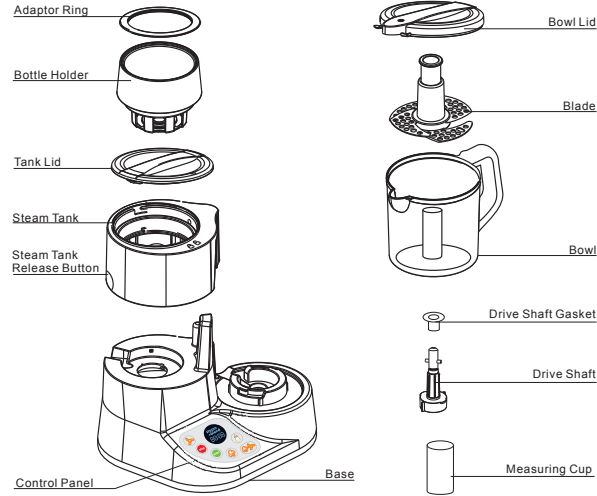


# PAPPASANA VAPOR COMBO

## PACKAGE CONTENT



Please check that all these accessories are available; if one of more are damaged or missing, please refer to your local dealer

## OPERATING PROCESS



Before using the appliance, please clean it by following the instruction available in the chapter "Cleaning & Maintaining"  
 When you start to cook the food, please remember that the appliance requires around 3 minutes to reach the vapor emission temperature.  
**NOTE** When the water into the steam tank is over, the appliance will turn OFF automatically.

## ALERT

Before starting to use the appliance, please read this manual carefully and save it for future reference.

## DANGER

Do not submerge the base with steam and electrical parts into the water or any other liquid. To clean the appliance please refer to chapter available in this manual.  
 Do not cover the steam hole and the Food Bottle hole with object or food.

## WARNING

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.  
 Before starting to use the appliance, please check if the voltage indicated in the base sticker match the local main voltage.  
 Do not connect the appliance to power if the power plug, power cable or body's appliance are damaged.  
 If the power cord is damaged, please do not replace it yourself. You must refer to qualified technical person.  
 Keep the appliance out of the reach of children. Children must be supervised to ensure that they do not play with the appliance.  
 Do not touch the blades, especially when the appliance is plugged to main voltage. The blades are very sharp then you risk damages.  
 If the appliance stops to work, please unplug the power cable before removing the food from the blades.  
 During normal operation the appliance becomes very hot so handle it carefully in order to avoid burns

## CAUTION

Please do not use any accessories or parts from other manufactures. The appliance is design to work correctly only with the accessories available in the packaging.  
 Please do not place the appliance on or near an hot location as cooker.  
 For every operation (assemble and disassemble) please unplug the power cable to main voltage.  
 Before cleaning the appliance, please unplug the power cable and wait that the appliance is cold  
 Do not sterilize the Food Bottle or other parts in a microwave or sterilizer appliance  
 This appliance is intended for household use only. If the appliance is used improperly or for professional, semi-professional purposed or if it is not used according the instructions available in the manual, the warranty becomes invalid and the company refuses any liability for damage caused.  
 Place the appliance on a stable, horizontal and level surface and check if there is enough free space around it in order to skip damage, for example to cabinets or other objects near the appliance.  
 Please do not use the appliance if it has fallen or is damaged in any way.

Before using the appliance please check if there is water in the steam tank. Do not start to use the appliance without water in the steam tank.

When you finish to use the appliance, please pour the water out of the steam tank.  
 Make sure that you do not overfill the water tank. If you exceed the maximum level (180 ml) indicated in the measuring bottle, please pour the water out of the steam tank and repeat the operation.  
 During normal operation, please do not move or lift the appliance.

During normal operation, please do not refill water in the steam tank. If you need to add water, please switch off the appliance, disconnect it to main voltage, wait that the appliance is cool and add water by following the instruction available in this manual.

When the steaming process is finished, please wait that the lid has cooled down before to open it.  
 Do not connect this appliance to an not compatible power outlet, timer switch or remote control system in order to avoid an hazardous situation.

Before feeding your baby, please check the temperature of the food on the back of your hand  
 Before feeding your baby, please check the consistency of the food and make sure that there are not chunks in order to avoid hazardous situation for the baby.

Do not use the food bottle and the plastic basket in a microwave.  
 To move the mashed food from the bottle food please DO NOT USE a metallic tool because you could damage to plastic bottle. Use only plastic tools.

To prevents damage to the appliance, please remove the limestone from steam tank regularly.

## HOW TO USE

Clean all the parts before first use

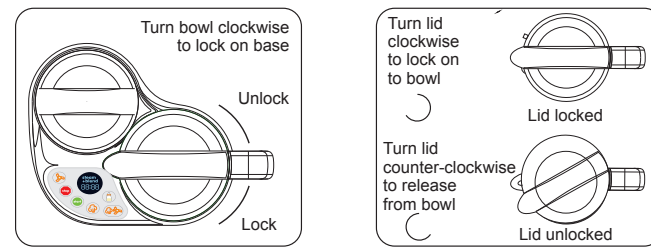


Insert the plug into wall outlet. Blue lights will cycle to confirm power is on.  
 Open Steam Tank lid by turning counter - clockwise, add 180ml of water into Steam Tank, close Steam Tank Lid by turning clockwise. Bowl is marked with 180ml measurement line for your convenience.  
 Place Blade in bowl by simply dropping the blade on the driveshaft without turning it.(see blade position detail on page 5. It will sit loosely in the Bowl. Do Not lock in the Blade by turning it or pushing it down.  
 Always make sure driveshaft and driveshaft gasket are properly inserted into Bowl before steaming or blending. Use of the machine without the Driveshaft and Gasket will result in water damage to the Base.  
 Add desired ingredients to Bowl, close Bowl Lid securely by turning clockwise (see "attaching lid and bowl" below)  
 Make sure safety tab on bowl lid is fully inserted into base or machine will not start  
 See cooking & Controls on following page..

## OVERHEATING PROTECTION

**IMPORTANT INFORMATION** If the steam tank runs dry during operation, the heater will shut off and the machine will beep rapidly 5 times. Add water to the steam tank to resume operation

## Attaching Lid and Bowl



## COOKING & CONTROLS



## Steam and Blend function

Press "steam + blend" repeatedly until desired cooking time is selected. Each press adds 5 minutes to steam time. Up to 30 minutes. Total steam time will be indicated on LCD screen.

Press "start" button to begin the steam cycle; once the steam cycle is complete, the blend cycle will run for 30 seconds and then the machine will shut off.

For a smoother consistency, press and hold the "blend" button to blend more.

## Steam only

If you would like to steam without the automatic blend cycle, press the "steam" button repeatedly until desired steam time is selected.

Press "start" button to begin the steam cycle; the machine will beep 3 times and shut of when steam cycle is complete.

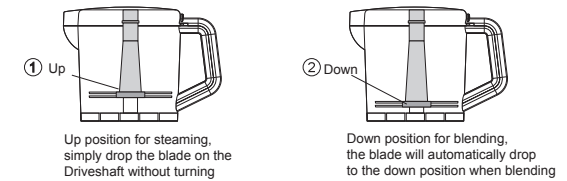
## Blend only

Make sure bowl lid is locked onto bowl; then press and hold "blend" button until desired consistency is achieved. Do not remove lid when blade is moving.

## IMPORTANT COOKING TIPS

Always make sure blade is in the up position when steaming

The blade has two position: UP and Down



## WARM MILK FUNCTION



To maximize the speed and performance of our Pappasana vapor Plus, it is very important that the correct amount of tap water is added to the steam tank prior to commencing heating.  
 If too little water is added to the steam tank then the contents of the bottle may not heat up enough or if too much water is added to the steam tank then the contents of the bottle may overheat  
 For ease of use and as a general rule then the following should apply  
 1. for bottles with milk up to 120ml, add 12ml of tap water to steam tank;  
 2. for bottles with milk above 120ml, add 16ml of tap water to steam tank;  
 3. never use more than 20ml of tap water in the steam tank to heat baby bottles.

## HOW TO USE THE BOTTLE WARMER

Do not put bottle in steam tank without bottle holder and adaptor ring in place



1. Insert the plug into wall outlet, the blue light will illuminate  
 2. Add between 12-20ml of clean tap water into steam tank (please follow the guideline table)  
 3. Place the baby bottle or jar into the bottle holder, then cover with the adaptor ring  
 4. Press the "bottle" button; on LCD will lights "Bottle"  
 5. Press "start" button to turn on heater. The word "bottle" on LCD screen will flash repeatedly when heater is on.  
 6. When the water is evaporated the thermostat will detect the rise in temperature and turn off the heater. LCD will turn off when water is gone.

**A full guideline table shown below:**

| Start temperature | Bottle milk | Water needed | Heat time | Final temperature | Start temperature | Bottle milk | Water needed | Heat time  | Final temperature |
|-------------------|-------------|--------------|-----------|-------------------|-------------------|-------------|--------------|------------|-------------------|
| 5 °C              | 240 ml      | 17 ml        | 6 minutes | 37 °C             | 5 °C              | 240 ml      | 42 ml        | 10 minutes | 70 °C             |
| 5 °C              | 200 ml      | 16 ml        | 5 minutes | 37 °C             | 5 °C              | 200 ml      | 40 ml        | 9 minutes  | 70 °C             |
| 5 °C              | 120 ml      | 12 ml        | 4 minutes | 37 °C             | 5 °C              | 120 ml      | 38 ml        | 8 minutes  | 70 °C             |
| 5 °C              | Jar         | 20 ml        | 6 minutes | 37 °C             | 5 °C              | Jar         | 45 ml        | 8 minutes  | 70 °C             |

Remember the ideal feeding temperature is just 37°C (same as breast milk from mum). Always check the temperature of the baby milk and food before feeding your baby.

**PAPPASANA VAPOR PLUS STEAMING TIME**

| Timer Table                              |                    |
|--|--------------------|
| Water Quantity                           | Cooking time       |
| 60ml (please refer to measuring bottle)  | Around 10 minutes* |
| 100ml (please refer to measuring bottle) | Around 15 minutes* |
| 140ml (please refer to measuring bottle) | Around 20 minutes* |
| 180ml (please refer to measuring bottle) | Around 25 minutes* |

**COOKING TIME FOR BASIC INGREDIENTS**

| Ingredients                          | Quantity | Cut food into | Steam time (minutes) |
|--------------------------------------|----------|---------------|----------------------|
| Chicken                              | 100g     | 1cm diced     | 20                   |
| Lamb                                 | 100g     | 1cm diced     | 20                   |
| Pork                                 | 100g     | 1cm diced     | 20                   |
| Veal                                 | 100g     | 1cm diced     | 20                   |
| Beef                                 | 100g     | 1cm diced     | 20                   |
| Ham                                  | 100g     | 1cm diced     | 20                   |
| Horse meat                           | 100g     | 1cm diced     | 20                   |
| Fish (salmon, sole, cod, trout, etc) | 100g     | 1cm diced     | 20                   |
| Broccoli                             | 100g     | 1cm diced     | 15                   |
| Squash                               | 100g     | 1cm diced     | 20                   |
| Carrot                               | 100g     | 0.5cm diced   | 20                   |
| Potato                               | 100g     | 1cm diced     | 25                   |
| String Beans (fresh)                 | 100g     | 1cm diced     | 20                   |
| Beans                                | 100g     | Whole         | 25                   |
| Sweet Peas (fresh)                   | 100g     | Whole         | 20                   |
| Chickpea                             | 100g     | Whole         | 20                   |
| Zucchini                             | 100g     | 1cm diced     | 20                   |
| Apples                               | 100g     | 1cm diced     | 15                   |
| Bananas                              | 100g     | 1cm diced     | 15                   |
| Oranges                              | 100g     | 1cm diced     | 15                   |
| Peaches                              | 100g     | 1cm diced     | 15                   |
| Pears                                | 100g     | 1cm diced     | 15                   |
| Plums                                | 100g     | 1cm diced     | 15                   |

**IMPORTANT COOKING TIPS**



Do not overfill the steam tank, it's normal for a little water to spray into the bowl, but an over-full steam tank will spray too much water into the bowl and may pop the steam tank lid open. Cut ingredients to approximately 0.5 to 1 cm pieces before placing them in bowl; smaller pieces of food steam and blend more thoroughly, ensuring proper food texture for your baby to easily swallow and digest.

**CLEANING & MAINTENANCE**

Always unplug the appliance before cleaning. Clean the appliance before and after use. Bowl, Blade and Bowl Lid are top shelf dishwasher safe\* and can also be hand washed with warm, soapy water. Never use abrasive pads to clean machine parts. Never put the Driveshaft in the dishwasher. Do not submerge steam tank or base in water. Base and Driveshaft should be wiped with damp cloth only. We recommend regular cleaning of the Steam Tank to prevent damage to the machine from mineral deposits. The frequency of cleaning will depend on the type of water you are using and how much mineral deposit build up forms. To clean the tank fill it with a solution of 1/2 vinegar and 1/2 distilled water. Leave it overnight, then empty the tank, fill it with water and "steam" for at least 15 minutes. Empty the tank and rinse with pure water. Empty any remaining water and refill with purified water before steaming new recipes. Never use a chemical descaler in the machine. To remove the unwanted water from steam tank, open the steam tank lid, allow water to cool, press steam tank release button and lift steam tank from base; slowly pour water from steam tank



ATTENTION

After washing, do not let the knife shelf are wet as this may oxidize and contaminate the food prepared with the appliance



NOTE

Clean periodically limestone into the steam tank by using vinegar

**REMOVE THE WATER TANK**



ATTENTION

To remove the steam tank from the main unit, press the Steam Tank Release button on the back.

Steam Tank Release Button



**REMOVING AND REPLACING THE DRIVESHAFT**

Remove driveshaft from bowl before cleaning in dishwasher. See illustration

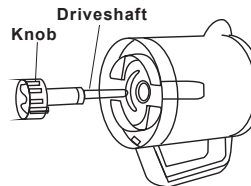
To remove Driveshaft, turn Knob on bottom of bowl clockwise and pull out.

Wipe drive shaft with damp cloth.

Never put driveshaft in dishwasher. Do not misplace Driveshaft Gasket while cleaning.

To replace the Driveshaft after cleaning, insert into hole in bottom of bowl and turn counter-clockwise to lock in place.

Always make sure driveshaft is properly inserted and locked into place to prevent damage to bowl



**SAFETY SYSTEM**

If the Bowl Lid is opened or the Bowl is removed from the base during operation, the machine will automatically shut off and beep rapidly. If the lid and Bowl are replaced within 10 seconds after removal, the machine will resume operation, otherwise it will return to standby mode.

Overheating Protection: If the steam Chamber runs dry during operation, the heater will shut off and the machine will beep rapidly 5 times. Add water to Steam Tank to resume operation.

**TECHNICAL SPECIFICATION**

Model: 1960  
 Power input: 220-240 VAC  
 Frequency power input: 50/60 Hz  
 Power rate: 400 Watt

**PAPPASANA VAPOR PLUS TROUBLESHOOTING**

| Condition                            | Possible Cause   | Possible remedy  |
|--------------------------------------|--|--|
| Machine will not start               | Steam tank is dry (machine will beep rapidly 5 times to indicate that the steam tank is dry) | Add water to steam tank  |
|                                      | Safety tab on bowl lid is not fully inserted into base                                       | Make sure bowl lid is turned clockwise as far as possible and safety tab on bowl lid is fully inserted into base         |
|                                      | Machine is unplugged   | Insert the plug into the electrical outlet   |
| Machine stops during operation       | Steam tank is dry (machine will beep rapidly 5 times to indicate that the steam tank is dry) | Add water to steam tank  |
|                                      | Safety tab on bowl lid is not fully inserted into base                                       | Make sure bowl lid is turned counter-clockwise as far as possible and safety tab on bowl lid is fully inserted into base |
| Final puree consistency isn't smooth | Raw food isn't diced finely enough before steaming   | Dice food into approximately ½ to ¼ pieces, before placing in bowl   |
|                                      | Low water content of raw food  | Add additional water, formula breast milk or other liquid after steaming and blend longer                                |
| Cannot remove blade from driveshaft  | Blade is in dropped position with driveshaft pins locked in place                            | Lock bowl back onto machine Gently pull up on ceter blade column while twisting clockwise                                |
| Scaling in steam tank                | Mineral rich water used persistently   | Remove heater guard and wipe damp cloth  |

**WARRANTY - TERMS AND CONDITIONS**

The product is guaranteed 24 months (legal guarantee) against defects in materials or manufacturing starting from the date stated in the receipt. Excluded from the legal guarantee of 24 months are the parties identified as "consumable" (e.g., batteries, brush heads or parts subject to wear).

The legal guarantee of 24 months is void if:

- The product has undergone aesthetic damage due to improper use not in accordance with instructions in the manual.
- This product has been modified and / or tampered with.
- The cause of the failure was due to poor maintenance of the individual components and / or accessories and / or supplies (e.g. oxidation and / or scaling due to the retention of water or other liquids, sediment blocking the sensor, leak of corrosive liquid from batteries.)

The following is excluded from the legal guarantee of 24 months:

- Costs related to replacements and / or repair of parts subject to wear or costs for ordinary maintenance of the product.
- The costs and risks involved in transporting the product to and from the store where you purchased or otherwise authorized collection centre to receive the products under warranty.
- Damage caused by or resulting from improper installation or improper use not in accordance with the directions in the instruction manual.
- Damage due to natural disasters, accidental events or adverse conditions not compatible with the product.
- Defects that have a negligible effect on product performance.

The manufacturer, distributor and all the parties involved in the sale do not assume any liability for losses and economic damage from any malfunction of the product. In accordance with current regulations the manufacturer, distributor and all the parties involved in the sale are not responding in any case for damages, including direct, indirect ones, loss of net income, loss of savings and additional damage and other details consequences going beyond the damage caused by the breach of warranty, contract, strict liability, wrongdoing or due to other causes, resulting from the use or inability to use the product and / or paper and electronic documents, including the lack of service.



**WARNING:** The symbol on this product means that it's an electronic product and following the European directive 2000/96/CE the electronic products have to be dispose on your local recycling centre for safe treatment.

