Béaba 912563

BEABA Babycook Solo 4 in 1 Baby Food Maker Instruction Manual

Brand: Béaba | Model: 912563

1. Introduction

The BEABA Babycook Solo is a versatile 4-in-1 baby food maker designed to simplify the process of preparing healthy, homemade meals for your child. This innovative appliance steam cooks, blends, defrosts, and reheats, all in one compact unit. It is engineered to save time and effort, ensuring minimal nutrient loss during the cooking process.

With its large 798ml capacity, you can prepare up to 27 servings of fresh baby food in a single 20-minute cooking cycle, making weekly meal prep convenient. The Babycook Solo is designed for ease of use, featuring one-handed operation and an auto shut-off timer for added safety and convenience.



Figure 1: BEABA Babycook Solo 4 in 1 Baby Food Maker (Charcoal)

2. SETUP AND ASSEMBLY

2.1 Unpacking and Initial Cleaning

Upon unpacking, ensure all components are present: the main unit, blending bowl with lid, steam basket, and spatula. All removable components (blending bowl, lid, steam basket, and spatula) are dishwasher safe for easy cleaning. Before first use, wash all parts that will come into contact with food in warm soapy water or in the dishwasher.

2.2 Component Overview

- Main Unit: Houses the motor, heating element, and water reservoir.
- Blending Bowl: Transparent bowl with handle and measurement markings, used for both steaming and blending.
- Steam Basket: Sits inside the blending bowl to hold food during steaming.
- Lid: Covers the blending bowl during operation.
- Spatula: Designed for safe removal of the hot steam basket and scraping purees.

A top of the line French baby food maker that has everything right.



Invented in



Auto shut-off



Gentle steam cooking



27 servings in 20 mins



Clean, healthy Pulse blend = baby food



more precise mixing



Figure 2: Babycook Solo Components

2.3 Filling the Water Reservoir

The water reservoir is located under the hinged lid on the left side of the main unit. Open the lid and pour clean water into the reservoir. The blending bowl has measurement lines (1, 2, 3) on the side to indicate the amount of water needed for different cooking times. Refer to the recipe book or online resources for specific water levels based on the food type and desired consistency.

Globally certified food contact safe by:

- USFDA
- European Union
- Health Canada
- NSF International
- French Food Safety Authority

All of our products are designed in Europe by BEABA France, and are free from harmful chemicals such as BPA, BPS, Lead and Phthalates. These chemicals are all banned in the EU.



Figure 3: Water Reservoir for Steaming

3. OPERATING INSTRUCTIONS

3.1 Steaming Food

- 1. Prepare your ingredients by washing and cutting them into small, uniform pieces (approximately 1/2 inch cubes).
- 2. Place the cut food into the steam basket.
- 3. Insert the steam basket into the blending bowl.
- 4. Place the blending bowl onto the main unit, ensuring it is securely locked in place.
- 5. Close the main unit lid.
- 6. Press the steam button (indicated by a cloud icon). The light will illuminate, indicating the steaming process has begun.

- 7. The unit will automatically shut off and beep 3 times when steaming is complete.
- 8. Carefully open the main unit lid. Use the provided spatula to lift the hot steam basket from the blending bowl.



Babycook was invented in 1989 in France and was the first all in one baby food maker. Today, we continue to be the global leader of baby food makers with over 7 million machines sold.

Figure 4: Food in Steam Basket



Figure 5: Steaming Process

3.2 Blending Food

- 1. After steaming, carefully transfer the cooked food from the steam basket into the blending bowl.
- 2. For desired consistency, you may add some of the reserved cooking liquid from the blending bowl, breast milk, or formula.
- 3. Securely close the blending bowl lid.
- 4. Twist the blending knob (located on the front of the unit) to the right to activate the blending function. You can pulse blend for more control over texture.
- 5. Blend until the desired consistency is achieved.

Your baby's personal chef.

Goodbye pots, pans, mashers & ingredients you can't pronounce.

Babycook makes healthy, homemade baby food as easy as possible for busy parents. Steam cook, puree, defrost & reheat all in one machine, in under 20 mins. Plus, clean up is a breeze!



Figure 6: Blending Food

Why BEABA Babycook®

How we compare	BEABA Babycook®	Other machines
Premium Materials		×
EU Safety Standards		×
Custom Textures		×
Nutrient Retention		×
Large Capacity		×
Patented Innovations		×
Celebrity Endorsed		×
Dishwasher Safe		•

Figure 7: Pureed Food Consistency

3.3 Defrosting and Reheating

The Babycook Solo can also be used to defrost and reheat pre-prepared baby food. Place the food in the blending bowl (without the steam basket) and add a small amount of water to the reservoir. Use the steaming function for a shorter duration, monitoring closely until the food is warmed through.

4. MAINTENANCE AND CLEANING

4.1 Daily Cleaning

After each use, disassemble the blending bowl, lid, steam basket, and blade. Wash these components in warm soapy water or place them in the dishwasher. Ensure all food residue is removed.

4.2 Descaling the Water Reservoir

Over time, mineral deposits can build up in the water reservoir, especially with hard water. It is recommended to descale the reservoir regularly (e.g., every 2-4 weeks depending on water hardness) to maintain optimal performance.

1. Ensure the unit is unplugged and cool.

- 2. Pour a mixture of 1 part white vinegar to 1 part water into the water reservoir. Do not exceed the maximum fill line
- 3. Let the mixture sit in the reservoir overnight.
- 4. In the morning, empty the reservoir. Run 2-3 cycles with clean water to rinse thoroughly.
- 5. If stubborn deposits remain, repeat the process or gently scrub with a soft brush (avoid abrasive materials).

5. TROUBLESHOOTING

5.1 Unit Not Turning On

- Ensure the unit is properly plugged into a working electrical outlet.
- Check that all components (blending bowl, lid) are correctly assembled and securely locked into place. The Babycook Solo features a safety lock design that prevents operation if components are not properly aligned.

5.2 Steaming Issues (e.g., insufficient steam, long cooking time)

- Verify that the water reservoir is filled to the appropriate level for the desired cooking time.
- Mineral buildup in the reservoir can affect steaming efficiency. Perform a descaling cycle as described in the Maintenance section.

5.3 Blending Issues (e.g., food not blending smoothly)

- Ensure food is adequately steamed and soft before blending.
- Add more cooking liquid, breast milk, or formula to achieve a smoother consistency.
- Ensure the blending bowl lid is securely closed before activating the blending function.

6. SPECIFICATIONS

Feature	Specification
Brand	Béaba
Model Name	Babycook Solo
Item Model Number	912563
Color	Charcoal
Product Dimensions	7.1"D x 9.4"W x 9.4"H
Item Weight	4.73 pounds
Bowl Capacity	4.5 Cups (798ml)
Blade Material	Stainless Steel
Power Source	Corded Electric

Material Type	Tritan (BPA, Lead & Phthalate Free)
Safety Certifications	USFDA, Health Canada, EU, NSF International, French Food Safety Authority, ETL Certified

7. WARRANTY AND SUPPORT

The BEABA Babycook Solo is certified safe for food contact by leading global authorities including the USFDA, Health Canada, the EU, NSF International, and the French Food Safety Authority. It is ETL Certified and free from BPA, Lead, and Phthalates.

For detailed warranty information, product registration, or technical support, please refer to the official Béaba website or contact their customer service directly. Contact information can typically be found on the product packaging or the manufacturer's official website.