

Cooking Guidelines for Food Favourites

1- These foods have high water content. For some varieties, we recommend draining water out of the container after steaming, prior to blending.

2 - Purees from these foods are very thick. We recommend adding 118-177ml water before blending for best results.

3 - Waxy Potatoes are recommended for best results.

4 - Limit amount of meat steamed to 150g to ensure that all meat reaches safe internal temperature of 165°. Always make sure meat is cooked.

The NHS recommends introducing solid foods when your baby is around 6 months old. However, your baby's circumstances may be different, particularly if they were born prematurely. Please consult your GP or Health Visitor for advice.

For delicious recipes and weaning advice, check out our website www.babybrezza.co.uk/weaning

babybrezza® Customer Service

If you need help with your Baby Brezza One Step Food Maker Deluxe in the UK or Ireland, visit www.babybrezza.co.uk or email help@cheekyrascals.co.uk. Returns should be made to the store you purchased it from, but before you do, please first contact either Cheeky Rascals or Baby Brezza so that we can give you expert advice customised to your particular situation. Returns cannot be accepted once food and/or water has been added to the machine unless there is a fault covered by the Warranty.

Limited 1-Year Warranty

The limited warranty is valid only on products bought through authorized resellers and used in the UK and Ireland. Buying through an unauthorized reseller or using this product outside of the UK and Ireland automatically voids this warranty.

This warranty is available to consumers only. You are a consumer if you own a Baby Brezza One Step Food Maker Deluxe that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your BBaby Brezza One Step Food Maker Deluxe will be free of defects in material or workmanship under normal home use for one year from the date of original purchase when used in accordance with the instructions and maintained correctly. Customer will be required to present original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture. If your Baby Brezza One Step Food Maker Deluxe should prove to be defective within the warranty period, we will repair it or, if we consider it necessary, replace it.

To obtain warranty services, in the UK or Ireland, please visit www.babybrezza.co.uk. Alternatively, contact help@cheekyrascals.co.uk

www.babybrezza.co.uk

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For other EU countries, please contact Gamin Tout Terrain, 52 Rue Edouard Pailleron, 75019 Paris France

Peel and de-core/de-pit if necessary, before steaming.

Ingredients	Recommended Quantity	Cut Food Into	Steam Time (minutes)	Approx. Yield
FRUITS				
Apple ¹	2 Medium	½ cm Dice	15	130g
Blueberry ¹	332g	Whole	10	190g
Mango ¹	1 Large	½ cm Dice	15	165g
Peach ¹	2 Small	½ cm Dice	15	115g
Pear ¹	2 Small	½ cm Dice	10	160g
Plum ¹	3 Plums	½ cm Dice	15	260g
Prune ²	240g / 10oz (Approx 32 prunes)	Whole	20	175g
VEGETABLES				
Broccoli ²	1 Large Stalk	2cm Florettes	15	55g
Butternut Squash	½ Squash	½ cm Dice	20	340g
Carrot	2 Medium	½ cm Sliced	25	140g
Potato ^{2,3}	2 Medium	½cm Dice	20	140g
Green Beans (Fresh)	150g / 8oz	1cm Cuts	20	150g
Green Beans (Frozen)	150g / 8oz	1cm Dice	20	150g
Peas (Frozen)	285g / 10oz	Whole	20	135g
Sweet Potato	2 Small or 1 Medium	½ cm Dice	25	200g
Courgette	1 Medium	½ cm Dice	15	90g
MEAT				
Chicken Mince ⁴	225g / 8oz	N/A	25	105g
Lamb Mince ⁴	225g / 8oz	N/A	25	225g

babybrezza®

Instructions

for set-up, use and cleaning

one step
food maker
deluxe



Important! Please read and follow these instructions carefully and keep for future reference.



⚠ Essential safeguards for the wellbeing of your baby

- Proper cleaning of your Food Maker is essential to maintain good food hygiene. Please follow ALL instructions carefully.
- Wash your hands and those of your child thoroughly before starting any food preparation/feeding.
- Use food ingredients that are within their 'Use by' dates and have been cleaned and stored at the appropriate temperature.
- Use fresh drinking water and replace residual water in the water tank every 24 hours.
- Before serving, be sure food has cooled to a safe temperature for eating, and is a smooth consistency if intended for young babies.
- If storing the food, cool it as quickly as possible (ideally within 1 to 2 hours) and put it in the fridge or freezer. Food placed in the fridge should be eaten within 2 days.
- This appliance is intended for processing small quantities of food and is especially recommended for preparing baby food. The appliance is not intended to prepare large quantities of food at a time.
- Use the 'Blend Only' function for soft foods such as bananas and berries. Do not 'Blend Only' hard foods in this machine.
- Use the 'Steam + Blend' function for hard foods such as carrots and potatoes.
- Take extreme caution when moving the appliance, food bowl or pouches when they contain hot liquids, especially if small children are nearby.
- Do not let the electrical cord hang over the edge of table or counter, or touch hot surfaces.
- Before serving, unplug cord from wall socket. Do not leave the cord within a child's reach.

SAFETY PRECAUTIONS

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

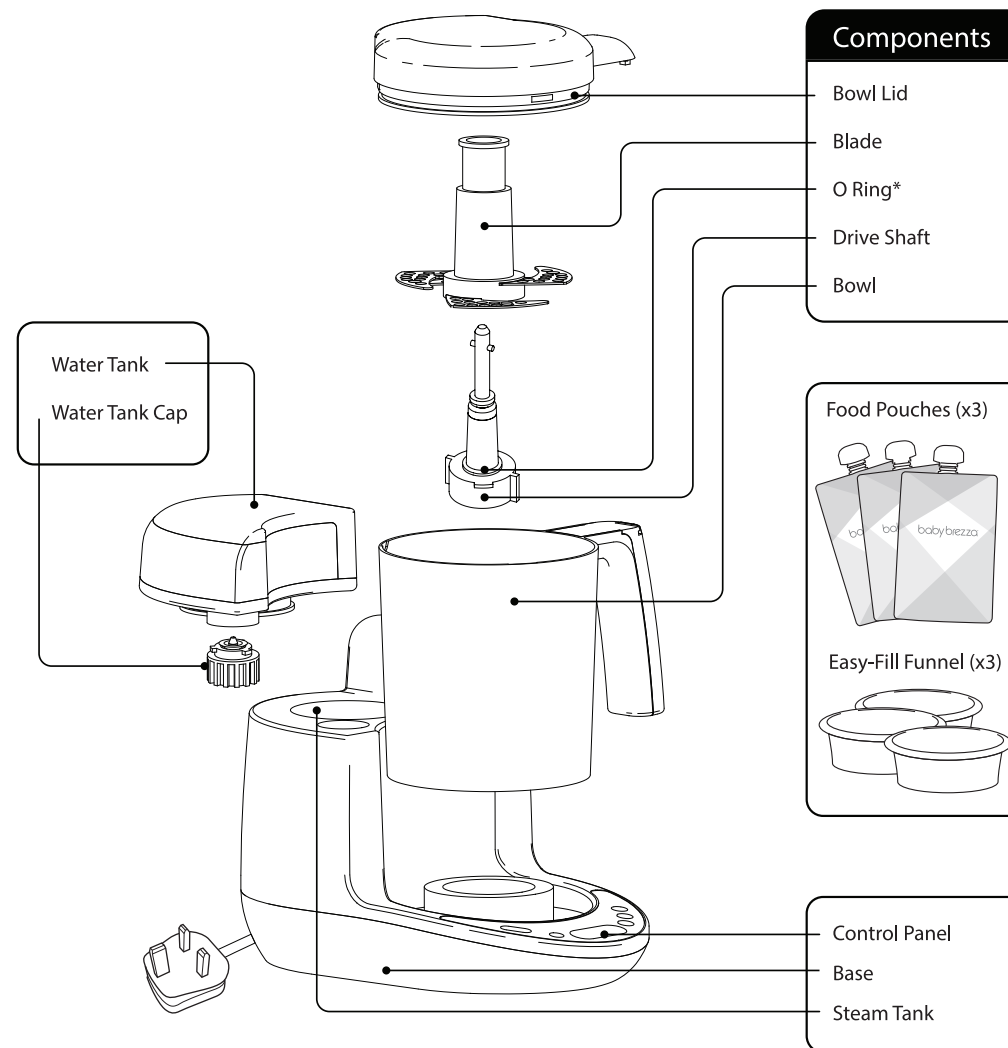
1. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
2. Use on a level surface. Be sure there is no debris under the unit and the rubber pads are touching the surface.
3. Do not place on or near a hot gas or electric burner, or in a heated oven.
4. Do not use the machine without food in the bowl, except after cleaning the Steam Tank.
5. Do not use appliance for anything other than its intended use. Misuse of this product may result in injury.
6. The Blade has 4 cutting edges and is sharp. Handle carefully and keep out of reach of children. Install and remove by handling the top of the plastic column. The Bowl must be locked into the appliance before the Blade is inserted.
7. Avoid contact with moving parts. Never remove the Lid while Blade is moving.
8. The heating element and other surfaces exposed to steam are subject to residual heat after use. Do not touch hot surfaces. Use handles or knobs.
9. Do not take apart or lubricate Drive Shaft.
10. Household use only. Do not use outdoors.
11. To protect against electric shock do not immerse cord, plug or appliance in water or other liquid.
12. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
13. Make sure machine is turned off by pressing the 'Stop' button to turn off any function before removing plug from wall socket. To unplug, grasp the plug and pull from the socket. Never pull from the power cord.
14. Turn the appliance OFF, then unplug from the socket when not in use, before assembling or taking apart parts and before cleaning. If permanently installed - make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
15. 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 the manufacturer at their customer service telephone number or by email for information on examination, repair or adjustment.
16. The use of accessory attachments is not recommended by the appliance manufacturer; they may cause fire, electric shock or injury.
17. This plug is intended to fit into a socket only one way. If the plug does not fit fully into the socket, contact a qualified electrician. Do not attempt to modify the plug in any way.
18. A short powder-supply cord should be used to reduce the risk of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.
19. If using the machine with an extension cord, make sure the cord is the proper electrical rating for the machine. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it does not drape over countertop or tabletop where it can be pulled on by children or tripped over unintentionally.



Correct Disposal of this product. This marking indicates that products should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

TECHNICAL DATA
Supply voltage: 220-240V 50~60Hz
Model: BRZ00141 Motor Power: 400W
Current: 3.5A Heater Power: 150W

Get to know your One Step Baby Food Maker Deluxe



Safety Switch Function

If the Bowl Lid is opened or the Bowl is removed from the Base during operation, the machine will automatically shut off and beep rapidly. If the Lid and Bowl are replaced within 5 seconds after removal, the machine will resume operation, otherwise it will return to standby mode.

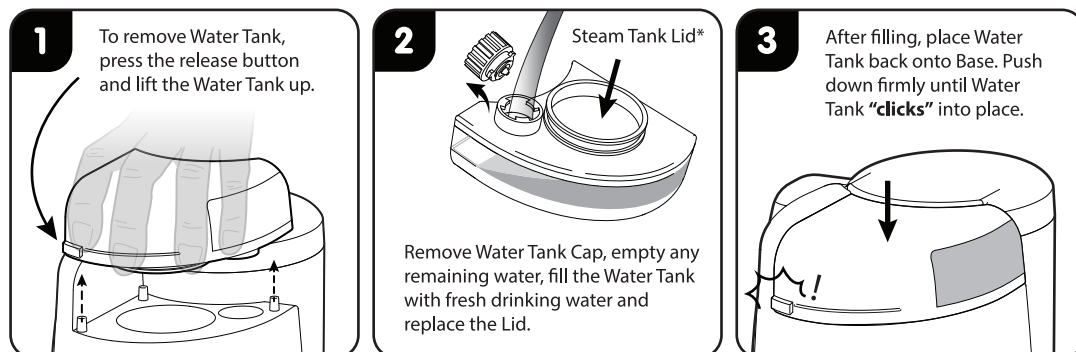
Overheating Protection

If the Steam Chamber runs dry during operation, the heater will shut off and the machine will beep rapidly 5 times. Add water to the Water Tank to resume operation.

*2 spare O Rings included. It is normal for O Rings to perish with age. Replace the O Ring if food starts leaking from the base of the Bowl. Simply roll the old one up off of the Drive Shaft and replace it with a new one.

Dismantling & Re-Assembly

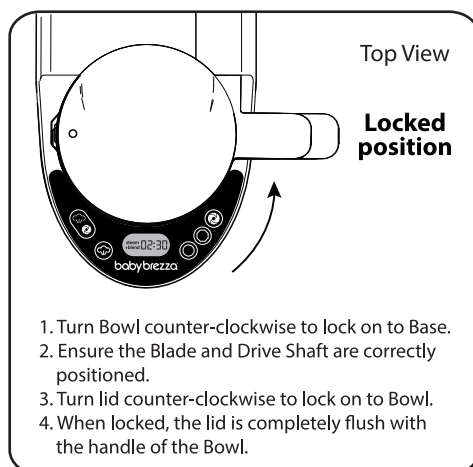
Filling the Water Tank



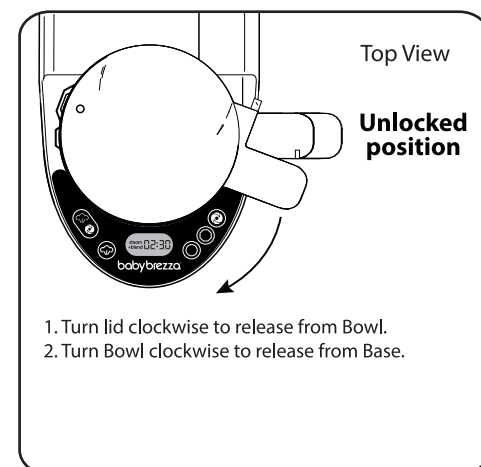
* Steam Tank Lid should always be clicked firmly onto base of Water Tank before re-assembly.

Attaching Lid and Bowl

Locking Lid and Bowl



Unlocking Lid and Bowl



Removing Drive Shaft from Bowl

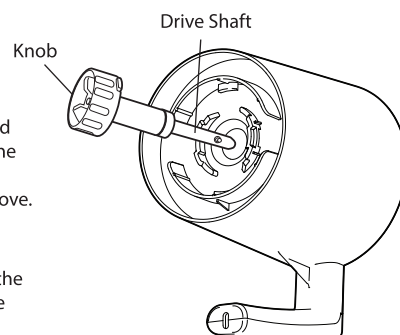
The Drive Shaft fixes from the underside of the Bowl and must be removed before the Bowl is cleaned.

To remove, turn the knob on the underside of the Bowl counter-clockwise and pull out the Drive Shaft. The O Ring can be rolled off the Drive Shaft to help the removal of food residue, but **MUST** be replaced after cleaning. The O Ring is replaced and the Drive Shaft is locked back into the Bowl by reversing the above.



CAUTION

Always make sure the Drive Shaft and O Ring are properly inserted into the Bowl before steaming or blending. Use of the machine without the Drive Shaft and O Ring will result in water damage to the Base.



Cleaning & Before First Use

- Clean the appliance, Food Pouches and Easy-Fill Funnels before and after use as per the table below.
- Always unplug the appliance before cleaning.
- Rinse the inside of the Food Pouches with soap and water before placing in the dishwasher.
- Remove the Drive Shaft from the Bowl before placing in the dishwasher/ handwashing.
- Never put the Drive Shaft in the dishwasher.
- Never use a chemical de-scaler in this machine.
- Allow all parts to thoroughly air dry before storing away.
- Any other servicing should be performed by an authorised service representative.

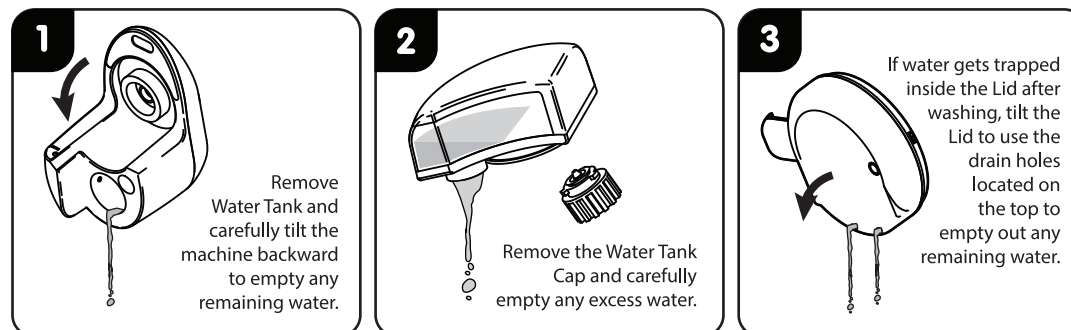
Part	Top drawer dishwasher safe	Hand wash with warm soapy water	Cleanse with vinegar/water solution (see below)	Rub with abrasive pad	Wipe external surfaces with damp cloth
Bowl, Blade, Bowl Lid, Food Pouches and Easy-Fill Funnels	✓	✓	X	X	X
Drive Shaft, O Ring & Base	X	X	X	X	✓
Water Tank, Base & Control Panel	X	X	X	X	✓
Steam Tank	X	X	✓	X	✓
Metal Plate within Steam Tank	X	X	✓	✓	X

Cleaning the Steam Tank

We recommend regular cleaning of the Steam Tank to prevent damage to the machine from mineral deposits. The frequency of cleaning will depend on the hardness of the water you use and how much mineral deposit builds up.

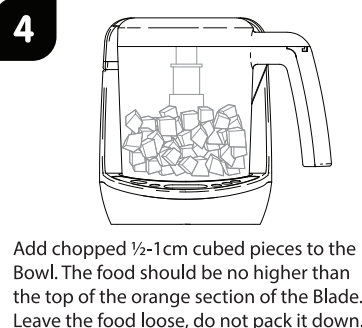
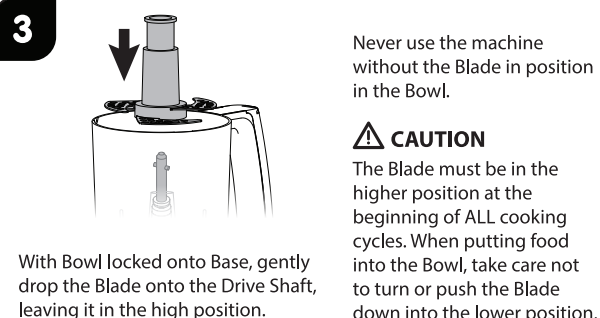
1. Unplug the appliance and empty the Steam Tank as per the instructions below.
2. Fill the Steam Tank with a 50/50 mix of white vinegar distilled water and let it sit overnight in the machine.
3. Pour out the vinegar and water solution and refill the Steam Tank with fresh drinking water.
4. Fully re-assemble, plug in the machine and run 'Steam' cycle for 15 minutes.
5. Unplug and rinse thoroughly with fresh drinking water to eliminate any remaining vinegar taste.

Note: To remove unwanted water from the Steam Tank, Water Tank or Lid, see diagrams below:

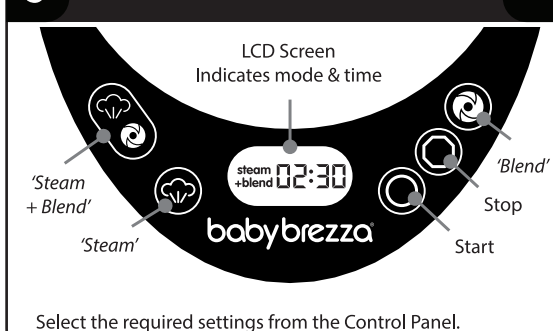


Cooking & Controls

- 1 Fill Water Tank with fresh drinking water.
- 2 Lock Bowl (with Drive Shaft correctly inserted) onto the Base.



5 Controls and Indicator Icons



'Steam Only'

If you would like to steam without the automatic blend cycle, press repeatedly until desired steam time is selected.

Press to begin steam cycle. Machine will beep 3 times and shut off when steam cycle is complete.

'Blend Only'

Make sure Bowl Lid is locked onto Bowl. Press and hold until desired consistency is achieved. Do not remove Lid when Blade is moving.

Reheat & Defrost

Use the 'Steam' function to reheat and defrost. See 'Steam Only' instructions above.

'Steam + Blend' - Automatically blend after steaming

Press repeatedly until desired cooking time is selected. Each press adds 5 minutes to the steam time. Max time is 30 minutes.

Press to begin the 'Steam + Blend' cycle. Once the steam cycle is complete, the blend cycle will run for 30 seconds and the machine will shut off.

For a smoother consistency, press and hold to blend more. Make sure Bowl Lid is locked onto Bowl. Do not remove Lid when Blade is moving.

CAUTION

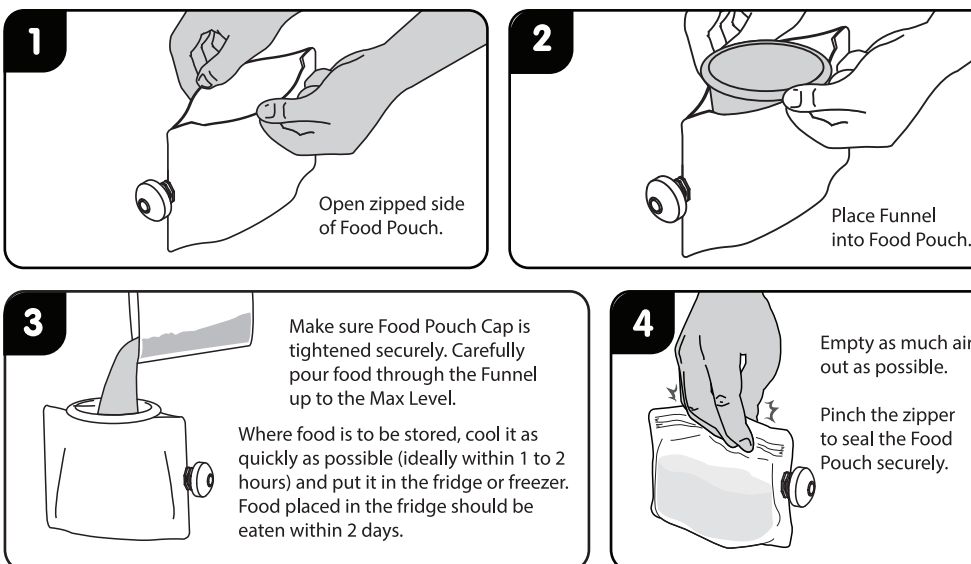
Food will be very hot immediately after preparation. Avoid escaping steam by removing the Lid carefully using the handle.

Recipe cooking times will vary according to the precise ingredients and how small they are chopped. Before feeding your baby:

- Cool the food until it is lukewarm.
- Ensure that the food is stirred to eliminate possible hotspots.
- Check that the food is a smooth puree with no remaining lumps if it is for a young baby.

TIP: If you are unsure how long the food will take to cook, use the 'Steam Only' function, and check the food is cooked before blending. You can steam the food for a second time, but only if the food has not started to form a puree (which stops steam penetrating through to the uncooked food).

Filling the Food Pouch



Troubleshooting

Condition	Possible Cause	Possible Remedy
Machine will not start	Steam Tank is dry (machine will beep rapidly 5 times to indicate that the Steam Tank is dry).	Add water to Water Tank.
	Safety tab on Bowl Lid is not fully inserted into Base.	Make sure Bowl Lid is turned counter-clockwise as far as possible and safety tab on Bowl Lid is fully inserted into Base.
	Machine is unplugged.	Plug in Baby Brezza.
Machine stops during operation	Steam Tank is dry (machine will beep rapidly 5 times to indicate that the Steam Tank is dry).	Add water to Water Tank.
	Safety tab on Bowl Lid has been disengaged from Base.	Make sure Bowl Lid is turned counter-clockwise as far as possible and safety tab on Bowl Lid is fully inserted into Base.
Final puree consistency isn't smooth	Raw food isn't diced finely enough before steaming.	Dice food into smaller pieces, approximately 1/2-1 cm cubed pieces before placing in Bowl.
	Raw food has not been steamed long enough.	Refer to the recipe to check the 'Steam' timing required. If further steaming is needed, this can only be done if the food has not started to form a puree.
	Low water content of raw food.	Add additional water, formula, breast milk or other liquid after steaming and blend longer.
Can not remove Blade from Driveshaft	Blade is in dropped position with Drive Shaft pins locked in place.	Lock Bowl back onto machine. Gently pull up on center Blade column while twisting counter-clockwise.
Scaling in Steam Tank	Mineral rich water used persistently.	Clean Steam Tank by following instructions on page 4.