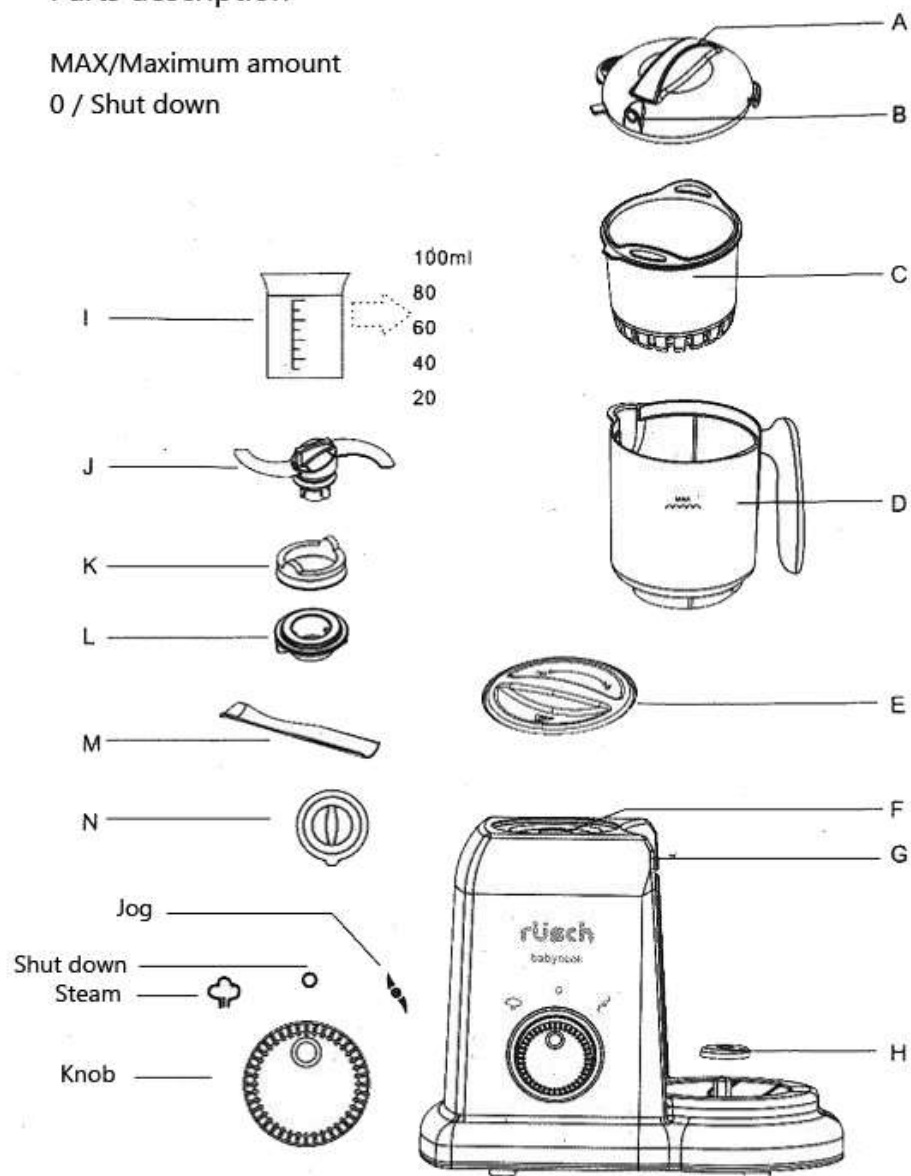


## Parts description

MAX/Maximum amount  
0 / Shut down



## Product component description

Num-bering	Name	Material	Heat-resistant temperature	Cold-resistant temperature
A	Lid	Food-grade PP	About 110°C	About 20°C
B	Steam inlet	Food-grade PP	About 110°C	About 20°C
C	Steam basket	Food-grade PP	About 105°C	About 20°C
D	Mixing cup	Tritan™	About 105°C	About 20°C
E	Radiator cap	Food-grade PP	About 110°C	About 20°C
F	Water tank	Food-grade 304 stainless steel		
G	Steam outlet	Food-grade silicone	About 200°C	About 20°C
H	Waterproof cover	Food-grade PP	About 110°C	About 20°C
I	Measuring cup	Food-grade PP	About 100°C	About 20°C
J	Knives	Food-grade PA		
K	Knife waterproof ring	Food-grade silicone	About 200°C	About 20°C
L	Knife rest	Food-grade PA	About 120°C	About 20°C
M	Spatula	Food-grade PP	About 110°C	About 20°C
N	Anti-overflow cover	Food-grade PP	About 110°C	About 20°C

## Technical data

Model: A-008	Net weight: 1.5 KG	Product size: 245x180x190mm
Input voltage :220V ~ 50Hz	Heating power: 300W	
Power: 120W( Fruit and vegetables: 250g; cooked meat :200g)		
Maximum capacity of water tank : 200ml		
Hot basket Maximum solid capacity: 300g	Cup Minimum capacity: 50g	
The stirring time should not exceed 30 seconds continuously, and it needs to wait for about 30 seconds to continue stirring again		

Note that due to the differences in product appearance, the above picture is for reference only. Please refer to the actual product in the box for details.

## Product features



Steam cooking



Point-to-point mixing



Heating



Thaw

This product integrates four functions: steaming (steam cooking), stirring, heating, and thawing: it is mainly used for steaming and stirring fresh ingredients for infants and the elderly. When making supplementary food, please put the food first Steamed, and then stir. Please read the instructions carefully before use. (Note: This product is not suitable for steaming already stirred food)

## Steaming time

### Ingredients and steaming time

Name of the product	Material	Steaming time	Material	Steaming time
Fruits	Apple	about 15 minutes (120ml)	Avocado	about 15 minutes (120ml)
	Peach	about 15 minutes (120ml)	Sydney	about 15 minutes (120ml)
	Phoenix Pears	about 15 minutes (120ml)	Banana	about 15 minutes (120ml)
	Orange	about 15 minutes (120ml)	Papaya	about 15 minutes (120ml)
Vegetables	Cauliflower	about 20 minutes (140ml)	Spinach	about 20 minutes (140ml)
	Broccoli	about 20 minutes (140ml)	Mustard	about 20 minutes (140ml)
	Cucumber	about 20 minutes (140ml)	Tomato	about 20 minutes (140ml)
	Celery	about 20 minutes (140ml)	Green beans	about 25 minutes (190ml)
	Asparagus	about 20 minutes (140ml)	Yam	about 25 minutes (190ml)
	Cabbage	about 20 minutes (140ml)	Carrot	about 25 minutes (190ml)
	Pumpkin	about 20 minutes (140ml)	Sweet potato/Purple	about 25 minutes (190ml)
	Peas / Green peas	about 20 minutes (140ml)	Potato	about 25 minutes (190ml)
Meat	Chicken/Beef/Lamb	about 25 minutes (190ml)		
Fishes	Salmon hall fish/Salmon	about 20 minutes (150ml)		

Note: The steaming time listed above is based on cutting all the ingredients into small pieces of about 1.5 cm. (For ingredients with skins and cores, peel them, cores and hard parts first. Do not stir sticky foods such as cheese.)

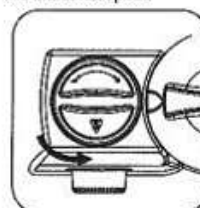
\*The steaming schedule is for reference only.

## Instructions for use

**Note:** Please refer to the steaming method when using it for the first time, and do not sterilize the food twice, not less than 20 minutes each time, in order to remove the residual odor of the new product when it leaves the factory.

- Before steaming food, please refer to the ingredients and swallow cooking schedule (page 3) to determine the amount of water added. For example: To steam potatoes, pour 200 ml of water into the water tank with a cup of water. The steaming time is about 25 minutes. (It is recommended to add pure water to the water tank to avoid scale production) as shown in Figure 1-3

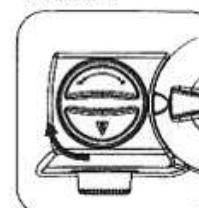
Unlock and open the water tank cover in the clockwise direction at the indicated speed



Pour water into the tank with a cup of water

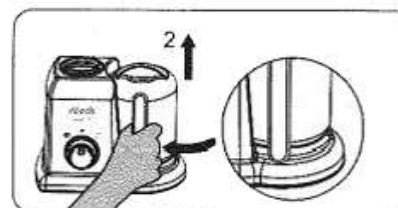


Lock the water borrowing cover clockwise according to the indicator

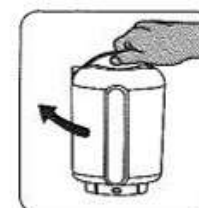


- Hold the stirring handle and turn it clockwise to the inside to the unlocked position, and remove the stirring cup. Hold the handle of the mixing cup and push the handle of the lid clockwise to open the lid of the mixing cup. As shown in Figure 4-5

- Hold the handle of the mixing cup and turn it clockwise to the inside to unlock, and then remove the mixing cup.



- Turn the handle of the lid as indicated, and open the lid of the mixing cup.



- Cut the solid food to be steamed into small pieces (<15 cm) and put it into the steaming basket, then put the steaming basket with the food into the mixing cup, and cover the lid. As shown in Figure 6-8

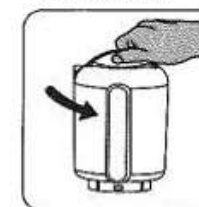
- Hold the handle of the mixing cup and turn it clockwise to the inside to unlock, and then remove the mixing cup.



- Put the steaming basket into the mixing cup



- Cover the lid

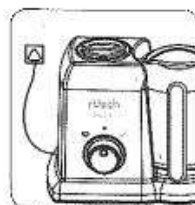


4. Press and hold the steaming button (symbol) for 3 seconds to turn on the machine. After turning on the machine, press the middle time button (symbol) to select a steaming time of 15 minutes to 25 minutes (25 minutes cycle). After the time is selected, a delay of 3 seconds will automatically enter the countdown (press Count down in seconds) Steam food. As shown in Figure 9-10

9. Install the mixing cup into the main body, rotate it counterclockwise according to the indication mark, and lock the safety lock in place.



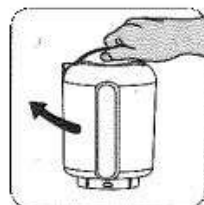
10. Connect to 220V/50HZ power supply



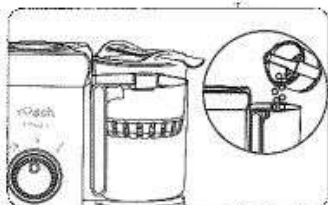
If the position of the safety lock on the mixing cup and the main body is incorrectly aligned, the product will not start to work. Never put water or other liquids into the mixing cup for steaming.

5. After the steaming is completed, the product will have a prompt sound to remind the steaming to be completed. The amount of soup in the mixing cup can be reserved according to the thinness of the food, and the food in the steaming basket is poured into the mixing cup with a scraper, and the spill-proof cover is placed. (open the lid, the temperature is high when pouring the food, be careful of hot hands) As shown in Figure 11-12.

11. The lid of the cup opens clockwise



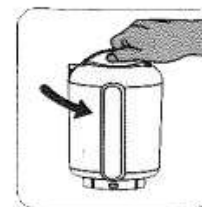
12. Use a shovel to pass through the handle of the swallow basket, and put the food sideways into the search and mix cup.



After the food is steamed, the temperature is very high. Please wait 2 minutes before opening the lid. Be very careful when operating.  
- When lifting the steaming basket with a spatula, please keep the horizontal direction to pick it up, and be careful of the food turning over to prevent the food from being burnt.

6. Cover the lid of the mixing cup and install it into the main body of the food supplement machine. Press the mixing button (symbol) to automatically enter the mixing cycle mode (automatically mixing 3 times). Note: You can also click to stir (press to turn, press to stop) after the automatic stirring is completed, there will be a sound to remind the completion of the mixing. Figure 13: Stirring only without steaming: Cut the food into small pieces of 1.5cm square and put them in the mixing cup. According to the situation, add appropriate amount of soup, cover the lid, and start the stirring.

13. Close the lid of the mixing cup



7. After mixing the food supplement, check the food with a spatula to make sure that there are no clots or foreign objects in the food supplement, then pour it into a bowl to cool, and then eat it after cooling.



If there are small lumps sticking to the wall of the mixing cup, please turn off the power first, and then use the food from the cup to school. Before feeding your baby's complementary food, remember to test the temperature of the base food on the back of your hand and wash it immediately after using the machine.

8. When defrosting or heating food, put the food to be decomposed or heated into the steam basket of the food supplement machine, as shown in Figure 14: If it is liquid food, first pour the food to be heated into the steam basket of the food supplement machine with a smaller capacity than the food supplement machine. in. As shown in Figure 15 (must be a high-temperature container, not sealed), put it into the steaming basket of the food supplement machine steadily, cover the lid, and start the steaming function.

14. Put the solid food into the food supplement machine steaming basket.



15. Put the liquid in a heat-resistant container and put it into the steaming basket of the food



## Cleaning and descaling

### Prohibition:

- Do not host the product into the water .(Figure 19)
- Please pour out the water after descaling in the permanent tank directly, and do not use it to wash the product and other product parts.
- Do not use bleach, chemical disinfectant solution tablets, steel wire, abrasive cleaners or detached body (Such as gasoline, acetonitrile, or special alcohol)
- Do not place the lid of the cup in open water or rinse it.

### Simple clean

Pour a proper amount of warm water into the mixing cup and connect it to the power supply, and clean it by automatic stirring. Finally, rinse the mixing cup, search cup lid, knives and other related parts with warm water.

### Clean thoroughly

1. Please make sure that the power supply has been cut off before cleaning the product.
2. Remove the mixing cup and open the lid of the mixing cup.
3. Pinch the plastic handle of the mixing cup cutter by hand, and turn the cutter holder clockwise to remove the cutter assembly. (Refer to the disassembly and assembly diagram of the tool assembly on page 8)
4. Thoroughly clean the cutter and cutter holder, and rinse the mixing cup at the same time. Cover, steamed reed spatula, etc.
5. Pour 100ml of hot water and 100ml of white vinegar into the water tank. After leaving it overnight, clean the water tank with a brush and then dump it. (If necessary, you can repeat the operation until all the dirt is removed), and then rinse the water tank several times with clean water. (The method of pouring water is shown in Figure 20)
6. Please clean the main body of the food supplement machine with a dry cloth.
7. Place the components in a ventilated place and dry, and open the water tank cover to prevent the growth of bacteria.




## Storage

1. Before storing this product, empty the water in the water tank. As shown in Figure 20
2. Before storing this product, make sure that all parts are clean and dry.
3. In order to prevent parts from being lost, please correctly install the cutter assembly on the bottom of the mixing bowl when storing this product. (Refer to the installation diagram of the tool assembly at the bottom of the page)

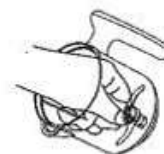
## Environmental protection

When disposing of the product, please do not stack it with general household garbage, and hand it to the officially designated recycling center. This is conducive to environmental protection.

### Schematic diagram of tool assembly disassembly and assembly:

 Be very careful when handling knives. The blade is very sharp to avoid cuts.

#### Cutting Tools Disassembly and unloading :

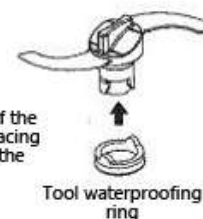


1. Pinch the plastic handle on the blade with your hand



2. Optional tool holder disassembly tool set clockwise.

#### Cutting Tools Disassembly and unloading :



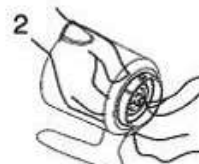
1. The water-proof ring of the tool has the bell mouth facing down and is installed on the tool.

Tool waterproofing ring

2. Pinch the plastic handle on the tool with your hand, hold the tool holder in the other hand and turn the tool holder counterclockwise to lock the tool and install it in place.



Click into the step until there is no gap



## Danger

Do not wash the main body of this product in water or any other liquid.  
Do not disassemble, repair or modify this product by yourself.

## Warning

1. Before connecting the product to the power supply, please check whether the local power supply voltage is the same as the voltage marked on the product.
2. If the product is damaged, please do not use it, please send it to **rüsch** authorized service center for repair.
3. Do not use accessories or parts produced by other manufacturers that are not specifically recommended by **rüsch**. If you use such accessories or parts, the warranty of this product will be invalid.
4. If the power cord is damaged, it must be replaced by a professional in the maintenance department in order to avoid danger.
5. This product is limited to household use. If it is used for other purposes such as business or is not operated in accordance with the instruction manual, the warranty of this product will be invalid, and **rüsch** refuses to bear any responsibility for the losses caused by itself.
6. This product is not suitable for use by children, people without complete autonomy or lack of relevant experience and knowledge, unless someone responsible for their safety supervises or guides their use of this product.
7. Take care of your children's intentions and avoid them using products (including accessories) as toys.
8. Place the product and its power cord (including accessories) out of the reach of children and animals.
9. Do not allow children to clean and maintain.
10. Add a proper amount of pure water into the water tank and then turn on the power, do not dry it.
11. The product will be very hot during the period of vegan making and for a period of time after making the bird's nest. Wait until the product has cooled down before using it (especially on the surface marked with the "A" symbol) if it is touched carelessly, it may cause love injuries.
12. When the product is in use, the non-operating surface is forbidden to face the human body to avoid burns due to misoperation.
13. When the product is powered on, please do not touch the blade.
14. If the blade is stuck, please unplug the power plug first, and then remove the objects blocking the blade.
15. Do not use this product to stir hard or blue food.
16. It is strictly forbidden to stir in an empty cup, and the continuous stirring time should not exceed 30 seconds. If the mixing has not been completed in 30 seconds, wait for 30 seconds before continuing. After three continuous stirring cycles, it is recommended to stop for 5-10 minutes.
17. Please keep the water filling port or steam port unblocked.
18. Do not pour water, liquid food or any other liquid directly into the mixing cup for steaming, so as to avoid damage to the product.
19. When cleaning or replacing parts, please unplug the power first and wait for the product to cool down before cleaning or replacing it.
20. If the blade is damaged, stop using it immediately.
21. Do not put the handle cover of the ramming cup into boiling water or rinse it.
22. Do not use bleach, chemical disinfection/tablets, steel wire, abrasive cleaners or corrosive liquids (such as gasoline, acetone or alcohol) to clean this product.

## Note


1. Before use, remove all packaging of this product, and check whether the parts are complete according to the parts description in the product manual.
2. Place the product on a stable table and ensure that there is enough space around it to prevent the high-temperature steam emitted during the use of the product from damaging the cabinet or other objects.
3. Do not place this product near a stove that is in use or still has residual heat.
4. Do not connect this product to a timer or magnetic control system to avoid danger.
5. During use, do not move and cover the product.
6. Do not use a sterilizer or microwave to sterilize the mixing cup or any part of the product, because this sterilization method is not suitable for the built-in metal parts and knives of this product.
7. Please empty steam twice before use, each time not less than 20 minutes. Before disassembling or cleaning the product, be sure to disconnect the power supply.
8. Please pick up the whole machine when moving this product. If you only lift up the mixing cup, it is easy to damage the product.
9. After one steaming process is completed, it takes 5 minutes to steam again.
10. Don't pour water into the water tank during the steaming process, otherwise the product may emit steam and cause burns.
11. The amount of water in the water tank should not exceed 200ml, otherwise the hot water will overflow during heating.
12. After the steaming is completed, let it cool for 5 minutes before operating. Be very careful with the steam released from the mixing cup to avoid scalding.
13. Be careful when pouring high-temperature food into the mixing cup, because the liquid in the cup may fly to avoid injury.
14. If you use this product to heat or defrost food again, please be sure to put the previously mixed food into a high-temperature container bowl (sealable is prohibited).
15. To start steaming, bumping and other functions, you must first set the blade correctly. It is installed at the bottom of the mixing cup to avoid liquid leakage.
16. The knives are very sharp. Special attention must be paid to safety during cleaning to avoid trauma.
17. Before eating complementary foods, please make sure that the temperature of the complementary foods is appropriate to avoid yellowing.
18. When making colored fruits and vegetables, the bird's nest basket and mixing cup may be stained due to the color precipitation of the food. It is recommended to wash this product immediately after it has cooled down after use. Even if it is stained, it is normal. Please rest assured.
19. After using the product, be sure to unplug the power supply, clean it and dry it in time.
20. After each use, Pour out all the remaining water in the water tank to prolong the service life of the product, and it needs to be removed regularly.
21. If the product does not work normally, please stop using it.



## Exception handling

1. If the product has abnormal conditions such as abnormal noise, smell, smoke, etc., immediately cut off the power supply and stop using it.
2. If the product fails to work, please check whether the power supply is well connected, whether the switch is turned on, and whether the mixing bowl is installed in place.
3. If the product still does not work after the above inspection, please contact us and we will answer you as soon as possible.

## Question and Answer

Problem	Cause of issue	Elimination method
The product does not work	This product is equipped with a safety lock. If components are not properly assembled on the host, the product will not work properly.	Assemble all parts correctly. Before steaming, the mixing cup should be correctly installed on the host. (For the installation method, refer to item 4 in the "Instructions for Use" on page 5)
	The product is not connected to the power supply.	Connect the plug to the power source.
	The pick-up cup is not properly installed on the host machine.	Correctly install the mixing cup on the host. (For the installation method, refer to item 4 in the "Instructions for Use" on page 5)
	Use the steaming function twice in a row, after the completion of the previous steaming process is completed	Turn off the product, let it cool for 5 minutes, and then start the second steaming.
Discoloration of surfaces in contact with food	The color of the food may discolor the parts in contact with the food	This is a normal phenomenon. (Pigmentation exists in some ingredients) All parts can still be used safely, and the water tank will not be damaged for steaming food.
The water tank emits an unpleasant smell during the first few uses	The water tank is not cleaned before use.	Clean the water tank. (Refer to Item 5 of "Bottom Cleaning" in "Cleaning Method" on page 7) The water tank should not exceed 200ml, otherwise the hot water will overflow during heating.
The product cannot produce steam	No pure water is added to the water tank.	Turn off the product and disconnect the power supply, and then add water to the water tank.
	There is too much scale in the water tank.	Clean the water tank. (Please refer to item 5 of "Cleaning" in "Cleaning Method" on page 7)
The water tank has steam to create dew	The water tank lid is not covered.	Close the water tank cover and make sure that the handle of the water tank cover is in a horizontally locked state. 
	The mixing cup is not properly installed on the host machine.	Correctly install the mixing cup on the host. (For the installation method, refer to item 4 in the "Instructions for Use" on page 5) Turn off the product, let it cool for 5 minutes, and then start the second steaming.
	The steam inlet on the water tank cover and the steam outlet on the water tank are blocked by dirt or scale.	Clean the water tank cover and the steam port on the water tank.

## Fault handling

Problem	Analyze the reason	Elimination method
The water poured from the water tank or the water that enters the mixing cup during the steaming process has a strange color or has a difficult odor.	Food particles enter the water tank during use.	Please refer to item 5 of "Clean thoroughly" in "Cleaning Method" on page 7, clean the water tank, and use this product in strict accordance with the stated period. Ensure that the water in the water tank does not exceed 200ml, and the food in the search cup no longer exceeds half of the steaming lid. The steaming of the same batch of food does not exceed 30 minutes every time.
White spots appear on the water tank, water tank, steaming basket, and mixing cup.	These parts have scale.	This is normal. Remove the scale regularly, and clean the water tank cover, mixing cup, steaming basket, and cup cover with a damp cloth. (Please refer to item 5 of "Clean thoroughly" in "Cleaning method" on page 7)
The ingredients are not heated thoroughly	The ingredients in the mixing cup are too large.	Cut the food into small pieces about 1.5cm square.
	There is too much food in the mixing cup	Reduce the amount of food in the cup.
	There is too little water in the water tank	Add an appropriate amount of water according to the steaming time. (Refer to page 3 "Food steaming time table")
	The steaming time is too short.	Choose a longer steaming time (up to 25 minutes).
	There is a lot of scale in the water tank.	Clean the water tank. (Please refer to "Clean thoroughly" in "Cleaning method" on page 7)
	The mixing cup is not correctly installed on the main unit.	Correctly install the mixing cup on the host. (For the installation method, refer to Article 4 in the "Instructions for Use" on page 5)
Jog stirring does not work	There is too much food in the mixing cup.	Cut off the power, and then reduce the amount of stirring. (The food in the mixing cup must not exceed 300g).
	The mixing cup is not correctly installed on the main unit.	Correctly install the mixing cup on the host. (For the installation method, please refer to Article 4 in the "Instructions on page 5")
	Mix viscous foods such as cheese.	Do not stir sticky or hard ingredients.
	Continue to use the stirring function for more than 30 seconds.	Stop stirring, let cool for a few minutes and start stirring again.
It is very noisy when stirring, emits a difficult smell, and becomes hot	There is too much food in the mixing cup.	Cut off the power, and then reduce the amount of stirring. (The food in the love mix cup must not exceed 300g).
	Use the stirring function for too long.	Do not allow the product to stir for more than 30 seconds at a time.
Leaking mixing cup	Knife waterproof ring textual problem.	Install the tool assembly correctly. (Refer to "Schematic Diagram of Knife Assembly Installation" on page 8)
	The tool waterproof ring or tool component is damaged.	Replace with a new water-proof knife or knife assembly.
The temperature of steamed food is still very low.	Too much thawed food.	Defrosted food must not exceed the MAX line on the steaming basket.
	Defrosted food is too sticky.	Allow the product to cool for 5 minutes before defrosting.

\* Please read the manual carefully and use this product correctly.

