

'Smooth' and 'chunky' soup settings

When making smooth soup, the soup maker will automatically heat and blend the ingredients.

For chunky soup, the soup maker will automatically heat the ingredients only.

STEP 1: For smooth soup, press **'MODE'** to select the **'Smooth'** soup setting. Press **'ON/OFF'** to begin; the soup maker will run for approx. 25 mins.

STEP 2: To make chunky soup, press **'MODE'** to select the **'Chunky'** soup setting. Press **'ON/OFF'** to begin; the soup maker will run for approx. 30 mins.

STEP 3: Once the setting has completed, the soup maker will beep.



NOTE: Make sure that all of the ingredients are chopped into the required size, as the blade does not rotate during use of the **'Chunky'** soup setting.

Keep warm setting

To keep the soup warm once the soup has been prepared press **'MODE'** to select the **'Keep Warm'** setting. Press **'ON/OFF'** to begin; the soup maker will run for approx. 25–27 mins.

'Drinks' and 'blend/clean' settings

The soup maker can be used to blend ingredients using the **'Blend/Clean'** setting and make smoothies using the **'Drinks'** setting.

When these settings are activated, ingredients will not be heated; ingredients will be blended to make smoothies, dips and dressings. It can also be used to obtain the desired consistency after other preset soup settings have elapsed.

STEP 1: To further blend ingredients, press **'MODE'** to select the **'Blend/Clean'** setting. Press **'ON/OFF'** to begin; the soup maker will run for approx. 2 mins.

STEP 2: To make smoothies, press **'MODE'** to select the **'Drinks'** setting. Press **'ON/OFF'** to begin; the soup maker will run for approx. 3 mins.



NOTE: Do not blend dry ingredients and do not use the **'Blend/Clean'** setting for more than 3 full cycles without allowing the soup maker to cool sufficiently.



CAUTION: Do not use frozen ingredients or ice.

Auto-memory function

The soup maker has an auto-memory function. This allows more ingredients to be added to the soup maker mid-cycle whilst remembering where the setting was up to. To utilise the auto-memory function:

STEP 1: Switch off the soup maker at the mains power supply; this will pause the soup maker.

STEP 2: Carefully remove the lid, add the extra ingredients and stir to make sure that the liquid is evenly distributed.

STEP 3: Replace the lid and switch on the soup maker at the mains power supply; the soup maker will return to where the previously selected setting was paused. Make sure this is completed within 2 mins.

Storage

Before storing in a cool, dry place, the soup maker should be cool, clean and dry. Never wrap the cord tightly around the soup maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6358 / EK5118

Input: 220–240 V ~ 50–60 Hz

Motor Output: 140

Heater Output: 900 W



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

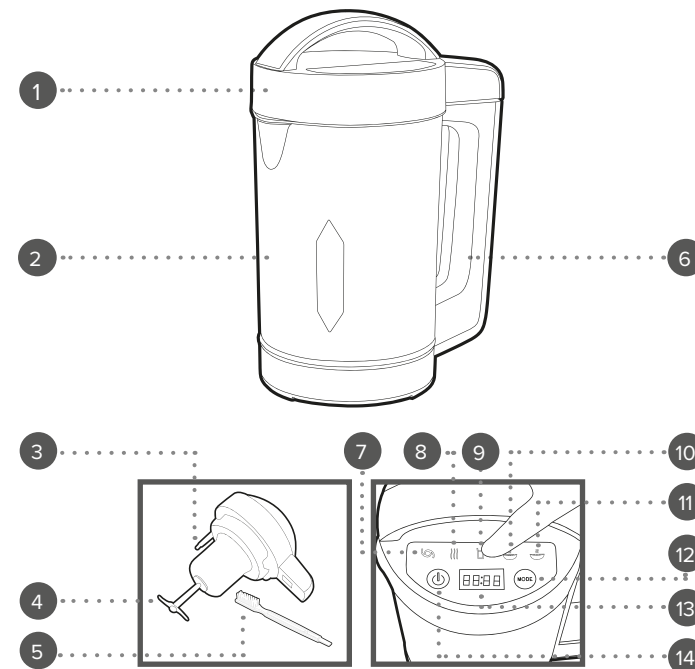
Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

MADE IN CHINA.

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CD020322/MD301023/V5

Quick start guide

Electric soup maker



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|--------------------------------|---------------------------------|
| 1. Lid | 8. Keep warm indicator light |
| 2. Stainless steel jug | 9. Drinks indicator light |
| 3. Overfill sensor | 10. Chunky soup indicator light |
| 4. Blender blade | 11. Smooth soup indicator light |
| 5. Cleaning brush | 12. Mode button |
| 6. Jug handle | 13. LED display |
| 7. Blend/Clean indicator light | 14. On/Off button |



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SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.
- Do not move the appliance whilst it is in use.
- Do not place boiling water or very hot liquid in the appliance.
- Do not dry blend ingredients; always add a small amount of liquid.
- Do not overload the appliance as the mixture level may rise during blending.
- Do not touch any moving parts on this appliance during use, as this could cause injury.

- Do not touch any sections of the appliance that may become hot during use, as this could cause injury.
- Do not use broken or loose cutting or rotating blades.
- Do not remove the lid until the blades have stopped rotating.
- Use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance.



WARNING: Always carry the soup maker by the side handle. Do not remove the lid until the blades have stopped rotating.

Care and maintenance

Switch off and unplug the soup maker from the mains power supply and allow it to cool fully.

STEP 1: Wipe the soup maker and the overflow sensor with a soft, damp cloth then allow it to dry thoroughly.

STEP 2: To clean the inside of the stainless steel jug and the inside of the lid, rinse them in clean water to remove any remaining soup or foodstuff. Wipe away any remaining food with a soft cloth and a mild detergent before rinsing again.

STEP 3: The **'Blend/Clean'** setting can be used to remove stains. Add hot water to the stainless steel jug, making sure it does not exceed the max. fill line. Fit the lid and then select the blend/clean button.

STEP 4: Use the cleaning brush for any stains that are difficult to remove. The bristle head can be used for everyday staining. The scraper on the reverse side can be used for more stubborn stains.



NOTE: For tough stains, it is recommended to leave hot water in the soup maker for approx. 10–15 minutes before using the **'Blend/Clean'** setting. Take care when using the cleaning brush as it may damage the coating of the soup maker.



CAUTION: The blades under the lid are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the lid.

Instructions for use

Before first use

Before using the soup maker for the first time, wipe it clean with a soft, damp cloth and dry thoroughly.



NOTE: When using the soup maker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the soup maker.



WARNING: None of the parts of the soup maker are dishwasher suitable. Hand-wash with warm, soapy water and allow to dry thoroughly.

Using the soup maker

STEP 1: Before connecting to the mains power supply, position the stainless steel jug onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 2: Carefully apply a thin coat of cooking oil to the bottom of the stainless steel jug. This will help to prevent the ingredients from sticking.

STEP 3: Chop all of the chosen soup ingredients into approx. 2 cm sized cubes and place them into the stainless steel jug.

STEP 4: Add the desired liquid or stock to the stainless steel jug, making sure that the total volume of ingredients is at least 1300 ml (min. fill mark) but no more than 1600 ml (max. fill mark).

STEP 5: After adding all of the ingredients and stock, stir to make sure that the liquid is evenly mixed. Plug in and switch on the soup maker at the mains power supply; the soup maker will make an audible beep and the indicator lights will begin to flash.

STEP 6: To use the soup maker, follow the instructions in the section entitled **'Smooth' and 'chunky' soup settings**.

STEP 7: Once cooking is complete, check that the selected setting has finished and then switch off the soup maker at the mains power supply.

STEP 8: Carefully remove the lid and transfer the soup into a suitable container; the lid must be completely removed prior to transferring the soup.

STEP 9: Allow the soup maker to cool sufficiently before making a second batch of soup.



NOTE: Make sure that any stock is cold before adding it to the soup maker. Check that the lid is securely positioned before use. Do not add any frozen ingredients or uncooked meats or fish to the soup maker. All ingredients must be thawed and at room temperature and all meats or fish must be precooked before use. A slight browning of the internal base may appear when cooking is complete. This is completely normal and can be removed during cleaning. If the LED display displays E1 message turn off unit at the mains power supply then remove lid and wipe clean overflow sensor and ensure liquid level is below the max fill line before continuing.



CAUTION: The soup maker is not designed to reheat soup once it is made. Reheating can damage the heating element. Exercise caution when removing the lid after use, as hot steam will vent out.

WARNING: Sharp blades; handle with care. The stainless steel jug and the lid will get very hot during use; always take care when touching these components and use the handle when moving the stainless steel jug.