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› [AMZBABYCHEF 4-in-1 Baby Food Maker Instruction Manual \(Model BFM001\)](#)

AMZBABYCHEF BFM001

AMZBABYCHEF 4-in-1 Baby Food Maker Instruction Manual

Model: BFM001

1. INTRODUCTION

The AMZBABYCHEF 4-in-1 Baby Food Maker is a versatile appliance designed to simplify the preparation of healthy homemade baby food. This multifunctional device combines steaming, blending, defrosting, and reheating functions into a single unit, ensuring your baby receives nutritious meals with ease.

The unique steam circulation system helps to lock in nutrients, flavors, and vitamins. The blending feature allows for customizable food consistency, from fine purees to chunky textures, suitable for various stages of your baby's development.

2. SAFETY INSTRUCTIONS

- **Electrical Safety:** Ensure the machine is plugged into a grounded outlet. Do not immerse the main unit in water or flush it under a tap.
- **Assembly:** For safety, the Baby Food Maker will only operate when the stirring cup and lid are correctly installed and locked into place.
- **Water Leakage:** Water leakage at the bottom of the blender jar may occur due to aging of the outer sealing ring or if the sealing rings are upside down. Follow instructions strictly to change new sealing rings and ensure all components are tightened.
- **Hot Surfaces:** Exercise caution when handling steamed food or hot water. Use oven mitts or a cloth to prevent burns.
- **Food Preparation:** Always ensure ingredients are cut into appropriate sizes for steaming and blending.
- **Cleaning:** Always unplug the appliance before cleaning. Allow parts to cool before handling.
- **Children:** Keep the appliance out of reach of children.

3. PRODUCT OVERVIEW

The AMZBABYCHEF 4-in-1 Baby Food Maker consists of two main sections: the steaming unit and the blending unit. Key components include:

- **Steaming Unit:** Contains the water reservoir and heating element.
- **Blending Unit:** Features a transparent stirring cup with a blade and a steam basket.
- **Control Dial:** Used to set steaming time and activate blending.
- **Lids:** Separate lids for the water reservoir and the stirring cup, ensuring secure operation.



Figure 1: Overview of the AMZBABYCHEF 4-in-1 Baby Food Maker.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stirring cup, steam basket, and lids with warm soapy water before first use. Rinse thoroughly and dry. The main unit should be wiped with a damp cloth.
3. **Assemble:** Place the main unit on a stable, flat, heat-resistant surface.
4. **Water Reservoir:** Open the lid of the steaming unit and fill the water reservoir with clean water up to the 'MAX' line. Do not overfill.
5. **Food Preparation:** Cut ingredients into small pieces (approximately 1 cm x 1 cm for steaming).



Figure 2: Water reservoir with 'MAX' fill line.

5. OPERATING INSTRUCTIONS

5.1 Steaming

1. **Add Water:** Ensure the water reservoir is filled to the 'MAX' line.
2. **Place Food:** Put the chopped ingredients into the steam basket.
3. **Assemble Blending Unit:** Place the steam basket into the stirring cup, then securely attach the stirring cup to the main unit. Ensure the lid is properly locked.
4. **Set Steam Time:** Turn the control dial clockwise to set the desired steaming time (up to 30 minutes). The machine will automatically shut off when the timer is complete.

EASY 4 STEPS



1 Fill reservoir with water



2 Place food in steam basket



3 Set your steam time



4 Blend to desired consistency

Figure 3: Easy 4 Steps for Steaming and Blending.

5.2 Blending

After steaming, allow the food to cool slightly before blending.

1. **Remove Steam Basket:** Carefully remove the steam basket from the stirring cup.
2. **Transfer Food:** Pour the steamed food directly into the stirring cup, ensuring the blade is in place.
3. **Secure Lid:** Place the lid securely on the stirring cup.
4. **Blend:** Press and hold the central button on the control dial to activate blending. Release the button to stop. Repeat short pulses until desired consistency is achieved. For a finer puree, steam and blend longer.

Precision Blending

Detachable blade can blend any food like fruits, vegetables, and meat.



Figure 4: Precision Blending with detachable blade.

5.3 Defrosting and Reheating

The steaming unit can also be used for defrosting and reheating. Place the food in a heat-safe container within the steaming unit's water reservoir. Set the timer as needed for gentle warming.

5.4 Bottle Warming

The steaming unit can function as a bottle warmer. Place the baby bottle in the water reservoir and set the timer to gently warm milk or formula.

Bottle Warm Function



Figure 5: Bottle Warm Function.

5.5 Food Preparation Guide

Refer to the table below for recommended steaming times. Adjust as needed based on desired softness and food type.

Category	Food	Steam Time (Min)	Food	Steam Time (Min)
Fruit	Apple	10	Avocado	15
	Pear Apple	10	Orange	15
	Banana	10	Papaya	15
	Peach	10	Pineapple	15
	Blueberry	15	Potato	20

Category	Food	Steam Time (Min)	Food	Steam Time (Min)
Vegetable	Broccoli	15	Carrot	20
	Celery	15	Sweet Potato / Purple Potato	20
	Asparagus	15	Chinese Yam	20
	Cabbage	15	Tomato	15
	Spinach	10	Pumpkin / Melon	15
	Capsella	15	Green Beans / Peas	15
Fish	Salmon/Cod	15	Shrimp and Crab	15
	Chicken	25	Pork	25
Meat	Beef	25	Mutton	25

Note: For carrot puree, 25 minutes is recommended for better results. For leafy vegetables like spinach, set 10 minutes. We recommend that the amount of food is between 50-250g; meat/fiber food should not exceed 100g to get soft/puree food and prevent malfunction, such as automatic shutdown and inability to cook the food. Meat must be boneless and gluten-free. It is better to defrost ingredients before steaming.

6. CLEANING AND MAINTENANCE

- **Daily Cleaning:** After each use, unplug the appliance and allow it to cool. Disassemble the stirring cup, steam basket, and lid.
- **Dishwasher Safe:** The stirring cup, steam basket, and lids are dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, use warm soapy water and a soft sponge. Rinse thoroughly.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse it in water.
- **Drying:** Ensure all parts are completely dry before reassembling or storing. Keep the blender cup dry when not in use for blending.



Figure 6: Removable parts for easy cleaning.

7. TROUBLESHOOTING

- **Appliance Not Turning On:** Ensure the power cord is securely plugged into a working outlet. Verify that the stirring cup and lid are correctly assembled and locked into place.
- **Food Not Blending Properly:** Ensure the food is adequately steamed and soft. If the puree is not delicate enough, steam for a longer duration. Check that the blade is properly installed.
- **Water Leakage:** Check the sealing ring at the bottom of the blender jar. Ensure it is correctly positioned and not damaged. Replace if necessary.
- **Steam Not Generating:** Ensure the water reservoir is filled with water above the minimum level.

8. SPECIFICATIONS

- **Model Number:** BFM001
- **Brand:** AMZBABYCHEF
- **Capacity:** 2 Liters (Stirring Cup)
- **Product Dimensions:** 11 x 8 x 5.5 inches
- **Item Weight:** 3.53 ounces (100 Grams)
- **Material:** Tritan Plastic (BPA, Lead, Phthalate free)
- **Power Source:** AC adapter
- **UPC:** 768415247112

9. WARRANTY AND SUPPORT

Your AMZBABYCHEF 4-in-1 Baby Food Maker comes with a 1-year after-sale warranty. We are committed to providing excellent customer service and offer 24-hour customer support and lifetime technical assistance for any inquiries or issues you may encounter.

10. VISUAL GUIDES

Product Demonstration

Your browser does not support the video tag.

This video provides a comprehensive demonstration of the AMZBABYCHEF Baby Food Maker, showcasing its various functions and ease of use.