

Using your Soup Maker

Your Soup Maker has 4 programmes.

Select your choice of programme:



Smoothly does it...

The smooth soup programme is perfect for delicious soup recipes requiring a smooth consistency, such as roast tomato & basil soup. The programme ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The programme lasts for 26 minutes and then your soup is ready to serve & enjoy!



Get chunky!

The chunky soup programme is perfect for rustic soup recipes requiring a chunkier consistency, such as winter lamb & lentil broth. The programme allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 28 minutes, and then your soup is ready to serve & enjoy! For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the blend function to gain your desired consistency.



Juice it!

The juice setting on the Soup Maker is ideal for making smoothies or milkshakes from fresh ingredients. The programme lasts for 2 minutes before your drink is ready to serve. The juice setting does not heat the ingredients, so it's perfect for ice cold drinks in hot weather.

Note: Do not place ice cubes in the Soup Maker.

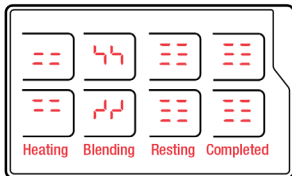


A perfect blend!

The blend setting allows you to further blend the soup to your desired consistency, if required. This function works without additional heating of the soup.

To access this function after cooking, you will need to unplug your Soup Maker before replugging into the outlet. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button. When highlighted, press and hold the Select Button to blend the contents of the Jug.

LED Screen



Your Soup Maker utilises 3 different processes to create fresh soups and drinks; heating, resting and blending. Each of these processes are highlighted during the programme with a small animation on the LED Screen.

Heating

The heating animation will appear in motion when the Soup Maker is heating the contents of the Jug.

Blending

The blending animation will be displayed when the Mixing Blade is in use. When switching from heating to blending the Soup Maker will make a single audible beep.

Resting

During the programme the Soup Maker will occasionally 'rest,' at which point no animation will be shown. But the timer on the LED Screen will continue to count down. This is normal.

Note: During the resting period do not lift the Lid as this will void the programme. Once the process is completed the soup maker will beep for 60 seconds and the screen will display the 'completed' icon.

Completed

When completed, your Soup Maker will show the same animation as resting, but the timer will be at '0' and all four icons on the panel will flash.

Congratulations on your purchase of the Smart Living Soup Maker!

Remember before each use to
Oil the bottom of your Soup Maker.
Vegetable Oil is recommended,
no spray oils. For best results when
using milk/cream add it at the end
of the cycle, use the juice cycle to
blend in the milk/cream.

Please do not exceed the Max fill line.

Enjoy!