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1. INTRODUCTION

The Alecto BFP-66 is a 5-in-1 Baby food processor. This device has the following functions:

- Steaming
- Blending/puréeing
- Warming up
- Use as a bottle warmer
- Sterilization of bottles/teats

INTENDED USE:

The BFP-66 is only suitable for preparing (baby) food in a domestic environment and/or sterilizing, for example, teats or milk bottles. The chopping blades are NOT suitable for chopping hard and/or sticky ingredients such as nuts, ice cubes, coffee beans, jellies, cheese and the like, but only for soft vegetables and fruits.

2. OVERVIEW

2.1. APPLIANCE AND ACCESSORIES

- A: Tongs
B: Steam lid
C: Spatula
D: Water tank lid
E: Sterilization basket
F: Insulation ring
G: Water tank
H: Base
I: Control panel
J: Measuring cup 120 ml
K: Steam inlet lid
L: Steam vent lid
M: Jug lid
N: Steam inlet
O: Steam basket 650 ml
P: Blade unit *
Q: Blade unit seal * + spare in bag
R: Jug handle
S: MAX indication 570 ml
T: Can
U: Steam outlet
V: Blade unit sealing ring *
W: Seal ring for water
X: Power cord
Y: Can lock button

* Parts are already assembled.

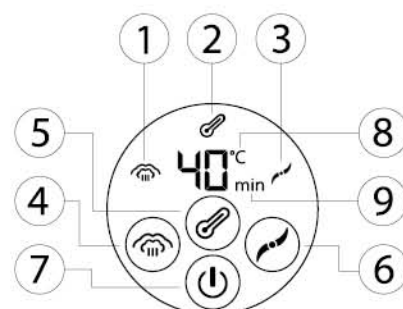
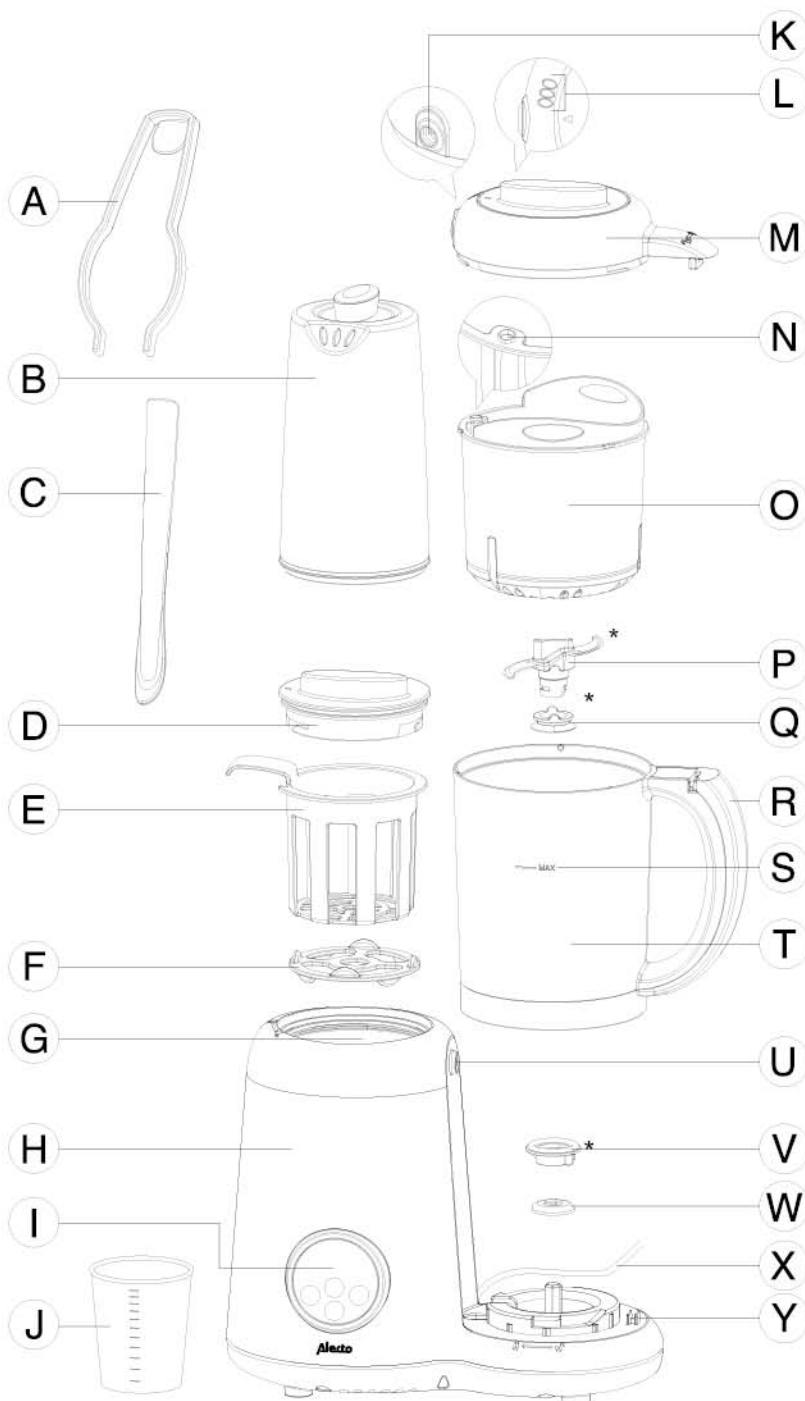


The blade unit (P) and the appliance (H) are NOT suitable for a dishwasher.

The material used for the Alecto BFP-66 food processor is BPA-free (no Bisphenol A).

2.2. CONTROL PANEL

- | | |
|--------------------------|------------------------------|
| 1: Steam function icon | 6: Blender function button |
| 2: Heating function icon | 7: On/off /pause button |
| 3: Blender function icon | 8: Degrees Celsius indicator |
| 4: Steam function button | 9: Minutes indicator |
| 5: Heating button | |



3. IMPORTANT SAFETY INSTRUCTIONS

- Read this instruction manual carefully before using the appliance. Keep the booklet for future reference.
- If you resell the appliance, provide this booklet with the appliance.
- The appliance is intended for household use only.
- This appliance is not a toy. Therefore, always keep this appliance and accessories out of the reach of children.
- Supervise the use of this appliance by persons with reduced physical or mental capabilities.
- Never leave the appliance unattended.
- Do not use the appliance if the power cord or appliance is damaged.
- Do not use the appliance if it has been dropped or damaged in any way.
- Before plugging in the power cord, make sure that the voltage matches the voltage on the product label on the bottom of the product.
- Only use the appliance on a dry, flat and heat-resistant surface.
- Never place the appliance on or near a hot surface or open flame.
- Disconnect the appliance from the mains after use.
- When cleaning the appliance, always remove the plug from the wall socket and allow the appliance to cool down.
- Never immerse the base in water or any other liquid.
- Do not rinse the appliance under the tap.
- Never use scouring pads, abrasive cleaners, bleach or aggressive liquids such as gasoline, acetone or alcohol to clean the device or accessories.
- Regular descaling prevents damage to the appliance.
- Never place the base and accessories in the microwave.
- The blade unit is sharp. Keep this in mind when disassembling and cleaning the appliance.
- The appliance is not intended for blending hard and/or sticky ingredients.
- The appliance is not intended to heat or boil liquids other than water in the water tank.
- The appliance is not intended for defrosting or reheating food.
- The appliance, water tank, lids and accessories become very hot during use. Use the spatula to lift the steam basket (see figure on page 8, point 12). Hold the jug by the handle to lift it. If desired, wear oven gloves during use.
- Improper or incorrect use and use which does not correspond with the instructions in the manual will void the warranty.
- Use only the accessories supplied with this product.
- The appliance contains no spare parts (except for an extra sealing ring Q). Never disassemble the device yourself. Service may only be carried out by qualified technical personnel. Repairs by unqualified persons can lead to dangerous situations for the user.

4. COMMISSIONING/PREPARATIONS

AFTER PURCHASE:

- Immediately after purchase, check with the overview drawing (see chapter 2.1. APPLIANCE AND ACCESSORIES) whether the BFP-66 is supplied with all accessories. Please contact your supplier if anything is missing.
- Make sure the BFP-66 is undamaged, including the power cord. If in doubt, consult your supplier or the Alecto service department. Website: www.alectobaby.nl or email: service@alectobaby.nl
- Remove all accessories from the packaging and check for damage.

BEFORE FIRST USE:

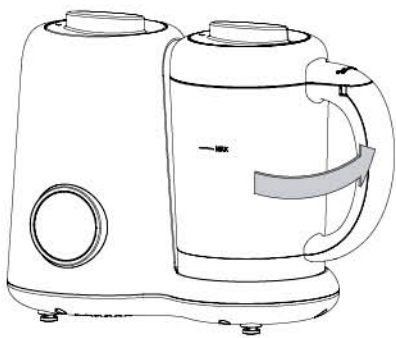
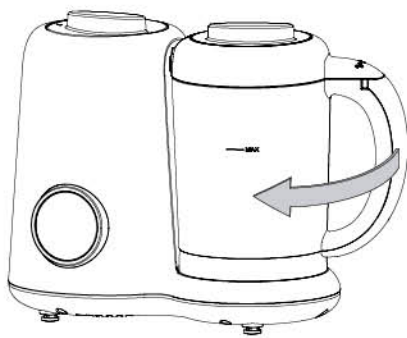



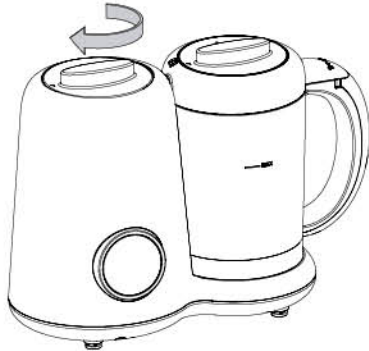


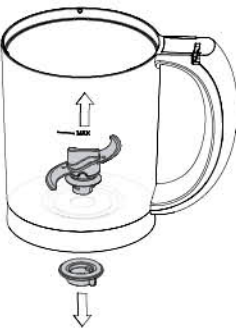




- Remove all packing materials from the appliance and accessories.
- Clean all parts thoroughly before first use. See chapter 6. CLEANING AND MAINTENANCE.

BEFORE EACH USE:

- Place the appliance on a firm and flat surface and keep enough space around the appliance to avoid any damage to kitchen cupboards (e.g. due to the hot steam) and you can hold the appliance firmly when blending.
- Do not plug in the power cord until all preparations for steaming, heating, blending/pureeing and sterilizing have been completed.

5. GENERAL

5.1. ASSEMBLY AND DISASSEMBLY

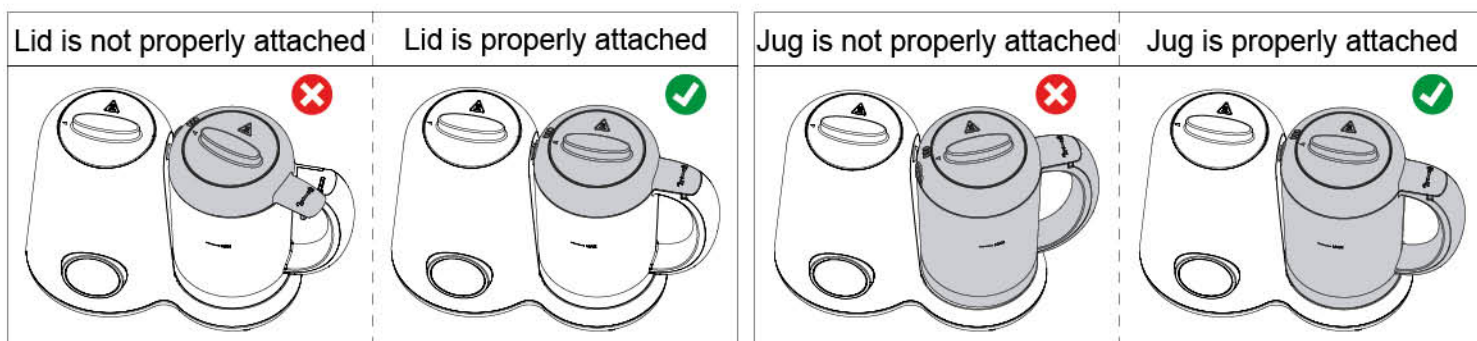
Removing the jug from the base	Attaching the jug to the base
	
Removing the lid from the jug	Attaching the lid to the jug
	
Removing the lid from the water tank	Attaching the lid to the water tank
	
Removing the blade unit from the jug	Attaching the blade unit to the jug
<div><div></div><div>Caution! The blade unit is sharp. Take note when attaching and removing it.</div></div>	
<div><div><div></div><div></div><div></div></div></div>	<div><div><div></div><div></div><div></div></div></div>

5.2. WARNINGS



The appliance has a built-in safety lock. If the lid is not properly placed on the jug or the jug is not properly placed on the base during use, the warning message "E1" will appear on the control panel.

The steam and blender function cannot be activated in such a case.



If the water in the water tank is used up during steaming, the warning message "E2" will appear on the control panel. The thermostat will switch off followed by 3 beep tones. If the water is replenished within 2 minutes, the steam function will automatically resume where it left off within a few seconds. If no water is added, the BFP-66 appliance will automatically return to standby mode.



5.3. STAND-BY MODE



In standby mode, the horizontal stripes flash and no function is activated.

To completely turn off the control panel, unplug the power cord or press the power/pause button for approximately 3 seconds.

6. CLEANING AND MAINTENANCE

- Clean the appliance immediately after each use.
- **ALWAYS** remove the plug from the socket during cleaning and allow the appliance to cool down.
- Carefully unscrew the blade unit from the jug (see chapter 5.1. ASSEMBLY AND DISASSEMBLY) in order to clean the loose parts thoroughly.

Caution! The blade unit is sharp. Pay special attention when assembling, disassembling and cleaning it.

- The base can be wiped with a damp cloth.
- **NEVER** immerse the base in water and do **NOT** rinse under the tap!
- **NEVER** place the base on a wet surface.
- **NEVER** use scouring pads, abrasive cleaners, bleach or aggressive liquids such as gasoline, acetone or alcohol to clean the device or accessories.
- Hard water causes deposits in the water tank. We recommend removing this limescale every 2-4 weeks. Descaling should **ONLY** be done with white vinegar.

Caution! Make sure the appliance is completely turned off and no longer hot.

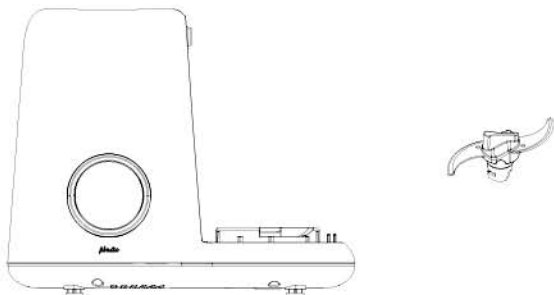
Follow the instructions below:

1. Pour the white vinegar solution (60 ml white vinegar and 60 ml water) into the water tank until it is half full and screw the lid onto the water tank.
2. Allow the solution to stand for approximately 6 to 12 hours until the limescale has completely disappeared. If the limescale is not completely dissolved, repeat the previous steps until the water reservoir is completely clean.
3. Pour the solution out of the water tank and rinse well with water. Rinse the lid well under the tap.
4. Fill the water tank with 250 ml of water (up to the MAX indication) and go through 1 steam cycle without ingredients, before you resume preparing food.
5. Finally, dry the water tank with a soft cloth.

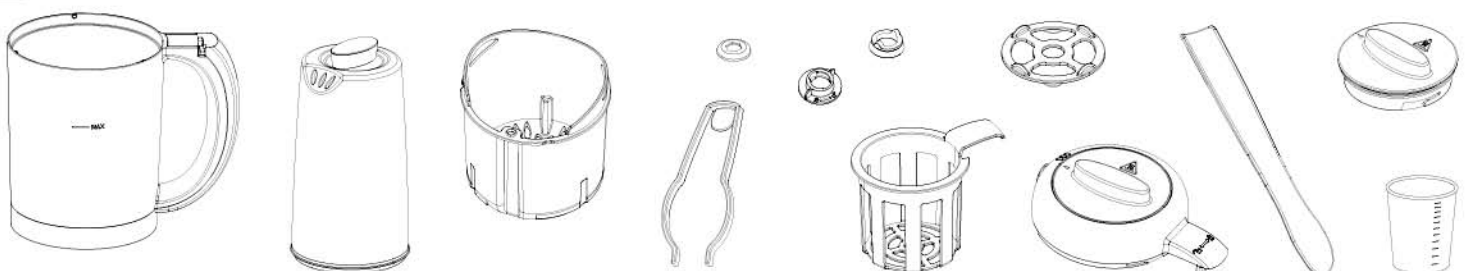


- Rinse the dishwasher safe parts (see drawing below) off under the tap before placing them in the dishwasher.
- Dry all parts before replacing and storing them.
- All parts that come into contact with food, such as the steam basket, the spatula and the jug may discolour. This is normal and not harmful to the preparation of the food.
- The BFP-66 requires no maintenance other than cleaning and descaling.

NOT DISHWASHER PROOF:



IS DISHWASHER PROOF:



7. STEAMING

7.1. ONLY STEAMING INGREDIENTS

When using the product for the first time, we recommend that you first go through a steam cycle with an empty steam basket and empty jug.

1. Place the appliance on a firm and flat surface and keep enough space around it so that it cannot cause any damage to kitchen cupboards (eg by hot steam).
2. Pour 250 ml of water into the water tank up to the "MAX" indication and close the water tank with the lid. We recommend using soft or purified water as mineral or tap water can cause calcium deposits in the water tank.

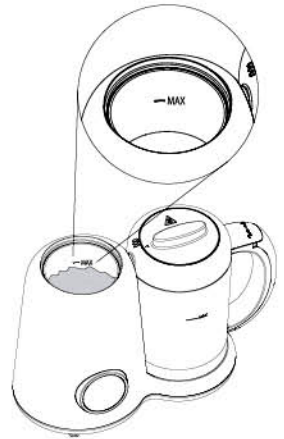


Caution! Make sure that the water in the water tank does NOT exceed the MAX indication.

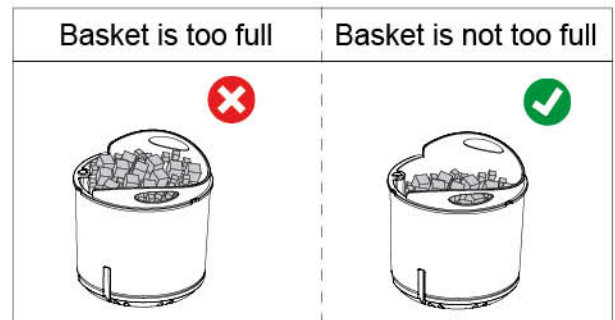
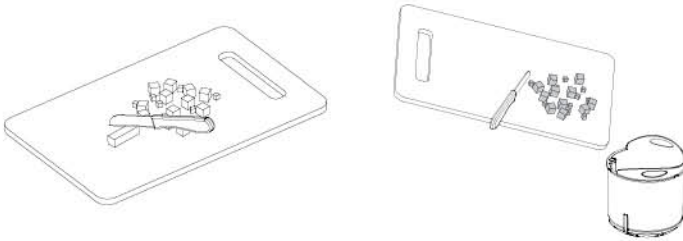
Caution! Never put liquids other than water in the water tank (only white vinegar for descaling, see chapter 6. CLEANING AND MAINTENANCE).

Caution! Never use the steam function without water in the water tank.

Caution! Make sure the water tank lid is closed properly.



3. Wash, peel and cut the ingredients (vegetables and/or fruit) into small pieces (about 0.5 to 1 cm in size) and place them in the steamer basket. The smaller the ingredients, the better the food can be steamed.



Caution! Make sure that the amount of food in the steamer basket does not exceed the top edge of the basket. The opening for the steam in the jug may become blocked.

Caution! Before putting frozen/raw ingredients in the steamer basket, thaw them first. Drain off excess water from the thawed ingredients before adding to the jug.

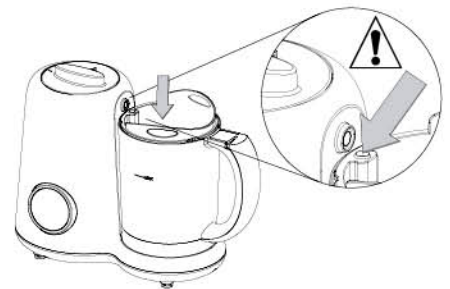
4. Place the steamer basket in the jug.



Caution! Make sure that the blade unit is always properly attached to the jug (see chapter 5.1. ASSEMBLY AND DISASSEMBLY). Otherwise, condensation and food will escape from the jug and enter the appliance.

Caution! The basket fits into the jug in only one way.

5. Hold the jug by the handle and screw the lid onto the jug.
6. Attach the jug to the base, if not already done.
7. Plug the power cord into the wall outlet.



8. Touch the steam function button. The "steam function activated" icon lights up in the control panel. The default steaming time is 20 minutes. By touching the steam function button, you can adjust the steam time in 5-minute increments between 5 and 30 minutes. The steaming time depends on the type of food and the amount. Please refer to the relevant recipe books or to the internet. As a rule, the steaming time will be between 5 and 15 minutes.



Caution! The steam function will not work if the jug or the jug lid is not correctly placed on the appliance or if there is no water in the water tank (see chapter 5.2. WARNINGS).



9. The steam function starts automatically after 3 seconds. It may take a few minutes before you hear the water in the water tank boiling and see the jug being filled with steam.
During the last minute, the indicator on the control panel counts down from 60 to 0 seconds.
When the steam time has elapsed, 3 beep tones will sound.



Caution! During steaming, hot steam is released from the steam vents in the jug lid. Wear gloves if necessary.

Caution! Never remove the water tank lid while steaming. Hot steam and/or water will be expelled from the water tank and you may burn yourself.

Caution! Do not refill the water tank while steaming. Hot water and steam can escape from the appliance.

10. The appliance automatically returns to standby mode (see chapter 5.3. STAND-BY MODE).



Caution! After a steam cycle, always allow the appliance to cool down for at least 10 minutes before you start steaming again. Remove any remaining water from the water tank and fill it with fresh water.

Caution! After the steam cycle, steam may continue to come from the jug lid steam vents for some time.

11. Unscrew the jug lid carefully.



Caution! The steam basket, the steam from the jug and the lid are hot! Wear gloves if necessary.

12. Carefully remove the steam basket with food from the jug using the spatula (see drawing).




Caution! Use only the included spatula to remove the steam basket from the jug.



13. Remove the plug from the socket after using the appliance. Allow the appliance to cool down completely, pour the water out of the water tank and clean and dry the water tank and the accessories used (see chapter 6. CLEANING AND MAINTENANCE).

During steaming it is possible to adjust the steam time or to return to the standby mode (see chapter 5.3. STAND-BY MODE). To do this, touch the steam function button or the on/off/pause button. If no selection is made within 5 minutes, the device automatically returns to standby mode.

7.2. BLENDING INGREDIENTS AFTER STEAMING

1. Remove the jug from the appliance.
2. Remove the steamed ingredients from the jug by tipping the steam basket upside down using the spatula. It is not necessary to drain any moisture from the jug; it can be mixed with the steamed ingredients.
-  **Caution!** Make sure that the maximum volume in the jug (see MAX indication) is not exceeded.
3. Continue to chapter 8 BLENDING Ingredients ONLY step 5.



8. BLENDING INGREDIENTS ONLY

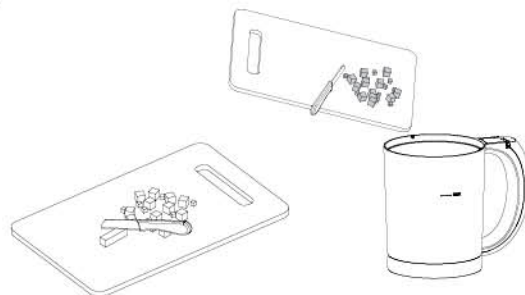
1. Place the appliance on a firm and flat surface and keep enough space around the appliance so that it cannot damage kitchen cabinets and you can hold the device when blending/puréeing.
2. Remove the jug from the base.
3. Remove the lid from the jug.

Caution! Make sure that the blade unit is always properly attached to the jug (see chapter 5.1 ASSEMBLY AND DISASSEMBLY).

4. Wash, peel and cut the ingredients (vegetables and/or fruit) into small pieces (about 0.5 to 1 cm in size) and place them directly into the jug. The smaller the ingredients, the better the ingredients can be mixed. It is not necessary to drain any moisture from the jug, it can be mixed with the ingredients.

Caution! The chopping blades are NOT suitable for chopping hard and/or sticky foods such as nuts, ice cubes, coffee beans, jellies, cheese and the like, but only for softer vegetables and fruit.

Caution! Make sure that the stated maximum volume (see MAX indication) on the jug is not exceeded.



5. Shake the jug to distribute the ingredients evenly.
6. Hold the jug by the handle and screw the lid onto the jug.

Caution! The steam basket must not be placed in the jug during blending/pureeing.

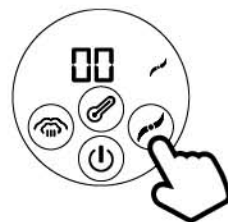
7. You can also remove the lid of the jug to add extra ingredients. Such as water for puree or extra ingredients such as cooked rice.
8. Place the jug back on the appliance.

Caution! Make sure the jug is properly attached to the base (see section 5.2. WARNINGS).

9. Plug the power cord into the wall outlet.

10. **Caution!** When the blender function button is touched, blending starts immediately.

Touch the blender function button. The 'blender function activated' icon lights up in the control panel and the seconds are counted (maximum 40 seconds). Keep touching the blender function button until the ingredients have the desired consistency. The moment you release the blender function button, the blending stops.



11. If the ingredients stick to the side of the jug or if the mixed ingredients are still too firm, you can release the blender function button and remove the jug from the base. The ingredients can be removed from the side using the spatula and, if necessary, some water can be added to thin the food slightly.



Caution! Do not use the blender function when the jug is empty. This can cause damage to the appliance.

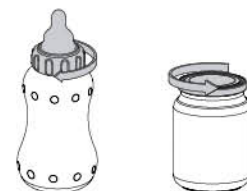
Caution! After touching the blender function button for 40 seconds, the device automatically returns to the standby mode.

Caution! Do not allow the appliance to blend continuously for longer than 40 seconds. If the ingredients are not yet at the desired consistency after 40 seconds, allow the appliance to cool down for at least 3 minutes before you continue blending.

12. Remove the jug from the base.
13. Turn the lid of the jug.
14. Use the spatula to remove the mixed ingredients from the jug. Empty the food in a bowl or on a plate.
15. Remove the plug from the socket after using the appliance. Allow the appliance to cool down completely, pour the water out of the water tank, clean all accessories (see chapter 6. CLEANING AND MAINTENANCE) and finally dry the inside of the water compartment.

9. WARMING UP BOTTLE/JAR FOOD

1. Place the appliance on a firm and flat surface and keep enough space around it so that it cannot cause any damage to kitchen cupboards (eg by hot steam).
For heating a bottle/jar of food, the jug does not necessarily have to be placed on the base.
2. Remove the bottle cap and fasten the teat securely onto the bottle.
To warm up the jarred food, you have to unscrew the lid of the jar.



Caution! The jar lid should not be left on the jar.

3. Place the insulating ring in the water tank. If the bottle or jar is very small, you may also choose to place the sterilization basket in the water tank. In the latter case, you do not have to place the insulating ring in the water tank.

Caution! The insulating ring OR the sterilization basket must be placed in the water tank. Due to the high temperature, the bottle/jar should not be placed directly on the heating plate.



4. Place the bottle/jar on the insulation ring or in the sterilization basket.



5. Fill the space between the bottle/jar and the inner wall of the water reservoir with water. Fill to about halfway along the milk/food.

Caution! Ensure that the water in the water tank does not exceed the MAX indication.

Caution! Never put liquids other than water in the water tank (only white vinegar for descaling, see chapter 6. CLEANING AND MAINTENANCE).

Caution! The warm up function must NEVER be used without water in the water tank.

6. You may place the steam lid on the water tank if so desired.

Caution! When using the sterilization basket, the steam lid does not fit on the water tank.



7. Plug the power cord into the wall outlet.
8. Touch the warm-up function button. The 'heating function activated' icon lights up on the control panel. The default temperature is 37°C. By touching the warm-up function button, you can set the temperature to between 37°C and 50°C. The heating temperature and time depend on the type of food and the amount thereof.
Please refer to the relevant recipe books or to the internet.



9. The warm-up function starts automatically after 3 seconds. It takes a while for the water in the water tank to warm up. The heating element is switched on and off at intervals (you will hear regular clicks in the BFP-66). In this way, the water is stabilized at the set temperature.
10. The water heats up for a total of 40 minutes. Once the water reaches the desired temperature, it will maintain that temperature. After 40 minutes, 3 beep tones will sound. The control panel will then return to standby mode.

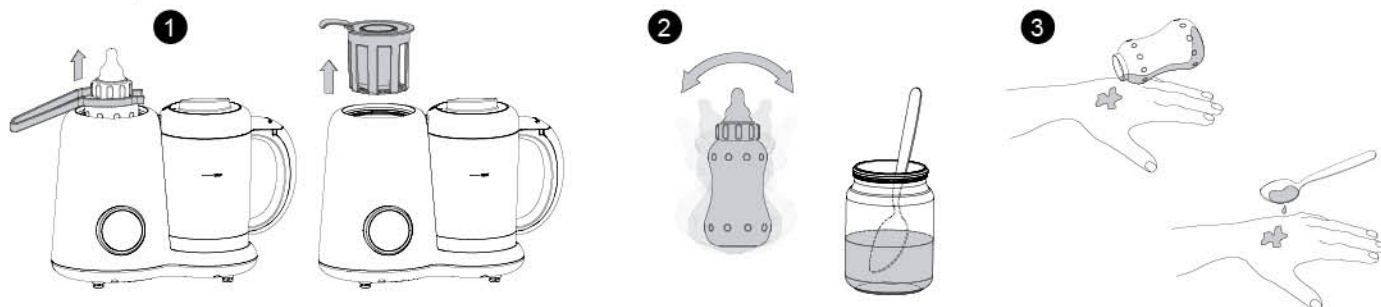


Caution! The appliance does not indicate when the water has reached its temperature.

11. Regularly remove the bottle/jar from the water tank (or the sterilization basket) using the tongs and shake/stir the milk/food to distribute the temperature evenly. Check the temperature of the food on the back of your hand or on your wrist.



Caution! Any water splashes from the water tank, the steam lid, the sterilization basket and the bottle/jar may be hot.



12. Once the milk/food has reached the desired temperature, remove the bottle/jar using the tongs or sterilization basket out of the water tank and switch off the appliance by pressing and holding the on/off/pause button for 3 seconds.
13. Remove the mains plug from the wall socket if you no longer need to use the appliance. Allow the appliance to cool down completely, pour the water out of the water tank and dry the inside of the water tank.

During heating, it is possible to adjust the temperature or to return to the standby mode (see chapter 5.3. STAND-BY MODE). To do this, touch the warm-up function button or the on/off/pause button. If no selection is made within 5 minutes, the device automatically returns to standby mode.

10. STERILIZING BOTTLES AND TEATS

1. Place the appliance on a firm and flat surface and keep enough space around it so that it cannot cause any damage to kitchen cupboards (eg by hot steam).

Caution! The jug and the lid of the jug must be placed on the appliance for the steam function to work.

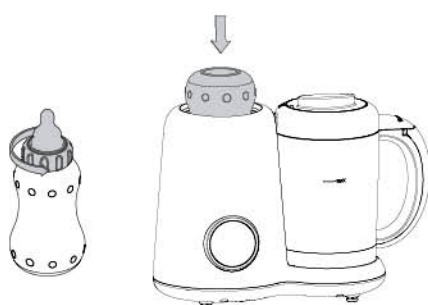
2. For bottles: Place the insulating ring in the water tank.
For teats: Place the sterilization basket in the water tank.

Caution! The insulating ring OR the sterilization basket must be placed in the water tank.
Due to the high temperature, the bottle/teat must not come into direct contact with the heating plate.

3. For bottles: Unscrew the cap and/or teat from the bottle.
Place the bottle with the opening facing down in the water tank on the insulating ring.

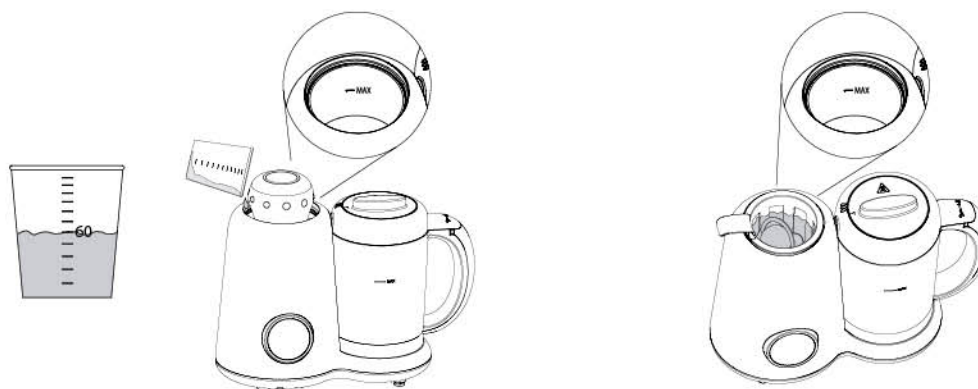
For teats: Place the teat in the sterilizing basket.

Caution! Only one teat should be placed in the basket at a time.



4. For bottles: Using the measuring cup, pour about 60 ml of water in the water tank.
For teats: Pour enough water into the water tank to completely submerge the teat.

Caution! Ensure that the water in the water tank does not exceed the MAX indication.
Caution! Never put liquids other than water in the water tank (only white vinegar for descaling, see chapter 6. CLEANING AND MAINTENANCE).
Caution! Never use the steam function without water in the water tank.



5. For bottles: Place the steam lid on the water tank.

For teats: The steam lid does not have to be placed on the water tank as the teat will be completely submerged.



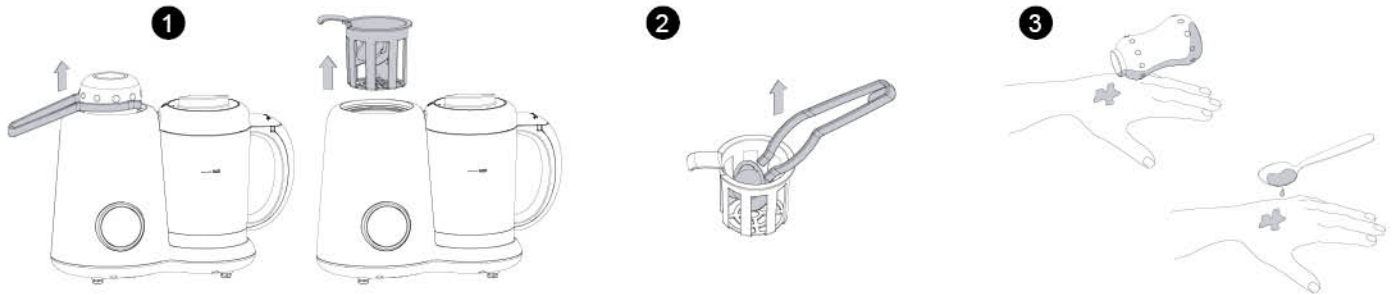
6. Plug the power cord into the wall outlet.
7. Touch the steam function button. The "steam function activated" icon lights up in the control panel. The default steaming time is 20 minutes. By touching the steam function button, you can adjust the steam time in 5-minute increments between 5 and 30 minutes. The sterilization period of bottles/teats is around 5 minutes. Set the steaming time to 5 minutes.



8. In the last minute, the display counts down from 60 to 0 seconds. 3 beep tones will sound before the product returns to standby mode.
9. Allow the water tank to cool down for 4 to 5 minutes.
10. Bottle: Use the tongs to remove the bottle from the water tank.
Teat: Carefully remove the basket from the water tank and use the tongs to remove the teat from the basket.



Caution! Any water splashes/steam from the water tank, the steam lid, steam from the steam lid, the sterilization basket, the bottle and the teat are hot.



11. Remove the mains plug from the wall socket if you no longer need to use the appliance. Allow the appliance to cool down completely, pour the water out of the water tank and dry the inside of the water tank.

During sterilization, it is possible to adjust the steam time or to return to the standby mode (see chapter 5.3. STAND-BY MODE). To do this, touch the steam function button or the on/off/pause button. If no selection is made within 5 minutes, the device automatically returns to standby mode.

11. DISPOSAL OF THE APPLIANCE (ENVIRONMENT)

At the end of the appliance's life cycle, you should not dispose of this product in the usual household waste bin, but take it to a collection point for the recycling of electrical and electronic equipment.



12. TECHNICAL SPECIFICATIONS

In: 230V ~ 50Hz
 Power - blender: 150W
 Power - steaming/heating: 300W
 Operating temperature: 10°C to 40°C/50°F to 104°F.

13. GUARANTEE

For the Alecto BFP-66, you have a **GUARANTEE** of 24 MONTHS from the date of purchase. During that period, we guarantee the free repair of defects due to material and manufacturing faults. This is at the final discretion of the importer.

HOW TO ACT:

If you notice a defect, first consult this manual. If this does not provide a definite answer, please contact the Alecto service department at www.alectobaby.nl

WARRANTY VOID:

- In case of improper or incorrect use, use of non-original parts or accessories, neglect and defects caused by moisture, fire, flood, lightning and natural disasters.
- In case of unauthorized modifications and/or repairs by third parties. Service may only be carried out by qualified technical personnel.
- Incorrect transportation of the appliance without suitable packaging and if the appliance is not accompanied by this warranty certificate and the purchase receipt.
- Any further liability, especially for any consequential damage, is excluded.