



Soup Maker / Blender

User Manual

[Revision 7.0 August 2017]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

Safety

- **Electric shock / electrocution hazard** - NEVER immerse the electrical cord, appliance body or jug in water or any other liquid.
- Indoor use only - do not use outdoors.
- Unplug from the electrical supply while not in use, when assembling or changing accessories, and before cleaning.
- Supervision is necessary when using the appliance near children.
- Do not allow children to operate or play with the appliance.
- Always keep hands, loose clothing and other items away from the rotating blades.
- Do not operate the appliance if the blades are damaged.
- Do not operate the appliance without the jug or lid being properly mounted.
- This appliance contains no user-serviceable parts. All repairs should be carried out at an authorised service centre only. Improper repairs will void any warranty and may render the appliance unsafe.
- Do not operate the appliance if it is malfunctioning or if it has been dropped or damaged in any way.
- Do not leave the appliance unattended whilst connected to the mains electrical supply.
- Always operate the appliance on a stable, heat-resistant surface.
- Ensure there is sufficient space around the appliance for ventilation and to allow heat / steam to dissipate.
- The jug may become hot during use, always hold it by the handle.
- Do not use the appliance for any purpose other than that for which it is designed.
- Ensure that the electrical supply cord is kept away from heat or sharp edges that could damage it.
- The appliance is intended for domestic use only. It is not be used for commercial purposes.
- Do not use any accessories or attachments with this appliance other than those supplied or recommended by supplier.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use the appliance if it causes a circuit breaker to trip – have it inspected and repaired at an authorised service centre. Never try to replace parts or repair the unit by yourself.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. All users should have adequate training in safely operating the product or be under supervision of a person responsible for their safety.
- Do not operate the appliance if the cord or plug is damaged.

Before First Use

- Check that the voltage indicated on the rating label corresponds to the mains voltage.
- Thoroughly clean all parts except the body and jug in warm soapy water, then rinse and dry. For the jug, clean it using a soft cloth and mild detergent.
- Before use, ensure the ON/OFF switch is in the "OFF" position.

Table of Contents

Safety	2
Before First Use	2
Parts Identification	4
Operation	5
Cooking Tips	5
Control Panel and Functions.....	6
Using Program Functions.....	7
Using Manual Settings	7
Using Other Functions and Accessories	8
Keep Warm Function	8
Reheat Function	8
Pulse Function.....	8
Egg Basket	8
Steaming Basket	8
Filter.....	9
Recipe Suggestions	9
Maintenance and Troubleshooting	11
Troubleshooting	11
Specifications	11

Parts Identification



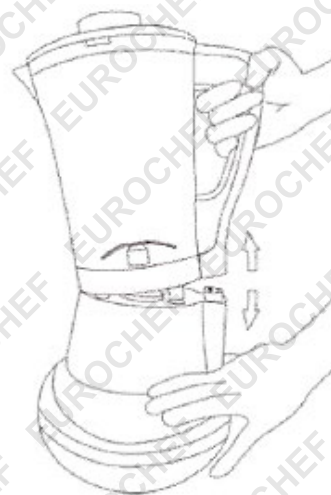
No.	Name	No.	Name
1	Appliance Body	6	Strainer
2	Control Panel	7	Steamer Basket
3	Jug	8	Egg Basket
4	Main Cover	9	Cleaning Brush
5	Feed Chute Cover		

Operation

The appliance to be used either as a soup maker or blender to make smoothies, purees, etc.

The appliance has several safety features including a sensor that prevents the appliance being used if the lid is not installed correctly, a minimum liquid sensor, a hot liquid overflow sensor and motor safety switch.

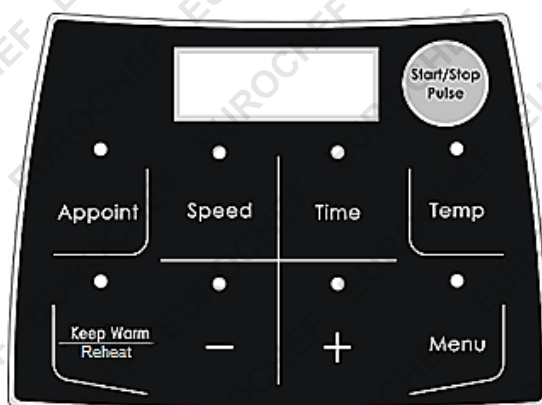
1. Place the base appliance on a heat-resistant, stable surface. Carefully position the jug on the base unit, aligning the connections in the base of the jug handle with those in the base unit. The jug should sit securely on top of the base unit.
2. Insert the necessary ingredients into the jug.
3. Fit the main cover to the jug by placing it on the jug then rotating it so that the "LOCK" arrow is aligned with the centre of the handle. When properly installed, the main cover should be securely locked to the jug.
4. Ensure the feed chute cover is fitted to the main cover.
5. When the jug and covers are installed, connect the appliance to the mains electrical supply and press the ON / OFF button to switch the appliance on – when on, the button illuminates.
6. If at this point an alarm sounds, this means the main cover is not installed correctly – disconnect the appliance from the mains electrical supply and check that the cover is properly fitted, OR the fluid level is below the minimum limit – ensure that level is adequate before continuing. Once checked, reconnect the appliance to the electrical and switch it on.
7. To start the cooking process, select the required functions on the control panel.



Cooking Tips

- Cut solid foods into 2cm cubes before cooking.
- To get the best result when blending solid foods, process small quantities rather than blending everything at the same time.
- When blending soups, smoothies, milk shakes etc, begin with a small quantity of liquid and then add little by little through the feed chute (remove the feed chute cover first).
- For blending solid foods or thick liquids, the [pulse](#) function is recommended.
- Clean the jug and accessories after each use.

Control Panel and Functions



Control	Description
Display	Shows current information, such as remaining time etc..
Start / Stop / Pulse	Press to switch the appliance ON or OFF. Press and hold to activate the pulse blending function.
Appoint	Press to set a timer that delays operation of the appliance until it counts down to 0 (zero). For example, if it is set at 1 hour, the appliance will pause for an hour and then begin operating. The timer can be set in 10 minute increments and has a range of 10 minutes to 24 hours. Use + and – to set the timer value. When this function is selected, the lamp above the control illuminates. Press again to deactivate the function.
Speed	Press to set the blending function speed (speed of the blending blades). For example, use a high speed setting for smoothies. There are 5 speeds (1 to 5) to choose from. Use + and – to set the speed. When this function is selected, the lamp above the control illuminates. Press again to deactivate the function. NOTE: When blending, the appliance blends for 10 seconds, stops 10 seconds, then blends for 10 seconds again and do on.
Time	Press to set a timer that stops operation of the appliance when it counts down to 0 (zero). For example, if it is set at 1 hour, the appliance will operate for an hour and then stop operating. The timer can be set in 1 minute increments and has a range of 1 to 60 minutes. Use + and – to set the timer value. When this function is selected, the lamp above the control illuminates. Press again to deactivate the function.
Temp	Press to set the cooking temperature. The temperature can be set in 10°C increments and has a range of 40 to 100°C. Use + and – to set the temperature value. When this function is selected, the lamp above the control illuminates. Press again to deactivate the function.
Keep Warm / Reheat	Press to activate the food warming or reheating functions. When this function is selected, the lamp above the control illuminates. Press again to deactivate the function.
–	Press when setting a function (timer, temperature etc) to reduce the value for the function. For example, when setting a timer, press to reduce the value by 1 increment.
+	Press when setting a function (timer, temperature etc) to increase the value for the function. For example, when setting a timer, press to increase the value by 1 increment.

Control	Description
Menu	<p>Press to select a programmed function. Programmed functions control operation of the appliance without any other settings required and will vary times according to the amount of ingredients used (more ingredients will generally take longer to prepare). Available programs are:</p> <p>P1 Smooth Soup – Use when preparing finely blended soups.</p> <p>P2 Chunky Soup – Use when preparing coarsely blended soups.</p> <p>P3 Reheat – Use to reheat previously prepared soup, similar to the "Keep Warm / reheat" function.</p> <p>P4 Blend – Use when blending only (no heat).</p> <p>P5 Steam / Boil – Use when steaming foods or boiling.</p>

Using Program Functions

Programmed functions control operation of the appliance without any other settings required and will vary times according to the amount of ingredients used (more ingredients will generally take longer to prepare). To use a program:

1. Add ingredients to the jug and attach it to the appliance.
2. Install the main cover to the jug and lock it in position.
3. Press **Start / Stop**, the display will flash.
4. Press **Menu**. "P1" will show on the display.
5. Press **+** / **-** as required to select the required program ("P1" to "P5")
6. Press **Start / Stop** – the lamp above the **Menu** button will illuminate and the program starts.

Using Manual Settings

There are 4 functions (Appoint, Speed, Time and Temperature) that can be manually set in any combination. Below is a guide to setting these up.

1. Add ingredients to the jug and attach it to the appliance.
2. Install the main cover to the jug and lock it in position.
3. Press **Start / Stop**, the display will flash.
4. If required, press **Appoint**. "0:10" will show on the display. Press **+** / **-** as required to set the delay timer value.
5. Press **Speed**. "1" will show on the display. Press **+** / **-** as required to set blending speed.
6. Press **Time**. "1:00" will show on the display. Press **+** / **-** as required to set the timer value.
7. If required, press **Temp**. "40" will show on the display. Press **+** / **-** as required to set the temperature.

NOTE: For cold soups and drinks, do not set a temperature. For smoothies etc you can also use the **Pulse** function.

8. Press **Start / Stop** to activate the appliance.

Using Other Functions and Accessories

Keep Warm Function

This function is best used within a few minutes after cooking, and will keep the food at a constant temperature. To use:

1. Press **Start / Stop / Pulse**.
2. Press **Keep Warm / Reheat**. "----" shows on the display.
3. Press **Start / Stop / Pulse**.

Reheat Function

This function is best for warming up food after it has been cooked and has cooled down. For very cold food; for example, from the refrigerator, this function may need to be used several times. To use:

1. Press **Start / Stop / Pulse**.
2. Press **Keep Warm / Reheat** twice. "--00" shows on the display.
3. Press **Start / Stop / Pulse**.

Pulse Function

This function is best for quickly blending food, drinks, crushing ice etc. To use:

1. Press and hold **Start / Stop / Pulse**. The blending function will start after approximately 5 seconds, at full speed, and will remain on until you release the button.

Egg Basket

This accessory is best for boiling eggs. To use:

1. Add water to the jug until the minimum level mark is reached (approximately 300ml).
2. Insert the egg basket, with the handle facing up.
3. Place the eggs (shells unbroken) in the basket, then attach the main cover.
4. Press **Start / Stop / Pulse**.
5. Press **Menu**, then use **+** / **-** until "**P5**" is shown on the display.
6. Press **Start / Stop / Pulse**. The water in the jug will begin heating.
7. Press **Start / Stop / Pulse** as required to stop steaming, or set the timer (Time function) to automatically stop heating. Generally, steam for about 4 minutes for soft-boiled, 8 minutes for hard-boiled, and 4 minutes for quail eggs. Times will vary depending on the size of the eggs etc.

Steaming Basket

This accessory is best for steaming vegetable etc. To use:

1. Add water to the jug until the maximum steam level mark is reached (approximately 500ml).
2. Insert the steamer basket.
3. Place the food items in the basket, then attach the main cover.
4. Press **Start / Stop / Pulse**.
5. Press **Menu**, then use **+** / **-** until "**P5**" is shown on the display.
6. Press **Start / Stop / Pulse**. The water in the jug will begin heating.
7. Press **Start / Stop / Pulse** as required to stop steaming, or set the timer (Time function) to automatically stop heating.

Filter

The filter provides a way of separating the contents of the jug into 2 areas – inside the filter, where blending of the contents will occur, and outside the filter, where no blending will take place. For example, soups with meat, potato and vegetables, where you want the meat and potato to be blended, however, the vegetable pieces to remain whole. To use:

1. Place the filter into the jug.
2. Place the ingredients not to be blended, around the outside of the filter, and insert the necessary water, stock etc.
3. Attach the main cover.
4. Remove the feed chute cover and insert the ingredients to be blended through the feed chute., then re-install the feed chute cover.
5. Cook as required.

Recipe Suggestions

Roasted Tomato and Garlic Soup

- | | |
|--------------------------|--------------------------|
| 1 kg ripe, vine tomatoes | 1 tsp oregano |
| 1 head of garlic | 1 large onion, diced |
| 1 tbsp. olive oil | 300ml vegetable stock |
| 1 tsp thyme | 3 tbsp tomato puree |
| 1 tsp oregano | Salt and pepper to taste |
| 1 large onion, diced | |

1. Preheat the oven to 200°C. Score a cross in the tops of the tomatoes then place them in a foil lined baking tray. Separate the cloves of garlic and peel, then scatter them garlic amongst the tomatoes. Drizzle the tomatoes and garlic with olive oil and sprinkle with salt and pepper. Place in the oven and roast for 30minutes until the tomatoes are dark and the skins are shrivelled.
2. Add the tomatoes and garlic and all remaining ingredients to the jug.
3. Cook using the "Smooth Soup" function ("P1").

Thai Chicken and Sweet Potato Soup

- | | |
|-------------------------------------|---------------------------------------|
| 2 chicken breasts, cut into chunks | 350g sweet potato, peeled and chopped |
| 2 cloves of garlic | 3 tbsp Thai red curry paste |
| 1 tsp. olive oil | 500ml chicken stock |
| 1 tsp chopped lemongrass | 160ml coconut cream |
| ½ red chilli, de-seeded and chopped | ½ tsp fish sauce vegetable stock |

1. Assemble the appliance using the [filter](#).
2. In a pan, fry the garlic, chilli, lemongrass and red curry paste in olive oil for 2 minutes to make a spice base.
3. Place all ingredients into the jug, with all solids on the outside of the filter.
4. Cook using the "Chunky Soup" function ("P2").
5. When cooking has finished, add the fish sauce, then remove the filter.
6. Blend the soup to the required consistency.

Pea and Ham Soup

175g ham, cut into chunks

400g peas

500ml chicken stock

1 potato, peeled and chopped

2 medium onions, diced

Salt and pepper to taste

1. Place all ingredients into the jug.
2. Cook using the "Smooth Soup" function ("P1").

Milkshake

125ml milk

1 scoop ice cream

1. Place milk into the jug.
2. Pulse blend for 20 seconds to "foam" the milk.
3. Add the ice cream, then pulse blend 20 seconds.

Maintenance and Troubleshooting



Some maintenance activities described may be beyond the scope of some users. For procedures that you are not comfortable with or have the tools, knowledge or experience for, have the unit serviced by a service centre or qualified technician. • To prevent electrical shock, switch OFF and disconnect the equipment from the electrical supply before cleaning or performing any maintenance tasks. • Do not immerse the appliance in water or any liquids. • The blades inside the jug are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the jug.

- Do not clean the appliance in a dishwasher.
- Do not use abrasives, solvents or harsh detergents for cleaning.
- Clean the surface of the base unit and the outer of the jug with a soft, damp cloth.
- Clean the covers and accessories in warm, soapy water, then rinse thoroughly.
- To clean the inside of the jug, rinse and wipe away any remaining food particles. Use a soft cloth and mild detergent to clean the jug internals, then rinse again. For additional cleaning, place approximately 800ml water and a small amount of mild detergent in the jug, then attach the covers and use the pulse function to create a cleaning action. Rinse after cleaning.
- Use the cleaning brush (if supplied) to assist cleaning the jug internals, filter and steamer basket.

Troubleshooting

The following information may assist in identifying a problem and rectifying it.

Problem	Potential Reason	Correction
<i>Appliance will not start.</i>	A. Equipment not plugged in. B. Jug or main cover not attached correctly. C. Too much or too little liquid in jug. D. Thermal overload tripped.	A. Connect unit to mains electrical supply. B. Place jug so it is properly seated in the appliance base. Place main cover on and rotate to locked position. C. Ensure liquid level is between minimum and maximum markings. D. Allow appliance to cool for 10 minutes or more before using.
<i>Food burning.</i>	A. Too much sugar or starch in the ingredients. B. Jug not cleaned after previous use.	A. Reduce amount of starches or sugars in ingredients. B. Clean jug and ensure no residual food particles remain, particularly at the bottom.
<i>Food overflowing.</i>	A. Too much liquid in jug. B. Too much sugar or starch in the ingredients (boiling too quickly).	A. Ensure liquid level is between minimum and maximum markings. B. Reduce amount of starches or sugars in ingredients.
<i>Food not blending.</i>	A. Incorrect function. B. Too little liquid for amount of solid ingredients. C. Solids too large.	A. Use a suitable function or program that provides more blending. B. Add water or stock. C. Cut solids smaller before cooking.
<i>Food not cooking fully</i>	A. Incorrect function. B. Too much ingredients..	A. Use a function or program that provides more cooking time. B. Reduce the amount of ingredients or cook in batches.

Specifications

Power Requirements	240VAC / 50Hz
Weight	Approximately 4kg
Dimensions	240mm (L) x 210mm (D) x 415mm (H)



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death, consult the points below and additionally, the information available at www.datastreamserver.com/safety

- | | |
|---|--|
| <ul style="list-style-type: none"> • Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product. • Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable). • Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing. • Ensure all possible users of the product have completed an industry recognized training course before being given access to the product. | <ul style="list-style-type: none"> • The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third-party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives. • This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example), there is always a small chance of technical issues that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation. • If this item has been purchased in error after considering the points above, simply contact the retailer directly for details of their returns policy, if required. |
|---|--|



©2017 Eurochef. All rights reserved. No part of this document, including descriptive content, concepts, ideas, diagrams or images may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, scanning or recording, or any information storage and retrieval system, without express permission or consent from the publisher.