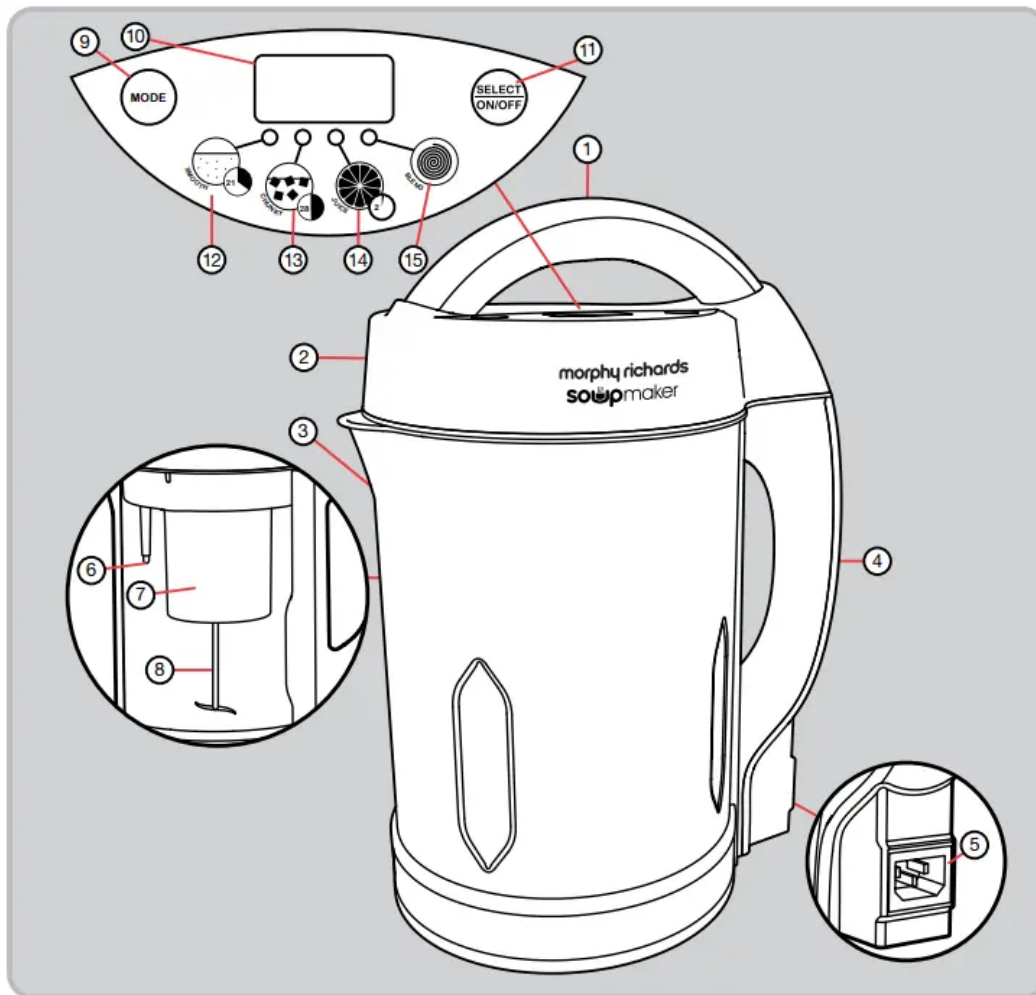


## Product Overview



## Features

1. Lid Handle
2. Lid
3. Jug
4. Jug Handle
5. Power Socket
6. Over Fill Sensor
7. Motor Housing
8. Mixing Blade
9. Mode Button
10. LED Screen

11. Select On/Off Button
12. Smooth Function Indicator
13. Chunky Function Indicator
14. Juice Function Indicator
15. Blend Function Indicator

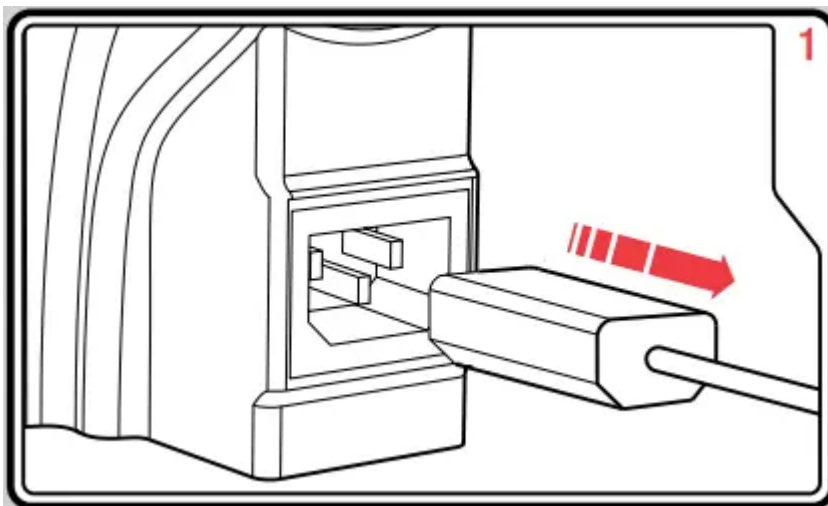
## Before First Use

It is important to clean your Soup Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section for more information.

When you first use your Soup Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using a few times this will stop.

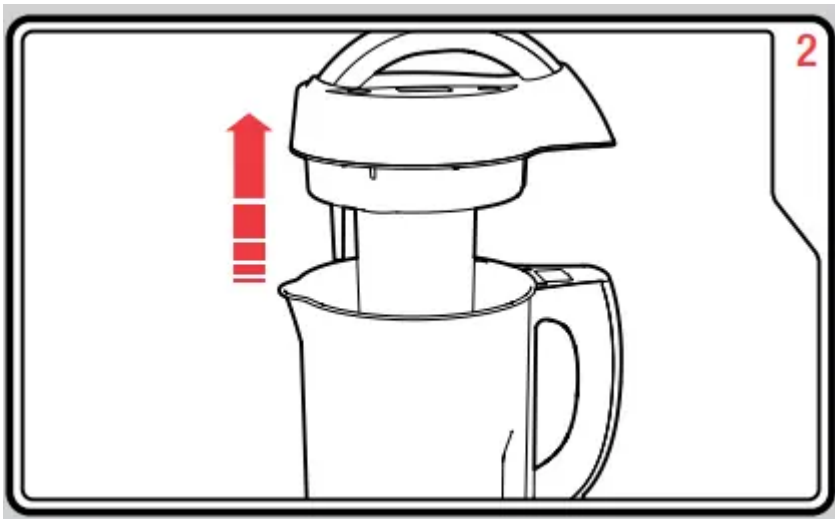
## How To Use Your Soup Maker

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

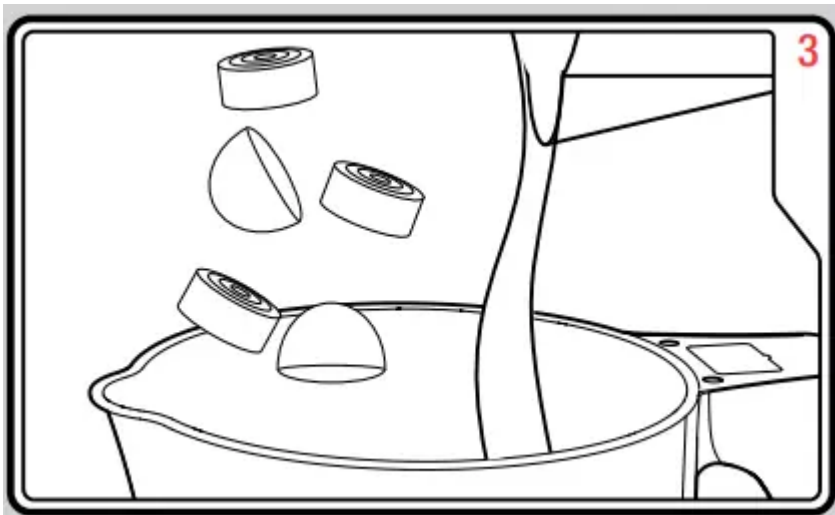


2. Remove the Lid (2), be careful not to touch the Mixing Blade (8).

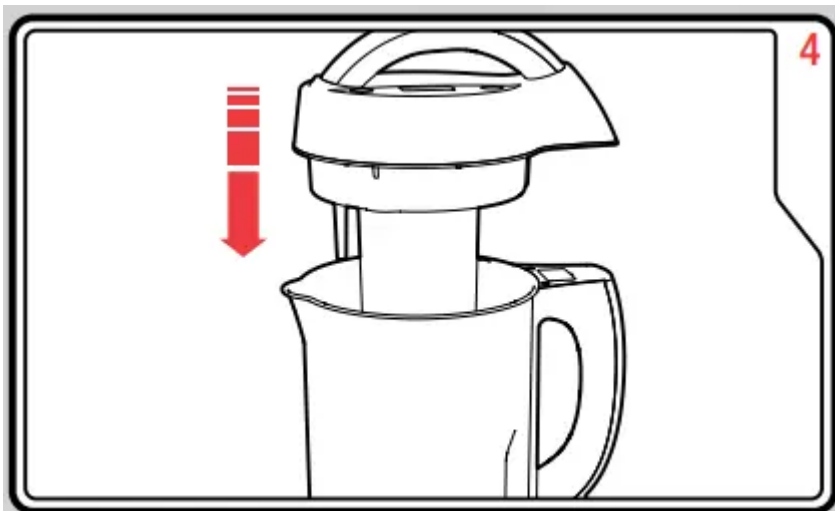
**WARNING:** Sharp Blades



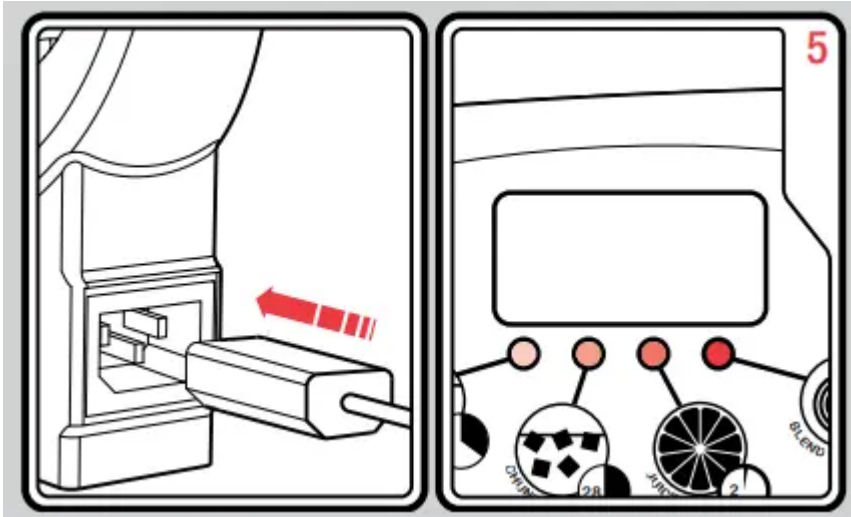
3. Place all the ingredients into the Jug (3). Add the liquid last, filling up to between the max and min lines marked on the Jug.



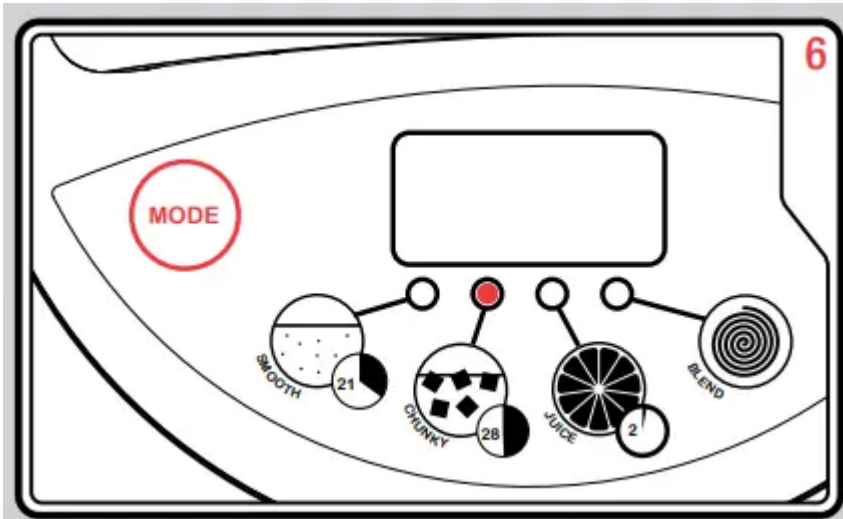
4. Place the Lid back onto the Jug ensuring it is securely in place.



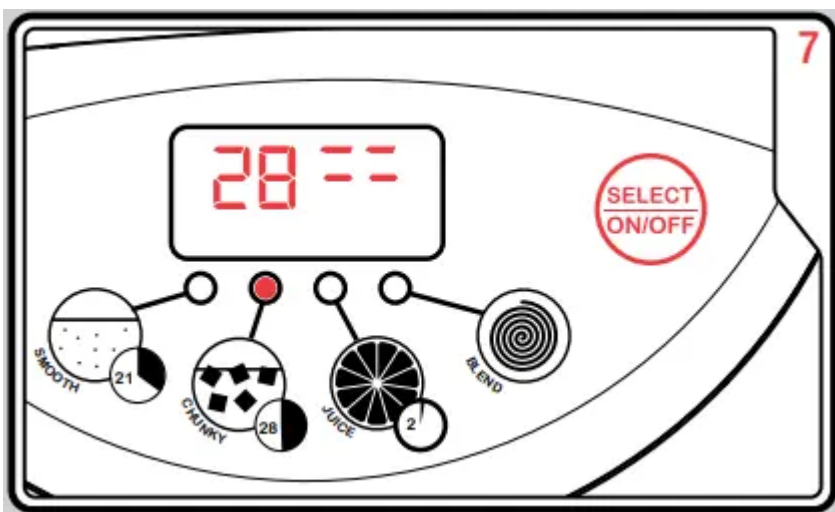
5. Plug into the mains. The icons will flash in sequence.



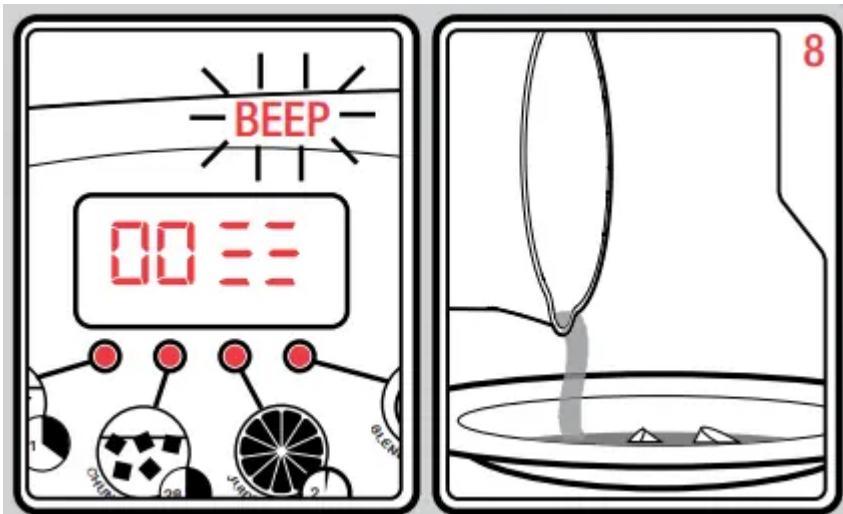
6. Press the Mode Button (9) to select the programme. The icon will illuminate.



7. To start the Soup Maker, press the Select On/Off Button (11). The Soup Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.



8. When finished, the Soup Maker will beep for 60 seconds and all four icons will flash. Unplug from the mains, remove the Lid and pour the fresh soup into a bowl.



## Using Your Soup Maker

Your Soup Maker has 4 programmes.

**Select your choice of programme:**



### **Smoothly does it... (12)**

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 21 minutes and then your soup is ready to serve & enjoy!



### **Get chunky! (13)**

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! (14)

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 its perfect for ice cold drinks in hot weather.

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

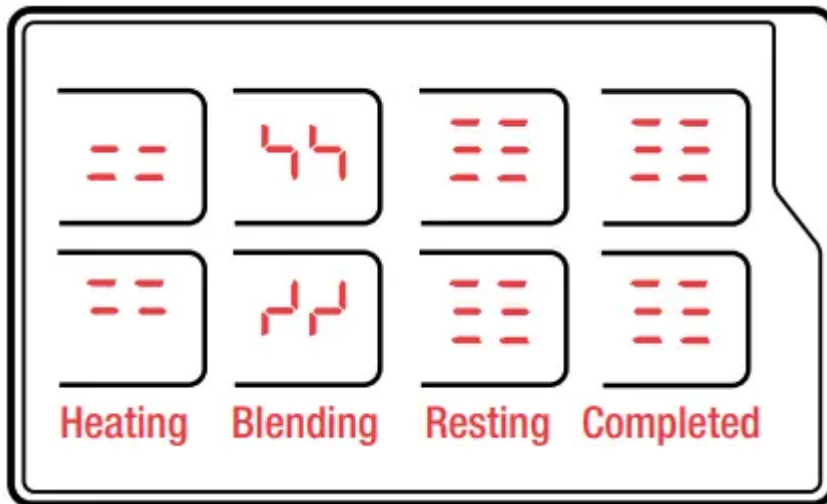


## A perfect blend! (15)

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 mains. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button. When highlighted, press and hold the Select On/Off Button (11) to blend the contents of the Jug.

## LED Screen (10)



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 programmes 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 (2) 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.

# **The Benefits Of Homemade Soup**

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

### **Scratch it!**

Scratch cooking is the best way to prepare 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!**

In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether its 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 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 nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

### **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 programme blends and gently cooks the soup in 21 minutes. The chunky soup programme takes just 28 minutes before it's ready to enjoy!

### **Keeping it simple**

At Morphy Richards, 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 programme 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. Your Soup Maker is a compact size with a simple design so it fits easily on any worktop space.

## **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). If you require further help, please contact our Helpline: 0344 871 0944.

### **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 programmes.

### **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 programme again from the beginning, after replacing the lid.

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

- No. The 4 available programmes are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

### **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 1.6L. 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 and the LED screen (10) will display 'E1'. If this happens, simply remove some of your ingredients so the 1.6L fill mark is not exceeded and wipe clean the Over Fill Sensor (6) on the Lid (2). 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.

### **Can I reheat soup I have already made, or reheat tinned/carton soup?**

- No. The programmes are set to make perfect soup from scratch. The soup could burn to the base of the element causing damage to the product.

### **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 3 or more cycles. If this happens, remove any food from the jug and allow the Soup Maker to cool for 30 minutes 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.

### **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 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.

## **A Dream To Clean**

The Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply wash the Motor Housing (7) and Mixing Blade (8) with warm water, and wipe with a sponge. DO NOT immerse in water. The inside of the Soup Maker Jug (3) can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak and then wipe away with a sponge. Wipe the outside of the appliance with a soft, dry cloth.

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, 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.**

## Health And Safety

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

Please read these instructions carefully before using the product.

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- The appliance shall not be used by children.
- Keep the appliance and cord out of the reach of children.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.

- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.

In addition, we offer the following safety advice.

### **Location**

- Always locate your 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.

### **Personal Safety**

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
- **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
- Unplug the appliance from the outlet when not in use and before cleaning.

### **Treating Scalds**

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

### **Other Safety Considerations**

- If the mains lead of this appliance is damaged do not use it. Telephone Morphy Richards helpline for advice.
- 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.
- When using the unit, ensure the lid is in place before switching on.

- Do not remove the lid until the serrator 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.
- Be careful if hot liquid is poured into the soup maker as it can be ejected out of the appliance due to sudden steaming.

### **Electrical Requirements**

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

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

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

#### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.