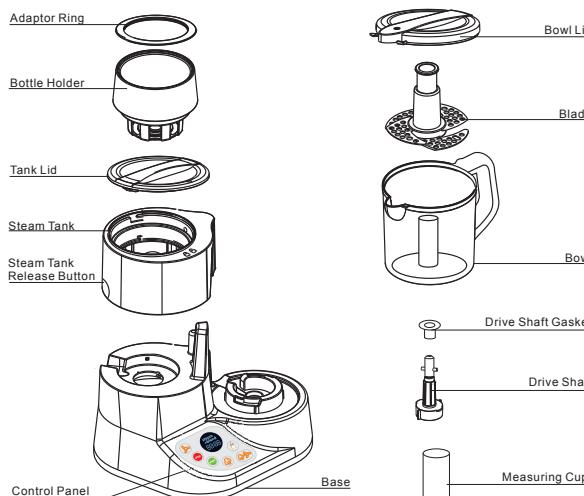


PAPPASANA VAPOR COMBO

PACKAGE CONTENT



Please check that all these accessories are available; if one or 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 the 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 manufacturers. 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 overflow 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.

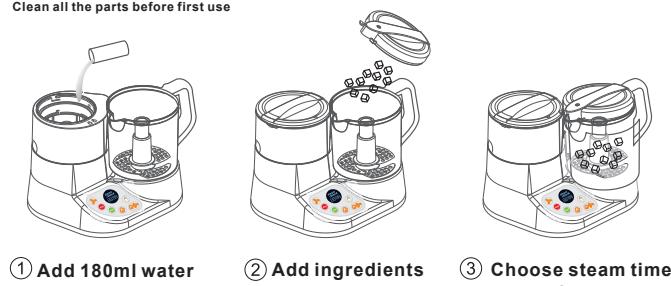
Do not use the food bottle and the plastic basket in a microwave.

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)

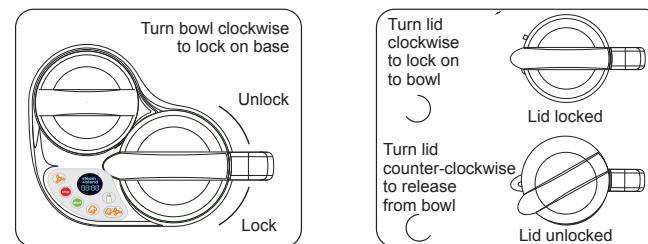
Make sure safety tab on bowl lid is fully inserted into base or machine will not start

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 off when steam cycle is complete.

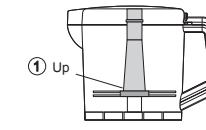
Blend only

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.

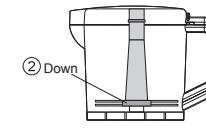
IMPORTANT COOKING TIPS

Always make sure blade is in the up position when steaming

The blade has two position: UP and Down



Up position for steaming,
simply drop the blade on the
Driveshaft without turning



Down position for blending,
the blade will automatically drop
to the down position when blending

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 Add water
(as per detailed table below)



② Insert the bottle holder
into the water tank



③ Insert the bottle
and start to warm

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.

IMPORTANT INFORMATION

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



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



Clean periodically limestone into the steam tank by using vinegar

REMOVE THE WATER TANK



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



REMOVING AND REPLACING THE DRIVESHAFT

Remove driveshaft from bowl before cleaning in dishwasher. See illustration

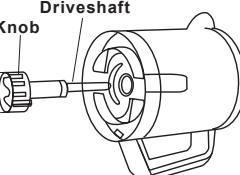
To remove Driveshaft, turn Knob on bottom of bowl clockwise  and pull out.

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 Bow 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 1/2 to 1/4 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 center 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:
1. The product has undergone aesthetic damage due to improper use not in accordance with instructions in the manual.
2. This product has been modified and / or tampered with.
3. 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:
1. Costs related to replacements and / or repair of parts subject to wear or costs for ordinary maintenance of the product.
2. 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.

3. Damage caused by or resulting from improper installation or improper use not in accordance with the directions in the instruction manual.
4. Damage due to natural disasters, accidental events or adverse conditions not compatible with the product.
5. 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 2000/68/CE the electronic products have to be disposed on your local recycling centre for safe treatment.

