

Turbo Steamer user guide.

Steam, defrost,
& sterilize!



nutribullet
BABY®

10x15cm

2021.02.25

Important safeguards

For your safety, carefully read all instructions before operating your NutriBullet Baby® Turbo Steamer.

The following basic safety instructions should always be followed when using the NutriBullet Baby® Turbo Steamer ("Turbo Steamer"):

GENERAL SAFETY INFORMATION

- Close supervision is necessary when using the Turbo Steamer with or near children.
- Do not use the Turbo Steamer for other than intended use.
- Only use the accessories and attachments included with the Turbo Steamer. The use of unauthorized attachments can cause damage or injury and will void warranty.
- Do not use without water in the steamer reservoir.
- Only use water in the Turbo Steamer to steam foods. A small amount of white vinegar may be added to remove scales when cleaning (see section: "Cleaning the Turbo Steamer").

- Do not use outdoors.
- This appliance is intended for household use only.

ELECTRICAL SAFETY

WARNING!

DO NOT USE THIS PRODUCT WITH ANY TYPE OF ADAPTOR OR VOLTAGE CONVERTER DEVICE.

- Use of Adapters and Converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in personal injury or property damage.
- To protect against electric shock, do not immerse cord, plugs, or base unit in water or other liquids.
- Do not let the cord hang over the table edge or from the counter or near hot surfaces. Do not leave the cord within a child's reach.
- The length of the cord used on the Turbo Steamer was selected to reduce the hazards of becoming tangled in or tripping over a longer cord.
- Do not operate the Turbo Steamer if the cord or plug has been damaged in any way or after the appliance malfunctions

or it has been damaged in any manner. Contact Customer Service for assistance with repair, returns or replacement.

- As a safety precaution, do not use an extension cord with the Turbo Steamer.
- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
- To disconnect the power, press the "power" button and unplug it from the wall outlet.
- Unplug the Turbo Steamer when not in use. Make sure it is unplugged

before assembling, disassembling, adding additional parts, and cleaning.

HEAT & PRESSURE SAFETY

WARNING!

Do not touch hot surfaces. Use pot holders when removing Steamer Lid or handling hot containers to avoid steam burns.

Do not move the Turbo Steamer when in use. Always allow it to cool completely before moving or storing.

Extreme caution must be used when removing hot foods from the Turbo Steamer to avoid burns.

- Do not place near a hot gas or electric stovetop burner or heated oven.
- While in operation, place the Turbo Steamer in a place where the steam vents will not be near any people, as the steam will be HOT!
- Extreme caution must be used around the steam vent as hot steam is released through that vent and can cause burns.
- Lift and open Steamer Lid carefully to avoid scalding and allow water to drip into steamer.
- Always allow steamed food to cool completely prior to serving as steamed food can be extremely hot and can cause burn injuries.
- To prevent any type of burn, always check the temperature of foods before serving.

**! Save these
● instructions!**
**HOUSEHOLD
USE ONLY**

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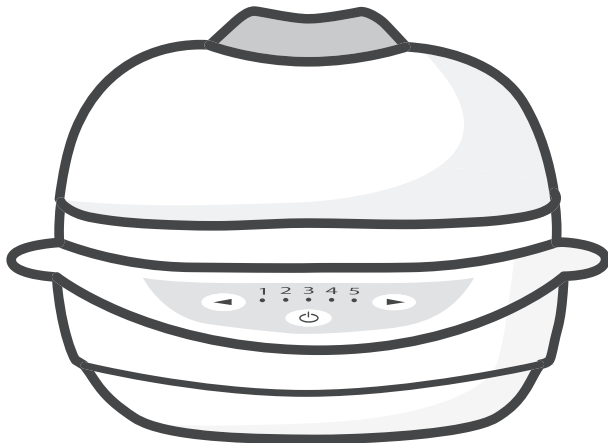
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The NutriBullet Baby® Turbo Steamer.

Congratulations on your purchase of the NutriBullet Baby® Turbo Steamer! Now you can steam, sterilize and defrost, all in the same easy-to-use system!

Enjoy your new steamer! We know your baby is going to LOVE all of the fresh, healthy, all-natural foods you make with it.

— The NutriBullet
Baby® team



What you get.



STEAMER BASE

5 easy settings and a built-in indicator that lets you know when your food is done!



STEAMER LID

Large capacity allows for a variety of uses.



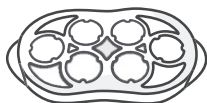
COOKING TRAY (BLUE)

Place baby's favorites on the cooking tray. Make sure the 2 end tabs are always facing up when placed on steamer.



STERILIZING TRAY (WHITE)

Place baby's items on the sterilizer tray. Make sure the 2 end tabs are always facing up when placed on steamer.



EGG COOKING TRAY

Steam 6 eggs in minutes!



DEFROSTING TRAYS

Defrost frozen purée in minutes!



MEASURING CUP

Add the perfect amount of water every time.

Steaming basics.

Steaming baby's favorite foods in the NutriBullet Baby® Turbo Steamer couldn't be easier. With the blue steamer tray, a little water and just a few minutes — you are going to have deliciously steamed ingredients that make the freshest, tastiest and healthiest purées.

Rinse all fruits and vegetables before steaming — you never know where they've been! Additionally, most fruits and vegetables should be peeled, pitted or cored before steaming; it's easier to peel when they are hard vs. soft. Then, just follow the next few steps and you're well on your way to purée joy!



1

Use the chart on page 12 to determine the proper amount of water and pour into water tray.



2

Place the blue cooking tray on the base (with the 2 tabs facing up). Next, place the food on the cooking tray.



3

Put the turbo steamer lid in place.



4

Select the proper setting by following the chart on page 12 and start the steaming cycle.



5

When you hear the “beep” your food is finished steaming.



CAUTION: Always be very careful to stay clear of the steam vent when your foods are steaming — it’s hot!

Steaming chart.

Follow this chart for perfectly steamed foods every time!

RECIPES:	WATER AMOUNT	STEAMER SETTING	STEAMING TIME
Apple purée	½ cup	2	10 mins
Asparagus purée	½ cup	1	7 mins
Baby carrot purée	Full cup	5	17 mins
Broccoli purée	½ cup	1	7 mins
Cauliflower purée	¾ cup	3	12 mins
Diced beef	½ cup	5	17 mins*
Diced chicken breast	½ cup	5	17 mins*
Diced fish	½ cup	4	15 mins*
Diced turkey breast	½ cup	4	15 mins*
Diced pork	½ cup	5	17 mins*
Eggplant purée	½ cup	1	7 mins
Green bean purée	½ cup	1	7 mins
Green pea purée	½ cup	1	7 mins
Peach purée	½ cup	2	10 mins
Pear purée	Full cup	3	12 mins
Plum purée	½ cup	2	10 mins
Regular carrots	Full cup	5	17 mins
Sweet potato purée	Full cup	5	17 mins
Turnip purée	Full cup	5	17 mins
White potato purée	Full cup	5	17 mins
Yellow squash purée	½ cup	1	7 mins
Zucchini purée	½ cup	1	7 mins

Always use the Cooking Tray

PREPARATION NOTES:

Cut apple into wedges and remove core. Cut skin off wedges before steaming.
Place on cooking tray.

Remove woody end of stalk. Cut asparagus in half before steaming.
Place on cooking tray.

Place baby carrots on cooking tray and steam away.

Break into chunks. Place on cooking tray.

Break into chunks. Place on cooking tray.

*Make sure fully cooked.

*Make sure fully cooked.

*Make sure fully cooked.

*Make sure fully cooked.

*Make sure fully cooked.

Cut eggplant in half, then cut halves into 1-2" pieces. Place on cooking tray.

Cut green beans into 2-3" pieces. Place on cooking tray.

Pour frozen peas on cooking tray.

Cut peaches in fourths and remove core. Skin peaches before steaming.
Place on cooking tray.

Skin pear and cut into fourths. Remove core and cut each piece in half.
Place on cooking tray.

Cut plums in fourths and remove core. Skin plums before steaming.
Place on cooking tray.

Cut tops off carrots. Peel and skin before steaming. Cut carrots in half and
place on cooking tray.

Peel sweet potato and cut into ½" thick medallions. Cut medallions in half
again. Place on cooking tray.

Peel turnip and cut in half. Cut halves into 1-2" pieces. Place on cooking tray.

Peel potato and cut into ½" thick medallions. Cut medallions in half again.
Place on cooking tray.

Cut squash in half long-ways. Cut halves into 2" pieces. Place on cooking tray.

Cut off both ends of zucchini. Cut into 1"-2" pieces. Place on cooking tray.

Sterilizing basics.

The NutriBullet Baby® Turbo Steamer is also a turbo sterilizer! Now you can be sure your baby's pacifiers, bottle rings, bottle nipples and smaller toys are clean as a whistle!

When sterilizing, always use **Setting 5** and fill the **measuring cup** to the top with water.



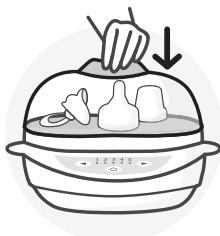
1

Add a full cup of water to the water tray and place the **white sterilizer tray** onto the **steamer base** (with the 2 tabs facing up).



2

Place the items to be sterilized onto the **white sterilizer tray**.



3

Put the **lid** in place.



4

Set to **Setting 5** and start the steamer. When you hear the “beep” your items are finished sterilizing.



5

Remove the **lid** to release steam, then dry items after a brief cooling period (so items are not too hot to pick up). Your items are now sterilized!



CAUTION: Always check the instructions on all toys and teethingers before steaming! Many gel-filled toys and teethingers cannot be steamed.

Defrosting basics.

Microwave heating often results in uneven food temperatures where one area of the food is still cold and another area is very hot. These hot spots are very dangerous, because they could easily burn a baby's mouth. We recommend defrosting your frozen NutriBullet Baby® servings with your handy NutriBullet Baby® Turbo Steamer!

Defrosting has never been easier. Simply pop your frozen NutriBullet Baby® servings into the green defrosting trays and in just minutes you'll have warm and delicious baby food!



1

Add a full cup of water to the water tray.



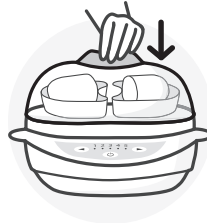
2

Pop frozen NutriBullet Baby® servings into the blue defrosting trays (one per tray).



3

Place the blue steamer tray onto the steamer base (with the 2 tabs facing up). Next, place the defrosting trays onto the steamer tray.



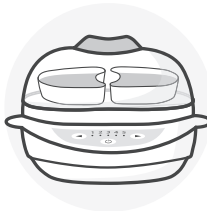
4

Put the lid in place.



5

Set to **Setting 5** to start the defrosting cycle.



6

When you hear the “beep” your food is finished defrosting.

Egg steaming basics.

Older babies and toddlers love hardboiled eggs and parents need to eat, too! Making a half dozen hardboiled eggs has never been easier. You can make nearly a week's worth of breakfast in just minutes!



1

Add a full cup of water to the water tray.



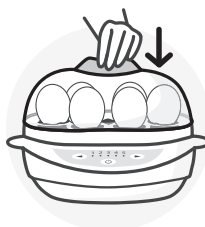
2

Place the egg cooking tray onto the steamer base.



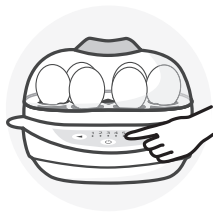
3

Place eggs into the egg holes.



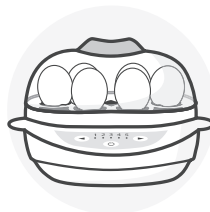
4

Put the lid in place.



5

Set to **Setting 5** and start the steaming cycle.



6

When you hear the “beep” your food is finished steaming.

Cleaning.

The NutriBullet Baby® Turbo Steamer is very easy to clean and dry. And because all of the parts are removable, each piece can be thoroughly dried before storing — so you'll never have to worry about "beyond-your-reach" spots growing any mold or bacteria.

HEATING PLATE

After making sure the heating plate is cooled, simply wipe it out with a warm, soapy cloth. If lime scales have formed on the heating plate, add ½ cup of white vinegar and heat on **Setting 1** until the scales dissolve. Let cool and wipe clean.

TRAYS & BOWLS

Clean any of the pieces (except for the heating plate) by washing with warm soapy water, then rinse. Do not bend the trays during the washing process, as this can warp the shape.

Storing.

Thanks to its tiny size, the NutriBullet Baby® Turbo Steamer is a snap to store! It's so cute, many of us like to keep it right on the countertop. But, if you'd like to stow it away, simply make sure all the parts are dry and store in any cabinet.

Explanation of the marking



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal; recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling



The transport and protective packing has been selected from materials, which are environmentally friendly for disposal and can be recycled. Ensure that any plastic, wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Rather than just throwing these materials away, recycle them



Manufacturer's declaration that product meets the requirements of the applicable UK regulations

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FAQ'S

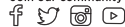


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