

miniLAND
BABY

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ENGLISH



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1. INTRODUCTION

Congratulations on the purchase of this food processor that combines a steamer, blender/chopper, warmer and sterilizer. This appliance is particularly suitable for sterilizing bottles and accessories and preparing baby food.

Before using this device, please read all instructions in this manual carefully. Please keep in a safe place as it contains important information.

The features described in this user's guide are subject to modifications without prior notice.

1.1. FEATURES:

- Complete 5-in-1 kitchen robot:
 - Heats up any size of baby bottles and baby food jars uniformly and quickly.
 - Sterilizes bottles and accessories.
 - Cooks and heats up food using steam at 2 speeds depending on the type of food, conserving their nutrients.
 - Defrosts.
 - Blends with 2 different speeds depending on the food texture required.
- Includes 3 baskets for preparing food.
- Easy to clean.
- Jug, baskets and blades suitable for the dishwasher.
- Large 1 litre capacity that can be increased with the additional baskets.
- Automatic safety disconnection when the level of water is too low and when idle.
- Visual and sound alerts.
- Intuitive backlit display with multiple options and all the process information.
- Extractable lower drawer to store kitchen accessories.
- It has a convenient cable storage space and all the components can be stored inside the jug, occupying minimal space when not in use
- Storage and travel bag
- Bisphenol A-free

2. CONTENTS

- 1 Food processor
 - 1 Blender jug
 - 1 Blending lid
 - 1 Jug lid
 - 3 Baskets for separating food
 - 2 Strainers
 - 1 Heat insulation cover
 - 1 Pair of tongues
 - 1 Extra blade set seal ring
 - 1 Case for storage and transportation
 - 1 Instruction manual and guarantee
- If any of the above is missing, please contact your retailer.

3. SAFETY INSTRUCTIONS

When using any electric appliance, basic precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

1. Read the instructions carefully before use, and save them for future reference.
2. Make sure the power used is as indicated on the rating label.
3. Do not forget to unplug the appliance after each use.
4. Never switch the appliance on with an insufficient level of water.
5. Do not insert any object into the water reservoir opening or safety valve.
6. Always disconnect the food processor from the mains supply when not in use.
7. Always unplug the appliance before installing, removing or placing components.

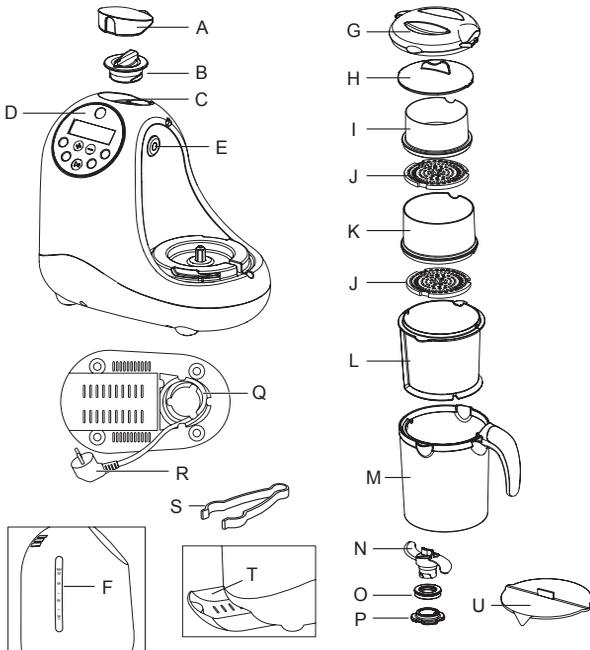
8. Always unplug the appliance and leave it to cool before cleaning.
9. Leave the appliance to cool for approximately 15 minutes between two consecutive uses.
10. Always place the steamer/blender on a dry, flat surface, out of the reach of children.
11. Close supervision is required when any appliance is used near to children.
12. 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 instructions concerning use of the appliance by a person responsible for their safety.
13. Never leave the appliance without supervision.
14. Handle the blades with great care, particularly when you empty or clean the bowl and blade, they are very sharp.
15. If the blades get blocked, always unplug the appliance before removing the ingredients causing the blockage.
16. The appliance gets very hot during steam cooking and may cause burning in the event of contact.
17. Always use the handle to lift the bowl.
18. Beware of the hot steam which rises from the bowl and water reservoir during cooking and when you remove the lid.
19. Do not use the appliance for anything other than its intended use.
20. This appliance is intended for household use only.
21. Empty the water tank before storing the appliance.
22. Do not tilt or tip the unit or attempt to empty or fill it while it is operating.
23. Do not attempt to open any part of the food processor.
24. Never immerse the appliance in water.
25. Never use the appliance with a damaged cord or plug or after the appliance has malfunctioned or been damaged in any way.
26. Never attempt to open any part or dismantle the controls. Responsibility for failure cannot be accepted if these instructions have been ignored.
27. If the flex is damaged, it must be replaced by the manufacturer, the after-sales service or by similarly qualified personnel in order to avoid hazards.
28. Any repairs that need to be done to the food processor must be referred to an authorized Service Agent only.

IMPORTANT: You are advised that changes and modifications not carried out on the equipment by the MINILAND technical service are not covered by the product guarantee.

4. PRODUCT FEATURES

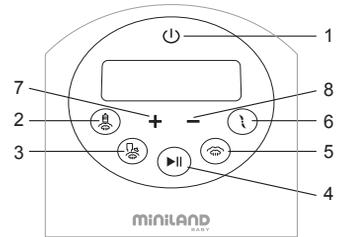
4.1. PARTS DESCRIPTION

- A. Water tank lid
- B. Water tank cap
- C. Water tank
- D. Housing and digital control panel
- E. Steam outlet
- F. Water level measurer
- G. Jug lid
- H. Heat insulation cover
- I. Steaming basket C
- J. Strainer
- K. Steaming basket B
- L. Steaming basket A
- M. Blender jug
- N. Blade
- O. Seal
- P. Locking ring
- Q. Cord storage
- R. Cord
- S. Tongues
- T. Lower drawer
- U. Blending lid (stored inside lower drawer)



4.2. CONTROL PANEL

1. ON / OFF
2. Warmer function
3. Sterilizer function
4. Start / Pause
5. Steaming function
6. Blending function
7. Increase time
8. Decrease time



4.3. DISPLAY INFORMATION

- I. Time
- II. Blending speed 1
- III. Blending speed 2
- IV. Steaming speed 1
- V. Steaming speed 2
- VI. Sterilizer on
- VII. Warmer on
- VIII. Water tank empty



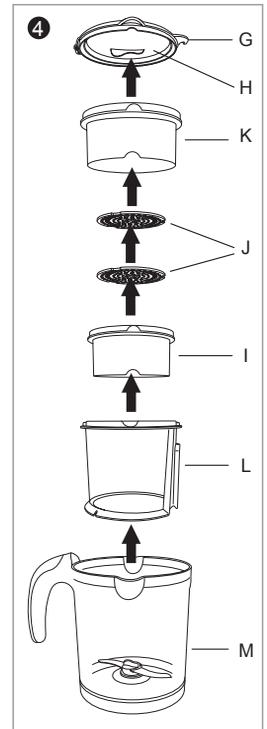
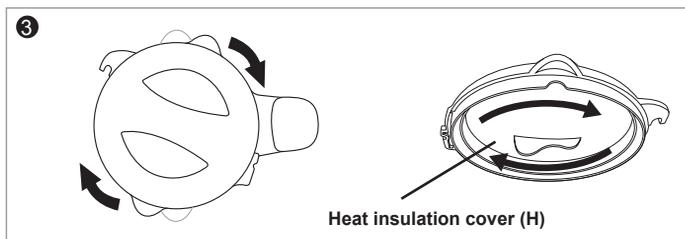
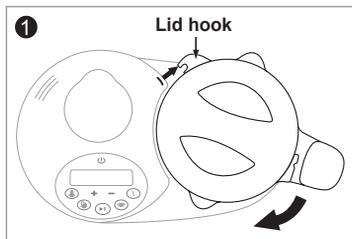
5. INSTRUCTIONS FOR USE

5.1. BEFORE USING

5.1.1. UNPACK AND CLEAN

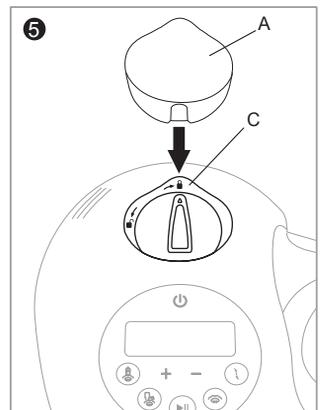
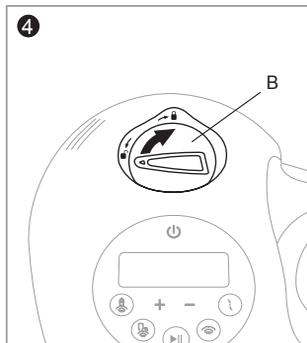
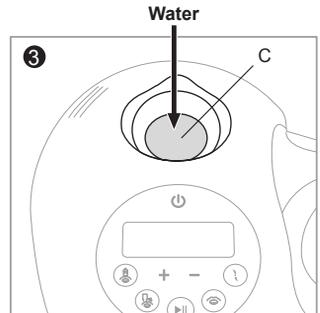
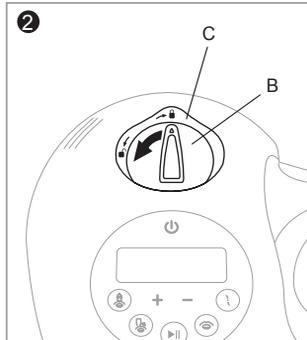
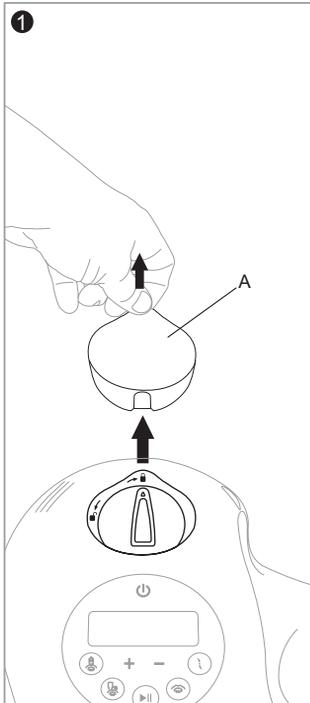
Before using for the very first time we advise cleaning the jug, blade set, cooking baskets, lids, strainers and tongues with a sponge in soapy water or in the dishwasher. See 6.1. CLEANING AND CARE for details on cleaning the product.

1. Turn the blender jug (M) clockwise until the lid hook is released from the top of the processor base.
2. Remove the blender jug from the processor base.
3. Remove the jug lid (G) and unscrew the heat insulation cover (H) from the inside of the jug lid (G).
4. Unpack and wash parts (G, H, I, J, K, L, M) and (U) carefully. Part (U) can be found in the drawer on the processor base.



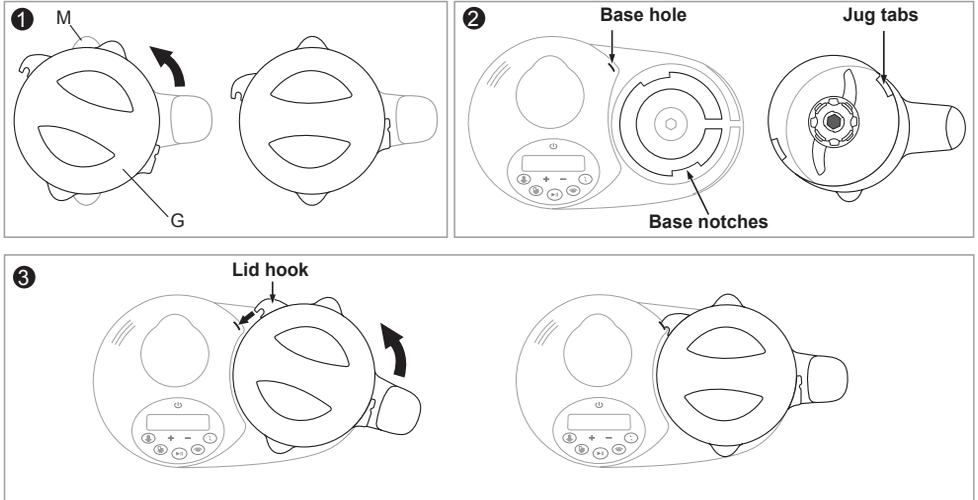
5.1.2.FILLING THE WATER TANK

1. Remove the water tank lid (A), pulling it up carefully as shown.
2. Open the water tank (C) turning the cap (B) anticlockwise.
3. Fill the tank (C) with water required using the blender jug.
4. Close the water tank turning the cap (B) clockwise.
5. Fit the lid (A) on to the tank (C) matching the tank nozzle relief with the lid notch and carefully press the lid down.



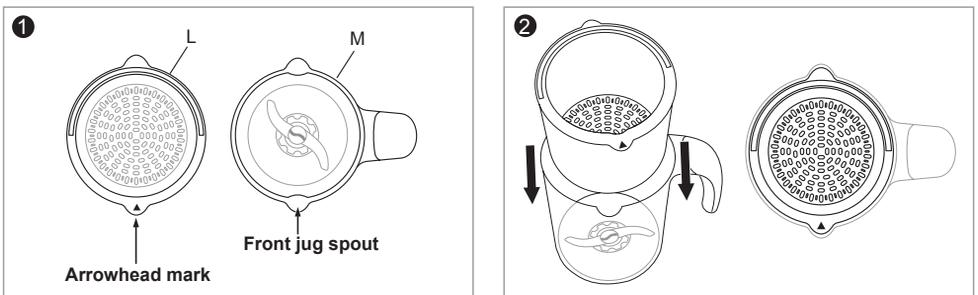
5.1.3. PLACING THE BLENDER JUG

1. Place the blending lid (U) and the jug lid (G) over the blender jug (M) and turn the lid anticlockwise until you hear a “click”. Turn the lid clockwise if you want to remove it.
 2. Place the blender jug on to the food processor base, matching the tabs on the bottom of the blender jug with the notches in the base.
 3. Turn the blender jug anticlockwise until you hear a “click”. The hole on the side of the blender jug must line-up exactly with the steam outlet on the food processor.
- When the lid is fitted onto the blender jug, the hook of the lid must be fully inserted in the base hole. Turn the blender jug clockwise if you want to remove it.



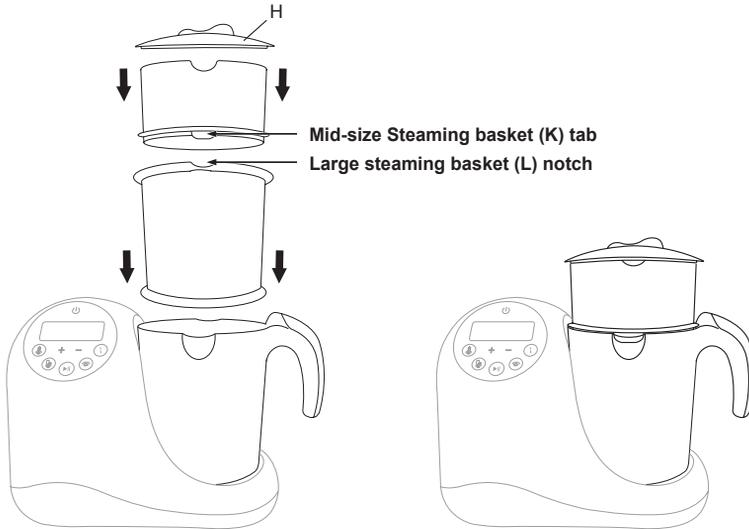
5.1.4. PLACING THE STEAMING BASKET IN THE BLENDER JUG

1. Line up the arrowhead mark on the large steaming basket (L) with the front blender jug spout.
2. Insert the basket into the blender jug (M).

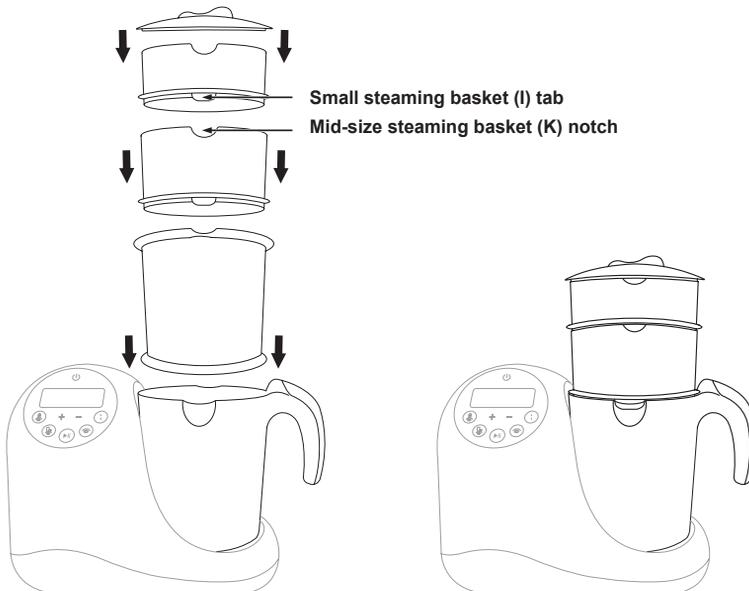


5.1.5. SETTING UP A LARGE COMBINED STEAMING BASKET

1. Place the mid-size steaming basket (K) over the large steaming basket (L) by matching the tab on the bottom of the mid-size steaming basket (K) with the notch on the top of the large steaming basket (L). Place the heat insulation cover (H) over the mid-size steaming basket (K).



2. If you want to make an even larger combined steaming basket, place the small steaming basket (I) over the mid-size steaming basket (K) by matching the tab on the bottom of the small steaming basket (I) with the notch on top of the mid-size steaming basket (K). Place the heat insulation cover over the small steaming basket (I).



5.1.6. STEAMING SEVERAL FOODS SEPARATELY

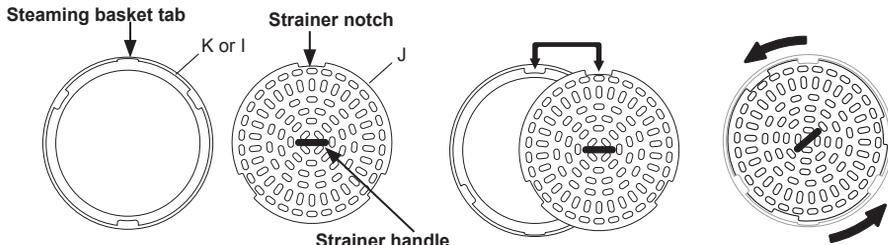
1. Turn the mid-size steaming basket (K) and/or the small steaming basket (I) by placing the bottom upwards.

Take the strainer (J) by its handle.

2. Place the strainer over the basket by matching the tabs on the basket bottom with the notches in the strainer.

Turn the strainer in any direction.

If you want to steam several foods separately you should now follow the steps outlined in section 5.1.5. to combine the steaming baskets.



5.1.7. INSTALLING AND REMOVING THE BLADE

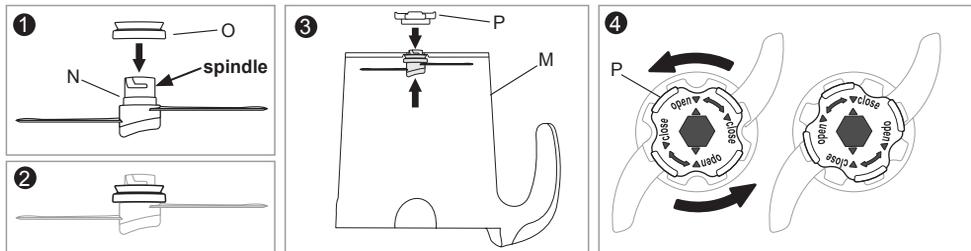
1. Hold the blade (N) upside-down, as shown and position the seal (O) with the suction pad (flared part) facing upwards.

2. Push the seal (O) onto the blade spindle.

3. Hold the blender jug (M) upside-down and insert the blade's spindle into the hole inside the blender jug (M). Place the locking ring (P) on to the blade's spindle, whilst holding the blade in position inside the blender jug (M).

4. Give the locking ring (P) a quarter turn anticlockwise to secure the blade in place.

Important: Pull on the locking ring (P) to check that the blade is properly screwed in.



5.2. STEAM COOKING

1. Fill the water tank (C).

2. Place the food into the large basket (L).

3. Set up the larger combined steaming basket if necessary.

4. If you wish to separate types of food in order to cook them separately, follow the process in section 5.1.6.

5. Place the basket(s) in the blender jug (M) and fit either the jug lid (G) or heat insulation cover (H) tightly. Check that there is no play.

6. Place the bowl on the base and lock into place. It is not necessary to remove the blade.

7. Plug in and turn on (1) the appliance.

8. Press the steaming button (5) and press the start button (4) to start the cooking process, if you want to pause the function, press this button again. The light comes on, indicating that cooking is in progress.

The max cooking time is 30 minutes, and the default setting is 20 minutes, you can also press the "increase" button (7) or "decrease" button (8) to choose the time you prefer.

There are two different speeds depending on the food texture.

Press once, you select the speed 1 (IV)

Press twice, you select the speed 2 (V)

9. When cooking is completed, the appliance beeps.

10. Turn off and unplug the appliance.

11. Remove the blender jug (M) from the base and remove the lid (G or H). Beware of the hot steam which rises from the bowl and water tank during cooking and when you remove the lid.

12. Remove the basket(s) using the tongues (S).

13. The food is ready to eat or to blend.

5.2.1. INGREDIENTS AND STEAMING TIMES

| Food Type | Food | Cooking 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. | |
| Tomato | 20 min. | |
| Meat | Chicken, beef, lamb, pork etc. | 20 min. |
| Fish | Salmon, sole, cod, trout etc | 15 min. |

Notes:

- All food must be cut in small cubes, no bigger than 2-3cm.
- Steaming speed 2
- The amount of water required to fill the tank in order to achieve a certain steaming time may vary according to the room temperature, or the hardness and temperature of the water. The maximum level in the tank is suitable for steaming for 20 minutes. For longer steaming times, when the water in the tank runs out, you should:
 - pause the cooking and wait 5 minutes
 - open the water tank
 - fill with enough water to finish the steaming
 - press the button (4) to resume the steaming process

When the water tank is empty. There will be a water empty sign shown on the display  (VIII).

5.3. BLENDING

1. Place the cooked or fresh food from the basket(s) directly into the blender jug (M).
 2. Put the blending lid (U) on and close the jug lid (G).
 3. Place the bowl on the base and lock into place.
 4. Plug in and turn on the appliance (1).
 5. Press the blend button (6) and press the start button (4) to start blending for approximately 13 seconds on and 2 off during 5 cycles. If you want to pause the function you have to press this button again.
- There are two different speeds depending on the food texture.
 Press once, you select the speed 1 (II) for a texture with small pieces.
 Press twice, you select the speed 2 (III) for a smooth texture.

6. If the food is not blended, check that the bowl is securely fastened onto the base and that the lid is properly closed.
7. Repeat the previous stage until the required consistency has been attained.
8. Turn the appliance off (1) and unplug.
9. Unscrew the bowl using the handle.
10. Open the jug lid (G) and remove the puree. The spatula clip may be used to scrape out the bowl.

5.4. STERILIZER

1. Fill the water tank.
2. Put the bottle upside down into the large steaming basket (L).
3. Set up the larger combined steaming basket if necessary.
4. Place the basket(s) in the blender jug (M) and fit either the jug lid (G) or heat insulation cover (H) tightly. Check that there is no play.
5. Press the sterilizer button (3) and the start button (4) to start sterilizing, if you want to pause the function, press this button again.

The max sterilizing time is 30mins, and the default setting is 6 minutes. You can also press the “increase” button (7) and “decrease” button (8) to choose the time you prefer.

6. When sterilizing is completed, the appliance beeps.

5.5. WARMER / REHEATING / DEFROSTING

1. Fill the water tank.
2. Put the bottle or food into the large steaming basket (L).
3. Set up the larger combined steaming basket if you wish to warm, reheat or defrost big feeding bottles, or different food.
4. Place the basket(s) in the blender jug (M) and fit either the jug lid (G) or heat insulation cover (H) tightly. Check that there is no play.
5. Press the warmer button (2) and the start button (4) to start warming, reheating or defrosting, if you want to pause the function you have to press this button again.

The max warming time is 30 minutes, and the default setting is 3 minutes. You can also press the “increase” (7) or “decrease” (8) button to choose the time you prefer.

6. When warming is completed, the appliance beeps.

5.5.1. TABLES FOR WARMING TIMES (GUIDANCE TIMES ONLY)

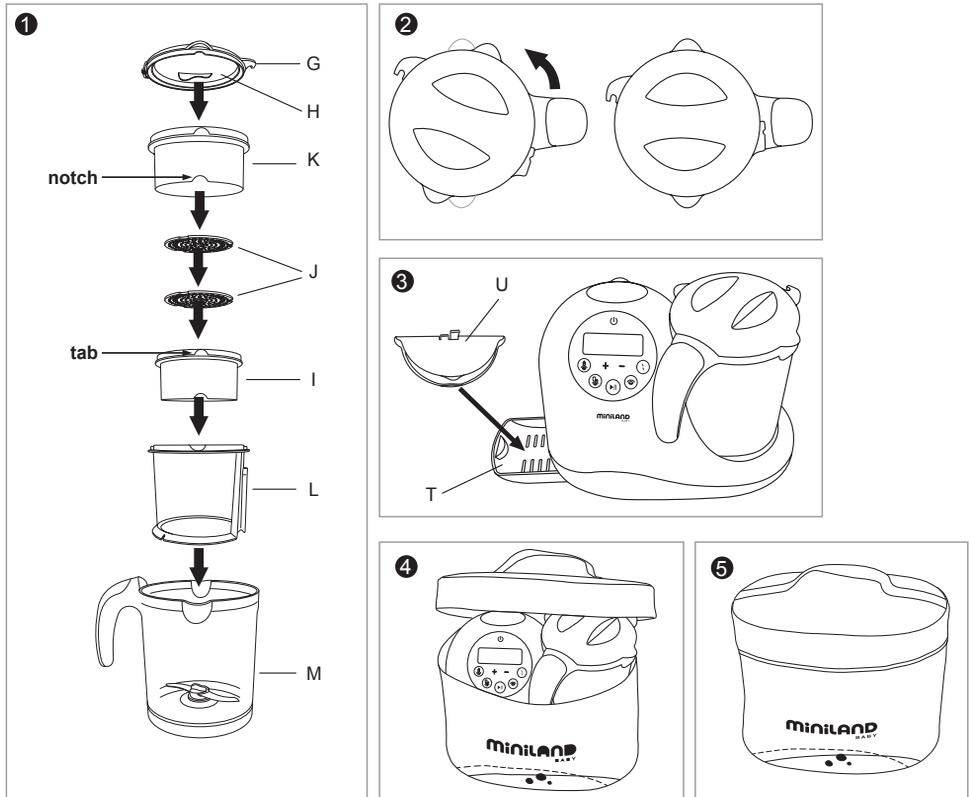
| | | 100ml in the water tank (25°C) | | 200ml in the water tank (25°C) |
|------------------|--------|--------------------------------|--------------------------|--------------------------------|
| | | Warming/Reheating time (min) | | Defrosting time (min) |
| | | Ambient temperature (22°C) | Fridge temperature (5°C) | Freezer temperature (-17°C) |
| PP Bottle | 30 ml | 3 | 4 | 10 |
| | 60 ml | 3 | 5 | 12 |
| | 90 ml | 4 | 6 | 12 |
| | 120 ml | 4 | 6 | 13 |
| | 150 ml | 4 | 6 | 14 |
| | 180 ml | 5 | 7 | 14 |
| | 210 ml | 5 | 7 | 15 |
| | 240 ml | 6 | 7 | 15 |
| | 270 ml | 6 | 8 | 15 |
| | 300 ml | 6 | 8 | 16 |
| | 330 ml | 6 | 8 | 17 |
| | 360 ml | 7 | 9 | 17 |
| Glass bottle jar | 100 gr | 4 | 5 | 13 |
| | 130 gr | 5 | 6 | 14 |
| | 200 gr | 5 | 7 | 15 |
| | 250 gr | 6 | 8 | 16 |

NOTE: The final temperature of the bottle contents may vary due to differences in the room temperatures, bottle sizes or shapes. If the temperature of the bottle contents is too low, you can increase the warming time the following time. If it is too hot, reduce the warming time.

6. STORING

IMPORTANT: Empty the water tank before storing the appliance.

1. Put all the accessories into the blender jug (M) in the following order:
 - Place the large steaming basket (L) into the blender jug (M)
 - Place the small steaming basket (I) into the large steaming basket (L)
 - Put both strainers (J) on top of the small steaming basket (I)
 - Place the mid-size steaming basket (K) on top of the small steaming basket (I). **IMPORTANT:** Ensure the notch on the mid-size steaming basket (K) matches up with the tab on the small steaming basket (I), failure to do so will prevent the lid being attached.
2. Place the jug lid (G) over the blender jug (M) and turn the lid anticlockwise until you hear a “click”. Turn the lid clockwise if you want to remove it.
3. Place the blender jug (M) on the processor base as shown. Fold the blending lid (U) and place it in the drawer (T) on the processor base and close the drawer.
4. Put the processor base and blender jug into the storage bag.
5. Zip the bag up.



7. MAINTENANCE

7.1. CLEANING AND CARE

The jug, blade set, cooking baskets, lids, strainers and tongues may be washed with a sponge in warm soapy water or in the dishwasher.

Use a damp cloth to clean the base unit.

Important:

- Always unplug the appliance and wait for it to cool before cleaning.
- Clean the appliance after each use.
- Never immerse the motor unit in water.
- Wash blade with care: they are very sharp.
- Do not use abrasive products. Never pour bleach or chemical sterilizing solutions/tablets into the appliance.
- After cleaning the blade, ensure that the seal is correctly repositioned (see section 5.1.7).

7.2. DESCALING

A lime deposit may build up on the bottom of the water tank during extended use and depending on the quality of the water used.

1. Ensure that the appliance is regularly descaled by pouring a mixture of 100ml hot water + 100ml white vinegar into the water tank.

2. Leave for approximately 3 minutes before emptying the tank and wiping it with a damp cloth.

3. Fill the tank with 200ml water and set the appliance to the steam position for 20 minutes, leaving the bowl empty before using it again to cook food.

Important: do not use detergents.

8. TECHNICAL SPECIFICATION

Maximum capacity of water tank: 350ml

Maximum capacity of jar: 1 litre

Maximum capacity of steaming basket A: 750ml

Maximum capacity of steaming basket B: 350ml

Maximum capacity of steaming basket C: 150ml

Protection: temperature-controlled heating system and safety lock.

Power: 700 W (Motor: 200 W)

Voltage: 240 V / 50 Hz

9. PRODUCT DISPOSAL INFORMATION

Remember to dispose of the product responsibly.

Do not mix products bearing the crossed-out bin symbol with your general household waste.

For the correct collection and treatment of these products take them to the collection points designated by your local authority. Alternatively contact the retailer who sold you the product.

DECLARATION OF CONFORMITY



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We declare under our own responsibility that the product:

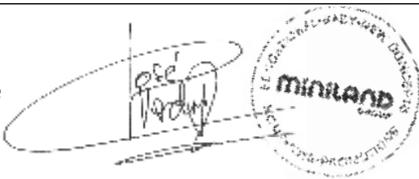
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to which this declaration refers conforms with the relevant standards or other standardising documents:

- Low Voltage Directive 2006/95/EC:
 - EN 60335-2-14/A1:2008 Household and similar electrical appliances - Safety - Part 2-14: Particular requirements for kitchen machines.
 - EN 60335-2-15/A2:2008 Household and similar electrical appliances - Safety - Part 2-15: Particular requirements for appliances for heating liquids
 - EN 60335-1/A15:2011 Household and similar electrical appliances - Safety - Part 1: General requirements
- EN 62233:2008 Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure
- Electromagnetic Compatibility Directive 2004/108/EC:
 - EN 55014-1/A2:2001 Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 1: Emission
 - EN 55014-2/A2:2008 Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 2: Immunity - Product family standard
 - EN 61000-3-2/A2:2009 Electromagnetic compatibility (EMC) - Part 3-2: Limits - Limits for harmonic current emissions (equipment input current ≤ 16 A per phase)
 - EN 61000-3-3:2008 Electromagnetic compatibility (EMC) - Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated current ≤ 16 A per phase and not subject to conditional connection
- Restriction of Hazardous Substances (RoHS) Directive (2002/95/EC and its currents amendments)
- REACH (Registration, Evaluation, Authorization and Restriction of Chemical substances) Regulation (EC) No 1907/2006. - 53 SVHC
- Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE)

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P.P. José Verdú Francé
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27th December 2013



For technical support in the United Kingdom contact
the Kooltrade helpline on 0161 335 2508

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Made in China. Keep this information.

Fabricado en China. Conservar los datos.

Fabricado em China. Conservar dados.

Fabbricato in China. Conservare i dati.

Fabriqué en China. Conserver ces informations.

Hergestellt in China. Bewahren Sie diese Angaben auf

Wyprodukowano w Chinach. Zachowaj instrukcję.

Vyrobeno v Číně. Tyto informace si prosím uchovejte.

Сделано в Китае. Сохраните эту информацию.

This product is designated for separate collection at
an appropriate collection point. Do not dispose of as
household waste. Protect the environment.

Recogida selectiva. Cuida el medio ambiente.

Tri sélectif. Prend soin de l'environnement

Bitte gesondert entsorgen. Schützen Sie die Umwelt.

Raccolta differenziata. Rispetta l'ambiente.

Recolha selectiva. Conserve o Meio Ambiente.

Chroń środowisko! Segreguj śmieci!

Tříděný odpad. Chráníme životní prostředí.

Раздельный сбор мусора. Берегите окружающую среду.



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