

# Soup Maker

MODEL NO: SM-607

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all Instructions.
2. To protect against risk of electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Allow to cool before putting on or taking off parts.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces. Blades are sharp. Handle carefully.
10. Do not let cord contact hot surface, including the stove
11. Do not touch hot surfaces. Use handles.
12. Do not place on or near a hot gas or electric burner, or in a heated oven, or knobs.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
15. Do not use appliance for other than intended use.

16.a) A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

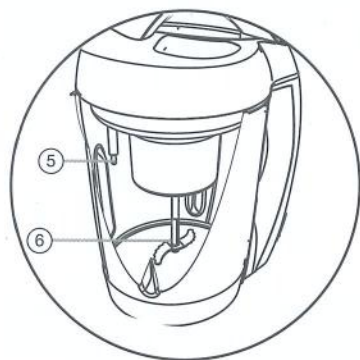
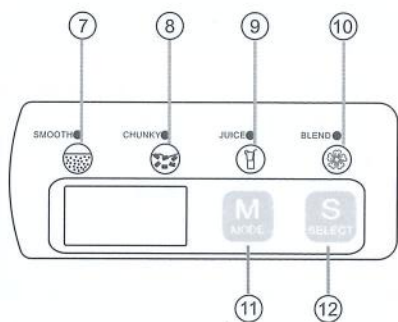
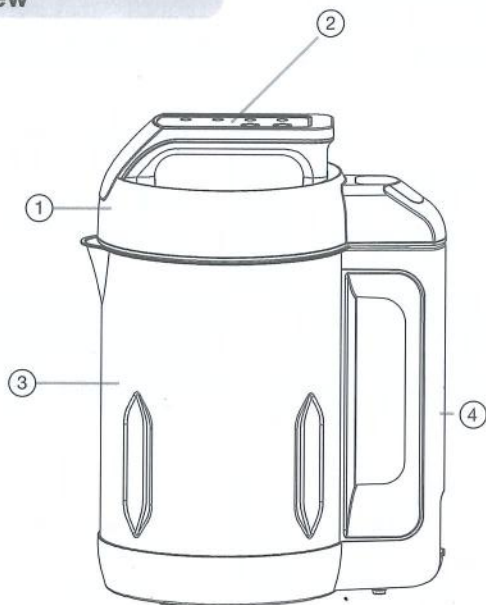
c) If a long detachable power-supply cord is used:

- 1) The marked electrical rating of the detachable power-supply cord should be at least as great as the electrical rating of the appliance;
- 2) If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord;
- 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

## HOUSEHOLD USE ONLY

## SAVE THESE INSTRUCTIONS

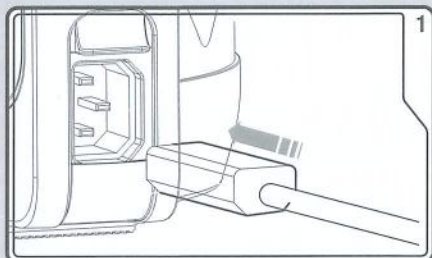
## Product Overview



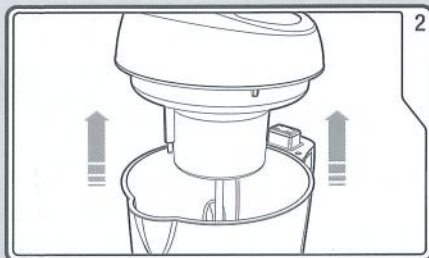
## Features

1. Lid
2. Control Panel
3. Jug
4. Power Socket
5. Overfill Detector
6. Mixing Blades **SHARP!**
7. Smooth Soup Button
8. Chunky Soup Button
9. Juice
10. Blend Button
11. Setting
12. On / Off

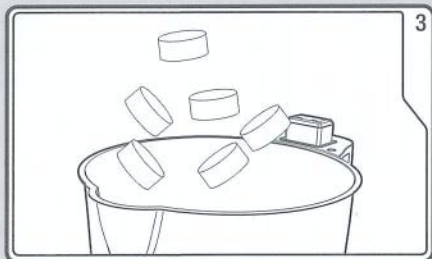
## How to use your Soup Maker



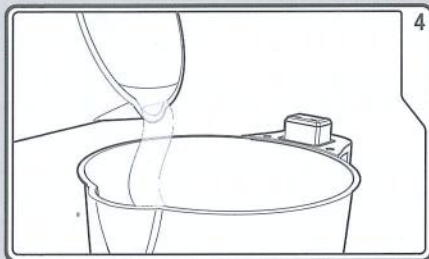
**1** Ensure the Soup Maker is unplugged from the mains.



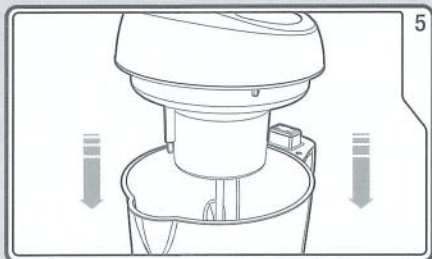
**2** Remove the lid, be careful not to touch the blade.



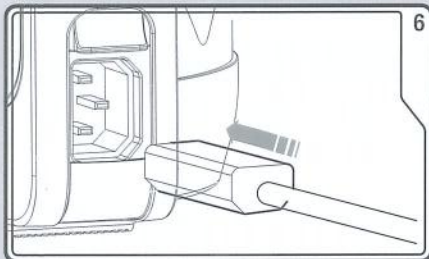
**3** Place all the ingredients into the jug.



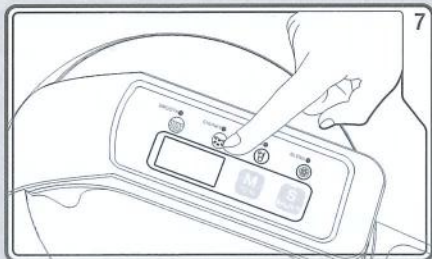
**4** Add the liquid last, filling up to between max and min lines marked on the jug.



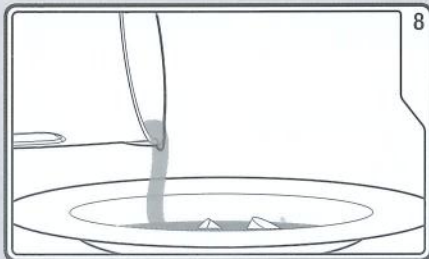
**5** Place the lid back onto the jug ensuring it is securely in place.



**6** Plug into the mains.



**7** Select the required program (smooth or chunky).



**8** When finished remove the plug, carefully remove lid and pour the fresh soup into a container.

## Homemade soup your way

We've designed your Soup Maker so that it's even easier and quicker to make homemade soup to your own individual taste, with the minimum of fuss. All you have to do is place the ingredients needed for your favourite recipe inside your Soup Maker. Then it's as simple as selecting either the smooth or chunky soup setting, depending on your preference. Now, simply wait a few minutes for your Soup Maker to blend and gently cook the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

## Using your Soup Maker

Your Soup Maker has two settings to make 1.6 litre of either smooth or chunky soup. There is also a separate manual blend function.

### Select your choice of program:



#### Smoothly does it...

The smooth soup program (7) is perfect for delicious soup recipes requiring a smooth consistency, like Roast Plum & Tomato soup. The program ensures the ingredients are blended to the right consistency, and gently cooked at the right temperature. The program lasts for 21 minutes, before the soup is ready to serve & enjoy!



#### Get chunky!

The chunky soup program (8) is perfect for rustic soup recipes requiring a chunkier consistency, like Winter Lamb & Lentil Broth. The program ensures the ingredients are heated for longer to ensure the chunky ingredients are fully cooked. The program lasts for 28 minutes, before the 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.

### A perfect blend!

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

## The benefits of homemade soup

Homemade soup tastes so great, costs so little, and is so good for you, it's really hard to fault it!

### Scratch it!

Scratch cooking is the best way to prepare healthy, wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings, and other additives found in processed foods.

### Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food, and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

### Don't waste it!

The average household throws out about 214 kilograms of food each year – around \$600.00 dollars worth; most of which could have been eaten. Whether it's forgotten chicken from Sunday lunch, or a lonely tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food loitering around your kitchen that would normally go to waste.

### Soup Nutrition

Homemade soup couldn't be better for you, and depending on the recipe, can provide a full range of health-giving nutrients including vitamins, minerals, carbohydrate and fibre; but best of all, homemade soup is simply delicious! For an extra vitamin and mineral boost with added fibre, why not include locally-sourced, fresh seasonal vegetables? You can even supercharge your soup with slow-release carbohydrates by including pre-cooked whole-wheat pasta pieces in the recipe.

## What makes your Soup Maker so special?

Food doesn't get much better than fresh, homemade soup. However, it can be complicated and time-consuming; especially when you're juggling the demands of a busy life. That's where your Smart Living Soup Maker comes into its own!

## Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup Maker. All you have to do is prepare your selected ingredients, transfer them into your Soup Maker, and select your required style of soup - smooth or chunky. The smooth soup program blends and gently cooks the soup in 21 minutes. The chunky soup program takes just 28 minutes before it's ready to enjoy!

## Keeping it simple

We believe life shouldn't be complicated. That's why we've worked hard to make your Soup Maker as easy to use as possible. It really couldn't be simpler. All you have to do is select your desired program with one press of a button, and then walk away. In as little as 21 minutes you've got perfectly delicious homemade soup, cooked your way.

## Space Saver

We know that space is a valuable commodity in your kitchen, and the last thing you need is an oversized appliance cluttering your worktop. Your Soup Maker is a compact size with a simple design so it fits easily on any worktop space. It is even small enough to fit away into the smallest of cupboards when you're not using it.

## A dream to clean

The Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply run the blend section of the lid incorporating the blending blade under warm water, and wipe with a sponge. The inside of the Soup Maker base can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak, then wipe away with a sponge. Wipe the outside of the appliance with a soft, dry cloth.

**IMPORTANT: Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.**

Certain food types can burn if in contact with the base heating element. If this happens, fill the Soup Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. Do not use a metal scouring pad as this will scratch the base. After cleaning, please dry all parts thoroughly.

**WARNING: DO NOT immerse the lid or jug in water, as this contains electrical components that can be damaged by water. Do not allow water to get onto the electrical connections. Dry thoroughly before use.**

Any other servicing should be performed by an authorized service representative

## Any Questions?

If you have any questions about the use of your Soup Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's).

### Does the heating function work when I remove the lid?

No. Removing the lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the lid and selected either smooth or chunky soup programs.

### Can I remove the lid mid-cycle?

Yes, but the power will be immediately cut to the blending blade for your safety. Power will also be cut to the control panel, so you will need to start the program again from the beginning, after replacing the lid.

### Can I use my Soup Maker to make anything other than soup?

Yes. Your Soup Maker can be used to make a range of fondues, sauces, and even milk shakes.

### Can I use uncooked meat in soup recipes made in my Soup Maker?

You should first cook meat separately before transferring into your Soup Maker with additional ingredients from your recipe, as the Soup Maker is only designed to gently heat the soup.

### What is the capacity of my Soup Maker?

The capacity of your Soup Maker is 1.6 litre. This is marked on the inside and outside of the base. Ensure you do not fill your Soup Maker above this line, otherwise the overflow detector will cut the power to the blending blade. If this happens, simply remove some of your ingredients so the 1.6 litre fill mark is not exceeded, and wipe clean the overflow detector on the lid (5). Also ensure your ingredients (including liquid) are above the 1.3L line. Failure to do this will impair the blending function.

### Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are preset, and should be adequate to make soup in the way recommended in this guide.

### Can I make cold soups like Gazpacho in my Soup Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

### What if my Soup Maker stops working?

Your Soup Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on three or more cycles. If this happens, remove any food from the jug, and allow the Soup Maker to cool for 30 minutes. It should now work correctly and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds, a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the blend function.

**Always disconnect the blender from the supply; if it is left unattended and before assembling, disassembling or cleaning.**

### What if food burns on the base of my Soup Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the jug. To prevent this, add half a cup of water or stock to the Soup Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

## Basic Vegetable Soup

1. For a quick smooth soup fill the Soup Maker to the 1.6L mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal). Add 2 tsp of vegetable or chicken stock powder, (or dissolve a stock cube in a little water) and fill to the max mark with water.
2. Press the smooth button on the Soup Maker. Once the soup is ready, season to taste and serve.

## Roast Tomato and Basil Soup

Preparation time: 10 minutes

Cooking time: 35 minutes

Serves: 4

### Ingredients:

- 8 very ripe tomatoes cut in half
- 2 red onions cut into wedges
- 1 tbsp olive oil
- 4 garlic cloves
- 1 tbsp balsamic vinegar
- 2 tsp tomato purée
- 1 tsp brown sugar
- 10 g fresh basil
- 750 ml chicken stock (made from cube)

### Method:

Pre-heat the oven to 400°F.

1. Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20 minutes until softened and slightly charred.
2. Carefully place the roasted tomatoes into the Soup Maker, pour in the chicken stock, add the tomato purée, brown sugar, and fresh basil.
3. Press the smooth button on the Soup Maker. Once the soup is ready, season to taste and serve.

## Butternut Squash, Chili, and Coconut Soup

Preparation time: 15 minutes

Cooking time: 28 minutes

Serves: 4

### Ingredients:

- 600 g butternut squash, de-seeded, peeled and cut into small cubes
- 1 medium onion, roughly chopped
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp fresh ginger
- 1 large red chili, finely chopped, remove the seeds for a milder taste.
- 3 garlic cloves, sliced
- 300 ml vegetable stock, made from cube
- 200 ml coconut milk
- juice of 1 lime
- 10 g fresh coriander

### Method:

1. In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
2. Add the ground cumin, chili, garlic and onion and continue to cook for a further 5 minutes until the ingredients start to soften.
3. Transfer to the Soup Maker, and add the remaining ingredients. Mix ingredients together with a spoon or spatula to evenly distribute and press the chunky soup button.
4. Once ready, season to taste and serve. If you would like a smooth soup, simply press the blend button until you have the desired consistency.

## Really Quick and Easy Pea, Ham and Mint Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Serves: 4

### Ingredients:

- 400 g frozen peas
- 20 g fresh mint, leaves only
- 150 g quality cooked ham, roughly chopped
- 600 ml hot stock, from cube (chicken or vegetable would be fine)
- 4 tsp olive oil
- 2 tbsp crème fraîche

### Method:

1. Place the peas, hot stock, mint and ham into the Soup Maker and press the smooth button. Once finished you will have a smooth green soup.
2. Season with a little salt and milled pepper add the olive oil and crème fraîche. Using the blend button blend the soup again for 20 seconds and serve.



## Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 21 minutes

Serves: 4

### Ingredients:

- 300 g leftover chicken, shredded
- 250 g mushrooms, thinly sliced
- 1 potato, finely cubed
- 10 g parsley, chopped
- 650 ml chicken stock, fresh or cubed
- 1 medium onion, finely chopped
- 2 tbsp olive oil
- 1 garlic clove, chopped
- 100 ml whipping cream

### Method:

1. In a large frying pan add the olive oil and fry the onion until soft, but not browned.
2. Add the garlic, mushrooms and continue to cook until the mushrooms have softened.
3. Transfer to the Soup Maker with the chicken stock, parsley and potato. Press the smooth button and simply wait for 21 minutes until the Soup Maker has finished.
4. Season with salt and milled pepper and serve with a drizzle of cream.

NOTE: Using fresh chicken stock will improve the flavour of the soup.

To make fresh chicken stock. Simply place the leftover carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns, a bay leaf and bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

## Chinese Style Chicken and Sweetcorn Soup

Preparation time: 20 minutes

Cooking time: 28 minutes

Serves: 4

### Ingredients:

- 3 uncooked corn on the cobs, kernels only
- 1 red onion, finely chopped
- 2 cooked chicken breasts, shredded
- 10 water chestnuts, thinly sliced
- 1 tsp fresh ginger, grated
- 650 ml chicken stock
- 2 tsp corn flour mixed with 1 tsp of water to form a paste
- 4 spring onions, finely chopped
- 1 red chili, de-seeded and finely chopped
- 10 g chopped coriander
- 200 g hot cooked noodles

### Method:

1. Place the chicken stock into the Soup Maker along with the sweetcorn kernels, red onion, water chestnuts, ginger, shredded chicken and pour in the cornflour paste, mix ingredients together with a spoon or spatula to evenly distribute.
2. Press the chunky button and leave until ready.
3. Divide the hot cooked noodles between serving bowls scatter over the chili, spring onions and coriander. Simply pour the soup over the noodles and serve.

## French Style Pistou

Preparation time: 15 minutes

Cooking time: 28 minutes

Serves: 4

### Ingredients:

- 1 zucchini, diced
- 1 small potato, diced
- 1 small onion, diced
- 1 carrot, diced
- 1 tin of chopped tomatoes
- 50 g petit pois
- 50 g very small pasta shapes
- 50 g French beans, cut into 1 cm pieces
- 650 ml of vegetable stock, from cube
- 1 tbsp tomato purée (mix into the stock)
- pesto to serve
- Parmesan cheese to serve

### Method:

1. Place ingredients into the Soup Maker, pour over the vegetable stock/ tomato purée mix, season with salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute.
2. Press the chunky button and simply wait for 28 minutes until the Soup Maker has finished.
3. Serve straight away with a spoonful of pesto and freshly grated Parmesan cheese.

## Winter Lamb and Lentil Broth

Preparation time: 15 minutes

Cooking time: 28 minutes

Serves: 4

### Ingredients:

- 2 lamb steaks, cut into very small pieces
- 2 tbsp olive oil
- 1 tbsp plain flour
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 1 potato, finely chopped
- 2 turnips, finely chopped
- 2 garlic cloves, chopped
- 1 tin of cooked lentils, drained
- ½ tsp chopped rosemary
- 2 bay leaves
- 650 ml lamb stock, made from cube
- 1 tsp Worcestershire sauce
- 1 tbsp chopped parsley

### Method:

1. In a large frying pan heat the olive oil and fry the lamb, onion, carrot and turnip until the lamb has sealed and everything starts to brown.
2. Stir in the plain flour then add half of the lamb stock and remove from the heat.
3. Pour the lamb into the Soup Maker with the remaining stock and the last of the ingredients. Season with a little salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute, press the chunky button and leave until ready.

NOTE: If your chunks of lamb are slightly bigger, then use the chunky cycle twice so the lamb becomes more tender. Alternatively, you could use minced lamb and prepare in the same way.

## Health and Safety

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

### **WARNING: Danger to the person!**

### **IMPORTANT: Damage to the appliance!**

In addition, we offer the following safety advice:

#### **Location**

- This appliance is intended to be used in household and similar applications such as:
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Always locate the appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

#### **Mains Cable**

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.

#### **Personal Safety**

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.
- Unplug the appliance from the outlet when not in use and before cleaning.

#### **Children**

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

#### **Treating Scalds**

- Run cold water over the affected area immediately. Do not stop or remove clothing, get medical help quickly.

#### **Other Safety Considerations**

- If the mains lead of this appliance is damaged, do not use it.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the blade has stopped.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- Do not operate the appliance for making soup continuously.

#### **Electrical Requirements**

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply with must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted by a qualified individual.

**Note:** The plug removed from the mains cable, if severed, must be destroyed as a plug with bared flexible cable is hazardous if engaged into a live socket outlet.

#### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

