

Hamilton Beach® All-in-One Baby Food Maker



Product Name/MSRP:

Hamilton Beach® Baby Food Maker (Model 36531)
MSRP: \$99.99

Availability

September 2013

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

Media Contact

Mary Beth Brault 804-418-8868

marybeth.brault@hamiltonbeach.com



<http://facebook.com/hamiltonbeach>

[@HamiltonBeachMB](https://twitter.com/HamiltonBeachMB)

<http://youtube.com/hamiltonbeachbrands>

Press Room

Go to www.hamiltonbeach.com and click "press room."
Images of Hamilton Beach® products online at
<http://www.hbps-imagebank.com>



bébé



Good Thinking® Features

Healthy Meals for Baby – Prepare fresh, preservative-free meals for your growing baby with the Hamilton Beach® Baby Food Maker. You control the ingredients, so you know exactly what your baby is eating at mealtime. Full-color healthy feeding and recipe book included.

Slice or Shred, Steam and Blend – Make your baby's food the right consistency for all stages of development. For stages 1-3, slice or shred then steam and puree. For toddlers, slice and steam. For older kids and adults, use as a chopper, slicer/shredder or steamer. The baby food maker features a 5-cup bowl and built-in 3 cup steaming basket capacity.

2 Storage Caddies with 10 3-oz. Containers – for easy storage and freezing. Storage containers can be reheated inside the bowl, and units are stackable.

Easy Cleanup – All removable parts are dishwasher safe and BPA free.

Ginger Peach Cobbler

Ingredients

- 3 cups sliced peaches
- 1 Tablespoon single grain oatmeal cereal for baby
- Pinch ground ginger, if desired

1. Pour 2/3 cup water into water reservoir of steamer. Cover water reservoir and assemble steamer with bowl and steaming basket. Place peaches in steaming basket.
2. Steam 20 to 25 minutes.
3. Remove steaming basket. Reserve steaming liquid from bowl for blending. Insert chopping/mixing blade and peaches, oatmeal and ginger, if desired in bowl. Blend, adding enough reserved liquid to reach desired consistency. Cool before serving.
4. Refrigerate remaining mixture or freeze in individual portions.

Makes 1 cup