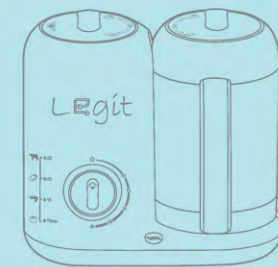


User's Guide BABY FOOD MAKER



BFM-1000

Imported & Marketed by: Legit Appliances and Electronics Pvt. Ltd.

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🌐 www.legitappliances.com

Please read this instructions carefully before using, and take care of it for future reference.

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WARNING

DANGER

Do not immerse the main engine of the product into the cleaning water or any other liquid.
Do not disassemble, repair, or modification this product by yourself.

WARNING

1. Before connecting the product to the power supply, check that the local power supply voltage matches the voltage indicated on the product.
2. If the product and parts are dropped or damaged, do not use them. Please send them to our authorized service center for inspection.
3. Never use accessories or parts from other manufacturers that are not approved by the company. If you use such accessories or parts, the warranty for this product will be void.
4. If parts are damaged, in order to avoid danger, they must be replaced by the manufacturer's specialists in their maintenance department.
5. This product is for home use only. If it is used for commercial or semi-commercial use or if it is not in accordance with the instructions in the instruction manual, the warranty of the product will be void and the company will not be liable for any damage caused.
6. This product is not intended for use by children, those who are not fully self-motivated or who lack relevant experience and knowledge, unless they are supervised or instructed by the person responsible for their safety.
7. Children should be taken care of, so that they do not use the product (including accessories) as a toy, so keep it out of reach of children.
8. Do not allow children to clean or maintain this product unsupervised.
9. Add an appropriate amount of purified water to the water tank and turn on the power. Do not dry.
10. The product will be very hot during steaming and for a period of time after steaming. It can be used after the product has cooled down (especially the surface marked with the "⚠" symbol). If it is accidentally touched, it may cause burns.
11. When the product is powered on, do not touch the blade. The blade is very sharp. Make sure to unplug the power cord when the product is left unattended.
12. If the blade is stuck, unplug the power cord and remove the food that blocks the blade.
13. Do not use this product to chop hard and sticky ingredients. If the product parts are damaged, please stop using them immediately.
14. It is strictly forbidden to stir the empty cup. The time for stirring the complementary food (meat, fruit and vegetable) can not exceed 30 seconds. If the stirring is not completed in 30 seconds, wait for 30 seconds and continue. After three cycles of continuous stirring, it is recommended to stop for 5-10 minutes.
15. Do not block objects from the water or steam ports of this product.
16. Never put water, food or any other liquid directly into the mixing bowl for steaming to avoid damage to the product.
17. When cleaning or replacing parts, unplug the power supply and allow the product to cool before cleaning or replacing.

NOTE

18. Never use bleach, chemical disinfectant solutions/tablets, steel wool, abrasive cleaners, or corrosive liquids such as benzene, acetone, or alcohol to clean the product.

NOTE

1. Before using, remove all the product packaging. According to product manual specifications to check if all accessories and component are complete or not.
2. Place the machine on a smooth desk and ensure that there is enough space around, so as to prevent the high temperature Steam emitted during the use of the products from damaging the cabinets or other objects.
3. Don't place this product on or near by the stove and cooker that in use or with residual heat.
4. Do not connect the product to the timer or remote system to avoid danger.
5. During use this product, please do not lift, move or cover it.
6. Do not use a disinfectant or microwave to disinfect the blending cup or any part of the product, because this disinfectant method is not suitable for the built-in metal parts and blade.
7. Please add water and turn on the button for empty steaming two times to remove the odor and disinfect before use it to steam the food, each time not less than 15 minutes.
8. In the disassemble of any parts of the product as well as cleaning products, please be sure to disconnect the power supply.
9. When moving the product, please pick up whole machine, If only catch and lift up the mixing cup, easy to cause damage of the product. Please do not lift up or move it during operation.
10. After finished a whole steaming process, the re-steaming takes about 5-8minutes.
11. Do not pour the water into the tank during the steaming process, otherwise it may discharge the steam and lead to thermal injury.
12. After using the product, be sure to unplug the power supply, pour off the remaining water in the water tank, clean it in time, and dry it. In order to extend the life of the product, regular descaling is required.
13. After the steaming process was completed then cooled for 1 minute, Be careful to the steam released from the blending cup to avoid thermal injury.
14. Be extra careful when pour the hot food into the blending cup, as the liquid may splash from the cup, so as to avoid scalding.
15. If you use of this product to reheat or defrost the food, please be sure to put the blended food into the container which can resist high temperature.(Forbidden seal)
16. Before starting to cook and blend functions, the blade set must be installed properly at the bottom of the blending cup to prevent the liquid leakage. The blade is very sharp, so please pay special attention to safety and avoid cutting the fingers.
17. Please confirm the temperature of the complementary food is appropriate to avoid scalding.
18. When steam to cook the fruit and vegetable with color, the blending cup and steaming basket may be dyed by the pigment precipitation of the ingredients. It's suggested that the product should be cleaned ASAP after use the product. It is normal even if it was dyed with color.
19. After using the product, be sure to unplug the power supply, drain all the water remaining in the water tank, clean it in time, and dry it. In order to extend the life of the product, regular descaling is required.
20. If the product can not work normally, please stop using it.

AFTER-SALES SERVICE

Product warranty card

Dear user:

Thanks for your purchasing LEGIT product. This product is well-designed and has passed CCC and CB certification, safe to use. This product is made high quality of components. It will obtain optimum performance with correctly use and maintaining. Please contact our dealer if there is any quality problem within one year since the purchase date. In order to protect your due, please take good care of your warranty card and show it to dealer for maintaining.

Warranty statements

- Within the period of warranty, it is free to supply maintain or replace if there is any quality problem or faulty products under the normal use (Judged by our technical person). Please contact the dealer or manufacture.
- The consumable of spare parts are not within the limit of warranty (mixing blade, mixing cup, steaming basket, cup lid, etc.)
- Please show the warranty card for maintaining. The voucher, invoice or receipt will be valid which issued at the time of purchase.
"Warranty Certificate" will be valid when stamped by dealer or store only.

The following will not be able to get free warranty service:

- The man-made damaged cause by misuse during warranty period. Such as use of incorrect voltage, improper use of accessories, improper installation, failure to follow instructions, misuse or negligence, etc.
- Damage caused by transport and other accidents.
- Not approved by the company's maintenance and modification.
- For domestic purposes (such as industrial, commercial use) damage caused by products.
- The warranty is lost or damaged.


Product warranty card

<Customer save>

respected user:
Thank you for using our products.
If you have any questions during use,
you can contact us directly.
With this card, our products enjoy a
one-year quality guarantee.

Certificate


Name: Baby Food Maker
Model: BFM-1000

Test result: 

COMMON PROBLEM

Question	Analysis the reason	Elimination method
The ingredients have not steamed completely	The food in the mixing cup too big.	Cut the food into 1.5cm small pieces.
	The food inside the mixing cup too much	Reduce the amount of food in the mixing cup.
	The water in the tank is too low.	According to cooking time to add the appropriate amount of water. (Refer to the instructions "Cooking schedule" to view food cooking time).
	Steaming time is too short.	Choose a longer cooking time. (The longest is 25 min).
	The scale in water tank is too much.	Clean the water tank. (Refer to the manual "Cleaning dirt")
	The steam inlet on the lid and outlet of water tank is not aligned.	Mixing cup is installed correctly on the main body. (Installation method Refer to the manual "Product use")
Stir at won't work	The food inside the mixing cup too much.	Power off the electric, and then reduce the food amount in the mixing cup. The food shall not exceed 250 g in the mixing cup.
	Mixing cup is not properly installed on the main body.	Mixing cup is installed correctly on the main body. (Installation method Refer to the manual "Product use")
	You use the product mix cheese and other sticky foods.	Please use this product correctly. Read the manual warning.
	You have continued to use the mixing function for more than 30 seconds.	Stop mixing, cooling products for a few minutes, and then start again.
Mixing in noisy, pong, hot	The food inside the mixing cup too much.	Turn off the power supply, reduce the amount of food.
	Mixing time is too long.	Please do not let the product mixing more than 30 seconds at a time.
Mixing cup leakage	The blade waterproof seal is not installed or not in place.	Correct installation blade components (Refer to the manual "Mixing blade components disassemble and assembly diagram").
	The blade waterproof or components are damaged.	Replace the new waterproof blade seal or components of tools.
The thawed food temperature is still very low.	Frozen food too much.	The food shall not exceed the steam basket's mouth.
	Frozen food is too sticky.	Make food cooling after 5 minutes, and then to thaw.

QUICK GUIDE

 Note: Please refer to steamed method for the first using, steaming and sterilizing the machine twice without food, not less than 15 minutes per time, so as to remove residual smell of the new products.



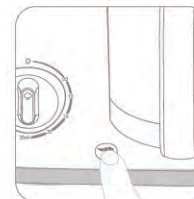
1 Put the ready food into the steaming basket
The ingredients must first be peeled, nuclear, hard and other parts, and then cut into about 1.5 cm small pieces.



2 Add purified water to the tank
Plus water cup on the water level ≈ timing steaming time. (To avoid scaling in the tank, please add pure water for steaming)



3 Timing steamed
Timing steamed 5 to 25 min. (steamed time should be according to the type of ingredients)



4 Inching blend
continuous mixing should less than 30 seconds each time.

This description only provides a brief use of the method for reference, for the formal use of the product, you need to read the instructions in detail, due to the wrong operation of the user caused by security risks, the company is not responsible.

COOKING SCHEDULE



Steaming



Inching blend



Heating



Defrosting



Definite time

The product integrates 5 functions "Steaming(Steam cooking), inching switch to blend, defrosting" It is mainly used to steam and blend the fresh food ingredients for the baby and elder to eat. When prepare the supplementary food, the ingredients need to be steamed before blended. Please read the use manual carefully before use it.(Note: The product is not suitable for steaming the food that had been blended)

COOKING SCHEDULE

The ingredients and cooking time

Name	Ingredients	Cooking time	Ingredients	Cooking time
Fruit	Apple	About 15min	Apple	About 15min
	Peach	About 15min	Pear	About 15min
	Pineapple	About 15min	Banana	About 15min
	Orange	About 15min	Papaya	About 15min
Vegetables	Cauliflower	About 15min	Spinach	About 15min
	Broccoli	About 15min	Mustard	About 15min
	Cauliflower	About 15min	Tomato	About 15min
	Celery	About 15min	Phaseolus	About 15min
	Asparagus	About 15min	Chinese Yam	About 20min
	Cabbage	About 15min	Carrot / Radish	About 20min
	Pumpkin	About 15min	Purple Potato	About 20min
	Pea / Green Beans	About 15min	Potato	About 20min
Fish	Salmon / Cod Fish / Salmon	About 15min		
Meat	Chicken / Beef / Mutton	About 25min		

- !** Note: The steaming time listed above is based on cutting all the ingredients into about 1.5cm small pieces(The ingredients with peel or nuclear, should be peeled or removed the nucleus and hard parts).The steaming schedule is for reference only.
- Because of the characteristics of their own ingredients, such as apple, pear, potato, carrot and other brittle ingredients if not steamed, blending them directly will be small granular, they must be steamed first then blended so that they will be similar to bananas or strawberries puree.
 - If the ingredients are steamed, but they are hard to be blended or sticky to the cup wall,. If the blade idling, that means it need to be added some soup.

AFTERMARKET PROCESSING

EXCEPTION HANDLING

1. If there are abnormal conditions such as: abnormal noise, odor, smoke, etc., should immediately cut off the power to stop using.
2. If the product does not work, please check whether the power is connected, the switch is turned on, the mixing cup is installed in place.
3. If the product still can not work after checking such as the above , please go to the designated service center repair and consulting.

FAULT ANALYSIS AND TROUBLESHOOTING

Question	Analysis the reason	Elimination method
product won't work	This product is equipped with a built-in safety lock. If the mixing cup is misaligned with the safety lock on the main body, the product will not start working.	To be sure correct assembly all parts. Before steamed, mixing cup should be properly installed on the main body. (Installation method Refer to the manual "Product use")
Indicator light is not bright	The product is not connected power supply	Connect the plug power supply.
	Mixing cup is not properly installed on the host.	Mixing cup should be properly installed on the main body. (Installation method Refer to the manual "Product use")
Parts in contact with the food surface discoloration	After complete the last cooking process immediately start the second cooking process.	Shut down apparatus, let its cooling 8 minutes and then steamed for the second time.
	The color of the food may make contact with the food components change color.	This is normal phenomenon.(Part of the ingredients pigmentation) all the parts can still be normal safe use.
The products are unable to produce steam	Inside of the water tank have not added water.	Close and disconnect the power supply, then add water to the tank.
	The scale of water tank inside is too much.	Cleaning the water tank(Refer to the instructions "Cleaning dirt").
Water tank with steam leak	The lid of water tank is not covered.	Please re-cover and confirm the water tank cover.
	Mixing cup is not properly installed on the main body.	The mixing cup is installed correctly on the main body. (Installation method Refer to the manual "Product use")
	The steam outlet of in the water tank and the steam inlet of tank lid were choked up with dirt or scale.	Clean water tank and the steam inlet of cup lid.

STORAGE RECYCLING

STORAGE:

1. Before storage this product, should be empty the water tank of water.
2. Before storage this product, make sure that all components are clean and dry.
3. To prevent damage to fall, when storing this product, please let the blade in a mixing cup.
(Page 8: Mixing blade components disassemble, assembly diagram)

RECYCLING:

Before discard this products, please don't put together with the general life garbage, should hand it over to the official recycling center, this is conducive to environmental protection.

Component	The name and content of the harmful substances&element of product					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr(VI))	Polybrominated cadmium (PBB)	Pbdes (PBDE)
Cup lid components	○	○	○	○	○	○
Mixing cup components	○	○	○	○	○	○
Blade components	○	○	○	○	○	○
Steaming basket	○	○	○	○	○	○
Spatula	○	○	○	○	○	○
Shell assy	○	○	○	○	○	○
Bottom cap components	○	○	○	○	○	○
Electric machine components	×	○	○	○	○	○
Power line components	×	○	○	○	○	○
Knob components	○	○	○	○	○	○
Heating plate components	×	○	○	○	○	○

This form is compiled base on the requirements given in SJ/T 11364.

○ It express the content of harmful substances in the parts of homogeneous material is below the limited requirements given in GB/T 26572.

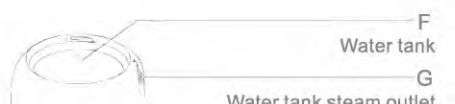
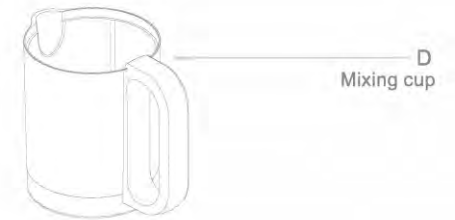
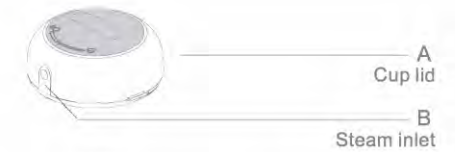
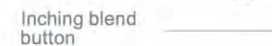
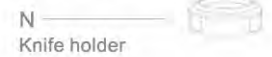
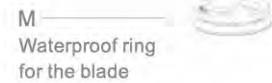
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It express the content of harmful substances in the parts of homogeneous material, which have one at least is beyond the limited requirements given in GB/T 26572.

PRODUCT COMPONENTS

PRODUCT COMPONENTS

MAX ——— The maximum value
 O ——— Stop
 min ——— Minute



I - Due to the appearance of the product differences, the figure is for reference only, the specific circumstances of the box, please prevail.

PRODUCT COMPONENTS

PRODUCT COMPONENTS INSTRUCTION

NO	Name	Material	Reference	Reference
			Heat-resistant temperature	Cold-resistance temperature
A	Cup lid	Food grade PP	About 110°C	About -10°C
B	Steam inlet	Food grade PP	About 110°C	About -10°C
C	Steaming basket	Food grade PP	About 100°C	About -20°C
D	Mixing cup	Tritan™ EX series	About 100°C	About -10°C
E	Water tank lid	Food grade 304 Stainless Steel+PC+ABS	About 100°C	About -20°C
F	Water tank	Food grade 304 Stainless Steel + Food grade coating		
G	Water tank steam outlet	Food grade silicone	About 150°C	About -10°C
H	Base	Food grade PP	About 110°C	About -10°C
I	Waterproof cover	Food grade PP	About 110°C	About -10°C
J	Safety touch switch			
K	Measure Cup	Food grade PP	About 100°C	About -10°C
L	Mixing blade	Food grade PA	About 110°C	About -10°C
M	Blade waterproof seal	Food grade silicone	About 200°C	About -20°C
N	Knife holder	Food grade PA	About 120°C	About -20°C
O	Spatula	Food grade PP	About 100°C	About -10°C
P	Anti overflow cover	Food grade PP	About 100°C	About -10°C

TECHNICAL DATA

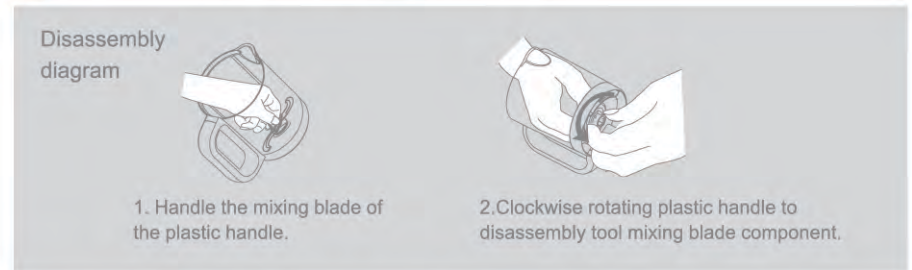
Product model: BFM-1000	Product Size: 225*178*210mm
Rated voltage: 220V~50Hz	N/W: 1.6kg
Heater power: 300W	Mixing power: 110W
Measure water cup capacity: 200ml	Operating temperature: 1~40 °C
Steamer maximum capacity: 250g	Mixing cup of minimum capacity: 45g
Mixing time: The continuous Mixing time can not more than 30 seconds in one time.	

CLEANING AND DESCALING

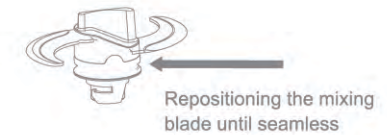
1. Make sure the product is powered off;
2. Pour 100ml of 80°C hot water into the water tank, soak it for 10 minutes and then clean it with a brush.
3. After cleaning, drain the water from the tank.
4. If the accumulated scale is not completely dissolved, repeat the above descaling step.
5. Rinse the water tank several times with clean water until the water tank is clean.
6. Before using this product to process food again, please inject 150ml of water into the water tank to make the product empty. Complete a steaming process.

Mixing blade components disassemble and assembly diagram:

I Be careful with the blade(very sharp) and avoid cut



1. Placing the seal like trumpet down on the mixing blade



2. One hand hold the mixing blade plastic part between the fingers, other hand to contrarotate mixing blade until assembly positioning.



CLEANING AND DESCALING

CLEANING


Warning:

- Cleaning the product immediately after each use.
- Never immerse the main body and water tank in water or rinse it under the tap.
- Never use bleach or chemical disinfectant solution/tablet in this product.
- Never use steel wool, abrasive cleaners, or corrosive liquids such as benzene, acetone, or alcohol to clean this product.
- You can wash the steaming basket, mixing cup and lid by the dishwasher. Please rinse these parts under the tap immediately after use and put them in the dishwasher. Do not soak the parts in water under unwashed condition.
- After removed the seal ring of the blade for cleaning, be sure to reassemble the blade set. Make sure the flat side of the seal ring on the blade is facing up.

1. Removing the power plug and take off the blending cup from the main body.
2. Push the cup lid clockwise then take off the lid.
3. Washing the steam basket, blending cup, lid and spatula under the tap to remove food residues.
4. The blade set can be disassembled for washing if it's necessary.
5. If necessary, remove the seal ring from the blade for cleaning.

 - Be very careful when handling blade components. The knife-edge is very sharp, avoid injury!

6. Turn the tank cover counterclockwise to remove it from the tank.
7. Washing the tank cover under the tap.
8. If necessary, pour clean water into the tank for rinsing. Repeat the above process as needed until the tank is clean.
9. Please do not store water in the water tank.
10. Air-dry the main body and all parts after cleaning.
11. After air-drying, please assemble all parts together.

 - food baskets and mixing cups and food contact parts may be dyed by food, which is normal, all parts can still be safe to use, will not damage cooked food.

CLEANING DIRT

To ensure optimum performance, it is recommended that you clean the product every 2-4 weeks. To reduce the accumulation of scale, it is recommended that you use soft water or pure water for steaming.

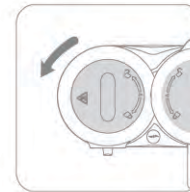
To the product Cleaning dirt, follow the cleaning instructions below.

INSTRUCTIONS FOR USE

INSTRUCTIONS FOR USE

1. Opening the tank lid, use measure cup with moderate water then pour into the tank (The amount of water does not exceed the MAX line on the tank), then close the tank lid as shown. (It is recommended to add pure water to reduce scale formation)

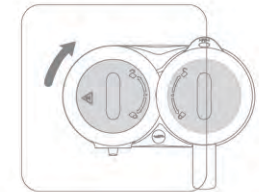
- 1 According to the indicator to unlock the tank lid anticlockwise.



- 2 Pouring the water into the tank with measure cup.



- 3 According to the indicator to lock the water tank lid clockwise.



2. Holding the handle of blending cup to rotate to unlock the mixing cup anticlockwise to take down the mixing cup and rotate the cup lid clockwise to open the it.

- 4 Hold the mixing cup handle anticlockwise to take down the mixing cup.



- 5 Holding the button to pen the mixing cup lid according to indicator clockwise

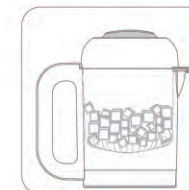


3. Cutting the solid food into small pieces (the size 1.5 cm or less), and then put the steaming basket with food into mixing cup, cover the lid.

- 6 Put the ready food into the steaming basket.



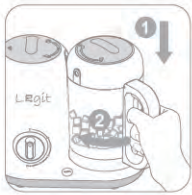
- 7 Put the steaming basket into the mixing cup, cover the lid.



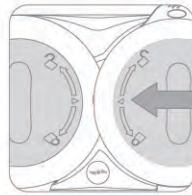
INSTRUCTIONS FOR USE

4. Put the mixing cup loaded into the main body of the food machine and lock well. Both of the indicators on the lid and main body are on the alignment. Before steaming, please refer to the ingredients steamed schedule (page 5) determine the timing steamed time. Turn the knob switch to right to timing steam, the indicator light "0" is blue, and will hear a "tick tick" sound. After steamed, the indicator light will go out and hear a complete warning tone of "ting".

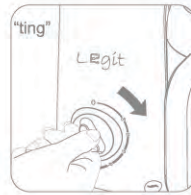
8 Mixing cup is loaded into the main body, rotated counter clockwise, to be sure the safety lock is locked in place.



9 The indicator is alignment.



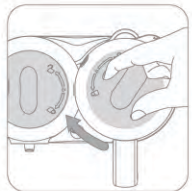
10 Timing steamed 5 to 20 min (steamed time should be according to the type of ingredients)



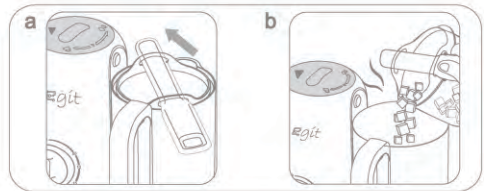
I This product is equipped with a built-in safety lock. If the mixing cup is misaligned with the safety lock on the main body, the product will not start working.
- Do not put water, food or any other liquid directly into the mixing cup for steaming.

5. After steamed, according to the actual demand to increase or decrease the amount of the soup into mixing cup. Use the spatula lift up the steaming basket then pour the food into the mixing cup. (The temperature is very high when open the cup lid and pour the food into the mixing cup, be caution to avoid to be scalded by the steam or food).

11 Opening the lid clockwise.



12 Using the spatula to pass through the steam basket handle, poured the food into the cup.

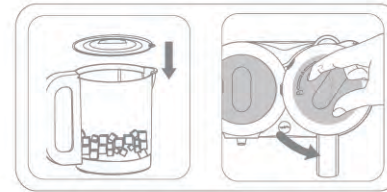


I After steamed, the temperature is very high. Please wait 2 minutes before opening the lid. Be careful when operating.
- When lifting the steamer with a spatula, keep the horizontal direction steady and keep the food flat so as to avoid scalding.

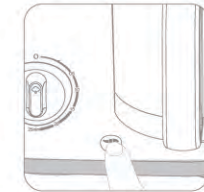
INSTRUCTIONS FOR USE

6. Covering the spill-proof lid and the lid of blending cup. According to the degree of fineness of the required food, Click the button of inching blending to blend the food, and the single blending time should not exceed 30 seconds. Only blending without steam cooking: cut the food into 1.5cm square pieces and put them into the blending cup. According to the actual situation, add the appropriate amount of soup, cover the spill-proof lid and the lid of blending cup, Click the button of inching blending to blend the food.

13 Covering the spill-proof lid and the lid of blending cup in the direction indicated by the arrow.



14 Inching blending, the single blending time should not exceed 30 seconds.



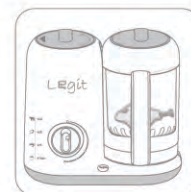
7. After the food is mixed well, stir the food with a spatula to ensure that there is no clot and foreign matter in the food, then pour the food into the bowl and can be ate when cooling.



I If there is a small piece of food sticking to the cup wall of the mixing cup, please turn off the power, then use the spatula to scrape the food from the cup wall.
- Before feeding, please be sure to the food temperature is suitable for baby.
- After use, please immediately wash the mixing cup and contact with the food parts to prevent the food natural pigments and lead related parts to dye.

8. When defrost or heating the food, put the food to be defrosted or heated into the steaming basket of the baby food processor. If it is liquid food, pour the food that need to be heated into a high temperature resistant container bowl which smaller than the steamer basket of the product. put it into the steaming basket of the baby food processor smoothly, cover the lid, add appropriate amount of water to the water tank, and start timer for steam cooking, no sealing is allowed.

15 Put solid food into the steaming basket.



16 Put a high temperature container bowl with liquid food smoothly into the steaming basket.

