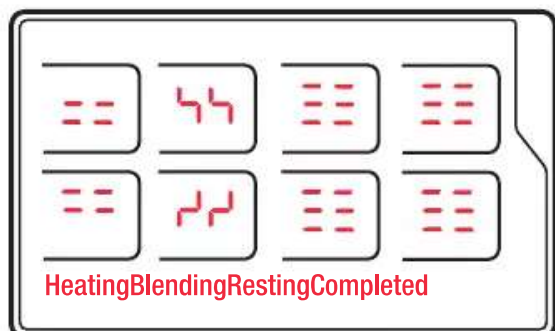


Handle LED Screen (8)



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 program with a small animation on the LED Screen.

Keep Warm



The heating animation will appear in motion when the Soup Maker is heating the contents of the Jug.

Blending/Smoothies

The blending animation will be displayed when the Serrator Blade is in use. When the Smooth soup program is selected, when switching from heating to blending the Soup Maker will make a single audible beep.

Resting

During the programs the Soup Maker will occasionally 'rest,' at which point no animation will be shown. The timer on the LED Screen will continue to count down. This is normal.

Once the process is completed, the Soup Maker will beep for 10 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 '00' 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.

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.

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.

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 it is cooked chicken from Sunday lunch or a tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using left over food that might 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!

What Makes Your Soup Maker So Special?

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 ingredients, transfer them into your Soup Maker and select a program – 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.

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.

