

# **NATRIBLEND**

## **STEAMER BLENDER INSTRUCTIONS**





## CAUTION!

- Before using the device please read the operating instructions!
- The instructions are part of the product and contain important information on getting started with and using the device.
- Always keep the instructions in a safe place for reference!
- They must also be passed on in the event the device is transferred to a third party.

### **READ ME FIRST – CARING FOR YOUR STEAMER BLENDER.**

#### **DESCALING**

During use over time and depending on the quality of the water used, a limescale deposit may build up on the bottom of the water reservoir.

Clean the appliance regularly by pouring a mixture of 100ml hot water + 100ml of white vinegar into the water reservoir.

Leave to act for approximately 30 minutes before emptying the water tank and wipe it with a damp cloth.

Fill the water tank with 200ml of water and set the appliance to the steam position for 20 minutes, leaving the blending jar empty before using it again to cook food. We recommend emptying the water reservoir when not in use.

Do not use detergents.

# INSTRUCTIONS FOR USE

## INTRODUCTION

Thank you for buying the Cherub Baby Natriblend Steamer/Blender, This appliance will enable you to prepare tasty, healthy meals for your child with very little effort.

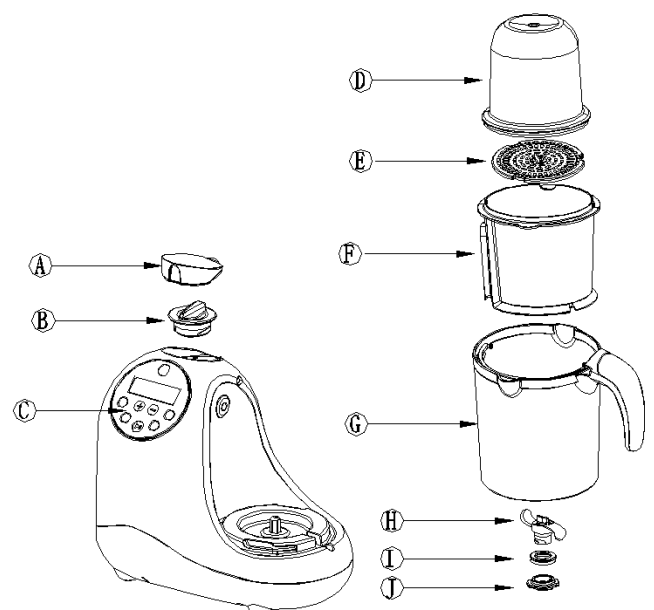
In order to make the most of all its functions, please read these instructions carefully and keep them for future reference.



## General description

### CHSB001

- A Water tank decorative cap
- B Water tank lid
- C Housing and digital control panel
- D Steaming basket 1
- E Magic board
- F Steaming basket 2
- G Blender jar
- H Blade
- I Blade set seal ring
- J Blade base



## **WARNINGS –MUST READ BEFORE USE**

The following precautions must be taken each time an electrical appliance is used and more particularly when children are present.

- Before the first use, check that your electrical voltage is compatible with the appliance.
  - Always place the steamer/blender on a dry, flat surface, out of the reach of children.
  - Never switch the appliance on without having filled the reservoir with the required quantity of water.
  - Leave the appliance to cool for approximately 15minutes between 2 uses.
  - Do not forget to unplug the appliance after each use.
  - Never immerse the appliance in water.
  - In the event of an anomaly, do not dismantle the appliance, even to change a damaged flex. It must be repaired by our after-sales service with special tools in order to avoid the hazards.
  - If the flex is damaged, must be replaced by the manufacturer, its after-sales service or by similarly qualified personnel in order to avoid hazards.
  - This appliance is designed for use in domestic applications for household use.
  - This appliance is not designed to be used by persons (including children) with reduced physical, sensory or mental capabilities, or by persons who are inexperienced or unfamiliar with this type of appliance, unless they have supervision or prior instructions relating to the use of the appliance from a person responsible for their safety.
  - KEEP OUT OF REACH OF CHILDREN
  - Never use the appliances if the plug, cord or the appliance itself is damaged.
  - Handle the blades with great care, particularly when you empty or clean the bowl and blade: they are very sharp.
  - If the blades get blocked, always unplug the appliance before removing the ingredients causing the blockage.
  - The appliance gets very hot during steam cooking and may cause burning in the event of contact. Always use the handle to lift the bowl.
  - Beware of the hot steam which rises from the bowl and water reservoir during cooking and when you remove the lid.
- Never leave the appliance on, without supervision.

## **Important**

- Always unplug the appliance before cleaning it and before installing, removing or positioning components.
- Always unplug the appliance and leave it to cool before cleaning.
- This appliance is designed for domestic use only. If it is used in an inappropriate manner, for professional or semi-professional use, or without observing the instructions for use, the warranty may be void and **Cherub Baby** cannot be held liable for any damage caused.
- Always empty the water reservoir after use.
- Take care that the blades are not covered with food before activating the steam function.
- Do not lift or move the appliance when in use.
- Never fill the water reservoir during steam cooking. This may cause a combination of hot water and steam to be projected from the appliance.
- Before opening the lid and adding other ingredients to be blended if necessary, check that the lid has cooled sufficiently after cooking.
- Do not insert any object into the water reservoir opening or safety valve.
- Always check the temperature of foods on the back of your hand before feeding your baby.
- Always check the consistency of foods for baby.
- Regular descaling prevents damage to the appliance. It is preferable to use soft water. White traces may be present at the bottom of the water tank. These stains are not dangerous for your child and may be removed easily using a damp cloth.
- Blend food in 5 cycles, 13 seconds ON, 2 seconds off for one cycle.

## **Electromagnetic field (EMF)**

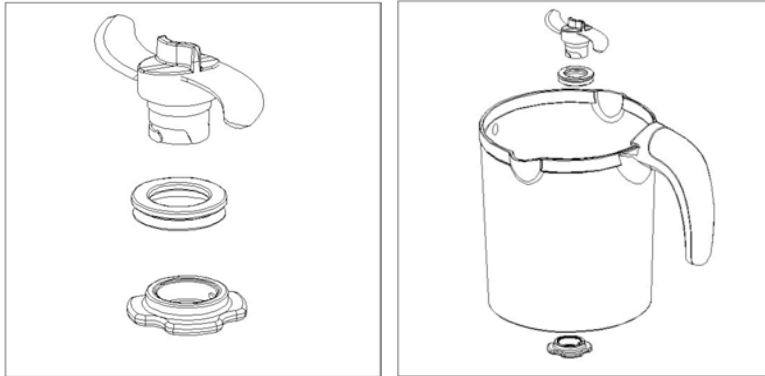
This appliance complies with all standards relating to electromagnetic fields (EMFs). It meets the safety rules established on the basis of current scientific knowledge provided it is handled correctly and in compliance with these instructions.

## **FEATURES**

- Steams to preserve all vitamins
- Practical: cooks and blends food in the same bowl
- Double flavor basket preserves separate flavors
- Large capacity bowl (1000ml) enables preparation of up to 4 meals in advance
- Double blending function for preparations to suit baby's age: double blade-powerful blending for a smooth mixture for 4-10 months, and single blade-moderate blending for a texture with small pieces from the age of 10 months.

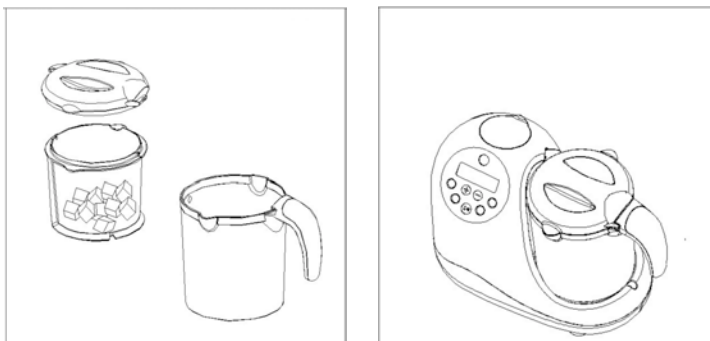
## Important information for installing and removing the blade

- 1/Position the seal with the suction pad (flared part) facing downwards.
- 2/Place the flower-shaped part beneath the bowl with the smaller part directly beneath the bowl, holding the blade on the other side.
- 3/Give it a quarter turn anticlockwise Important: Pull on the “flower” part to check that the blade is properly screwed in.



## Steam cooking

- 1/Unplug the water tank lid
- 2/Fill the water tank using the opening as called for in the cooking guide below.
- 3/Screw down the water tank so that the colored oval on the plug lines up with the mark on top of the steamer/blender.
- 4/ Swivel the lid clockwise and lift to remove.
- 5/ Cut the food into the small cubes..
- 6/ Place the cubes into the steaming basket .



If you wish to separate types of food in order to blend them separately (and avoid mixing flavors):

- Place the magic board, so that it fits flush with the corresponding ridges on the steaming basket and separates the 2 steaming baskets giving you multiple compartments.






--place the food separately in each compartment.

7/Place the steaming basket over the blending jar as shown above and fit the jar lid snugly. Check that there are no gaps.

8/ Place the blending jar on the base and lock into place. It is not necessary to remove the blade.

9/ Plug in the appliance.

10/ Press the button , the light comes on. Select steaming button . Then press  to start the cooking process.

The max cooking time is 30mins; and the default setting is 20mins; Also you can press the "increase" and "decrease" button to choose the time you prefer.

11/When cooking is completed, the appliance beeps and the light goes off.

12/ Unplug the appliance. Remove the lid.

13 /Remove the steaming basket by using the handle on it. Keep the stock and use the required quantity for your puree.

14/ To remove the blending jar from its base, unscrew it taking it by the handle and turning it clockwise.




## Blending

1/Place the cooked food from the steaming basket(s) directly into the blending jar.

2/Close the jar lid.

3/Place the blending jar on the base and lock into place.

4/Plug in the appliance.

5/Press  button. Select  blending button. Then press  for approximately 13" on, 2 off for 5 cycles

- Smooth texture: press the "increase" button (high speed)

--Texture with small pieces: press the "decrease" button (low speed)

If blending does not take place, check that the bowl is fastened onto the base and that the lid is properly closed.

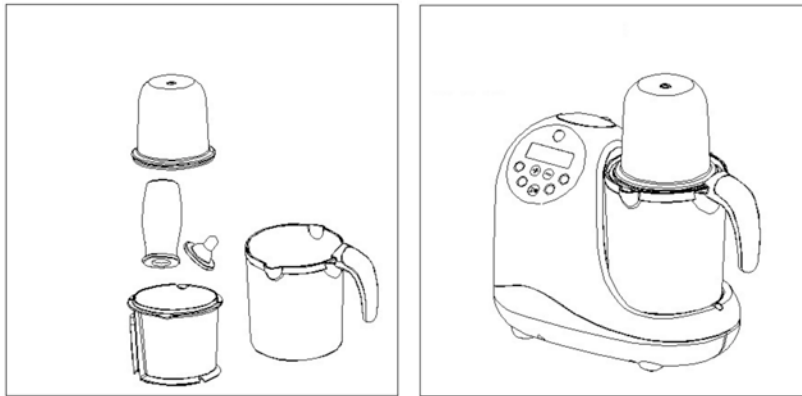
6/Repeat the previous stage until the required consistency has been obtained.




Unplug the appliance.

7/Unscrew the blending jar using the handle.

8/Open the jar lid and remove the puree obtained. The spatula may be used to scrape the bowl.

## Sterilising



- 1/ Unscrew the water tank lid
- 2/ Fill the water tank using the opening as called for in the cooking guide below
- 3/ Screw down the water tank lid so that the colored oval on the plug lines up with the mark on top of the steamer/blender.
- 4/ Swivel the lid clockwise and lift to remove.
- 5/ Put the steaming basket D without the magic board.
- 6/ Press  button. Select  sterilizing function. Then press  to start.  
The max sterilizing time is 30 mins; And the default setting is 6 mins; Also you can press the “increase” and “decrease” button to choose the time you prefer. For one bottle 6 minutes is sufficient providing there is only 100ml of water in the reservoir.
- 7/ When sterilization is completed, the appliance beeps and the light goes off.



## Warming/Reheating/Defrosting

For warming, insert water as shown in table below into the reservoir. Ensure only the correct amount of water is in the reservoir. Use the timing guide below to warm a baby bottle to around 38 degrees.

How much water in reservoir	How much milk in bottle	Warming/Reheating time	
		Ambient temperature (22°C)	Fridge temperature (5°C)
100ml	150 ml	5m	7m
100ml	240 ml	7m	8m
120ml	360 ml	8m	10m

1/ Unscrew the water tank lid

2/ Fill the water tank using the opening as called for in the cooking guide below




3/ Screw down the water tank lid so that the colored oval on the plug lines up with the mark on top of the steamer/blender.

4/ Swivel the lid clockwise and lift to remove.

5/ Put the feeding bottle to the steaming basket A. Fix lid.

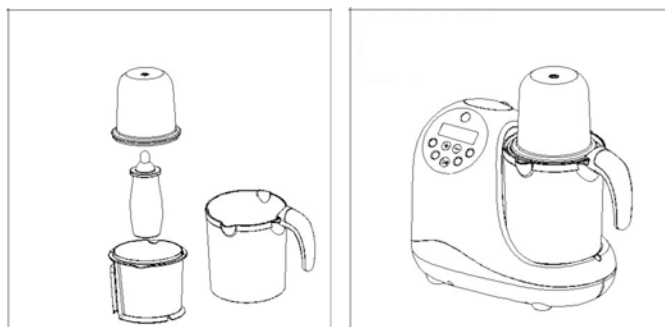
If you wish to warm, reheating or defrosting big feeding bottles

6/ Fix the steaming basket D without the magic board on the base.

7/ Press  button, the light comes on. Select  warming function, Then press  to start.

The max warming time is 30 mins; And the default setting is 3mins; Also you can press the “increase” and “decrease” button to choose the time you prefer.

8/ When warming is completed, the appliance beeps and the light goes off.



## Ingredients and steaming times

Type of food	Ingredient	Approximate steaming time*
Fruit	Apple	5 min
	Orange	10 min
	Peach	10 min
	Pear	5 min
	Pineapple	15 min
	Plum	10 min
Vegetables	Asparagus	10 min
	Broccoli	20 min
	Carrot	15 min
	Cauliflower	15 min
	Celery	15 min
	Courgettes	15 min
	Fennel	15 min
	French beans	20 min
	Leek	15 min
	Onion	15 min
	Peas	20 min
	Pepper	15 min
	Potato	20 min
	Pumpkin	15 min
	Spinach	15 min
	Sweet potato	15 min
	Tomato	15 min
Meat	Chicken, beef, lamb, pork etc.	20 min
Fish	Salmon, sole, cod, trout etc.	15 min

\* All food has to be cut in small cubes, no bigger than 2-3cm.

## CLEANING AND CARE

Clean the appliance after each use.

Always unplug the appliance and wait for it to cool before cleaning.

Never immerse the motor unit in water.

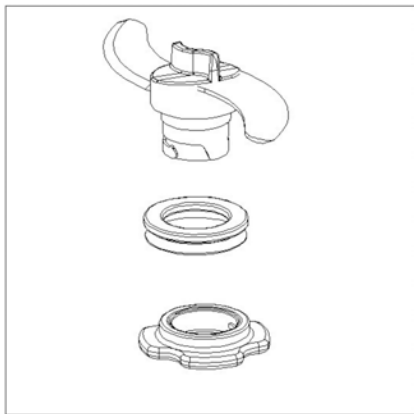
The blending jar, water tank lid, blades set, steaming baskets, jar lid: may be washed with a sponge in soapy water or in the dishwasher.

Wash all blades with care: they are very sharp.

Do not use abrasive products. Never pour bleach or chemical sterilizing solutions/tablets into appliance.

If necessary, use a damp cloth to clean the motor unit.

After cleaning the blade, ensure that the seal is correctly repositioned (see photo: the flared part of the seal goes downwards).



## DESCALING

During use over time and depending on the quality of the water used, a limescale deposit may build up on the bottom of the water reservoir.

Clean the appliance regularly by pouring a mixture of 100ml hot water + 100ml of white vinegar into the water reservoir.

Leave to act for approximately 15 minutes before emptying the water tank and wipe it with a damp cloth.

Fill the water tank with 200ml of water and set the appliance to the steam position for 20 minutes, leaving the blending jar empty before using it again to cook food.

Do not use detergents.

**WEEE mark**—Consumer information. Disposal of products at the end of their life. Comply with legislation in force and do not dispose of your products with household waste.

## Technical specifications

- Voltage/wattage: see type plate on the bottom of the appliance.
- Maximum capacity of water tank: 300ml
- Maximum capacity of jar, solid ingredients: see Max mark
- Maximum capacity of jar, liquids: 300ml
- Protection: temperature-controlled heating system and safety lock.

## DISPOSAL



This product must not be disposed of together with domestic waste. All users are obliged to hand in all electrical or electronic devices, regardless of whether or not they contain toxic substances, at a municipal or commercial collection point so that they can be disposed of in an environmentally acceptable manner. Consult your municipal authority or your dealer for information about disposal.

## Explanation of symbols

	The CE mark and Notified Body Registration Numbers		Store In Dry Condition
	GOST-R Certificate		Green Dot Symbol
	Follow Operating Instructions		Recycling Symbol
	WEEE Logo		Manufacturing LOT
	Warning		Manufacturer
			EC Representative

## **WARRANTY**

The Cherub Baby Natristeam Steamer Blender comes with a 12 month warranty starting from the date of purchase. For more details of the warranty please visit [www.cherubbaby.com.au](http://www.cherubbaby.com.au) . Original receipt must be kept in order to make a warranty claim. Please note the warranty does not cover improper use, normal wear and tear, colour fading or any general misuse. Care instructions in this manual must be followed carefully to maintain the warranty. For more warranty details please visit the website.