

Cuisinart baby

INSTRUCTION AND RECIPE BOOKLET



Baby Food Maker & Bottle Warmer

BFM-1000 SERIES

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be adhered to, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Always unplug unit from outlet when not in use, before putting on or taking off parts, before cleaning, and before removing food from bowl. To unplug, grasp plug and pull from electrical outlet. Never pull cord. Allow to cool before handling.**
3. To protect against risk of electric shock, do not put motor base in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Avoid coming in contact with moving parts.
6. **Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorized Cuisinart Service Facility for examination, repair, and electrical or mechanical adjustment.**
7. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Don't handle the electrical cord to engage or disengage plug into the receptacle when your hands are wet.
10. Do not use outdoors.
11. Keep hands and utensils away from moving blade while processing, to prevent the risk of severe injury to persons or damage to the appliance. A scraper may be used, but must be used only when the unit is not running.
12. **BLADE IS EXTREMELY SHARP.** Handle carefully when removing, inserting or cleaning. Always allow blade to stop moving before removing cover.
13. To reduce the risk of injury, never place cutting blade on base without first putting work bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
15. Do not attempt to defeat the cover interlock mechanism, as serious injury may result.
16. Before using, check work bowl for presence of foreign objects.
17. **Before serving be sure food is at a safe temperature.**
18. Do not touch hot surfaces. Use handles or knobs.
19. Follow guidelines in the Instructions for amount of boiler water for a given bottle size whether room or refrigerator temperature.
20. Always make sure that you are using the correct volume of water before beginning the bottle warming cycle. The warming chamber should be emptied of residual water before each subsequent use.
21. Never open the cover during food steaming.
22. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
23. Do not use appliance for other than intended use.
24. Where applicable, always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
25. Do not place on or near a hot gas or electric burner, or in a heated oven.
26. Before serving, unplug cord from wall outlet and dish. Do not leave cord within child's reach.
27. The appliance is intended for processing small quantities of food for immediate consumption, and is especially recommended for preparing baby food. The appliance is not intended to prepare large quantities of food at one time.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over unintentionally.

NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

IMPORTANT UNPACKING INSTRUCTIONS

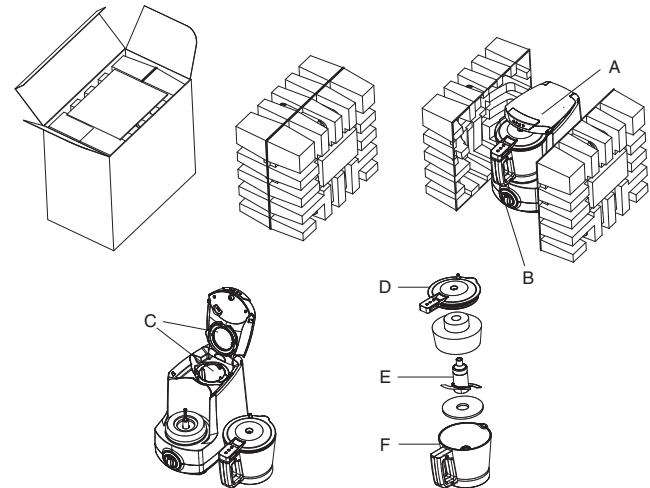
This package contains a Cuisinart Baby® Food Maker & Bottle Warmer, metal chopping/puréeing blade, measuring cup, adaptor ring, spatula and instruction/recipe book.

CAUTION: THE CUTTING BLADE HAS VERY SHARP EDGES.

To avoid injury when unpacking, please follow these instructions:

1. Place the box on a large, sturdy, flat surface.
2. Open top flaps and remove the instruction book, spatula and any other literature.
3. Set the large panel of the gift box face down and slide the Baby Food Maker & Bottle Warmer out of the box using the pulp tray. Set the gift box aside.
4. Remove the Baby Food Maker and bottle warmer from the pulp tray.

5. Open the unit cover (A). You will see the Adaptor Ring (C) and the measuring Cup (C) inside the housing. Keep them in their positions.
6. Grasp the bowl handle (B), lift it off the housing, and remove the polybag and packing materials from the housing.
7. Remove the bowl lid (D) from the bowl, and remove the foam from inside the bowl (F). **CAREFULLY REMOVE THE "STEAM BLADE" (E) BY GRASPING THE CENTER HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADE, AS IT IS RAZOR SHARP.**
Remove the polysheet at the bottom of the bowl (F).
8. We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.
9. Rinse all accessories in warm soapy water before first use.
10. Read the instructions thoroughly before using the machine.



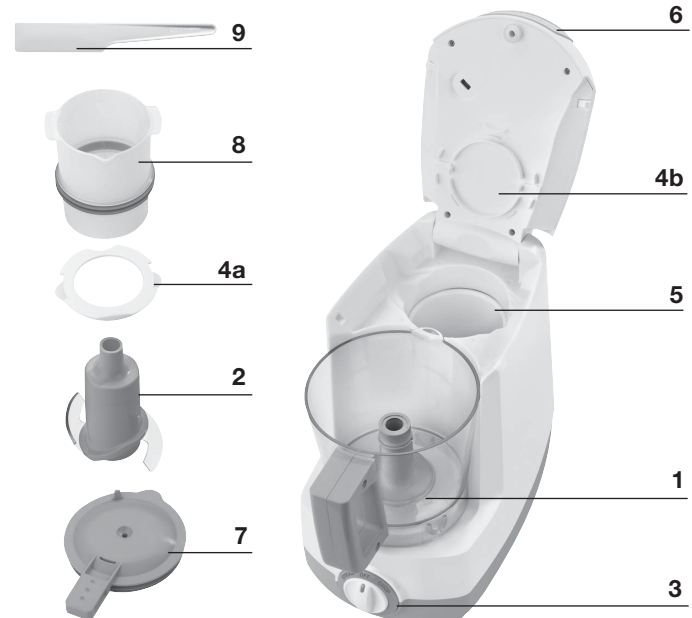
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FEATURES AND BENEFITS

- 1. 4-Cup Work Bowl with Measurement Markings and Pour Spout**
lets you make enough to refrigerate or freeze extra servings for later.
- 2. Steam Blade**
chops, purées and evenly distributes steam for quicker, more efficient cooking.
- 3. Simple Dial Control**
with CHOP setting to chop or purée and STEAM setting to cook food and warm bottles.
- 4a. Adapter Ring**
traps steam for faster heat-up when warming narrow bottles.
- 4b. Adapter Ring Storage**
conveniently stores adapter ring when not in use.
- 5. Steam/Bottle Warming Chamber**
uses steam to quickly heat up glass or plastic baby bottles.
- 6. Cover with Release Button**
has safety interlock to ensure safe handling.

- 7. Bowl Lid**
has seal to reduce steam time and keeps all the ingredients contained.
- 8. Measuring Cup**
is double-sided for separate steaming and bottle-warming measurements.
- 9. Spatula**
uniquely designed for use with the work bowl.
- 10. Cord Wrap (not shown)**
takes up excess cord and keeps countertop neat.
- 11. BPA Free (not shown)**
all materials that come in contact with food are BPA free.



BABY'S READINESS

Every baby develops at his or her own pace, but some common changes and behaviors can indicate a readiness for solid foods.

Be on the lookout for:

- Baby holding up head
- Chewing motion
- Doubled birth weight
- Ability to sit in high chair
- Curiosity about food
- Hunger after liquid feeding (breast milk/formula)
- Teething
- Accepts food rather than pushing food out with tongue

The first solid food to introduce is cereal. Start with rice, barley, or oatmeal when baby is about 6 months. Once baby has been successfully eating cereal, the next solid to introduce is vegetables so the baby has a chance to develop a taste for these before getting a “sweet tooth” from fruit. Next, introduce fruits, followed by meat and poultry.

GETTING STARTED

TIPS AND HINTS FOR BABY FOOD

The Baby Food Maker & Bottle Warmer is an excellent tool for puréeing and steaming fruits and vegetables. Blending the steaming liquid right into the food allows for optimal nutrient retention. We give a guide with water amounts intended for the smoothest purées – adjust water amounts if a thicker consistency is desired.

Introduce new foods one at a time. Serve only that type of food for at least 3 days before beginning another to be sure baby is not allergic. Once baby has been introduced to different foods, mix and match to make great combinations. For example, oat cereal and fruit, sweet potatoes and apple, or chicken with carrots.

When introducing a new food, if baby doesn't accept it, and does not have any adverse reaction, try again in a few days. Certain foods should be avoided for a period of time because of their highly allergenic properties. Parents with history of allergies should be extra cautious.

The following foods should be avoided until after 12 months of age:

- Honey
- Corn
- Egg whites
- Wheat
- Soy
- Whole milk
- Raw berries
- Citrus (or other highly acidic fruits)

The following foods should be avoided until after 24 months of age:

- Peanuts/peanut butter
- Tree nuts
- Shellfish

Always use the freshest ingredients, organic if possible. First stage baby food should not be seasoned or sweetened. Save time by preparing larger portions and freezing in airtight containers. Never refreeze any food that has been previously frozen.

Certain foods that can be a choking hazard should also be avoided, including, but not limited to, grapes, raw carrots, raisins (and other small dry fruits), candy, hot dogs, popcorn, and large pieces of meat. Vegetables that are high in nitrates, like spinach, turnips, carrots, and beets, should be offered in limited quantities at a time. Baby will be ready for finger foods when he or she has achieved all the behaviors indicating a readiness for solid foods, around 8 months. Additionally, baby can transfer items from hand to hand, has more constant chewing motion, and puts “everything” into the mouth!

PREPARING THE FOOD

Size

Always cut large pieces of food into smaller pieces of even size – about ½ inch (12mm) to a side. If you don't start with pieces that are small and uniform, you will not get an even chop.

Quantity

Do not overload the work bowl. Overloading causes inconsistent results and it strains the motor. Use the quantities given in the user guide and capacity chart or recipe section as a guide.

Adding Liquids

You can add water, breast milk or formula to control the consistency of your baby food.

OPERATION

STEAMING FOOD

1. Press the release button on the cover of

the unit and lift up to open.

- Using the handle, place the bowl on top of the motor base. Carefully grasp the plastic hub of the steam blade and insert into the bowl. Press down firmly to lock.
- Remove the measuring cup from the steam/bottle warming chamber.
- Fill the measuring cup with water to the marked position that coincides with the amount of food being steamed (see chart on page 10).
- Pour the water into the steam/bottle warming chamber and place the measuring cup back in the chamber. **NOTE: Measuring cup must be replaced before steaming for the unit to work properly.**
- Add ingredient(s) (not shown) to be steamed to the work bowl and place the bowl lid on top of the bowl pushing, down to seal. Align the lid handle with the bowl handle.
- Lower the cover and press down firmly to lock.
- Turn the dial to STEAM and the LED light will illuminate to indicate the steaming has begun. The unit and LED light will shut off automatically once steaming is complete. Turn the dial to the OFF position.

(Always test the temperature of food before feeding to baby).

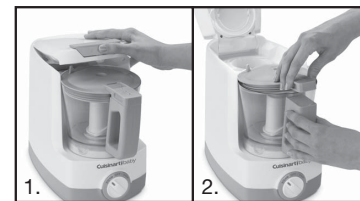
NOTE: Never open the cover during food steaming.

NOTE: It is normal for steam to come out of the vents during operation.



and lid will be hot after steaming. Be careful when opening.

- Replace the lid and lower the cover.
- Press down firmly to lock the unit.
- Turn the dial to the CHOP function.
- Pulse several times to break up food and then hold in that position for continuous puréeing. Pulsing also allows more control for desired consistency.



CHOPPING/PURÉEING FOOD

- Once the steaming cycle is complete open the cover and the lid to make sure the food is tender enough to process. Make sure to check the water content of your food before chopping or puréeing. Any leftover liquid can be used to increase the nutritional content and/or achieve the desired consistency. **Caution: Unit cover**

Removing Food from the Sides of the Bowl

Occasionally food will stick to the sides of the bowl as you process. Stop the machine to clear food away. **AFTER THE BLADE HAS STOPPED MOVING**, remove the cover and bowl lid and use the spatula to scrape the food from the sides of the bowl back into the center. Do not put hands into bowl unless unit is unplugged.

NOTE: We recommend that you don't run the unit continuously in CHOP for more than 1 minute at a time. For the best results, allow for 20 to 30 seconds rest time between cycles.

BOTTLE WARMER

NOTE: These instructions are to be used as a guide only. Please note that there are many variables, such as size of the bottle and starting temperature of the food which can affect the speed as well as the final temperature at which this unit warms the bottle or jar. Adjustments to the instructions below may be necessary. **Always test the temperature of food before feeding baby.**

1. Lift the cover of the unit and remove the measuring cup from the steam/bottle warming chamber. **It is important to make sure there is no water in chamber before bottle warming*.**

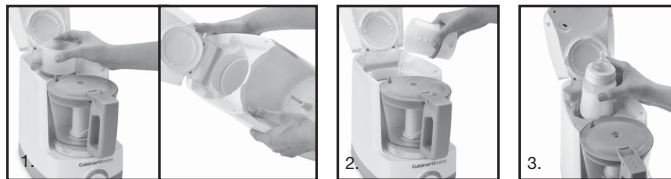
* To empty the unit of excess water open the cover and remove the measuring cup from the Steam/Bottle Warming chamber. Tilt the unit onto its left side over the sink and any extra water will come out.

2. Use the bottle warming side of the measuring cup and fill it with water to the marked position that coincides with the amount of milk being warmed (see chart below). Pour the pre-measured amount of water from the measuring cup directly into the steam/bottle warming chamber.

Bottle Warming Guide

Bottle Capacity	Cool Bottle (refrigerator)	Warm Bottle (room temperature)
	5°C/40°F	20°C/70°F
4 oz	12 ml	8 ml
9 oz	12 ml	8 ml

3. When warming a narrow bottle the adapter ring should be used (see adapter ring instructions below). Do not use the adapter ring with glass bottles.



4. Let the bottle sit for 15 to 30 seconds before removing and be extremely careful removing the bottle from the unit. Shake the bottle to distribute the heated contents before checking the temperature.
5. Put the bottle into the Steam/Bottle Warming chamber and turn the dial to STEAM and the LED light will illuminate. The unit and the LED light will shut off automatically once bottle warming is complete. Turn the dial to the OFF position.

ADAPTER RING

1. Put the bottle into the steam/bottle warming chamber.
2. Unsnap the adapter ring from the tabs located under the top cover of the unit.
3. Place the adapter ring over the bottle.

Note: If the adapter ring does not fit loosely around the bottle, do not use it.

Note: Do not use adapter ring with glass bottles.

4. Turn the dial to STEAM. The unit will shut off automatically once bottle warming is complete. Turn the dial to the OFF position.
5. Let the bottle sit for 15 to 30 seconds before removing and be extremely careful removing the bottle from the unit. Shake the bottle to distribute the heated contents before checking temperature.

Always test the temperature of food before feeding baby.



Note: Due to the safety features of this product, the boiler area has to cool down before it can be used again. When doing consecutive cycles of bottle warming, to speed up the boiler cooling process, pour 20 oz. of cold water in the steam/bottle warming chamber and allow to sit for two minutes. When time is up, tilt the unit onto its left side over the sink and empty.

TROUBLESHOOTING

Q: Why won't steaming start when I turn the unit on?

A: Check that the plug is securely inserted into the outlet.

A: The steam/bottle warming chamber may be empty. Add water to the steam chamber.

A: Cover is not closed completely. Press the release button on the cover to open and then lower the cover again; press down firmly to lock the unit.

Q: Why is steam coming out the back of the unit?

A: This may happen if the lid isn't down tight enough. Turn the unit to the OFF position and lift the cover. Press down firmly on the bowl lid to ensure it is completely in place.

A: The hole on top of the steam blade or the bowl lid center may be

blocked by food. Carefully remove the blade from the bowl and rinse it thoroughly. Check the opening on the top for any blockage, then put back into the bowl.

Q: Why won't the unit turn on immediately after steaming or to warm a second bottle?

A: Due to the safety features of this product, the boiler area has to cool down before it can be used again. To speed up the boiler cooling process, pour 8 oz. of cold water into the steam/bottle warming chamber and allow to sit for one minute. When the time is up, tilt the unit onto its left side over the sink and empty.

Q: How do I empty the unit of excess water?

A: To empty the unit of excess water, open the cover and remove the measuring cup from the steam/bottle warming chamber. Tilt the unit onto its left side over the sink and any extra water will come out.

Q: Why are the work bowl seal and/or hub becoming discolored?

A: This may happen when steaming and chopping colorful food like carrots and beets and will not affect the performance of the unit. To avoid this from happening or becoming more discolored make sure to always clean the bowl and accessories immediately after use.

Q: Why won't the motor start/blade won't rotate?

A: Check that the plug is securely inserted into the outlet.

A: Unit Cover is not closed completely. Press the release button on the cover to open and then lower the cover again; press down firmly to lock the unit.

Q: Why is the food unevenly chopped?

A: Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting food into smaller pieces of even size and processing a smaller amount per batch.

Q: Why is food collecting on the work bowl lid and/or sides of the bowl or getting stuck on the blade?

A: You may be processing too much food. Turn machine off. When

blade stops rotating, remove the cover, then the bowl lid and clean the bowl and lid with the spatula.

Q: Why did the unit stop during steaming?

A: The steam/bottle warming chamber may be empty. Add more water to the steam chamber.

Q: Why is there a white residue coming out of the steam/bottle warming chamber?

A: Mineral-rich water causes calcium deposits to build up in the steam/bottle warming chamber. The unit should be cleaned out once a month to avoid this buildup. See decalcification section in Cleaning and Maintenance, next page. To help prevent/minimize this buildup, fresh or purified water can be used.

Q: Why is the milk bottle too hot or too cold?

A: Because there are so many variables when warming bottles, adjustments to the water amounts in the instruction booklet may be necessary. If the bottle was too hot try adding less water next time. If it was too cold try adding more water next time.

CLEANING AND MAINTENANCE

Always make sure the appliance is unplugged before you start cleaning it.

Cleaning accessories and motor base

- Rinse the work bowl, bowl lid and steam blade immediately after each use so food won't dry on them. All can be washed with warm soapy water or on the top rack of the dishwasher.
- Avoid leaving blade in soapy water where it may disappear from sight. Wash the blade carefully.
- If you have a dishwasher, you can wash the bowl lid, steam blade and spatula on the top rack.
- Insert the work bowl upside down and the cover right side up. You

may put the steam blade and spatula in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade.

- Wipe the motor base clean with a damp sponge or cloth. Dry it immediately. Never submerge the motor base or the plug in water or other liquids.

Decalcification

- Decalcification refers to the removal of calcium deposits that form over time. These deposits can cause damage to the machine. To avoid buildup of calcium, the unit should be decalcified once a month.
- To decalcify, pour a mixture of 100ml of water and 100 ml of white (distilled) vinegar into the steam/bottle warming chamber. Leave for the night and then empty the next morning. Rinse the unit with water after you empty the unit of the water/vinegar mixture to ensure it is properly rinsed out.

Storage

- The Cuisinart Baby® Food Maker & Bottle Warmer stores neatly on the countertop in a minimum of space. When it is not in use, make sure to empty any leftover water from the unit and leave it unplugged. The hidden cord storage underneath the motor base will help keep excess cord off the countertop. Store the unit assembled to prevent loss of parts. **Store the blades as you would sharp knives – out of the reach of children.**
- The Cuisinart Baby® Food Maker & Bottle Warmer is intended for **HOUSEHOLD USE ONLY**. Any service other than cleaning and normal user maintenance should be performed by an authorized Cuisinart Service Representative.

USER GUIDE AND CAPACITY CHART

The following chart is a guideline for the types of food to feed your baby, how to prepare it, and how much it will serve. Other types of food not in this chart would follow similar instructions. Always consult with your pediatrician regarding questions about solid foods. This recipe book is meant as a general guide, not as medical advice.

Food	Starting Age	Preparation	Water for Steaming	Process	Approximate Steaming Time	Approximate Yields	Nutritional Highlights
FRUITS							
Apples	6 months	2 medium apples (about 10 to 12 oz.) peeled, cored and cut into ½ to 1-inch pieces	125 ml	Pulse 3 to 4 times to break up ingredients and then process until completely smooth, about 15 to 20 seconds.	20 minutes	1¼ cups or ten 1-ounce portions	High in fiber. Contains vitamins A & C, as well as trace minerals
Apricots/ Prunes (dried) and pitted	6 to 8 months	10 ounces	225 ml	Pulse about 8 times to break up ingredients and then process until completely smooth, about 30 seconds, scraping bowl if necessary.	25 minutes	1¼ cups or ten 1-ounce portions	High in vitamin A and B vitamins and fiber. Also contains potassium and fiber
Avocado	6 months	1 ripe avocado (about 7 to 8 oz.)	N/A	Scoop flesh into work bowl fitted with the steam blade. Pulse 4 to 5 times and then process until completely smooth, about 20 to 30 seconds.	N/A	¾ cup or six 1-ounce portions	High in B vitamins, folate, magnesium and fiber
Bananas	6 months	1 medium ripe banana (5 to 6 oz.) peeled and broken into 3 pieces	N/A	Pulse 2 to 3 times and then blend until completely smooth, about 15 to 20 seconds.	N/A	⅓ cup or three 1-ounce portions	High in potassium, fiber, B vitamins and folate
Papaya	8 to 10 months	2 cups RIPE papaya, cut into ½ to 1-inch pieces	N/A	Pulse about 4 times and then process on for 25 to 30 seconds until completely smooth.	N/A	1¼ cups or ten 1-ounce portions	High in vitamin A and C and beta carotene. Also contains calcium, folate and fiber
Peaches	6 to 8 months	3 medium peaches (about 12 to 13 ounces), peeled and pitted and cut into ½ to 1-inch pieces	100 to 125ml	Pulse about 6 times and then process until completely smooth, about 20 to 30 seconds.	15 minutes	1⅓ cups or eleven 1-ounce portions	Vitamin A, C and potassium
Pears	6 months	2 medium to large pears (10 ounces), peeled and cored and cut into ½ to 1-inch pieces	100 to 125ml	Pulse 3 to 4 times and then process until completely smooth, about 15 to 20 seconds.	15 minutes	1½ cups or twelve 1-ounce portions	Vitamin C, fiber, calcium and folate

Plums	6 to 8 months	3 whole plums (about 10 to 12 oz.), peeled, pitted and cut into 1-inch pieces	100 to 125ml	Pulse 3 to 4 times and then process until completely smooth, about 15 to 20 seconds.	15 minutes	1½ cups or eleven 1-ounce portions	Vitamin A, C and potassium
VEGGIES							
Beets	8 to 10 months	2 to 3 small/medium beets (about 10 to 11 ounces), peeled and cut into ½ to 1-inch pieces.	225 ml	Pulse 8 to 10 times and then process until completely smooth, about 30 seconds, scraping bowl if necessary.	25 minutes	1½ cups or eleven 1-ounce portions	High in beta carotene, folate, calcium, magnesium and potassium
Broccoli	8 to 10 months	3 cups of florets and peeled stems cut into ½ to 1-inch pieces	225 ml	Pulse 8 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1 cup or eight 1-ounce portions	High in vitamin C, K and calcium
Cauliflower	8 to 10 months	3 cups of florets cut into ½ to 1-inch pieces	225 ml	Pulse 8 times and then process until completely smooth, about 30 seconds.	25 minutes	1½ cups or twelve 1-ounce portions	High in B vitamins, C, folate and fiber
Winter Squash/ Pumpkin	6 to 8 months	About 10 ounces of squash, peeled and seeded and cut into ½ to 1-inch pieces	225 ml	Pulse 8 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1¼ cups or ten 1-ounce portions	High in vitamins A and C, beta carotene, calcium
Carrots	6 to 8 months	About 5 to 6 carrots cut into ½ to 1-inch pieces	225 ml	Pulse 8 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1½ cups or eleven 1-ounce portions	High in vitamin A, beta carotene and fiber
Green Beans	6 months	8 ounces of beans washed, ends trimmed and cut into 1-inch pieces, about 2 cups	175 ml	Pulse 8 times and then process until completely smooth, about 20 to 30 seconds.	20 minutes	1¼ cups or twelve 1-ounce portions	Vitamin A, C, beta carotene, calcium and fiber
Green Peas	6 to 8 months	2¼ cups frozen green peas	175 ml	Pulse 10 times and then process until completely smooth about 30 seconds, scraping bowl if necessary.	20 minutes	1¼ cups or fourteen 1-ounce portions	Vitamin A, B vitamins, C, fiber and folate
Fennel	8 to 10 months	1 medium bulb, about 10 ounces cut into ½ to 1-inch pieces	225 ml	Pulse about 6 to 8 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1⅓ cups or thirteen 1-ounce portions	Vitamin C, potassium and calcium

Parsnips	6 to 8 months	2 medium parsnips, about 10 ounces, peeled and cut into ½ inch slices	225 ml	Pulse about 6 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1¼ cups or ten 1-ounce portions	High in vitamin C and fiber
Turnips/ Rutabaga	8 to 10 months	1 medium/large turnip, about 10 to 11 ounces, peeled and cut into ½ to 1-inch pieces	225 ml	Pulse about 6 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1½ cups or twelve 1-ounce portions	Vitamin C, calcium, fiber and folate
Sweet Potato, Yams	6 months	1 medium potato, about 10 ounces, peeled and cut into ½ to 1-inch pieces	225 ml	Pulse about 6 times and then process until completely smooth, about 20 to 30 seconds.	25 minutes	1½ cups or twelve 1-ounce portions	High in vitamin A, calcium, potassium and fiber
Zucchini/ Summer Squash	6 to 8 months	2 medium squash, about 10 ounces, cut into ½ to 1-inch pieces	175 ml	Pulse about 5 to 6 times and then process until completely smooth about 15 to 20 seconds.	20 minutes	1½ cups or thirteen 1-ounce portions	B vitamins and C
PROTEIN							
Chicken/ Turkey- breast	6 to 8 months	1 boneless, skinless breast about 6 to 8 ounces cut into ½ to 1-inch pieces	225 ml	Pulse about 10 times and then process until completely smooth about 30 seconds, scraping bowl if necessary.	25 minutes	1 cup or eight 1-ounce portions	Protein, B vitamins, iron, essential amino acids and selenium
Chicken - dark meat	6 to 8 months	1/2 pound thighs or legs, skin removed and cut into ½ to 1 inch pieces	225 ml	Pulse about 10 times and then process until completely smooth, about 30 seconds, scraping the bowl if necessary.	25 minutes	1 cup or eight 1-ounce portions	Protein, B vitamins, iron, folate and essential amino acids
Beef/Lamb (boneless)	8 to 10 months	½ pound beef or lamb cut into ½ to 1-inch pieces	225 ml	Pulse about 10 times and then process until completely smooth, about 30 seconds, scraping bowl if necessary.	25 minutes	1 cup or eight 1-ounce portions	High in protein, folate, vitamin B12, iron, selenium and essential amino acids
Fish	8 to 12 months	4 to 5 ounce fillet-salmon or white fish	100 ml	Pulse about 6 times and then process until completely smooth, about 25 to 30 seconds.	15 minutes	¾ cup or six 1-ounce portions	Protein, omega 3 and 6 fatty acids, vitamin B12 and D, calcium and selenium
Tofu	6 to 8 months	14 ounces soft tofu cut into ½ to 1-inch pieces	100 ml	Pulse about 5 times and then process until completely smooth, about 20 to 30 seconds, scraping bowl if necessary.	15 minutes	2 cups or sixteen 1-ounce portions	Protein and calcium

Tropical Fruits and Cinnamon Oats

Mango and papaya contain good-for-you enzymes that help with digestion.

Makes about 2¼ cups or eighteen 1-ounce servings

- 1 cup mango, cut into ½- to 1-inch pieces**
- 1 cup papaya, cut into ½- to 1-inch pieces**
- 100 ml water**
- 1 ripe banana, cut into 1-inch pieces**
- ½ cup cooked oatmeal**
- ⅙ teaspoon ground cinnamon**

Put the mango and papaya into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, add the banana, oatmeal and cinnamon to the bowl and turn the dial to chop. Pulse about 10 times to break up, scraping if necessary, and then process continuously until completely smooth, about 20 to 30 seconds.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 19 (8% from fat) • carb. 5g • pro. 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 1mg • calc. 4mg • fiber 1g*

Eat Your Veggies

The sweetness of these veggies has baby always wanting more!

Makes about 2 cups or sixteen 1-ounce servings

- 1 cup fresh spinach**
- ⅓ cup zucchini, cut into ½- to 1-inch pieces**
- 1 medium carrot, peeled and cut into ½- to 1-inch pieces**
- 225 ml water**
- 1 medium VERY ripe pear, peeled, cored and cut into ½- to 1-inch pieces**

Put the spinach, zucchini and carrot into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, add the pear to the bowl. Pulse about 10 times to break up, scraping if necessary, and then process continuously until completely smooth, about 20 to 30 seconds.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 9 (3% from fat) • carb. 2g • pro. 0g
fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg
calc. 5mg • fiber 1g*

Greens and Sweets

It is so important to introduce green vegetables to your baby as early as possible. The sweetness of this recipe is great way to start.

Makes about 1¼ cups or ten 1-ounce servings

- 1 cup peeled and sliced parsnips**
- 1 cup sweet potatoes, peeled and cut into ½- to 1-inch pieces**
- ½ cup parsley, hard stems discarded**
- ½ cup shredded kale**
- 225 ml water**

Put the parsnips, sweet potatoes, parsley and kale into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, turn the dial to chop. Pulse about 10 times to break up, scraping if necessary, and then process continuously until completely smooth, about 20 to 30 seconds.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 24 (2% from fat) • carb. 6g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 12mg • calc. 59mg • fiber 1g*

Veggie Lentil Medley

Lentils are a great protein source for baby!

Makes 1½ cups or twelve 1-ounce servings

- 1 cup butternut squash, peeled and cut into ½- to 1-inch pieces**
- ½ cup carrots, peeled and cut into ½- to 1-inch pieces**
- ¼ cup parsley, hard stems discarded**
- ¼ cup sliced celery**
- 225 ml water**
- ½ cup cooked lentils**

Put the squash, carrots, parsley and celery into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, add the lentils to the bowl. Pulse about 10 times to break up, scraping if necessary, and then process continuously until completely smooth, about 15 to 25 seconds.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 17 (2% from fat) • carb. 3g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 19mg • calc. 12mg • fiber 1g*

Hippie Baby

A complete and ultra-nourishing meal for baby (tie dye not included).

Makes 1¼ cups or fourteen 1-ounce servings

- ½ cup sweet potatoes, peeled and cut into ½- to 1-inch pieces**
- ½ cup soft tofu, cut into 1-inch pieces**
- ½ cup sliced greens, hard stems discarded (any combination or single green, e.g., kale, spinach, chard)**
- 225 ml water**
- ½ ripe avocado**
- ½ cup cooked brown rice**

Put the sweet potatoes, tofu and greens into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, add the avocado (scoop the flesh right into work bowl) and the brown rice to the work bowl and turn the dial to chop. Pulse about 10 times to break up, scraping if necessary, and then process continuously until completely smooth, about 20 to 30 seconds.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 29 (41% from fat) • carb. 3g • pro. 1g • fat 1g
sat. fat 0g • chol. 0mg • sod. 5mg • calc. 12mg • fiber 1g*

Veggie Rice Cereal

A good starter recipe for when baby is ready for combination foods.

Makes 1¼ cups or ten 1-ounce servings

- 1 cup sweet potato, peeled and cut into ½-inch dice**
- ¼ cup carrots, peeled and cut into ½-inch dice**
- ¼ cup green beans, cut into ½-inch pieces**
- ¼ cup frozen peas**
- 225 ml water**
- 4 tablespoons baby rice cereal**
- 8 tablespoons breast milk, formula or water**

Put the sweet potato, carrots, green beans and peas into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

While the veggies are steaming, prepare the rice cereal. Mix the cereal and liquid of choice together until smooth.

Once the light goes out indicating the steaming is complete turn the dial to chop. Pulse about 10 times to break up, scraping work bowl if necessary, and then process continuously until completely smooth, about 20 to 25 seconds. Add the cereal and pulse until smooth, about 8 to 10 pulses.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 47 (19% from fat) • carb. 9g • pro. 1g • fat 1g
sat. fat 0g • chol. 0mg • sod. 22mg • calc. 24 mg • fiber 1g*

Winter Fruits with Yogurt

Dried fruit is readily available year round and makes a delicious purée for baby.

Makes about 1½ cups or twelve 1-ounce servings

- ½ cup unsulphured prunes, cut into ½-inch pieces
- ½ cup dates, cut into ½-inch pieces
- 1 medium apple, peeled, cored and cut into ½-inch pieces
- 200 ml water
- ½ cup plain yogurt

Put the prunes, dates and apple into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete turn the dial to chop. Pulse several times to break up and then process continuously until completely smooth, about 20 to 25 seconds.

Add the yogurt and pulse to incorporate, about 8 pulses.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1 ounce serving:

Calories 49 (7% from fat) • carb. 12g • pro. 1g • fat 0g
sat. fat 0g • chol. 1mg • sod. 5mg • calc. 20mg • fiber 1g

Lamb Stew with Barley

A delicious combination of sound nutritious foods for your little one.

Makes about 2 cups or sixteen 1-ounce servings

- 5 ounces lamb (leg or shoulder meat) cut into ½- to 1-inch pieces
- 5 ounces butternut squash (or parsnip or combination of the two), cut into ½-to 1-inch pieces
- 225 ml water
- ½ cup cooked pearled barley

Place the lamb and vegetable into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete turn the dial to chop. Pulse about 10 times to break up and then process continuously until completely smooth, about 30 seconds.

Add the barley and pulse to incorporate, about 10 pulses, and then process continuously again until desired consistency is reached.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

Calories 22 (20% from fat) • carb. 2g • pro. 2g • fat 1g sat.
fat 0g • chol. 6mg • sod. 6mg • calc. 6mg • fiber 0g

Baby Chicken Soup

Baby's first taste of chicken soup.

Makes about 1⅓ cups or thirteen 1-ounce servings

- ½ cup chicken breast, cut into ½- to 1-inch pieces
- 2 ounces carrots, peeled and cut into ½- to 1-inch pieces
- 2 ounces celery, peeled and cut into ½- to 1-inch pieces
- 1 tablespoon chopped flat leaf parsley, hard stems discarded
- 225 ml water

Put the chicken, carrots, celery and parsley into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete turn the dial to chop. Pulse several times to break up and then process continuously until completely smooth, about 20 to 25 seconds.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

Calories 32 (45% from fat) • carb. 1g • pro. 4g • fat 2g
sat. fat 1g • chol. 11mg • sod. 18mg • calc. 7mg • fiber 0g

Salmon Sweet Potato and Quinoa Superfood

A super food combo to nourish your baby.

Makes about 2 cups or sixteen 1-ounce servings

- 5 ounces sweet potato, cut into ½ to 1-inch pieces**
- 5 ounces salmon, cut into 1-inch pieces**
- 175 ml water**
- ⅔ cup cooked quinoa**

Put the sweet potato and salmon into the work bowl fitted with the steam blade and cover bowl with lid.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete turn the dial to chop. Pulse about 5 times to break up and then process continuously until completely smooth, about 20 to 25 seconds.

Add the quinoa and pulse to incorporate, about 8 to 10 times. Process continuously until desired consistency is achieved.

Allow to cool before serving. If not using immediately, refrigerate for up to three days or freeze in individual portions for convenience.

Nutritional information per 1-ounce serving:

*Calories 29 (22% from fat) • carb. 3g • pro. 2g • fat 1g
sat. fat 0g • chol. 5mg • sod. 9mg • calc. 5mg • fiber 1g*

Sweet Bunny Waffles

The combination of carrot and apple purée used in these sugar-free waffles make them a great option for the whole family to enjoy.

Makes 6 waffles

- 1 cup whole wheat flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- 1 large egg, lightly beaten**
- 3 tablespoons vegetable oil**
- ¼ cup plain yogurt**
- ⅓ cup whole milk**
- ¼ cup carrot purée**
- ¼ cup apple purée**

1. Combine the flour, baking powder, baking soda and salt in a mixing bowl and stir to combine.

2. Put the egg, oil, yogurt, milk, and purées into the work bowl of the Cuisinart Baby Food Maker. Process for 10 seconds to blend.

3. Add the dry ingredients and pulse three times. Scrape the bowl and pulse three times again to fully incorporate all ingredients. Allow batter to rest for about 5 minutes before using.

4. Prepare waffles according to waffle maker's instructions using approximately ⅓ cup of batter per waffle.

5. Serve immediately.

Nutritional information per waffle:

*Calories 164 (48% from fat) • carb. 18 g • pro. 5g
fat 9g • sat. fat 2g • chol. 34mg • sod. 294 mg
calc. 103mg • fiber 3g*

Sunshine Muffins

Whole grain muffins sweetened with butternut squash purée make a wholesome breakfast or snack.

Makes 6 muffins

- nonstick cooking spray**
- 1 cup whole wheat flour**
- 1 teaspoon baking powder**
- ¼ teaspoon salt**
- ¼ teaspoon cinnamon**
- ¼ cup butternut squash purée**
- 2 tablespoons vegetable oil**
- 1 tablespoon pure maple syrup**
- ¼ cup plain yogurt**
- 1 large egg**
- ½ teaspoon pure vanilla extract**
- 2 tablespoons whole milk (nondairy milk may be substituted)**

Preheat oven to 375°F. Thoroughly spray a six-cup muffin tin.

Stir together the flour, baking powder, salt and cinnamon in a small bowl.

Put the purée, oil, syrup, yogurt, egg, vanilla and milk into the work bowl fitted with the steaming blade. Pulse on chop to incorporate ingredients, about 10 long pulses.

Sprinkle the dry ingredients evenly over the wet ingredients in the work bowl. Pulse gently until ingredients are just evenly incorporated. Be careful not to overmix.

Scoop even amounts (each about a scant ¼ cup) of batter into the prepared muffin tin.

Bake in preheated oven until tops are golden and a cake tester comes out clean, about 12 to 15 minutes.

Nutritional information per muffin:

*Calories 143 (38 % from fat) • carb. 18 g • pro. 4g
fat 6g sat. fat 1g • chol. 33mg • sod. 179mg
calc. 93mg • fiber 2g*

Sweet Potato Pancakes

The silver dollar size is perfect for little fingers to grab.

Makes about 25 silver dollar pancakes

- 1 recipe sweet potato purée**
- 3 tablespoons unbleached, all-purpose flour**
- 1 large egg**
- ½ teaspoon kosher salt**
- 1 to 2 tablespoons vegetable oil**

Mix all ingredients together until smooth.

Place a large nonstick skillet over medium heat. When oil shimmers across the pan add pancake batter, 1 tablespoon per pancake for silver dollar pancakes.

Cook approximately 3 minutes per side until golden brown.

Nutritional information per pancake:

*Calories 21 (33 % from fat) • carb. 3g • pro. 1g
fat 1g • sat. fat 0g • chol. 7mg • sod. 56mg
calc. 5mg • fiber 0g*

Apple Pancakes

These pancakes will be a favorite breakfast treat.

Makes about 24 silver dollar pancakes

- 1 cup whole wheat flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon salt**
- ¼ cup apple purée**
- 1 tablespoon pure maple syrup**
- 1 large egg**
- ¾ cup plus 2 tablespoons whole milk (low fat or nondairy may be substituted)**
- 2 tablespoons unsalted butter, melted**
- 1 tablespoon unsalted butter for cooking pancakes**

Stir the flour, baking powder, baking soda, cinnamon and salt together in a small bowl.

Put the apple purée, maple syrup, egg, milk and butter into the work bowl fitted with the steam blade. Process the ingredients on chop for about 5 seconds.

Sprinkle the dry ingredients evenly over the wet ingredients in the work bowl. Pulse on chop until ingredients are just combined, about 5 pulses.

Put the remaining butter in a large nonstick skillet and place over medium heat. Once butter melts add the batter into the hot skillet, one tablespoon per pancake, to make silver dollar pancakes.

Cook pancakes about 2 minutes on the first side and 1 minute the second.

Nutritional information per pancake:

*Calories 37 (37% from fat) • carb. 5g • pro. 1g • fat 2g
sat. fat 1g • chol. 11mg • sod. 39mg • calc. 21mg • fiber 1g*

Baby Chicken Salad

With the Cuisinart® Baby Food Maker you can make this “salad” as smooth or chunky as your baby needs.

Makes about 1½ cups

- 8 ounces chicken breast, cut into ½- to 1-inch pieces**
- 3 ounces celery, thinly sliced**
- 175 ml water**
- 2 tablespoons plain yogurt**

Pot the chicken and celery into the work bowl fitted with the steam blade.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, turn the dial to chop. Pulse to roughly chop. Add the yogurt and continue to pulse until desired consistency is achieved.

Nutritional information per 1-ounce serving:

*Calories 26 (23% from fat) • carb. 0g • pro. 5g
fat 1g sat. fat 0g • chol. 14mg • sod. 32mg
calc. 8mg • fiber 0g*

Allergen-Free Chicken Fingers

These chicken fingers are not only suitable for people with most every common food allergy – they are absolutely delicious!!!

Makes about 15 to 18 chicken fingers

nonstick cooking spray

2 cups crispy brown rice cereal

**1 pound chicken breast, cut into
finger-size pieces**

1 cup coconut milk

extra virgin olive oil for drizzling

Preheat the oven to 400°F. Line a baking sheet with foil and lightly coat with nonstick cooking spray.

Put the brown rice cereal into the work bowl fitted with the steam blade. Pulse about 15 times to evenly chop.

Prepare fingers by dipping first into coconut milk and then rolling in the crushed cereal.

Place on baking tray and drizzle with olive oil. Bake for about 25 minutes until crispy and golden and cooked through.

Nutritional information per chicken finger:

*Calories 67 (49% from fat) • carb. 3g • pro. 6g • fat 4g
sat. fat 2g • chol. 16mg • sod. 31mg • calc. 3mg • fiber 0g*

Allergen-Free Fish Sticks

Potato chips provide extra crunch for these oven baked fish sticks!

Makes about 15 to 18 sticks

nonstick cooking spray

5 ounces potato chips

½ pound thin fish fillet similar to sole

1 cup coconut milk

Preheat the oven to 400°F. Line a baking sheet with foil and lightly coat with nonstick cooking spray.

Insert the steam blade into the work bowl.

Working in two batches of 2 cups each, process the potato chips by pulsing using about 15 quick pulses. Put the finished crumbs in a shallow dish for dipping.

Prepare fingers by dipping first into coconut milk and then rolling in the crushed chips.

Bake for about 15 to 20 minutes, turning tray midway through baking, until crispy and golden and cooked through.

Nutritional information per fish stick:

*Calories 58 (55% from fat) • carb. 4g • pro. 2g • fat 4g.
sat. fat 1g • chol. 6mg • sod. 69mg • calc. 3mg.
fiber 1g*

WARRANTY

Limited 18-Month Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart Baby® Food Maker & Bottle Warmer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart Baby® Food Maker & Bottle Warmer will be free of defects in materials and workmanship under normal home use for 18 months from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart Baby® Food Maker & Bottle Warmer should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart Baby® Food Maker & Bottle Warmer has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

Cuisinart baby



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