

User manual



Alecto[®]

BS-77

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1. INTRODUCTION/INTENDED USE

The Alecto BS-77 is a 5 in 1 Baby Food Processor.

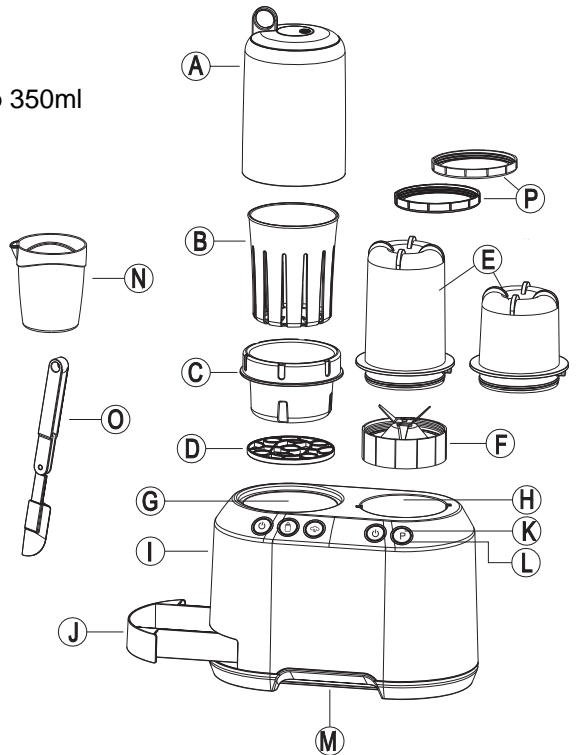
- Mixing / blending
- Mashing
- Warming up
- Steaming
- Sterilising

The BS-77 is only suitable for preparing (baby) food and/or sterilising a soother and bottles in a home situation.

The blending blades are NOT suitable for processing hard foods such as nuts, ice cubes and coffee beans. They are only suitable for vegetables and fruits.

2. PRODUCT OVERVIEW

- A: steam lid/cover
- B: steaming basket
- C: steam foot
- D: Insulation ring
- E: Mixing cup 500ml + mixing cup 350ml
- F: Blade unit
- G: Steam/heating compartment
- H: Blending compartment
- I: BS-77 Device
- J: Storage draw
- K: Push buttons
- L: Push buttons lights
- M: Power cord storage area
- N: Measuring cup
- O: Spatula
- P: Cover (2x)



The steam cover (A) and the two mixing cups (E) are NOT dishwasher proof.

The two mixing cups (E) are NOT freezer proof.

The two mixing cups (E) are NOT microwave proof.

The materials used in the Alecto BS-77 are BPA Free (no Bisphenol A).

3. IMPORTANT SAFETY INSTRUCTIONS

- Read this user manual and make sure you understand all the instructions. Please keep this manual for further information.
- If you re-sell this device, please be sure to include the user manual.
- This device is not a toy for children. Make sure you store this device out of the range of kids.
- Should this device be used by someone with either a low physical or weak mental condition please be sure to keep an eye on them for safety reasons.
- Make sure that the power cord is unplugged before cleaning the device.
- After using always take out the power cord out of the electrical wall outlet.
- Never immerse the base with water.
- This device should only be used as a household appliance.
- The blades are sharp. Take this into consideration while cleaning the device.
- When operating the steam compartment be warned that the appliances will get very hot. It is advised to wear oven mitts while operating the device at this time.
- Only use the device on a dry, smooth and heat sustainable surface.
- NEVER place the device on a hot surface or into an open fire.
- This device has no spare parts. Do not open up the BS-77. Maintenance may only be done by professional technical personal. Repairs done by non professional personal may cause dangerous situations for the user.

4. HOW TO USE/ PREPERATIONS

AFTER BUYING:

- After buying this device check immediately to see if all parts of the device are included by using the outline drawing (see paragraph 2). Contact the supplier if anything is missing.
- Ensure that the BS-77 has not been damaged in any way, don't forget to check the power cord. If you have any doubt please consult your supplier or the service desk of Alecto at (phone: 073-6411355, website: WWW.HESDO-SERVICE.NL or email: INFO@HESDO-SERVICE.NL)
- Take all the accessories out the packaging and check them for any damages. Now clean them. Also see 'clean after use'. The device can be cleaned with a damp cloth. NEVER immerse the device in water.

BEFORE EVERY USE:

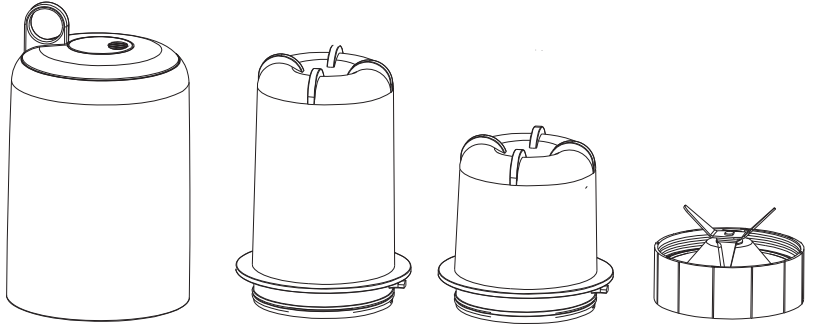
- Place the device on a solid and smooth surface. Make sure that there is enough space around the device to ensure that it cannot damage any of the kitchen cupboards (while steaming) or when you need to hold the machine to blend.
- Only connect the power cord to the electrical wall outlet after you have made all the preparations to blend or steam.

5. CLEANING AND MAINTENANCE

- ALWAYS take the power cord out of the electrical power outlet when cleaning.
- The base of the BS-77 can be cleaned using a damp cloth.
- **NEVER IMERSE THE DEVICE INTO WATER.**
- The BS-77 does not need maintenance, only regular cleaning
- Tips for cleaning the blade unit: Fill up the mixing cup with 5 drops of dish-washing liquid and a half a measuring cup of warm water. Screw the blade unit onto the mixing cup and mix for a second.

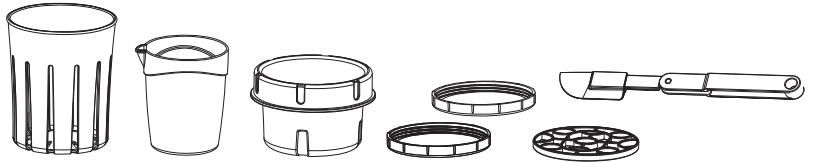
The steam lid, mixing cups and the blade unit are NOT dishwasher proof:

NOT →
DISWASHER
PROOF:

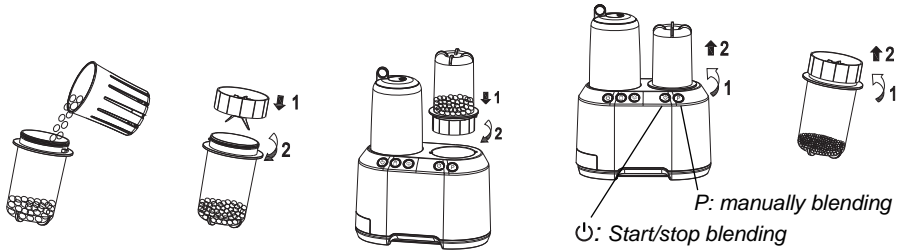






The other appliances are dishwasher proof.


DISH- →
WASHER
PROOF:





6. PROCESSING FOOD

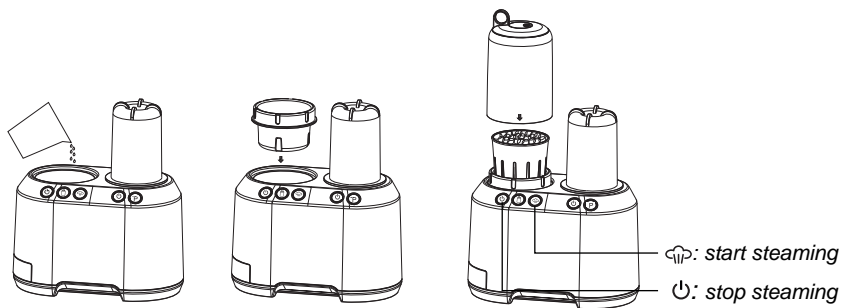


1. Fill up the mixing cup with the food that you want to process. Only fill up the mixing cup half way for the best mixing results.
2. Screw the blade unit onto the mixing cup unit in a clockwise direction until tightened.
3. Turn the mixing cup around so that the blade unit points downwards and place it on the right upper side of the blending compartment of the BS-77.
4. Turn the mixing cup clock wise until the marking triangle points towards the lock sign. 
5. Place the power cord into a 230V electrical wall outlet.
6. Press  button to start the blender, press the  button again to stop the blender. You can blend manually using the P button (press to start blending and let go to stop blending). (*)
7. Take the power cord out of the electrical wall outlet.
8. Turn the mixing cup counter clock wise in order to move the triangle towards the open lock sign and take the mixing cup off the blender. 
9. With the blade unit at the top, turn the mixing cup counter clock wise in order to remove the blade unit.
10. Now you can use the blended food or put a lid on the mixing cup to store or take it with you.

 Take note: the mixing cups are not freezer proof. If you would like to store the food in the freezer you need to keep it in another container.

*: *If you hear a beep tone while pressing the P button or  button the mixing cup with the blade unit has not been placed correctly. Make sure the blade unit has been placed correctly on the mixing cup and the tab has been turned into the right position ().*

7. STEAMING/STERILISING THE SOOTHER



1. Put between 200ml and 250ml of water into the steaming/heating compartment of the BS-77. Fill up until the water reaches the indication line.
2. Place the steaming base onto the steaming/heating compartment.
3. Fill up the steaming basket with the food you would like to steam or place the soothers inside that you would like to sterilise. Then place the basket on top of the steaming base. Put the lid on.
4. Place the power cord into a 230V electrical wall outlet and press the start steaming button ☁️.
5. After 2 - 3 minutes you will hear the water boiling in the steaming/heating compartment and the steaming lid will be filled with steam.



TAKE NOTE THAT THE STEAM LID AND THE STEAM THAT COMES OUT WILL BE VERY HOT.

The time to steam the food depends of the quantity and the kind of food you are preparing. We recommend that you consult cookbooks or the internet for recipes. The normal amount of time to steam is between 5 and 15 minutes.

The amount of time to sterilise soothers is around 5 minutes.

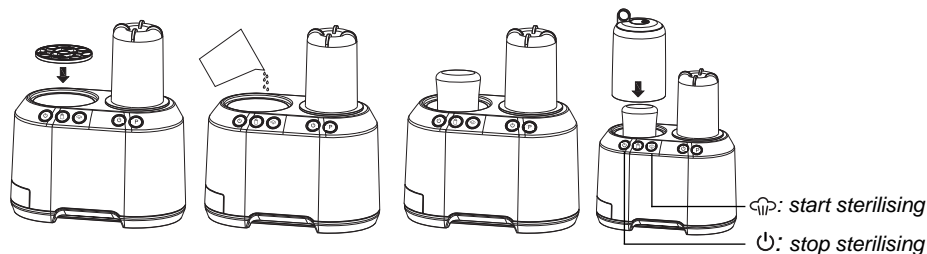
6. Press the ⏻ button to stop steaming and take out the power cord from the electrical wall outlet. (see * on the next page)




IT IS ADVISED TO LET THE STEAMING LID COOL DOWN FIRST FOR ABOUT 4 TO 5 MINUTES. ALTERNATIVELY CAN ALSO USE OVEN MITTS TO LIFT UP THE LID WHILE IT IS STILL HOT.

7. When everything has cooled down you can take the food out of the steaming basket and continue to prepare the food. When using it as a sterilising device use the included clamp to take the soothers out of the basket.

8. STERILISING BOTTLES




1. Place the insulation ring on the bottom of the steaming/ heating compartment.
2. Fill up the measuring cup with about 80ml cold water and pour into the steaming/ heating compartment of the BS-77 (*).
3. Place the bottle upside down into the steaming/ heating compartment without the lid or teat. Place the steaming lid over it.
4. Put the power cord into a 230V electrical wall outlet and press the  button to start sterilising.
5. After around 1 minute you will hear the water begin to boil in the steaming/ heating compartment and steam will fill up the steaming lid.



TAKE NOTE THE STEAM COMING FROM THE STEAMING LID AND THE STEAMING LID ITSELF WILL BE VERY HOT.


The time it takes to sterilise will be about 5 minutes.


6. Press the  button to stop sterilising, and then take out the power cord out from the electrical outlet. (*)



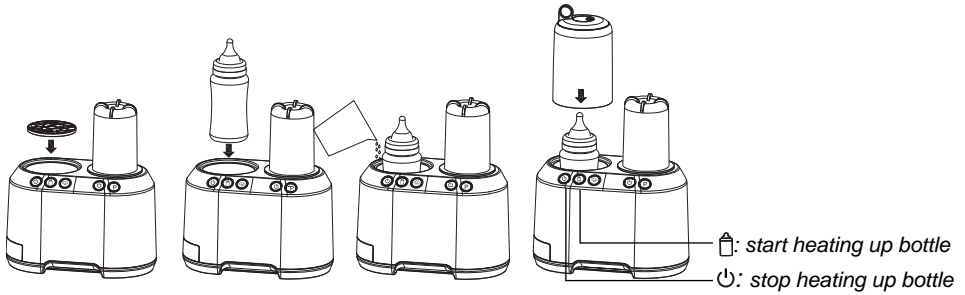
LET THE STEAMING LID COOL DOWN AFTER YOU ARE DONE WITH STERILISING FOR ABOUT 4 TO 5 MINUTES. YOU CAN ALSO USE OVEN MITS TO LIFT UP THE LID WHEN IT IS STILL HOT.

7. When the bottle has cooled down take it out of the steaming/heating compartment and store it away carefully.

*: The BS-77 has a cook dry security system: If there is no water in the steaming / heating compartment the heating element will switch off automatically (the light around the button  will flash and beep tones will sound).

- If the steaming/sterilising process is still in process: Take the adapter out from the electrical power outlet and fill the steaming/heating compartment up with water. Then place the power adapter back into the electrical power outlet (if your hands are wet dry them first). Now you can continue steaming/sterilising.
- When the steaming/sterilising has finished: press the  button and take the power cord out of the electrical outlet.

9. HEATING THE MILK BOTTLE



1. Place the insulation ring on the bottom of the steaming/ heating compartment
2. Close the bottle with milk and place it into the steaming/heating compartment. (*)
3. Fill up the inside of the steaming/ heating compartment with water in between the bottle. The level of the water should be around half way of the milk level but never above the indication line.
4. You can place the steaming lid over the bottle it is not necessary.
5. Place the power adapter into a 230V electrical power outlet and press ☑ button to start heating the bottle.
6. The heating compartment will heat up intermittently (you will hear regular clicking in the BS-77), the water will cool down a bit and then heat up again. In this manner, the water will stay between 40 °C and 50 °C.
7. The time that is needed to heat up the milk or food is depended on the quantity and starting temperature (for example if the milk is at fridge or room temperature).
8. Remove the bottle frequently from the steaming/ heating compartment and shake the milk to level out the temperature. Check the temperature of the milk on the back of your hand.
9. Once the milk has reached the correct temperature, remove the bottle from the steaming/heating compartment and switch off the device by pressing the ⏻ button. Remove the power adapter from the electrical wall outlet.



ALWAYS CHECK IF MILK HAS REACHED THE RIGHT TEMPERATURE BY DRIPPING SOME OF THE MILK ON YOUR WRIST.

10. Now throw away the warm water and dry of the inside of the steaming/ heating compartment.

**: Small bottles can be placed directly into the steaming basket in order to be taken out more easily.*

10 MAINTENANCE REGULATIONS

Cleaning:

Unplug the BS -77 from the electrical power outlet and let it cool down. Never immerse the machine in water and do not put it on a wet surface. Do not use chemical detergents or abrasives in order to clean the device (also see chapter 5 CLEANING AND MAINTENANCE).

Descaling:

Hard water can leave deposits which will need to be removed. Only clean using white vinegar. Pour the vinegar into the tank until it is half full; let it stand until the deposits have completely disappeared. Rinse well and wipe with a damp cloth.

Warning:

If a malfunction occurs, please contact the Alecto service desk at telephone phone number: 073 6411 355 (Netherlands) or 03 238 5666 (Belgium) or via Internet www.alecto.info. Do not attempt to repair the unit under any circumstances; do not take the unit apart. Maintenance should only be performed by qualified service personnel.

11. DISPOSING OF THE PRODUCT (ENVIRONMENTALLY)

When this product reaches the end of its lifecycle, do not throw it into the normal household waste; rather take it to a collection point for the recycling of electrical and electronic equipment.



12. DECLARATION OF CONFORMITY

The declaration of conformity is available on the Alecto website at: WWW.ALECTO.INFO



13. SPECIFICATIONS

Input: 220-240V ~ 50-60HZ 1000W

Blender Power: 200W

Baby Food Heater Power: 800W

14. GUARANTEE

Name:
Address:
Postal Code:
City:
Phone:

Keep your
receipt or
proof of
purchase here

The Alecto BS-77 has a 24 months warranty from the date of purchase. We guarantee during this period the free repair of defects caused from the material and workmanship. Some things are kept for assessment of the importer.

WHAT TO DO:

If you notice a defect, first consult the manual. If the manual does not give an answer, check the latest version of this manual on the internet. (www.alecto.info or www.hesdo-service.nl) You can also contact the supplier of the camera, or the Alecto customer service at: +31 (0) 73 6411 355 (Netherlands) or 03 238 5666 (Belgium) or via the internet at: www.alecto.info.

TERMINATION OF GUARANTEE:

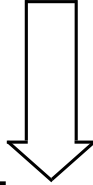
For improper use, the use of non-original parts or accessories, negligence and damage caused by fire, flood, lightning and natural disasters. For unauthorized modifications and /or repairs done by third parties. For incorrect transporting of the equipment without appropriate packaging and if the device is not accompanied by the guarantee certificate and purchase receipt.

Any further liabilities, especially for any consequential damages, are excluded.

Service



Help



Alecto[®]

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's-Hertogenbosch



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