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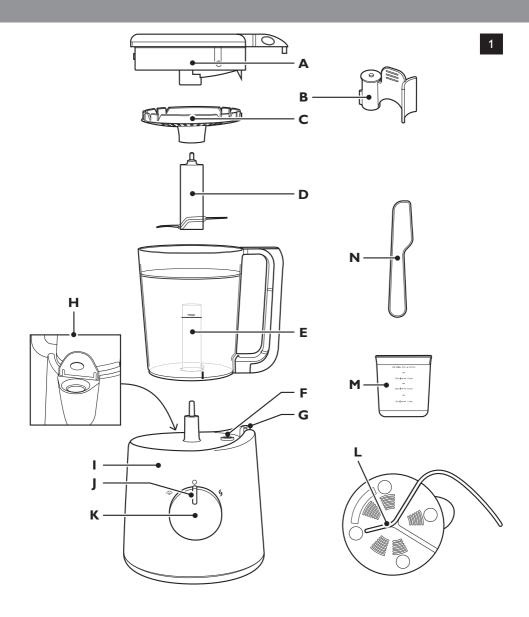
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**PHILIPS** 







#### Introduction

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This combined steamer and blender is particularly suitable for preparing small amounts of baby food. The combined steamer and blender supports all parents in preparing fresh meals for their babies with a simple steaming and blending function combined in one appliance.

## General description (Fig. 1)

- A Lid with steam hole
- **B** Valve
- **C** Sieve
- **D** Blade unit
- **E** lar with blade unit holder
- **F** Steam outlet on motor unit
- **G** Locking area for handle
- **H** Filling opening of water tank
- Motor unit
- J Steaming light
- K Control knob
- **L** Bottom of the appliance with mains cord
- M Measuring cup
- **N** Spatula

#### **Important**

Read this user manual carefully before you use the appliance and save it for future reference.

## **Danger**

- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap.

## Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) 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 by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance out of the reach of children.
- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.
- The appliance becomes very hot during steaming and may cause burns when touched. Only lift the jar by its handle.
- Beware of hot steam that comes out of the jar during steaming and when you remove its lid.
- Beware of hot steam that comes out of the filling opening of the water tank when you open its lid.
- When the steaming process is finished, hot steam continues to come out of the steam outlet on the motor unit and the steam hole in the lid of the jar for some time. Be careful when you lift the jar off the motor unit.

- If the appliance is used improperly, hot steam could come out of the filling opening. Consult the chapter 'Troubleshooting' in order to avoid or to resolve this.
- Never let the appliance operate unattended.

#### Caution

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not place the appliance on or near an operating or still hot stove or cooker.
- Always unplug the appliance before you assemble or disassemble any of the parts and before you clean it.
- Always unplug the appliance and let it cool down before you clean it.
- Never use the jar or any other part of the appliance in a microwave, as the metal parts of the jar handle and blade unit are not suitable for this use.
- Never sterilise the jar or any other part of the appliance in a steriliser or in a microwave, as the metal parts of the jar handle and blade unit are not suitable for this use.
- This appliance is intended for household use only. If the appliance is used improperly or for
  professional or semi-professional purposes or if it is not used according to the instructions in
  the user manual, the guarantee becomes invalid and Philips refuses any liability for damage
  caused.
- Place the appliance on a stable, horizontal and level surface. Make sure there is enough free space around it to prevent damage to e.g. cabinets or other objects, as the appliance emits hot steam during use.
- Do not use the appliance if it has fallen or is damaged in any way. Take it to an authorised Philips service centre for repair.
- Never use the steaming function without water.
- Make sure that you do not overfill the water tank (max. 200ml). Do not exceed the maximum level indicated on the measuring cup.
- When you steam ingredients, make sure that you do not overfill the jar. Make sure that the top edge of the green blade unit is not covered with food (Fig. 2).
- When you blend liquids, do not exceed the maximum level indicated on the jar (450ml).
- Do not lift and move the appliance while it is operating.
- Do not insert any object into the filling opening or the steam outlet.
- Never refill the water tank during the steaming process, as hot water and steam may come out of the appliance as a result.
- Always make sure that the lid has cooled down after steaming before you open it to add more ingredients for blending, if necessary.
- Never connect this appliance to a timer switch or remote control system in order to avoid a hazardous situation.
- Always check the temperature of the baby food on the back of your hand before you feed your baby.
- Always check the consistency of the baby food. Make sure there are no chunks in the food.
- When the steaming process (max. 20 minutes) is finished, do not steam or reheat the baby food again.
- Only use the spatula supplied to take the food out of the jar.
- Regular descaling prevents damage to the appliance.

## Safety system

The appliance is equipped with a built-in safety lock. The appliance only functions if you have properly assembled all parts on the motor unit. If all parts are assembled correctly, the built-in safety lock will be unlocked.

The appliance is also equipped with overheat protection. Overheating could occur if the time between two steaming processes is too short, if the blending function is used too long or if there are too much ingredients in the jar. If the overheat protection switches off the appliance during

use, set the control knob to 0 and let the appliance cool down for a few minutes. After this, you can use the appliance again.

## Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

#### Before first use

- 1 Remove all packaging material from the appliance.
- 2 Clean all parts except the motor unit (see chapter 'Cleaning and maintenance').

## Using the appliance

Always check the temperature of the baby food on the back of your hand before you feed your baby.

Always make sure that the lid has cooled down after steaming before you open it to add more ingredients for blending, if necessary. Do not exceed the maximum level indicated on the jar.

Empty the water tank before you refill it to start a new steaming process.

Always make sure that the top edge of the green blade unit is not covered with food when you start steaming.

Do not exceed the maximum level indicated on the jar (450ml) when you blend liquids.

This appliance is intended for steaming fresh solid ingredients and then blending them to obtain baby food. See the recipe booklet for some examples. Normally you would first steam the ingredients and then blend them. However, you can also use the appliance for steaming or blending only. When you use the appliance for blending only, skip the sections 'Filling the water tank' and 'Steaming' and only follow the instructions in section 'Blending'. After blending, never steam already blended food. Never steam the same batch of ingredients for longer than 20 minutes or more than once

This appliance is NOT intended for:

- Defrosting food
- Steaming frozen food
- Steaming already blended food
- Steaming the same ingredients for more than 20 minutes
- Cooking rice and pasta
- Blending ingredients first and then steaming them
- Heating up fluids, e.g. soup or water
- Keeping food warm for several hours
- Reheating food

#### Filling the water tank

### 1 Fill the measuring cup with water up to the required level (Fig. 3).

The measuring cup shows millilitres and the corresponding steaming time in minutes. See the separate recipe booklet for the recommended quantities of the recipes.

Note: Do not exceed the maximum level indicated on the measuring cup (200ml) to make sure that you do not overfill the water tank.

Note:We advise you not to use mineral water, as the minerals contained in this type of water cause scale to build up inside the water tank.

2 Pour the water into the filling opening and close the lid (Fig. 4).

Note: Never put anything else than water in the water tank.

## **Steaming**

If certain vegetables and fruits are steamed gently, they are perfect for babies who start to eat solid food. Steaming is the healthiest way of preparing food, as the food retains lots of vitamins and other healthy nutrients.

Note: You can find recipes and the cooking times required for these recipes in the separate recipe booklet. Note that the recipes are related to the age of the child.

Note: Do not steam frozen ingredients because the appliance cannot heat up frozen food to the temperature required for steaming. Always defrost frozen solid ingredients before you steam them in this appliance. Shake off any excess water from the defrosted ingredients before you put them in the jar.

- 1 Put the blade unit on the blade unit holder in the jar (Fig. 5).
- 2 Cut solid ingredients into small pieces (cubes not bigger than 2-3cm) before you put them in the jar.

Note: Do not process a large quantity of solid ingredients at the same time. Process these ingredients in a series of small batches instead.

3 Put the ingredients in the jar. (Fig. 6)

Note: Do not exceed the top edge of the green blade unit.

Note: Never put water or any other liquid in the jar for steaming, to avoid damage to the appliance.

4 Put the valve in the lid of the jar (Fig. 7).

Note: Make sure the valve is fixed in the lid.

- 5 Put the sieve in the lid of the jar ('click') (Fig. 8).
- 6 Place the lid on the jar and turn it clockwise to fix it. The small projections on the lid have to slide into the grooves in the jar. Make sure that the large projection of the lid is placed exactly over the handle of the jar (Fig. 9).
- 7 Place the jar upside down on the motor unit, i.e. with the lid downwards. Make sure the handle is on the right-hand side (Fig. 10).

Note: The appliance does not start steaming if the jar and handle are not in the correct position.

- 8 Turn the control knob to the steaming position.
- ▶ The steaming light lights up orange to indicate that the appliance is steaming (Fig. 11).

Hot steam or hot water could burn your fingers. Do not touch and never let children touch hot parts and steam, as this may cause scalds (Fig. 12).

- The steaming time depends on the amount of water you have put in the water tank. See the table in chapter 'Ingredients and steaming times' and the recipe booklet.
- When the steaming process is finished, the appliance produces a buzzing sound and the steaming light goes out.
- 9 Set the control knob to the off position. Wait 2 minutes until no more steam comes out of the steam outlet, to avoid scalding by hot steam. (Fig. 13)

If you want to serve the steamed baby food without blending it, test the food on the back of your hand to make sure it is at a safe temperature for your baby.

Note: If you want to steam another batch of ingredients, let the appliance cool down for 10 minutes before you start steaming again.

- 10 If you want to proceed with blending the steamed food, follow the instructions in section 'Blending after steaming' below.
- 11 Under normal conditions, no water remains behind in the water tank after steaming. However, in some situations (e.g. in case of scale build-up inside the water tank, interruption of the steaming process or unintended use), some water could remain behind in the water tank. In this case, empty the water tank completely after use to avoid bacterial growth. To descale the water tank, see chapter 'Cleaning and maintenance'.

### Blending after steaming

1 Grab the jar handle and lift the jar off the motor unit. Turn the jar around and shake it so that the food falls down onto the blade unit (Fig. 14).

Only touch the jar handle. The lid, bottom and outer surface of the jar are hot (Fig. 15).

2 If necessary, remove the lid and add additional ingredients for blending (e.g. water or oil).

Always make sure that the lid has cooled down after steaming before you open it to add more ingredients (do not exceed the maximum level indication) or to remove the remaining water from the water tank.

After you have put liquids in the jar, never put the jar in the steaming position.

- 3 Place the jar upright on the motor unit, i.e. with the lid upwards. Make sure the handle is on the right-hand side and positioned between the two ridges of the locking area (Fig. 16).
- 4 Turn the control knob to the blending position. Hold the knob in this position until the food is properly blended (Fig. 17).

Do not let the appliance blend for more than 30 seconds at a time. If you have not finished blending after 30 seconds, switch off the appliance and wait a few seconds before you continue. If the appliance becomes hot, let it cool down for a few minutes before you continue.

Note: If the ingredients stick to the wall of the jar, switch off the appliance and loosen them with the spatula or add some liquid.

Note: Make sure that the blended baby food has the right consistency (e.g. no lumps) before you serve it.

Note: If the baby food is still too solid add some fluid (e.g. water) until the baby food is soft and smooth.

- 5 When you have finished blending, simply release the control knob. (Fig. 18)
- ▶ The knob automatically returns to the off position.
- 6 Remove the blended food from the jar. If necessary, use a spatula.

Make sure that the baby food is at a safe temperature for your baby.

- 7 Unplug the appliance.
- 8 Under normal conditions, no water remains behind in the water tank after steaming. However, in some situations (e.g. in case of scale build-up inside the water tank, interruption of the steaming process or unintended use), some water could remain behind in the water tank. In this case, empty the water tank completely after use to avoid bacterial growth. To descale the water tank, see chapter 'Cleaning and maintenance'.

## Blending without steaming

The appliance is intended for:

- pureeing steamed and cooked ingredients for baby food
- blending fluids and fruits for baby drinks

The appliance is not intended for chopping hard ingredients such as ice cubes and sugar cubes.

After you have put liquids in the jar, never put the jar in the steaming position.

Note: When you blend fluids, make sure you do not fill the jar beyond the maximum level indication on the jar.

Note: Never steam baby food after you have blended it.

- 1 Put the blade unit on the blade unit holder in the jar (Fig. 5).
- 2 Cut solid ingredients into small pieces (cubes not bigger than 2-3cm) before you put them in

Tip: Do not process a large quantity of solid ingredients at the same time. Process these ingredients in a series of small batches instead.

3 Put the ingredients in the jar. (Fig. 6)

Note: Do not exceed the top edge of the green blade unit.

4 Put the valve in the lid of the jar (Fig. 7).

Note: Make sure the valve is fixed in the lid.

- 5 Put the sieve in the lid of the jar ('click') (Fig. 8).
- 6 Place the lid on the jar and turn it clockwise to fix it. The small projections on the lid have to slide into the grooves in the jar. Make sure that the large projection of the lid is placed exactly over the handle of the jar. (Fig. 9)
- 7 Place the jar upright on the motor unit, i.e. with the lid upwards. Make sure the handle is on the right-hand side and positioned between the two ridges of the locking area (Fig. 16).
- 8 Turn the control knob to the blending position. Hold the knob in this position for as long as you need but for not more than 30 seconds (Fig. 17).

Note: If the ingredients stick to the wall of the jar, switch off the appliance and loosen them with the spatula or add some liquid. Do not exceed the maximum level indication on the jar.

Note: Make sure that the blended baby food has the right consistency (e.g. no lumps) before you serve it.

Note: If the baby food is still too solid add some fluid (e.g. water) until the baby food is soft and smooth. Do not exceed the maximum level indication on the jar.

Note: Never steam baby food after you have blended it.

Do not let the appliance blend for more than 30 seconds at a time. If you have not finished blending after 30 seconds, switch off the appliance and wait a few seconds before you continue. If the motor unit becomes hot, let it cool down for a few minutes before you continue.

Make sure the baby food is at a safe temperature for your baby.

- 9 When you have finished blending, simply release the control knob. (Fig. 18)
- ▶ The knob automatically returns to the off position.
- 10 Remove the blended food from the jar. If necessary, use a spatula.

Make sure that the baby food is at a safe temperature for your baby.

11 Unplug the appliance.

Type of food         Ingredient         Approximate steaming time*           Fruit         Apple         5 min           Orange         10 min           Peach         10 min           Pear         5 min           Pineapple         15 min           Plum         10 min           Vegetables         Asparagus         10 min           Broccoli         20 min           Carrot         15 min           Cauliflower         15 min           Celery         15 min           Courgette         15 min           Fennel         15 min           French beans         20 min           Leek         15 min           Onion         15 min           Peas         20 min           Pepper         15 min           Potato         20 min           Pumpkin         15 min           Spinach         15 min           Swede         15 min           Sweet potato         15 min           Meat         Chicken, beef, lamb, pork etc.         20 min           Fish         Salmon, sole, cod, trout etc.         15 min	Ingredients and steaming times			
Orange         10 min           Peach         10 min           Pear         5 min           Pineapple         15 min           Plum         10 min           Vegetables         Asparagus         10 min           Broccoli         20 min           Carrot         15 min           Cauliflower         15 min           Celery         15 min           Courgette         15 min           Fennel         15 min           French beans         20 min           Leek         15 min           Onion         15 min           Peas         20 min           Pepper         15 min           Potato         20 min           Pumpkin         15 min           Spinach         15 min           Swede         15 min           Sweet potato         15 min           Tomato         15 min           Meat         Chicken, beef, lamb, pork etc.         20 min	Type of food	Ingredient	Approximate steaming time*	
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Pear         5 min           Pineapple         15 min           Plum         10 min           Vegetables         Asparagus         10 min           Broccoli         20 min           Carrot         15 min           Cauliflower         15 min           Celery         15 min           Courgette         15 min           Fennel         15 min           French beans         20 min           Leek         15 min           Onion         15 min           Peas         20 min           Peas         20 min           Pumpkin         15 min           Spinach         15 min           Swede         15 min           Sweet potato         15 min           Tomato         15 min           Meat         Chicken, beef, lamb, pork etc.         20 min		Orange	10 min	
Pineapple         15 min           Plum         10 min           Vegetables         Asparagus         10 min           Broccoli         20 min           Carrot         15 min           Cauliflower         15 min           Celery         15 min           Courgette         15 min           Fennel         15 min           French beans         20 min           Leek         15 min           Onion         15 min           Peas         20 min           Pepper         15 min           Potato         20 min           Pumpkin         15 min           Spinach         15 min           Swede         15 min           Sweet potato         15 min           Tomato         15 min           Meat         Chicken, beef, lamb, pork etc.         20 min		Peach	10 min	
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Swede 15 min Sweet potato 15 min Tomato 15 min  Meat Chicken, beef, lamb, pork etc. 20 min		Pumpkin	15 min	
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Tomato 15 min  Meat Chicken, beef, lamb, pork etc. 20 min		Swede	15 min	
Meat Chicken, beef, lamb, pork etc. 20 min		Sweet potato	15 min	
		Tomato	15 min	
<b>Fish</b> Salmon, sole, cod, trout etc. 15 min	Meat	Chicken, beef, lamb, pork etc.	20 min	
	Fish	Salmon, sole, cod, trout etc.	15 min	

<sup>\*</sup> All food has to be cut in small cubes, no bigger than 2-3cm.

## Cleaning and maintenance

Clean the appliance after every use.

Never immerse the motor unit in water.

Never use bleach or chemical sterilising solutions/tablets in the appliance.

Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol, acetone or alcohol to clean the appliance.

- 1 Unplug the appliance and remove the jar from the motor unit (Fig. 19).
- 2 Remove the lid from the jar and turn the lid upside down (Fig. 20).
- 3 remove the sieve and the valve from the lid. (Fig. 21)
- 4 Remove the blade unit from the jar (Fig. 22).
- 5 Clean the blade unit under the tap thoroughly, immediately after use. Make sure you also rinse the inside of the tube of the blade unit (Fig. 23).

Handle the blade unit very carefully. The cutting edges are very sharp.

Note: If you want to clean the blade unit more thoroughly, you can also place it in the dishwasher after vou have rinsed it.

6 Clean the other parts that have come into contact with food in hot water with some washing-up liquid immediately after use.

Note: All parts, except the motor unit, can also be cleaned in the dishwasher.

- 7 If necessary, clean the motor unit with a moist cloth.
- 8 Check if any food particles have entered the water tank. You can do this by looking into the filling opening to see if there are any food particles in it or by checking if the water has an unusual colour and by smelling if the water tank produces an unpleasant or a burnt smell. If this is the case, clean the water tank (see section 'Descaling the water tank' in this chapter).
- 9 Leave the lid of the filling opening open to prevent bacterial growth.

## Descaling the water tank

If food particles enter the water tank, they may get stuck to the heating element in the water tank during the next steaming processes. These particles cannot be removed by just rinsing the water

In addition, you have to descale the appliance every four weeks to ensure it continues to work 100% effectively. To reduce scale build-up, it is helpful to use pre-boiled or filtered water in the appliance.

To remove food particles inside the water tank and to descale the appliance, follow the descaling instructions below

- 1 Make sure the appliance is switched off.
- 2 Add one sachet of citric acid (10g) to 200ml of warm water.

Note: You can also use a solution of 150ml water and 50ml white vinegar (8% acetic acid).

- 3 Fill the water tank with the solution of citric acid (or vinegar) and water.
- 4 Close the lid of the filling opening.
- 5 Place the empty jar (without any food inside) fully assembled with blade unit and lid on the motor unit in steaming position (i.e. with the lid pointing downwards).
- 6 Turn the control knob to steaming position.
- The steaming light lights up orange to indicate that the appliance is steaming.
- **7** Switch off the appliance after 5-6 min of steaming and unplug it.
- 8 Pour the used solution of citric acid (or vinegar) and water out of the water tank. (Fig. 24)
- 9 Rinse the water tank and the jar thoroughly with fresh water several times.
- 10 Fill the tank with 200ml water and let the appliance complete a steaming process of 20 minutes with the empty jar before you use the appliance with food again.

11 Leave the lid of the filling opening open to prevent bacterial growth.

#### **Environment**

 Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment (Fig. 25).

## **Storage**

- 1 Empty the water tank before you store the appliance (Fig. 24).
- 2 Make sure all parts are clean and dry before you store the appliance (see chapter 'Cleaning').
- 3 Store the appliance with the blade unit in the jar to prevent damage.
- 4 Do not place the lid on the jar and leave the lid of the filling opening open to avoid bacterial growth.

#### **Guarantee and service**

If you need service or information or if you have a problem, please visit the Philips AVENT website at **www.philips.com/AVENT** or contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer:

#### **Troubleshooting**

This chapter summarises the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, contact the Consumer Care Centre in your country.

Problem	Possible cause	Solution
The appliance does not work.	The appliance is equipped with a safety lock. If the parts have not been assembled properly onto the motor unit, the appliance does not work.	Assemble all parts properly. See chapter 'Using the appliance'.
The steaming light does not go on.	The appliance is not connected to the mains.	Put the plug in the wall socket.
	The jar is not properly placed on the motor unit.	Place the jar properly on the motor unit.
	You want to start a second steaming process just after one has finished.	Switch off the appliance and allow it to cool down for a few minutes before you start a second steaming process.

Problem	Possible cause	Solution
The ingredients are not heated up completely.	The pieces in the jar are too big, there is too much food in the jar or you have not steamed the food long enough.	Cut the food into smaller pieces (2-3cm), decrease the amount of food in the jar or select a longer steaming time (max. 20 minutes). Check the recipe booklet and/or the table in chapter 'Ingredients and steaming times' to make sure that you select the correct steaming time for the ingredients you want to steam or the recipe you want to prepare.
The appliance does not steam.	You have not put water in the appliance.	Switch off the appliance and put the right amount of water in the appliance.
	You have not put the jar on the motor unit in the correct position.	Place the jar on the appliance in the correct position (see section 'Steaming' in chapter 'Using the appliance').
Steaming takes too long or the steam function does not work at all.	There is too much scale in the water tank.	Descale the water tank. See chapter 'Cleaning and maintenance', section 'Descaling'.
Steam is coming out of the filling opening.	The lid of the filling opening is not closed properly.	Close the lid of the filling opening properly ('click').
	The steam outlet on the motor unit is blocked by food or by scale.	Clean the steam outlet with a pointy object without damaging the seal and follow the descaling instructions in the future. See chapter 'Cleaning and maintenance,' section 'Descaling'.
	The steam hole in the lid is blocked.	Clean the steam hole in the lid properly.
The steaming light goes on again after the steaming process is finished. After some time, the appliance buzzes again.	You have accidentally left the jar on the base for more than 10 minutes without switching off the appliance.	Switch off the appliance within 10 minutes after the steaming process is finished and then blend the food or remove it from the jar.
The blade unit or motor unit is blocked.	There is too much food in the jar.	Switch off the appliance and process a smaller quantity. Do not fill the jar beyond the top edge of the green blade unit.
The motor unit gives off an unpleasant smell during the first few times of use.	This is normal.	If the appliance continues to give off this smell after you have used it a few times, check whether the processing quantity and processing time are correct. See chapter 'Ingredients and steaming times'.

Problem	Possible cause	Solution
The appliance	You put too much	Process smaller quantities and do not let the
continues to give off an unpleasant smell after I used it a few times.	food in the jar or you let the appliance blend too long.	appliance blend for more than 30 seconds at a time.
The appliance makes a lot of noise, produces an unpleasant smell, feels hot to the touch, emits smoke, etc.	There is too much food in the jar.	Switch off the appliance and process a smaller quantity.
	You let the appliance operate too long without interruption.	Do not let the appliance blend for more than 30 seconds at a time.
The lid of the jar leaks.	You have not assembled the lid on the jar properly.	Assemble the lid on the jar properly. See chapter 'Using the appliance'.
	There is too much food in the jar.	Switch off the appliance and process a smaller quantity.
There are white spots on the filling opening and/or on the jar, sieve and lid.	Scale has built up on these parts.	This is normal. Remove the scale periodically. See chapter 'Cleaning and maintenance', section 'Descaling'.
The appliance produces a lot of noise while it is blending.	The sieve is not attached to the lid of the jar.	Make sure that the sieve is attached to the lid of the jar.
The water in the water tank has an unusual colour when you pour it out of the water tank or when it enters the jar during steaming, or the water in the water tank has an unpleasant smell.	Food particles have entered the water tank during use.	Clean the water tank according to the instructions in chapter 'Cleaning and maintenance, section 'Descaling the water tank'. Use the appliance strictly according to the instructions. Make sure you do not overfill the water tank with water (max 200ml) and that you do not overfill the jar with food (do not fill the jar beyond the top edge of the green blade unit). Do not steam the same ingredients for more than 20 minutes and do not put water for steaming directly in the jar. Also make sure that the valve is fixed in the lid.

Problem	Possible cause	Solution
A smell of grilled or burnt food comes out of the water tank	Food particles have entered the water tank during use and have caked onto the heating element.	Clean the water tank according to the instructions in chapter 'Cleaning and maintenance, section 'Descaling the water tank'. Use the appliance strictly according to the instructions. Make sure you do not overfill the water tank with water (max 200ml) and that you do not overfill the jar with food (do not fill the jar beyond the top edge of the green blade unit). Do not steam the same ingredients for more than 20 minutes and do not put water for steaming directly in the jar. Also make sure that the valve is fixed in the lid.
There are dark spots in the baby food or the water in the jar has an unusual colour.	Food particles have entered the water tank during use and have caked onto the heating element. This causes residues of these food particles to enter the jar during steaming.	Clean the water tank according to the instructions in chapter 'Cleaning and maintenance, section 'Descaling the water tank'. Use the appliance strictly according to the instructions. Make sure you do not overfill the water tank with water (max 200ml) and that you do not overfill the jar with food (do not fill the jar beyond the top edge of the green blade unit). Do not steam the same ingredients for more than 20 minutes and do not put water for steaming directly in the jar. Also make sure that the valve is fixed in the lid.

# **Technical specifications**

- Voltage/wattage: see type plate on the bottom of the appliance.
- Maximum capacity of water tank: 200ml.
- Maximum capacity of jar, solid ingredients: 800ml.
- Maximum capacity of jar, liquids: 450ml.
- Usage temperature: 10°C to 40°C
- Protection: temperature-controlled heating system and safety lock.







