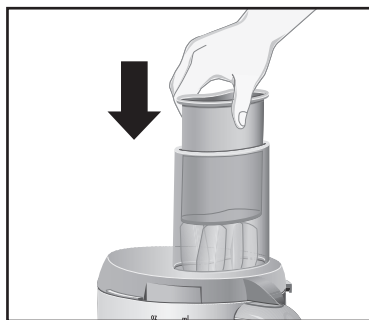
Plug in unit.



Fill chute with food.



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

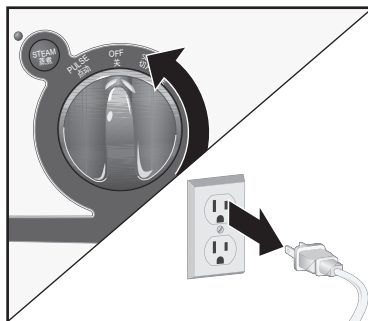


Slice up to 3 cups into steaming basket. Slicing food items is recommended for preparing baby food.

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.)

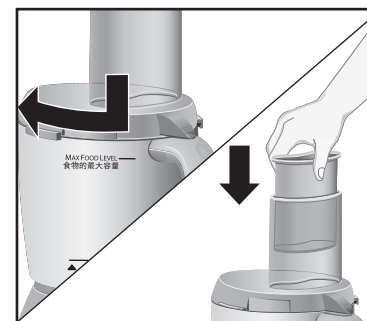
Step 3: Remove Slicing Disc and Reassemble. Start Steaming.



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

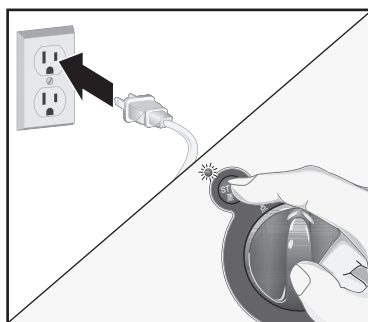


Remove lid. Remove disc from motor shaft adapter, leaving the motor shaft adapter in place.



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

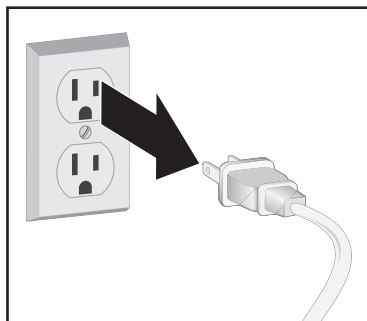
Steaming times may vary slightly depending on starting temperature of water.

AMOUNT OF WATER	STEAMING TIME*
2 oz. (1/4 cup)	10–12 minutes
3 oz. (1/3 cup)	12–14 minutes
4 oz. (1/2 cup)	14–18 minutes
5 oz. (2/3 cup)	18–24 minutes

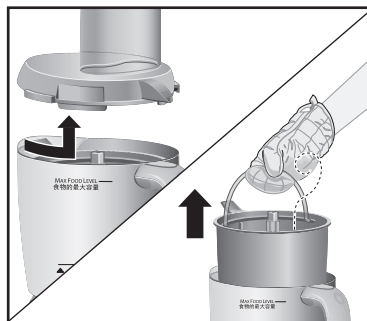
*Chart times are based on starting temperature of water at 70°F/21°C.

Preparing Pureed Baby Food (cont.)

Step 4: Remove Steamed Food and Reserve Liquid.



Unplug unit.



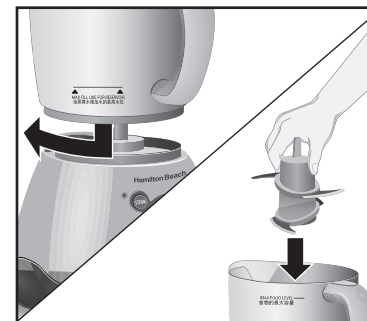
Remove lid. Remove basket with food and motor shaft adapter from bowl.

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.

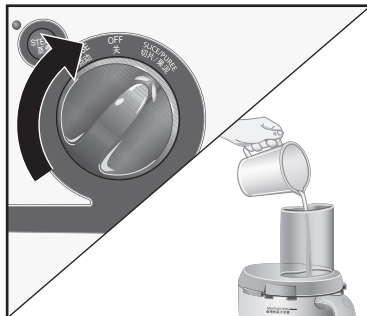
Preparing Pureed Baby Food (cont.)

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

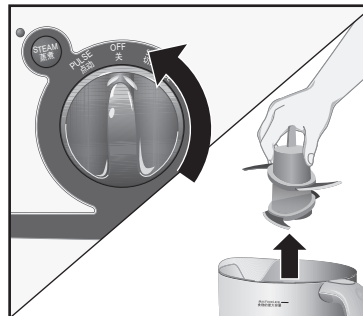


Pour food from steamer basket into bowl. Replace lid.

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.

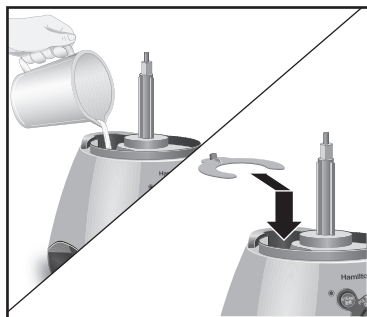


WARNING!

- 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.

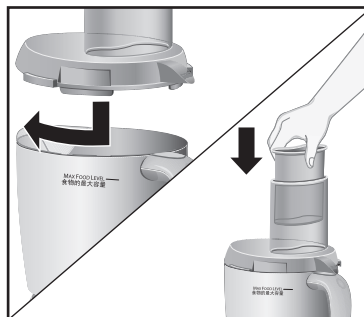
Reheating in Storage Containers



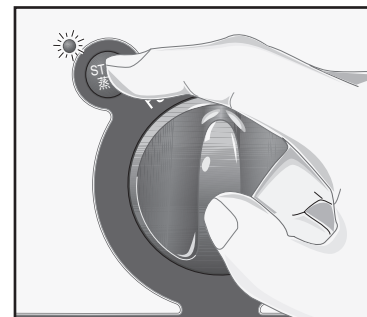
Remove cover of water reservoir. Add 2/3 cup water; replace cover.



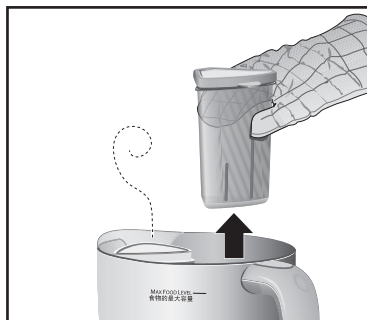
Align bowl and base. Place food containers with lid closed in bowl.



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.

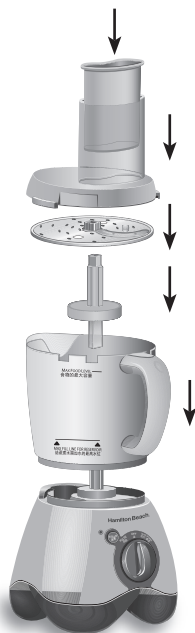
Beyond Baby Food

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.

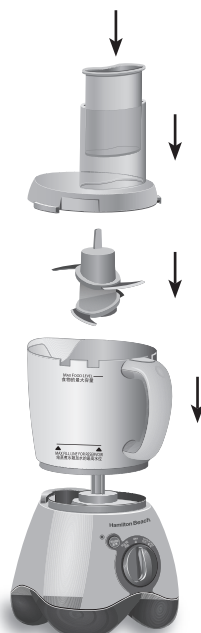
See pages 6–8.



PUREE/CHOPPING BLADE

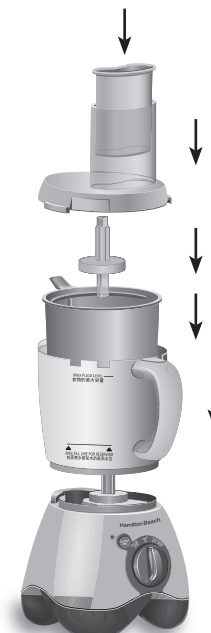
Use for chopping fruits, vegetables, garlic, nuts, or crackers.

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.

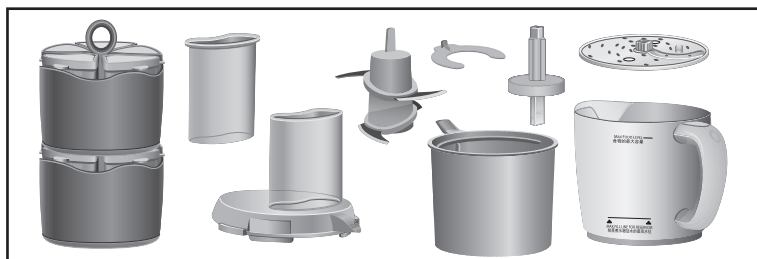
TO MAKE	INSTRUCTIONS
Bread Crumbs	Tear bread slices (up to 3) into 6 pieces.
Cheese, Parmesan	Cut in 1/2-inch cubes. Process 1/2 cup of cubes at a time.
Cookie Crumbs	Break into pieces. Use up to 2 cups of pieces.
Fruit, Chopped	Cut fruit into large chunks. Place up to 2 cups of pieces into baby food 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 in baby food maker.
Nuts, Chopped	Place up to 1 cup in baby food maker.
Parsley	Pinch off sprigs from bunch.
Vegetables	Cut vegetables into 1-inch chunks. Place up to 2 cups 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.



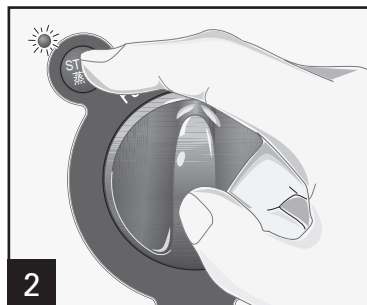
DISHWASHER-SAFE (TOP RACK ONLY)

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 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.

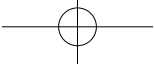
Troubleshooting (cont.)

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.

重要安全说明

在使用家用电器时，应始终遵守基本的安全防范措施，包括以下内容：

1. 请阅读并保存所有相关说明。
2. 为防止触电，请勿将底座、电机、电源线或插头放入水或其他液体中。
3. 当电器在儿童附近使用时，应予以密切监护。
4. 儿童不得使用本电器。
5. 当本电器不使用时、安装或拆解部件前、和清洁前，请从插座拔下电源。安装或拆解部件前，请先将其冷却。
6. 避免接触正在运动的部件。
7. 当移动含有热食物或热水的电器时，应特别小心。
8. 必须小心地提起并打开盖子以免烫伤，并让水缓慢地滴入碗内。
9. 操作时，由于本电器会产生大量蒸汽，因此请勿将本电器直接置于橱柜下。本机工作时，请尽量避免接触本电器。
10. 请勿接触设备热表面。请使用把手或者旋钮。请使用隔热手套打开盖子和取下蒸笼。
11. 食用前，请从壁装电源插座上拔下插头。请将电源线远离儿童。
12. 食用前，请确保食物温度适宜。
13. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器曾跌落或已经出现任何形式的损坏。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
14. 使用非电器制造商推荐或出售的配套附件可能会导致火灾、电击或人身伤害。
15. 如果任何部件出现损坏，请勿使用。
16. 请勿户外使用。
17. 请勿将电源线搭置在桌台边缘上以及与发热表面接触。
18. 处理食物时，请将双手和器具远离转动的刀片和刀盘，以降低严重人身伤害和/或机器损坏的风险。可使用橡胶刮铲，但仅限于在本机未运行时使用。
19. 刀片和刀盘很锋利，请小心处理。请远离儿童。
20. 为了降低受伤风险，在未将碗正确放置到位之前，禁止将切割刀片或刀盘置于底座上。
21. 在操作本电器前，请确保盖子锁定到位。
22. 禁止用手将食物送进送料器内。请务必使用食物推杆。
23. 请勿尝试破坏盖子联锁机制。
24. 在取下盖子前，请确保刀片或刀盘已完全停止。在更换或接触运动部件前要关掉电源开关并断开电源。
25. 为了降低受伤风险，请使用工具插入或取下刀片和刀盘。在从搅拌机中取下刀片、刀盘、清空搅拌杯或清理时，请谨慎操作。

- 
26. 在将插头插入壁装电源插座前，请检查确认控件处于**关**位置。要断开电源，将控件旋至**关**位置，然后从壁装电源插座中拔下插头。
 27. 每次使用后，请确保将开关旋转至**关**位置。请务必使用食物推杆清理送料器。当此方法不可行时，从插座中拔下插头，然后拆卸部件以清除剩余食物。
 28. 本电器不适用于商业、专业或工业用途。本电器专门设计用于家庭使用。
 29. 禁止长时间使用本电器或使用本电器处理大量非电器制造商建议的食材。
 30. 本装置的最大额定值是基于使用剁泥/剁碎刀片。使用切片/切丝刀盘可能会降低功率。
 31. 请勿置于燃气、电炉、热烤箱上面或附近。
 32. 请勿将该装置用于非预期用途。
 33. 小心：为了避免由于热熔断器的疏忽重置导致的危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

请妥善保管这些说明！

其他用户安全信息

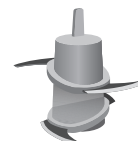
此电器建议于家庭使用。

此电器电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定

功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌台上，造成儿童扯拉或绊倒他人。为防电路过载，请勿在本电器的同一电路上使用其他高功率电器。

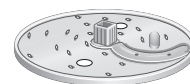
部件和功能

首次使用前： 将婴儿食物料理机从包装中取出。小心处理刀片和刀盘；它们十分锋利。在带清洁剂的温水中清洗所有部件，底座除外。冲洗；然后晾干。



打糊/切碎刀片

用于打糊或混合食物，粗切、切碎、磨碎和混合。



可反转式切片/切丝刀盘

用于将各种食物（如胡萝卜、红薯、苹果、南瓜、番茄、辣椒、和奶酪）切片或切丝。

简介

恭喜您！您现在可以开始让您的宝宝享受健康、新鲜、美味的食物了！汉美驰的婴儿食物料理机简化了从切片到蒸煮再到剁泥的整个流程。本电器是一款可陪伴您的婴儿成长的电器，通过该电器，您可以引导您的宝宝逐渐开始食用水果泥、再到食用小点心以及最后同您一起进餐。

大多数四到六个月大的婴儿可以尝试食用固体食物，可以从宝宝的婴儿米糊开始。医生的建议和您自己的观点是为您的婴儿选择食物的最佳指南。了解何时开始食用何种食物由您来决定。但是，请务必与儿科医生一起检查确认食物适合喂养以及如何引入这些食物。

请谨记，当婴儿食用时，禁止无人看顾。让我们开始吧。

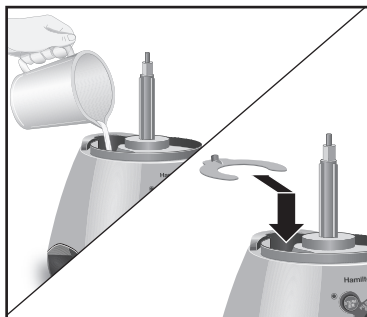
请务必咨询儿科医师食物是否适合婴儿食用。

还可以在
www.hamiltonbeach.cn 的婴儿食物料理机产品页面上找
到随附的食谱。

访问 www.hamiltonbeach.cn，了解我们完
整的产品系列使用和护理指南，
以及美味配方、小贴士。

制作糊状婴儿食物

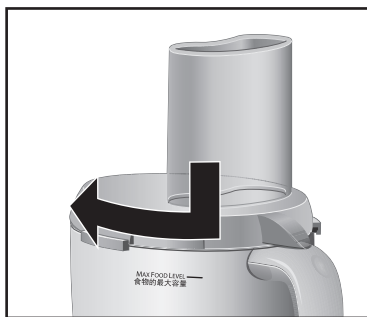
步骤 1: 向水箱中注水并安装好婴儿食物料理机。



取下水箱的盖子。添加 2/3 杯水（约160毫升）；将盖子盖好。



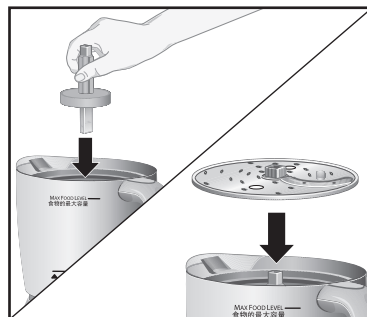
对齐搅拌杯和底座。顺时针方向旋转搅拌杯直至锁定到位。搅拌杯未锁定到位，本机将不会工作。



将盖子与搅拌杯对齐。顺时针方向旋转盖子直至锁定到位。盖子未锁定到位，本机将不会工作。



将蒸笼装入搅拌杯中，同时调整突耳使其与倾倒口一致。

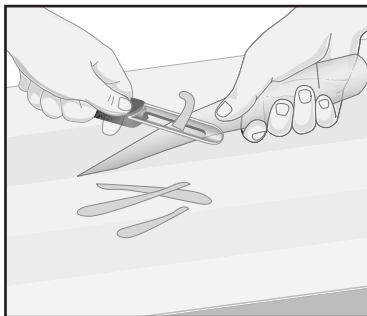


将刀盘适配器置于电机轴上。可将反转式切片/切丝刀盘置于刀盘适配器上，将所需的一侧朝上。（刀片的两侧都冲印有“切片”或“切丝”字样。）

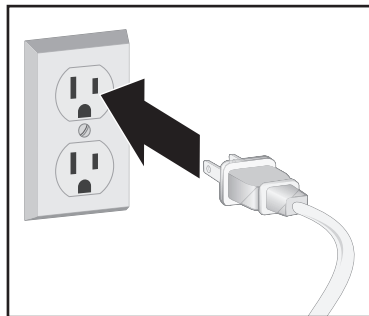
警告！划伤危险：请小心处理刀片；它十分锋利。请确保将控制旋钮旋至 **OFF**（关）位置且本机电源插头被拔下。

制作糊状婴儿食物 (续)

步骤 2: 将食材切片以供蒸煮。



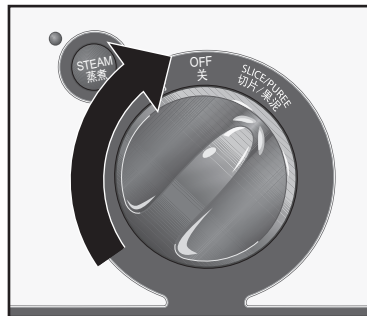
蒸煮前，请务必清洗食材。充分擦洗果蔬或去除果蔬的皮。对于较大的食材，请预先切削以适合送料器尺寸进行切片或切丝。



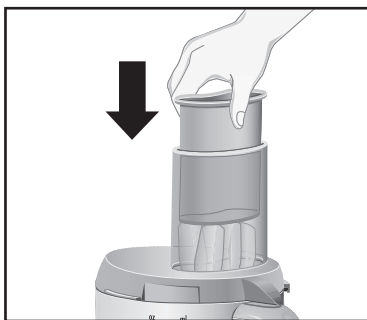
插上插头接通电源。



将食物放入送料器。



将控制旋钮旋至切片/果泥。婴儿食物料理机将持续运行。

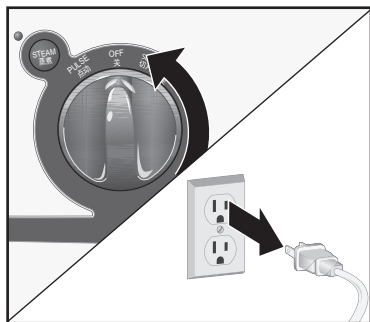


最多可切片3杯（约710毫升），倒入蒸笼内。制作婴儿食物时，建议将食物切片。

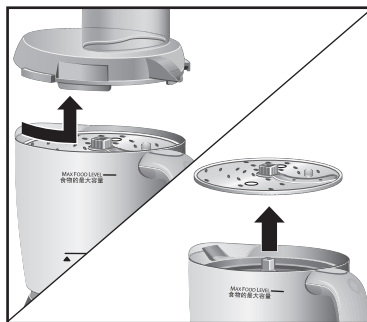
警告！划伤危险：禁止用手或其他物品将食物推入送料器。请务必使用随附婴儿食物料理机提供的食物推杆。

制作糊状婴儿食物 (续)

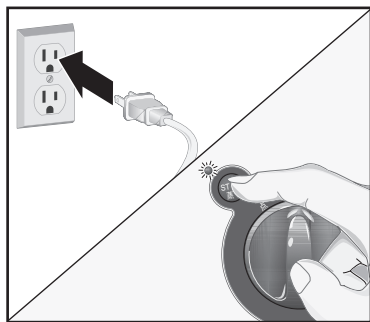
步骤 3: 取下切片刀盘并再次装好。开始蒸煮。



旋至关并拔下本机电源插头。

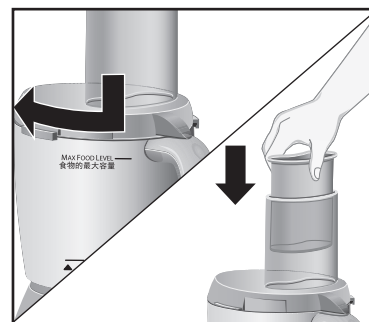


取下盖子。从刀盘适配器上取下刀盘，同时保留刀盘适配器。



插上插头接通电源。按蒸煮按钮。蒸煮时，指示灯将点亮。本机将继续蒸煮，直至水箱中的水用完、指示灯熄灭。要在此周期完成之前停止蒸煮，请按蒸煮按钮。

警告！ 划伤危险：请小心处理刀片；它十分锋利。请确保将控制旋钮旋至关位置且本机电源插头被拔下。



装回盖子和食物推杆。

蒸煮时长

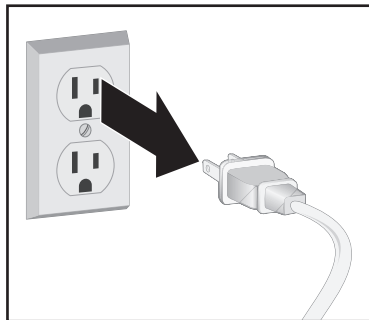
蒸煮时长会因开始水温的不同而略微不同。

水量	蒸煮时长*
2 盎司 (约60毫升)	10-12 分钟
3 盎司 (约90毫升)	12-14 分钟
4 盎司 (约120毫升)	14-18 分钟
5 盎司 (约150毫升)	18-24 分钟

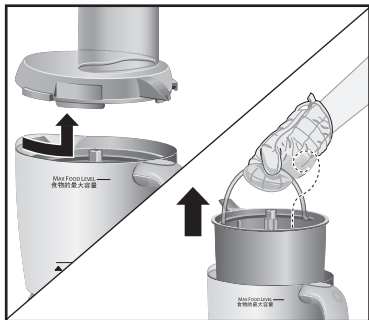
*图表时间是基于 70°F/21°C 的开始水温。

制作糊状婴儿食物 (续)

步骤 4: 取出蒸煮的食物并保留液体。



拔下本机电源插头。



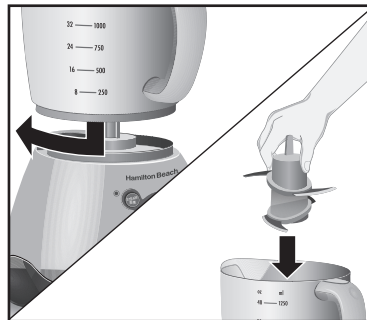
取下盖子。从搅拌杯中取出含有食物的蒸笼和刀盘适配器。

警告！烫伤危险：蒸煮后，食材和蒸汽温度很高。请务必在蒸笼中蒸煮食物。取下蒸笼时，请使用隔热手套。



将搅拌杯内蒸煮的液体倒入另一个容器内并存放好以便进行打糊。该液体含有营养成分 ... 请勿倒掉！

注意：对于胡萝卜、甜菜、菠菜等硝酸盐含量较高的蔬菜，则请勿使用其蒸煮的液体作为第 1 阶段的婴儿食物。



将搅拌杯放回底座上。将打糊/切碎刀片垂直向下置于电机轴上。**注意：**请勿在蒸笼中使用剁泥/剁碎刀片。

警告！划伤危险：请小心处理刀片；它十分锋利。请确保将控制旋钮旋至关位置且本机电源插头被拔下。

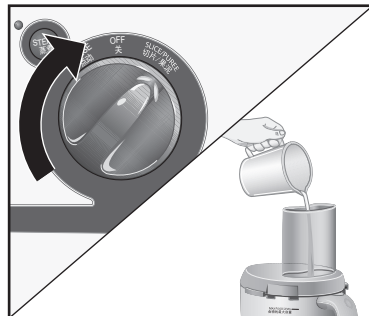
制作糊状婴儿食物 (续)

步骤 5: 重新安装, 添加食物和液体, 并剁泥。

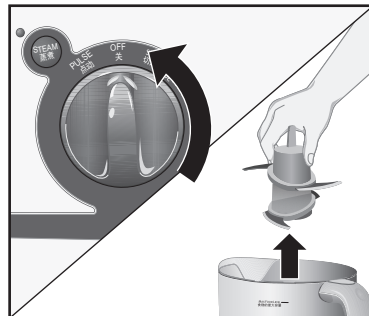


将蒸笼中的食物倒入搅拌杯内。放回盖子。

警告！烫伤危险：蒸煮后，食材温度很高。



插上插头接通电源。选择控制旋钮上的**切片/剁泥**。通过送料器添加步骤 4 中保留的蒸汽液体，切至所需的稠度。



完成后，旋转至关并拔下本机电源插头。取下盖子；然后取下刀片和搅拌杯。

警告！划伤危险：请小心处理刀片；它十分锋利。请确保将控制旋钮旋至关位置且本机电源插头被拔下。

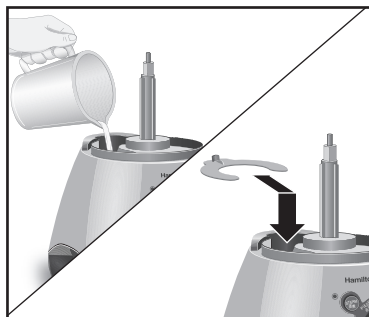
步骤 6:
喂养婴儿或储存于储存盒中。



警告！

- 烫伤危险：将食物冷却到适当温度。对于婴儿，食用温度应为正常体温。
 - 食品安全危害：请务必立即食用或将食物储存于储存盒中并冷冻。
- 对于婴儿，食用温度应约为正常体温 (98°F/37°C)。充分搅拌食物以消除过热区域。在让婴儿食用前，请用温度计或自己的舌头检查温度。

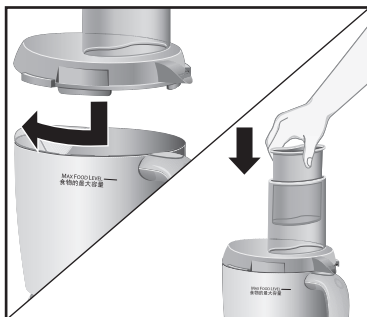
使用储存盒重新加热



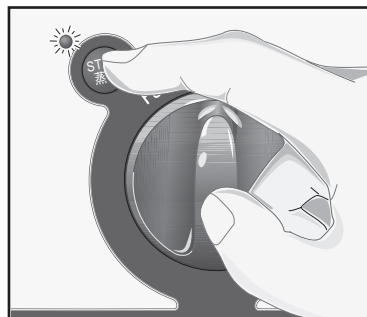
取下水箱的盖子。添加 2/3 杯（约 160毫升）水；将盖子盖好。



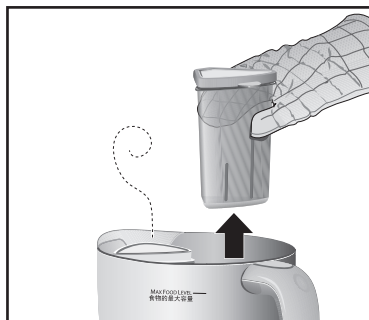
对齐搅拌杯和底座。将食物储存盒盖上册，置于搅拌杯中。



盖上婴儿食物料理机盖子；将食物推杆置于送料器中。插上插头接通电源。



按**蒸煮**按钮。蒸煮时，指示灯将点亮。本机将持续蒸煮，直至水箱中的水用完，指示灯熄灭。要在此周期完成之前停止蒸煮，请按**蒸煮**按钮。低稠度的食物会加热得更快。请务必充分搅拌重新加热的食物，并在 98°F/37°C 的正常体温时食用婴儿食物。



完成后，拔下本机电源插头。取下盖子，取出食物储存盒，将食物倒到盘或碗内。

警告！

- 烫伤危险：在蒸煮期间和之后，蒸汽、食材和婴儿食物料理机部件的温度很高。处理婴儿食物料理机和食物储存盒时，请使用隔热手套将食物倒到盘或碗内。
- 烫伤危险：将食物冷却到适当温度。对于婴儿，食用温度应约为正常体温 (98°F/37°C)。充分搅拌食物以消除过热区域。在让婴儿食用前，请用温度计或自己的舌头检查温度。
- 食品安全危害：禁止保存婴儿吃剩下的食物，因为会滋生细菌和引发食物中毒。

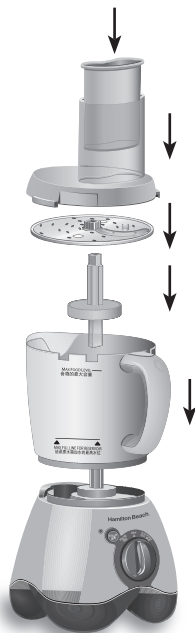
重新加热时，建议使用蒸煮的方法以保留营养成分。还可以在微波炉中重新加热食物。使用微波炉可能会受热不均匀。在婴儿食用前，请充分搅拌婴儿食物并检查温度。

不仅仅是处理婴儿食物

本婴儿食物料理机是适合整个家庭使用的电器。使用以下附件：

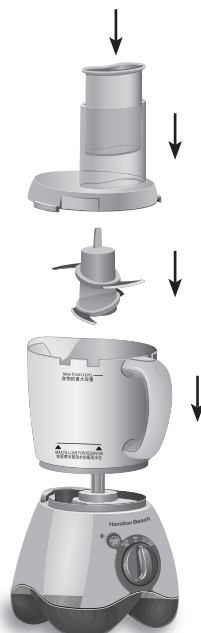
切片/切丝刀盘

用于将黄瓜、甜椒等水果和蔬菜切片，
以及将奶酪、胡萝卜等食材切丝。
请参见第22-24页。



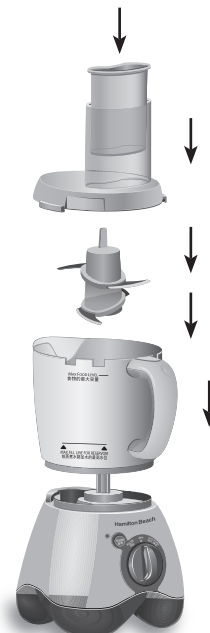
打糊/切碎刀片

用于剁碎水果、蔬菜、大蒜、
坚果或饼干等。
请参见第25-26页。



蒸笼

用于蒸煮蔬菜、肉类、
家禽或鱼类等。
请参见第22-25页。



小贴士与方法

- 水箱中只可使用水。只可将水箱注入到 MAX（最大）水位线。
- 剁碎时，为了更加均匀一致，从大小相似的食物块开始。使用剁泥/剁碎刀片处理前，请将食物切成 1 英寸（2.5 厘米）的小块，并在碗中留出空间便于食物翻转。
- 剁碎食物时，反复点动和关会达到最佳的效果。
- 操作时间将取决于要处理的食物数量。可在数秒内完成大多数食物的切片、剁碎或切丝。如果本机持续工作了很长一段时间，请让本机停止 4 分钟后再继续。
- 请勿对土豆等含淀粉的蔬菜进行剁泥或捣碎，因为它们较易处理过度变粘。
- 要对奶酪进行切片或切丝，请仅使用至少已冷冻 30 分钟的固体奶酪，例如切达奶酪或瑞士奶酪。从冰箱中取出奶酪后，应立即处理。马苏里拉等软奶酪在处理前应在冷冻箱中放置 30 分钟，以确保奶酪足够坚硬能够进行切片。
- 可反转式切片/切丝刀盘一侧有一个切片刀片，另一侧有一个切丝刀片。刀片上压印的名称即表示选定的功能。置于刀盘适配器上，并将所需的刀口朝上。
- 本婴儿食物料理机适合对大多数食物进行剁碎、混合、切片或切丝。但是，要保持最佳的性能，请勿将本婴儿食物料理机用于以下用途：研磨谷物、咖啡豆或香料、将冻肉切片、揉面、碎冰。

处理图表

刀盘附件为可反转式，且已进行标记。朝上的标记表示所需功能。使用刀盘附件处理食物时，请勿超过搅拌杯中最大刻度线。

附件	食物
打糊/切碎刀片	剁碎：坚果、肉类、大蒜、洋葱、辣椒、芹菜、草药、面包（面包屑）、饼干 绞碎/剁泥：蔬菜、水果 混合：沙拉酱 打糊：汤羹、酱汁 磨碎：奶酪，例如帕尔马干酪（冷冻）
切片刀盘（切片侧朝上）	黄瓜、苹果、蘑菇、胡萝卜、土豆、卷心菜、西红柿、辣味香肠、辣椒、萝卜、奶酪（冷冻）
切丝刀盘（切丝侧朝上）	白菜、土豆、胡萝卜、奶酪（冷冻）

为了获得最佳效果，在使用打糊/切碎刀片进行剁碎、绞碎或打糊时，请勿超过以下容量。

制作	说明
面包屑	将面包片（最多 3 片）撕成 6 块。
奶酪、帕尔马干酪	切成 1/2 英寸（1.2厘米）小块。一次处理 1/2 杯（118毫升）小块。
饼屑	打成碎片。最多可使用 2 杯（473毫升）碎片。
水果，已剁碎	将水果切成大块。最多可将 2 杯（473毫升）大块放入婴儿食物料理机。
大蒜，已绞碎	去皮；一次处理 1 瓣或多瓣。
全麦饼干屑	打成 4 块。一次最多可将 6 块饼干放入婴儿食物料理机。
草药，已剁碎	最多可将 1 杯（237毫升）放入婴儿食物料理机。
坚果，已剁碎	最多可将 1 杯（237毫升）放入婴儿食物料理机。
欧芹	掐掉一簇欧芹的枝叶。
蔬菜	将蔬菜切成 1 英寸（2.5厘米）的大块。一次最多可将 2 杯（473毫升）放入婴儿食物料理机。

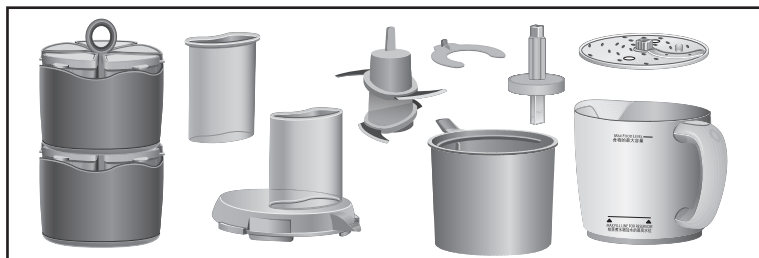
保养与清洗



警告

电击危险。

清洗前，请断开电源。请勿将电源线、插头或底座浸在任何液体中。



可放入洗碗机中清洗（仅顶部机架）

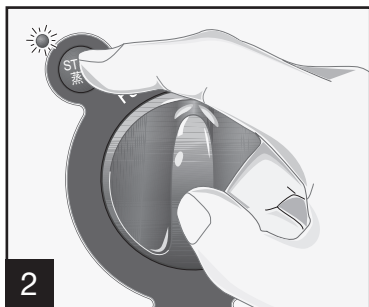
在洗碗机中清洗时，请勿使用“SANI”设置。“SANI”循环温度会损坏本产品。还可使用带清洁剂的温水清洗所有可拆卸式部件。清洗剁泥/剁碎刀片和切片/切丝刀盘时，应谨慎小心。

如何清洗水槽



1

向水箱注入 2/3 杯（约160毫升）白醋。装配婴儿食物料理机（请参见第 22 页），不含刀片。将本机电源插头插入电源插座。



2

确保控制旋钮处于关位置。按蒸煮按钮。

当醋挥发后，本机将自动关闭。按下本机电源插头。让其完全冷却。清空搅拌杯。使用净化水重复清洗 1 次或 2 次。如果经常使用本机或使用硬水，请每月清洗一次或根据需要进行清洗。



3

用潮湿的布或海绵擦拭底座、控制旋钮和电源线。如需要，请使用温和的防磨损清洁剂。

故障排除

问题

可能的原因/解决方案

食物切片或切丝不均匀。

- 送料器内装有太多食物或过于用力推动食物推杆可能会导致处理的食物切片或切丝不均匀。请参阅处理图表了解推荐的尺寸和数量。

食物稠度不够平滑。

- 食材块不够小。添加更多的液体，并处理稍长时间。

无法将蔬菜切丝或切片。

- 在切丝或切片前，将水分含量较高的蔬菜储存在冰箱中。室温的蔬菜不够硬，不便于进行处理。

奶酪切丝不均匀。

- 从冰箱中取出奶酪后，应立即将奶酪切丝或切片。
马苏里拉等软奶酪在切丝或切片前应在冷冻箱中放置 30 分钟，以确保其足够坚硬。

本机无法在任何速度或脉冲下操作。

- 是否本装置电源插头已插上？电源插座是否正常工作？
- 搅拌杯和盖子是否锁定到位？请参见“制作糊状婴儿食物”章节。

本装置停止后无法重新启动。

- 搅拌杯和盖子是否锁定到位？它们在处理期间可能出现轻微移位。请参见“制作糊状婴儿食物”章节。
- 电源插座是否仍正常工作？通过接通工作灯或其他电器的插头检查电源插座是否正常工作？电路可能超载，导致保险丝烧断或断路器跳闸。
- 将本机旋至**关**位置，让其停止 3 到 4 分钟，然后将其旋回至**点动**或**切片/果泥**位置。如果上述建议均无法纠正问题，请勿尝试修理本机。请拨打售后服务电话获知离您最近的授权维修中心名称。

故障排除 (续)

问题

可能的原因/解决方案

本机有烧焦的气味。

- 可能在制造过程中在电机上留有残余物，从而导致初始使用期间出现轻微气味。此气味会消失。如果出现强烈气味或任何可见烟雾，请立即拔下本机电源插头并拨打售后服务电话。

电机似乎功率较弱。

- 是否对待处理食物采用了推荐的大小和数量？请参阅处理图表了解推荐的食物尺寸和运行速度。

难以从底座上取下搅拌杯。

- 在底座上的搭扣上涂抹少量蔬菜油。请勿在储存期间锁定搅拌杯和盖子。

本机在开启状态时出现停止。

- 水箱无水。向水箱注入水。

水箱内有沉淀物。

- 根据第 31 页上的说明进行清理。

首次使用时，本机无法蒸煮。

- 检查水箱中是否有水。水箱中的水无法立即变成蒸汽。等待 2 到 3 分钟后再使用水开始蒸煮。

后续使用时，本机无法蒸煮。

- 各循环之间未留有足够的时间让本机重置蒸煮。按蒸煮按钮关闭蒸煮。添加冷水。等待 1 分钟后再按蒸煮按钮以重新开始蒸煮。

底座顶部的搅拌杯周围有积水。

- 蒸煮时，底座顶部的搅拌杯周围有少量积水。这属于正常现象。

Model/型号:
36533-CN

Type/类别:
FP24

Capacity/容积:
1200毫升

Rating/规格:
220V, 50Hz
食物处理功能: 175W
蒸煮功能: 300W

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