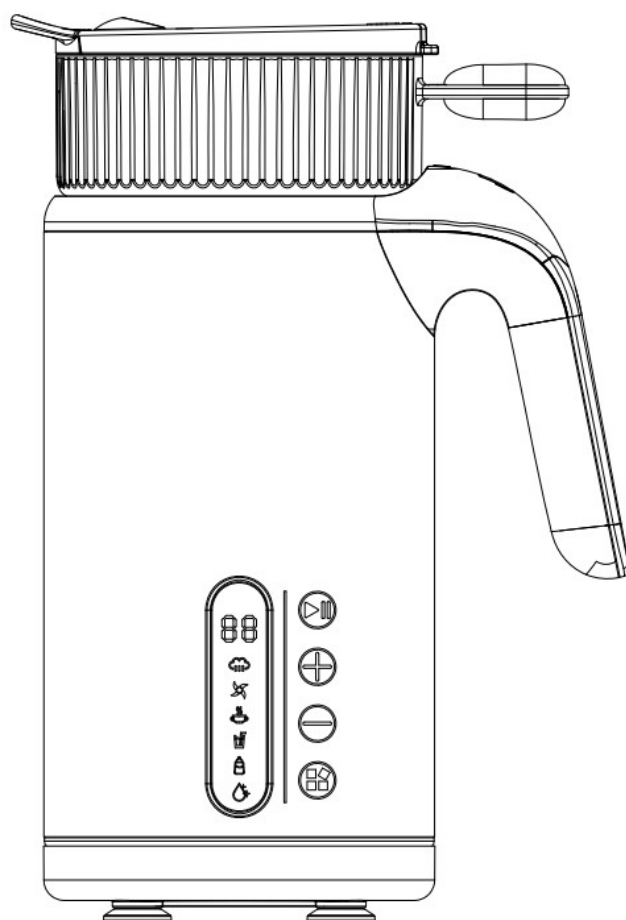


6 in 1 Baby Food Processor

Instruction Manual



Model: TB2015S

Before use, read the instruction manual carefully and save it for future reference.

Dear friends, thanks you for choosing our products.

Food processor TB-2015S is a high-quality device that performs a variety of functions. It has an attractive design and takes up little space in the kitchen.

SAFETY OPERATION INSTRUCTIONS

The following precautions must be taken each time the electrical appliance is used

- ◆ Before connecting the device to the mains, make sure that the voltage indicated on the device match the local mains voltage.
- ◆ Never use the device with a damaged cord or plug
- ◆ This appliance shall not be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- ◆ Always unplug the device when it is not in use, as well as during assembly, disassembly and cleaning.
- ◆ Keep the appliance and its cord out of reach of children. Do not keep your children unattended. Children shall not play with the appliance and its accessories.
- ◆ Never immerse the main unit in water or other liquid. Do not rinse it under the tap
- ◆ The appliance is intended for household use only.
- ◆ Never use steam function with no water inside the jar.
- ◆ Make sure the water in the jar is between min and max line for steam related functions.
- ◆ Always let the appliance cool down for 10 minutes after one steaming cycle before you start steaming again.
- ◆ Before blending, do not exceed the max food blending volume level indicated inside jar.
- ◆ Make sure the steam basket and jar lid is correctly locked before starting to operate.
- ◆ Always clean the stainless steel jar with a brush.
- ◆ If any malfunctions are detected, stop using the device and contact a specialized service center. Do not attempt to repair the device by yourself. All repairs must be carried out by an authorized service center. Unprofessional repairs can lead to damage to the device, injury and property damage.
- ◆ The manufacturer is not liable for damage and damage caused by no-observance of safety regulations, as well as a result of the improper or unintended use of the instruction manual.
- ◆ Do not lift and move the main body while it is in operation.
- ◆ Do not place the appliance on or near an operating or still hot stove or cooker.
- ◆ Please the appliance on a stable, horizontal, and level surface. The appliance emits hot steam during use. Make sure there is enough free space around it to prevent damage to cabinets or other objects.
- ◆ Regular descaling prevents damage to the appliance.
- ◆ To avoid injuries, do not touch the blades, especially when the appliance is plugged in. if the blades become stuck, unplug the device before you remove the ingredients blocking the blades.
- ◆ To avoid injuries, never open the lid when the device is in operation.
- ◆ The appliance become hot during the steaming cycle. Only hold the jar by its handle

- ◆ Always check the temperature of the cooked food on the back of your hand to make sure it is safe for your baby.

Product overview:

- 01. Jar lid
- 02. Steaming basket
- 03. Blending jar (SUS)
- 04. Base
- 05. Grain basket
- 06. Measuring cup
- 07. Brush



Technical Specifications

Item Name: 6 in 1 Baby food processor

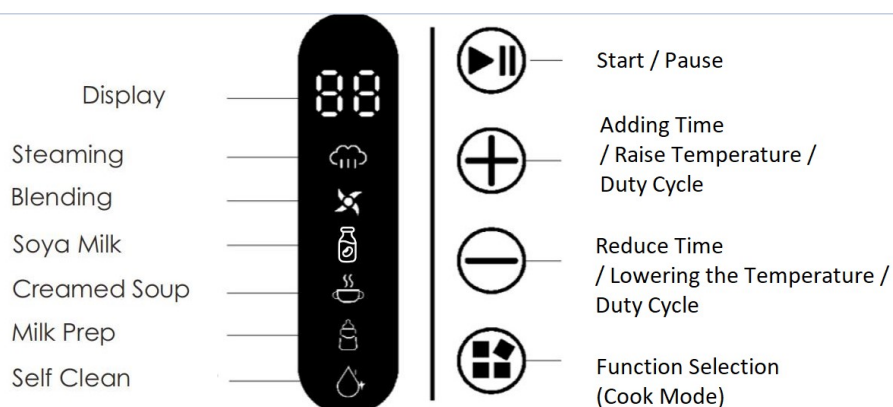
Model No: TB2015S





Rated Voltage: 220V-240V/50~60Hz






Power: heating: 300W; blending :120W

Product Weight: 1.30kgs

03 Display panel:











Program	Used for	Special attention
 Steaming	Steam for vegetables, fruits, meats and grains	<ol style="list-style-type: none"> 1. put the raw ingredients in small pieces (max. 120g) to the steam basket 2. To steam grains, add 40g rice or pasta and same amount of water into the grain basket 3. Add 180ml pure water into the blending jar
 Blending	Blend cooked or fresh food to smooth mixture	<ol style="list-style-type: none"> 1. Put cooked or fresh food and pure water into blending jar, 2. To get smooth texture, the amount of food and water (or milk) should exceed 200ml, but below 300ml.
 Creamed Soup	Cook for creamed soup	<ol style="list-style-type: none"> 1. put 100g ingredients and some water or other liquid into blending jar <p>The overall amount should not exceed max level of 300ml.</p>
 Soya Milk	Make soy milk.	Add 40g of soybeans and 300ml water into a blending jar.

 Milk Prep	Prepare milk for babies	Put pure water and powdered milk formula into the blending jar per the suggested ratio. Overall amount shall not exceed 450ml.
 Self clean	Just one touch to clean the blending jar	Add 300ml water to the blending jar
	START/PAUSE/STOP	
	Set cooking time for steam Set working cycle for blending Set temperature for milk prep	
 Function Selection	To choose the function	

04 PROGRAM INTRODUCTION






Steam Cooking

- 1: Put 180ml pure water to the stainless steel jar , **as below** the min level; (fig. 1)
- 2: Cut the ingredient into small pieces(max. 1-2cm); (fig. 2)
- 3: Put the chopped pieces to the steam basket and place the jar lid on it (If some vegetable juice seeps out during steam cooking, it is suggested to attach the grain basket under it), then put the baskets on the top of the blending jar and clockwise to lock it securely . (fig. 3)
- 4: Press the button  to choose steam cooking  , The preset time is 20 minutes, by pressing  You can increase or decrease the time(from 5 to 30 minutes). Pressing  to start the steaming cycle. To pause the steaming cycle press  again. The digits on the display window starts blinking. By pressing  again, the steaming cycle continues. To stop the steaming cycle keep pressing  for 2 seconds, all the little lights behind the signs turn on, **and then press  One more time to turn off the machine.**

Cautions: The appliance is not intended for steaming frozen ingredients. Always defrost the ingredients first.



How to cook rice, pasta or oats ?

1. Put 40g rice (pasta or oats) to the grain basket(use the measuring cup here) (fig. 5)
2. Add same amount of pure water to the basket (fig. 6)
3. Fill approximate 180ml water to the blending jar (between min-max level)
4. Attach the grain basket to steaming basket (fig 7)
5. Place the baskets with food to the main body;
6. Press the button  to choose steaming cook  then press  to start steaming. The preset time is 20 minutes, By pressing   , You can increase or decrease the time(from 5 to 30 minutes)
4. When the set time ends, an audible alarm will go off and the steaming basket can be removed after cooling for a while.








Cautions:

1. Do not put the food to the blending jar for steaming program. Food should be put in the steaming baskets.
2. Risk of scalding! Be aware that hot steam comes out of the jar during steaming and when its lid is removed. Avoid steam contact. Keep your face and hands in a safe distance at all the times.
3. Always allow the appliance to cool down for 5 minutes before you start a new steaming cycle
4. Always allow the steaming baskets to cool down before taking it out.



Blending




- 1: Pour the cooked or fresh food to the blending jar with appropriate water or milk together
- 2: Put the lid on the blending jar and lock it by turning clockwise
- 3: Press  to choose blending  program , then press  to start blending. The preset number "5", which stands for number of blending cycles. By pressing   you can increase or decrease the cycle (from 1 to 5 cycles)
4. When the last cycle is completed, an audible alarm will go off and the jar lid can be removed afterwards

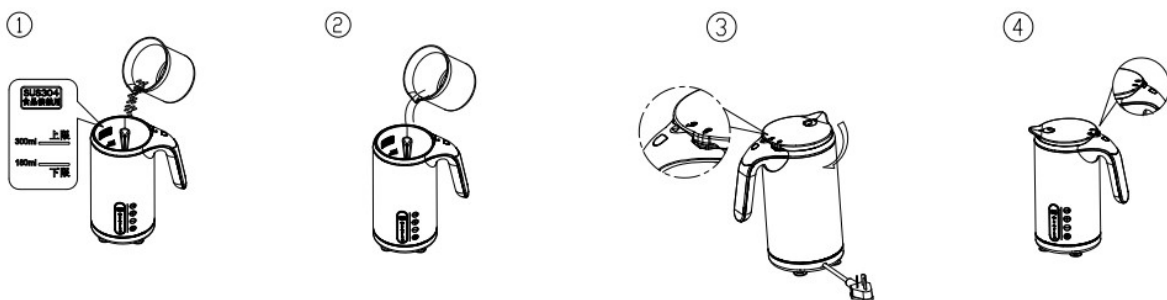


Cautions:

1. Always check the temperature of the cooked food on the back of your hand to make sure it is safe for your baby
2. Always allow the appliance to cool down for 10 minutes before you start a new blending cycle
3. Run blending without load is not allowed. Make sure that there is food inside the blending jar.

Creamed Soup

- 1: Put all the ingredients (not exceeds 100g) to the blending jar
- 2: Add pure water or other liquids to blending jar, the overall amount of mixtures shall not exceed the max level of 300ml.
- 3: Fix the jar lid by turning clockwise.
- 4: Press  to choose  creamed soup, then press  to start. The display shows scrolling marquee and for the last 20 minutes, the display starts countdown and shows remain time. When the time is up, an audible alarm will go off and the jar lid can be removed afterwards

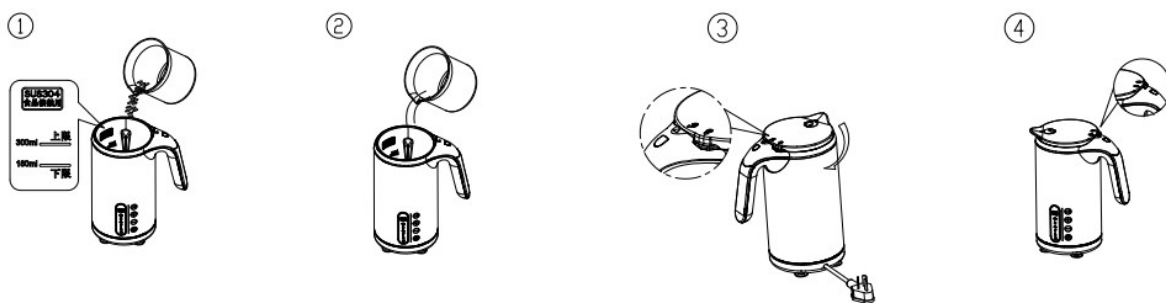


Cautions:





1. Always check the temperature of the cooked food on the back of your hand to make sure it is safe for serving
2. Always allow the appliance to cool down for 10 minutes before you start a new cycle
3. Run the program without load is not allowed. Make sure that there is food inside the blending jar.

SOYA MILK




- 1: Add 40g of soybeans and 300ml of mineral water into blending jars.
- 2: Put the lid on the blending jar (main body) and lock it by turning the cover clockwise.
- 3: Press the button and select the “Soya Milk” function. The screen will display the number “30”, the default time of the “Soya Milk” function which cannot be changed.
- 4: Press the button to start. The screen will show a moving square light. After 10 minutes, the display will show the remaining time countdown. When the time is up, alarm will sound, allow the appliance to cool for a few minutes before you remove the cover.



Milk prep

- 1: Put approximate water and formula milk to the blending(to get the right ratio for water and formula milk, please refer to formula milk packaging (the overall amount shall not **exceed 400ml**)
- 2: Fix the jar lid by turning clockwise
- 3: Press  to choose  milk prep. then press  to start. The default temperature is 40℃. By pressing , the temperature can be adjusted from 35℃-70℃. When it starts operation, the display show real temperature.

Self-clean



- 1: Pour 300ml water to the blending jar, not exceeds the max level.
- 2: Fix the jar lid by turning clockwise
- 3: Press  to choose  self-clean, then press  to start self clean. The display shows the number 5, which stands for the working cycle. The display starts countdown and shows remain cycle.
- 4: If any food residues can not be removed after self-clean, it is suggested to use the brush to clean



05 Cleaning and care instructions

一、Regular Descale

Depending on your water's degree of hardness and the frequency of use, we recommend cleaning the jar by descaling twice a year.

1. Mix 200ml water with 50ml citric acid or vinegar essence,
2. Press  to choose  steaming program. Set the working time of 10 minutes, after the time is up, keep the mixture for 8- 12 hours .
3. Repeat the clean program with pure water to thoroughly clean the device.

二、Clean the appliance

1. Don't immerse the device under water.
2. Always unplug before cleaning the appliance.
3. Rinse the steaming baskets with tap water after every use.
4. Clean all parts that came in contact with food
3. Use a wet towel and detergent to clean the main body and base.

06 Troubleshooting :

Troubleshooting

Description	Possible reason	Solution
The indicator light is on but the appliance does not work	1. Check whether the socket and the power plug are well connected 2. Product function failure	If the power cord is damaged or the machine fails, please contact the after-sales service
Blending jar does not work during blending function	Check if the lid is screwed on well	Follow the instructions to cover the lid
Food coming out of the steam port	Food exceeds capacity limit	Reduce food appropriately, refer to instructions/recipes
Show E3	Dry burn/water shortage	Add water in appropriate amount
Show E5	Excessive food consistency	Add water in appropriate amount
Show rotating lights	Light display during the preparation of creamed soup/juice	Normal operation, waiting for production completion
Touch the button, no reaction	Water or grease sticks to fingers	Wash your hands and keep them dry Touch the button with a little force