

**EURO CHEF®**



# 1.3L Stainless Steel Soup Maker & Blender

User Manual

[Revision 2.0 July 2016]

RETAIN THIS MANUAL FOR FUTURE REFERENCE

PLEASE READ THIS MANUAL CAREFULLY BEFORE USE

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# Safety

**IMPORTANT: Please read these instructions carefully and keep them for future reference.**

## **ALWAYS**

- Always ensure hands are dry before handling the plug or the Soup Maker.
- Always operate the Soup Maker in the middle of a secure, dry, heat resistant, level surface.
- Always allow the Soup Maker to cool before cleaning and storing and before removing and/or cleaning its components.
- Carry out regular checks of the supply cord to ensure no damage is evident.
- Return the Soup Maker after a malfunction, or if it has been damaged in any manner, to an authorised electrical service technician for examination, repair or adjustment as special purpose tools are required.
- Children should be supervised to ensure that they do not play with the appliance.
- Unplug from outlet while not in use and before cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Avoid contact with the moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blades of the Soup Maker during operation to reduce the risk of injury to person and/or damage to the Soup Maker.
- Prior to initial use, wash all the parts that come into contact with food.
- Take care when handling the Soup Maker blades; they are very sharp.
- Move the jug using the handle as the jug itself becomes hot when in use.
- After use, clean the jug lid unit, referring to cleaning instructions in this user manual.

## **NEVER**

- Never use this appliance outdoors.
- Never use this appliance for any purpose other than its intended use. This appliance is intended for household use only or in similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments
- Never leave the appliance unattended when in use.
- Never allow the power cord to overhang the edge of a table or bench top or to touch any hot surface.
- 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 are supervised or have been given instruction concerning the use of the Soup Maker by a person responsible for their safety.
- Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven. Do not place in a hot oven.

- Never immerse the Soup Maker's power housing, the cord set or plug in water or any other liquid to protect against electrical hazards.
- Never place the Soup Maker in a dishwasher.
- Never use harsh, abrasive or caustic cleaners to clean this appliance.
- Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner. Have the appliance checked and repaired by a qualified electrician if repair is necessary. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The Soup Maker is not intended to be operated by means of an external timer or separate remote-control system. The use of an extension cord is not recommended.
- Never use metal scouring pads for cleaning. Small metal pieces can come loose and cause short-circuiting of electrical components, which can cause electric shock or damage the appliance.
- Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer.
- Never blend hot oil or fat.
- Never touch blades while the machine is plugged in.
- Never insert objects into the Soup Maker jug while the machine is plugged in.
- Do not allow children to use the Soup Maker without supervision.
- Do not use the Soup Maker unless the lid is securely clipped in place.

**WARNING! THE APPLIANCE IS INTENDED FOR ONLY THE PURPOSE DESCRIBED IN THIS USER MANUAL. TO AVOID RISK, DO NOT USE THE APPLIANCE OR ANY PART OF THE APPLIANCE FOR ANY PURPOSE OUTSIDE OF THE INTENDED USE.**

# Components



# Set-Up

## Before First Use

- The soup maker has two pre-programmed cooking settings for making smooth pureed or chunky soup. The built in chopping blades also allow the appliance to be used as a blender to make juices, purees or dips.
- The soup maker is fitted with an overflow sensor for safe use during the soup making process.
- Before using the soup maker for the first time, wipe down the jug and lid with a damp cloth and mild detergent.
- Do not immerse the unit, jug or lid in water or any other liquids.
- **CAUTION!** Handle the lid with care at all times as the chopping blades are very sharp.
- Place the base unit of the soup maker on a heat-resistant, stable surface, add soup ingredients and position the lid on the jug unit, aligning the connections on the top of the jug. The lid should fit securely into place on top of the base unit.
- Connect your soup maker to the power supply.

### **IMPORTANT!**

- Do not connect your soup maker to the mains supply until you have added your chosen ingredients.
- Please do not switch on the soup maker when empty.

# Operation

## Making Soup

1. Chop all ingredients into 2 – 3cm cubes and add to the soup maker jug.  
**CAUTION!** It is not recommended to use uncooked meats in your soup maker – you should pre-cook any meat or fish to be used.  
Do not add any frozen ingredients to the soup maker; all ingredients must be at room temperature.
2. Add your preferred liquid or stock to the jug, making sure that the total volume of ingredients is at least 1000ml (min. level) but no more than 1300ml (max. level).
3. If the volume is more than the max. level, the overfill sensor will sound an alarm and your soup maker will fail to operate to prevent the overflow of hot liquid during operation.
4. After adding the ingredients, fit the lid on the soup maker jug unit, aligning the connections on the top of the jug. The lid should sit securely on top of the base unit.
5. When everything is positioned correctly, plug the soup maker into the mains power supply and the LEDs next to the 3 switches will flash. Press the 'Smooth' button to make pureed soup and the 'chunky' button to create chunky soup; the corresponding LED will illuminate.
6. Always make sure you allow the soup maker to cool sufficiently before making a second batch of soup.

## Smooth Mode

When making smooth soup, the soup maker will automatically heat the ingredients and blend them to a pre-set programme. This process will take approximately 25 – 30 minutes.

## Chunky Mode

When making chunky soup, the soup maker will automatically heat the ingredients to a pre-set programme. This process takes about 35 minutes. This programme does not have an automatic blend function. Once the soup is cooked, it may be necessary to blend the soup to the required consistency using the blend button.

### **CAUTION!**

- **FOOD HIGH IN STARCH OR SUGAR CONTENT CAN BURN ONTO THE BOTTOM ELEMENT.**
- **THE JUG OF THE SOUP MAKER WILL GET VERY HOT DURING USE; TAKE CARE NOT TO TOUCH THE JUG OR LID.**  
To stop the soup-making process, lift the lid slightly using the handle. Replace the lid once the soup maker has stopped and disconnect from the mains power supply.
- **HEAT/STEAM WILL BE EMITTED FROM THE LID. ALWAYS TAKE CARE WHEN REMOVING THE LID. THE JUG AND THE CONTENTS WILL BE VERY HOT.**

Once the programme has finished, your soup maker will sound an audible alarm and stop heating. Your soup is now ready to serve. Soup can be poured directly from the jug into a bowl but care should be taken when removing the lid from the jug as it may be very hot.

## Blend/Clean Mode

The soup maker can also be used as a blender. In this mode, the heating function will not operate, allowing ingredients to be blended to make juices, smoothies, purees and dips.

1. Simply set up the soup maker as previously described.
2. Chop all the ingredients into 2 – 3cm chunks and add to the soup maker jug.
3. Ensure the total volume of ingredients added is not more than 1300ml (max. level).  
Do not attempt to blend any dry ingredients.
4. Press the 'blend' button continuously and the corresponding LED will flash. The unit will automatically stop blending after 60 continuous seconds; wait a few minutes and then press the 'blend' button again if further blending is required.
5. Do not use the blending mode for more than 1 minute without allowing it to cool sufficiently.
6. Always allow the unit to cool before the next use.

## Maintenance

- Do not clean the soup maker in a dishwasher.
- Always disconnect the soup maker from the mains power supply before cleaning.
- Do not immerse the soup maker in water or any other liquids.
- Clean the outer surface of the soup maker base unit (jug) and lid (motor) with a soft, damp cloth.
- To clean the inside of the jug rinse in clean water to remove any remaining soup or foodstuff. Wipe away any remaining food with a soft cloth and mild detergent before rinsing again.
- **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.

- Use the soup maker's 'blend/clean' function to aid the removal of stubborn stains.

Simply assemble the soup maker as previously described and add 1300ml warm water with a small amount of mild detergent. Fit the lid and press the 'blend/clean' button continuously until any stains have been removed. Do not use the blending mode for more than 20 seconds at a time.

## Troubleshooting

Problem	Solution
The unit is not working and is bleeping.	The soup maker has been over-filled. Remove liquid until it falls below the maximum level.
Ingredient pieces are still too large after the smooth cycle is complete.	Pieces may have been too large initially – use the 'blend / clean' function after the cooking programme.
The ingredients are not cooked properly at the end of the cycle.	Chop the ingredients into smaller pieces before adding to the soup maker.
The 'blend/clean' mode is not working after 20 seconds of blending.	The programme will automatically stop the blend function after 20 seconds of continuous operation. Wait for a few minutes and try again. <b>NOTE:</b> Always allow the unit to cool sufficiently after each blend operation.

## Specifications

Material	Stainless steel body
Capacity	1.1L (min) - 1.3L (max)
Heating / motor power	800W / 250W
Voltage	220-240VAC 50Hz
Speed	11,000-22,000 rpm
Certification	CE and RoHs

# Recipes

## **Useful tips:**

- Try onion paste or garlic granules instead of raw onions and garlic. Alternatively fry the onions and the garlic in a little butter until soft. Make a larger batch and freeze until you're ready to make your next soup.
- The soup maker can keep your soup warm for ca. 10 minutes after the programme has finished. Just keep the lid on and turn off the power supply switch.
- Ensure that you do not overfill your soup maker. Remember that with the lid and mixing rod in place, the soup mixture must not be above the maximum marking.

## Sweet Potato and Chickpea Soup

*This soup has a lovely smooth texture thanks to the Sweet Potatoes. Serves 4*

### **Ingredients**

- 400g Sweet potatoes, peeled and chopped into cubes
- 1 tbsp. Onion paste or 1 onion chopped
- 1 tsp Garlic granules or 1 crushed clove garlic
- 1 tbsp. Root ginger, chopped
- 1 Red chilli deseeded and chopped
- ½ tsp Ground cumin (optional)
- 600ml vegetable or chicken stock (the vegetables in the soup maker need to be just covered by the stock)
- 1 tin of chickpeas (ca. 400g) drained and rinsed
- Salt and pepper to taste
- A handful of coriander or flat leaf parsley to garnish

### **Method**

1. Put the sweet potatoes, onion paste, ginger, chili, garlic granules and cumin into the soup maker.
2. Add the chickpeas and stir the mixture with a wooden spoon.
3. Pour in the stock until the vegetables are just covered, ensuring that the level of the mixture is under the maximum marking.
4. Close the lid of the soup maker.
5. Press the smooth soup button.
6. Your soup will be ready in ca. 30 minutes.
7. Garnish with freshly ground black pepper and coriander or parsley.

# Spicy Tomato Soup

*A thick soup that makes a light meal. Serves 4*

## Ingredients

- 120g Red lentils
- ½ tsp Ground coriander
- 1 tbsp. Onion paste or 1 onion, chopped
- 1 Red chilli, deseeded and chopped
- 2 tsp Garlic granules or 2 cloves garlic, chopped
- 1 Large carrot, peeled and chopped
- 1 Tin or carton of chopped tomatoes, ca. 400g
- 500ml Vegetable stock
- A handful of chopped parsley or coriander leaves

## Method

1. Put all the dry ingredients into the soup maker.
2. Pour in the tomatoes and stock, ensuring that the soup mixture is just covered with the liquid and the mixture is below the maximum marking. Remember that the lentils will absorb liquid and expand in volume during cooking.
3. Close the lid of the soup maker.
4. Press the chunky soup button.
5. Your soup will be ready in ca. 35 minutes.
6. Leave the soup to rest for approx. 5 minutes, then garnish with parsley or coriander.

**NOTE:** Your soup will have a rough texture. If you prefer this to be smoother, use the blend setting when the programme has finished.

This is quite a thick soup and a little hot water can be added at the end if you prefer a slightly thinner consistency.

# Leek, Onion and Potato Soup

*Homemade comfort food and so easy to make! Serves 4*

## Ingredients

- 2 Large leeks, sliced thinly
- 1 Medium potato, peeled and diced into 1cm cubes
- 1 tbsp. Onion paste or 1 onion, chopped
- 600ml Vegetable stock
- 150ml Milk
- Salt and freshly ground pepper
- A handful of chives to serve

## Method

1. Put all the dry ingredients into the soup maker.
2. Pour in the stock and the milk, ensuring that the soup mixture is just covered with the liquid and the mixture is below the maximum marking.
3. Close the lid of the soup maker.
4. Press the smooth soup button.
5. Your soup will be ready in ca. 30 minutes.
6. Add salt and pepper to taste.
7. Garnish with chives.

# Carrot and Ginger Soup

*A lovely combination of flavours – a nice summer soup. Serves 4*

## **Ingredients**

- 600g Carrots, cut in 1 cm pieces
- 1 tbsp. Onion paste or 1 shallot, finely chopped
- 1 tbsp. Root ginger, finely chopped
- 600ml Vegetable stock
- 1 unwaxed lemon, juice and zest
- 150ml Whipped cream
- Salt and freshly ground pepper
- Parsley to garnish

## **Method**

1. Put all the dry ingredients into the soup maker.
2. Pour in the stock, lemon juice and lemon zest, ensuring that the soup mixture is below the maximum marking.
3. Close the lid of the soup maker.
4. Press the smooth soup button.
5. Your soup will be ready in ca. 30 minutes.
6. When the soup is finished, remove the lid and fold in most of the whipped cream, keeping a little to one side for decoration.
7. Serve immediately and garnish with the remaining cream, and some flat leaf parsley.

# Celeriac Cream Soup

*Celeriac is a much underrated vegetable and this soup is lovely and creamy – a great winter warmer. Serves 4*

## Ingredients

- 300g celeriac, cut in 1 cm pieces
- 200g potatoes, cut in 1 cm pieces
- 1 tbsp. onion paste or 1 shallot, finely chopped
- 500ml vegetable stock
- 1 tsp lemon juice
- 100ml soured cream or low fat cream
- Salt and freshly ground pepper
- Watercress to garnish

## Method

1. Put all the dry ingredients into the soup maker.
2. Pour in the stock and the lemon juice, ensuring that the soup mixture is below the maximum marking.
3. Close the lid of the soup maker.
4. Press the smooth soup button.
5. Your soup will be ready in ca. 30 minutes.
6. When the soup is finished, remove the lid and fold in the soured cream.
7. Serve immediately and garnish with a little watercress.

# Mushroom and Puy Lentil Soup

*This a super-healthy soup and low in calories. Serves 4*

## Ingredients

- 120g Puy lentils (alternatively, green lentils can be used)
- Ca. 100g Exotic mushrooms (e.g. shitake), cut in small pieces
- Ca. 150g Closed cup chestnut mushrooms, cut in quarters
- 1 onion, finely chopped
- 2 cloves of garlic, crushed
- A few sprigs of thyme, leaves only
- 800ml Vegetable stock
- Salt and freshly ground pepper
- Tarragon or Thyme leaves to garnish

## Method

1. Put all the dry ingredients into the soup maker.
2. Pour in the stock, ensuring that the soup mixture is below the maximum marking.
3. Close the lid of the soup maker.
4. Press the chunky soup button.
5. Your soup will be ready in ca. 35 minutes.
6. If you prefer a smoother texture, use the blend setting at the end of the cooking programme.
7. Garnish with a tarragon or thyme leaves.

# Chunky Vegetable Soup

*A delicious, thick soup ideal as a filling lunchtime snack. Serves 4*

## Ingredients

- 1 large carrot, peeled and chopped
- 1 onion, roughly chopped
- 3 celery stick, roughly chopped
- 1 tbsp. olive oil
- 2 garlic cloves, crushed
- 2 large potatoes, cut into small dice
- 2 tbsp. tomato puree
- 1ltr vegetable stock
- 400g can of butter beans
- $\frac{1}{2}$  head Savoy cabbage

## Method

1. Put all the dry ingredients into the soup maker.
2. Pour in the stock, ensuring that the soup mixture is just covered with the liquid and the mixture is below the maximum marking.
3. Close the lid of the soup maker.
4. Press the chunky soup button.
5. Your soup will be ready in ca. 35 minutes.
6. Leave the soup to rest for approx. 5 minutes.

**NOTE:** Your soup will have a rough texture. If you prefer this to be smoother, use the blend setting when the programme has finished.

This is quite a thick soup and a little hot water can be added at the end if you prefer a slightly thinner consistency.



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