



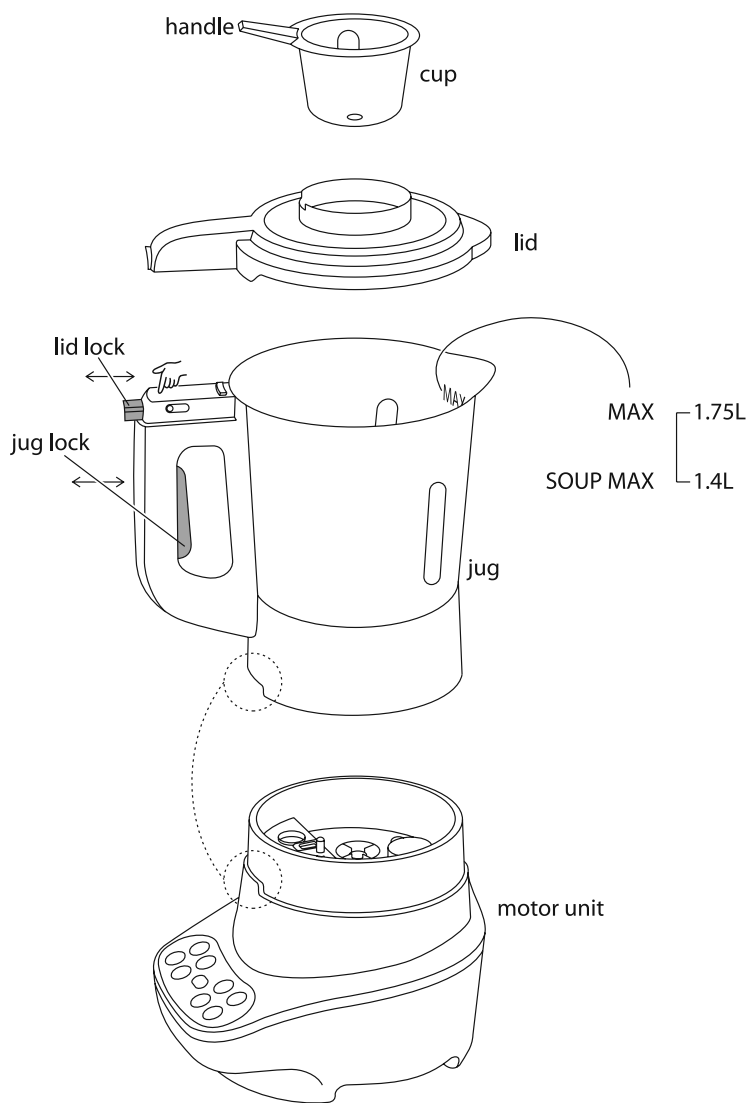
Russell Hobbs



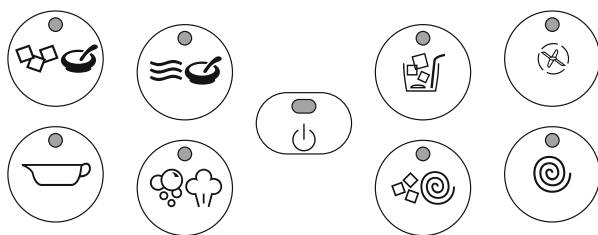
soup maker
instructions & recipes

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lights ● ●



Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved.
 - Children must not use or play with the appliance.
 - Keep the appliance and cable out of reach of children.
- ⚠ To avoid injury, take care handling the blades, emptying the jug, and cleaning.
- ⚠ Misuse of the appliance may cause injury.
- ⚠ The surfaces of the appliance will get hot.
- ⚠ Take care when adding hot liquid, as it may be ejected due to sudden steaming.
- 2 Unplug the appliance before assembly, disassembly, or cleaning.
- 3 Don't leave the appliance unattended while plugged in.
- 4 If you overfill, boiling liquids may be ejected.
- 5 Use the jug only with the motor unit supplied (and vice versa).
- 6 Ensure the appliance is in standby mode (⏻) before removing the jug.
- 7 If the cable is damaged, return the appliance, to avoid hazard.
- ⊘ Don't put the motor unit or the jug in liquid – you'll damage them beyond repair.
- 8 Don't try to chop raw meat.
- 9 Don't fit an attachment or accessory other than those we supply.
- 10 Don't use the appliance for any purpose other than those described in these instructions.
- 11 Don't operate the appliance if it's damaged or malfunctions.
- 12 Don't touch the underside of the jug, and don't set it down anywhere except on the motor unit – **it will be hot.**

household use only

HOW IT WORKS

- Put the ingredients in the jug.
- Choose a program.
- Come back in half an hour (soup)/an hour (sauce), adjust the seasoning, and eat.
- As it's a combination of a blender and a heater, you can also use it to blend, make smoothies, crush ice, or even boil potatoes.


POSITIONING

- 1 Sit the motor unit on a water-resistant, dry, stable, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.


ASSEMBLY

- 3 Fit the jug on top of the motor unit, and press down, till it clicks into place (it will only fit one way).
- 4 Fit the lid to the jug and press down on the rear, till you hear the lid lock click into place.
- 5 Fit the cup into the hole in the lid.


DISASSEMBLY

- 6 Lift the cup out of the lid.
- 7 The cup is marked at 30ml and 60ml. Filled to the rim, it holds 130ml.
- 8 Press the lid lock, and lift the lid off the jug.
- 9 Squeeze the jug lock into the handle, and lift the jug off the motor unit.
- * Removing the jug or the lid will cut power from the motor and heater, and the  light will go out. Replacing them will reconnect the power, but you'll need to restart the motor and/or heater.
- 10 Don't run the motor without the cup, ingredients may be ejected through the hole.



FILLING

- 11 Normally, you should switch the appliance to standby () , remove the jug from the motor unit, and remove the lid from the jug, before filling the jug.
- 12 There are two MAX marks inside the jug. MAX, at 1.75 litres, for cold ingredients, and SOUP MAX, at 1.4 litres, for hot ingredients, like soup or sauce, where the ingredients will expand, when heated
- 13 To add ingredients while the appliance is working, remove the cup, add the ingredients via the hole in the lid, then replace the cup.

POWER UP









- 14 Put the plug into the power socket (switch the socket on, if it's switchable).
- 15 The appliance beeps. The  light flashes.




BROWNING

- 16 If you want to brown meat and/or vegetables before making soup, put 30ml oil or a large knob of butter in the bottom of the jug, add the meat/vegetables, replace the lid and cup.
- 17 Press , cook for 1 minute, then press and release , to shake things up a bit.
- 18 Remove the cup, have a look, then replace the cup.
- 19 Repeat till the browning looks right, add the rest of the ingredients and start the program.

CHOOSE YOUR PROGRAM

- 18 Press the button that corresponds with the program you want. The appliance will beep and the light in the button will glow.

	standby	motor off, heater off, waiting
	low speed	blends for 2 minutes – for general blending
	high speed	blends for 2 minutes – for smoothies, milkshakes, etc.
	manual operation	press  to run the motor, release it to stop
	ice crush	blends for 10 sessions of 3 seconds on/3 second off
	chunky soup	heats for 35 minutes blends for 13 seconds, beeps 5 times, the button light goes out keeps warm for 40 minutes at 70-80°C reverts to standby
	smooth soup	heats for 25 minutes blends for 60 seconds, beeps 5 times, the button light goes out keeps warm for 40 minutes at 70-80°C reverts to standby

	sauce	heats and stirs for about an hour, then it beeps, the button light goes off, and it reverts to standby
	boil/steam	heats for 18 minutes till boiling the button light goes off the  button light turns white keeps warm for 40 minutes at 70-80°C reverts to standby



19 To cancel the program, press the button again. The appliance will beep and the light in the button will go out.

ADDING INGREDIENTS

20 Remove the cup, add the new ingredients, then replace the cup.

21 Check that the contents don't rise past the appropriate MAX/SOUP MAX mark.

FINISHED?

22 Press . The  light will flash.

23 Unplug the appliance.

24 Press the lid lock, and lift the lid off the jug.

25 Squeeze the jug lock into the handle, and lift the jug off the motor unit.

26 Pour the contents into a serving dish.

27 Replace the jug on the motor unit.

HINTS AND TIPS

28 If a recipe requires cheese or cream to be added, do this at the end of the program, to prevent curdling. There will normally be sufficient heat left in the soup to melt cheese.

28 For uniform cooking, cut everything except cheese into cubes of 1.5-2.5cm.

29 Cut cheese into cubes no larger than 1.5cm.


30 Smoothies taste better when made with chilled ingredients.

31 Homemade soups may be refrigerated for 24 hours, or frozen for up to 4 weeks.

32 Be sparing with seasonings before cooking, then taste and adjust before serving.

33 For best results, use no more than 6 ice cubes in the ice crushing program.

CARE AND MAINTENANCE

34 Switch off () and unplug the appliance before cleaning.

35 Clean as soon after use as possible, to avoid residue build-up.

36 Handwash the lid and cup, rinse, and air dry.



37 Wipe the outside of the motor unit and the inside and outside of the jug with a damp cloth.

a few recipes to get you started

Moroccan vegetable soup (serves 4)

program  




- 1 red onion, peeled and chopped
- 1 red pepper, deseeded and chopped
- 1 green pepper, deseeded and chopped
- 1 leek, washed and chopped
- 1 stick celery, chopped
- 2 cloves garlic, peeled and chopped
- 400g tin chopped tomatoes
- 1 tbsp tomato purée
- 1 tsp ras el hanout spice blend
- 1 vegetable stock cube
- 250ml water
- salt and pepper

Put all the ingredients in the jug. Add 250ml water. Press the   button.


creamy mushroom soup (serves 4)

programs  /  / 


- 30ml olive oil
- 1 onion, peeled and finely chopped
- 2 cloves garlic, peeled and crushed
- 3 sprigs thyme, leaves only
- 500g mushrooms, washed and sliced
- pinch salt and pepper
- 1 vegetable stock cube
- 100ml double cream

Put the oil, onion, garlic and thyme in the jug. Press the  button. Cook for 2 minutes. Press and release the  button. Add the mushrooms and stock cube. Add water to the SOUP MAX mark. Press the  button. After 20 minutes, add the cream. Wait till the program ends, then serve.

celeriac and apple soup (serves 4)

program 


- 1 celeriac (approx. 750g), peeled and grated
- 2 green apples, peeled, cored and diced
- 2 cloves garlic, peeled and chopped
- 500ml milk
- 1 vegetable stock cube
- pinch salt and pepper
- 50g walnuts, chopped

Reserve the walnuts. Put the other ingredients in the jug. Press the  button. Serve garnished with the walnuts.

pea and ham soup (serves 4)

program 


- 6 spring onions, chopped
- 500g frozen peas
- 100g baby leaf spinach
- 1 vegetable stock cube
- pinch salt and pepper
- 100ml double cream
- water
- 100g shredded cooked ham

Reserve the cream and ham. Put the other ingredients in the jug. Add water to the SOUP MAX mark. Press the  button. After 20 minutes, add the cream. Wait till the program ends, then stir in the ham and serve.

Thai chicken soup (serves 4)


program 

- 2 shallots, peeled and sliced
- 1 red chilli, sliced
- 1 stalk lemon grass, finely chopped or 1 tbsp lemon grass paste
- small piece ginger, peeled and finely sliced
- 1 tbsp fish sauce
- 1 tsp palm sugar or caster sugar
- 400ml can coconut milk
- 600ml water
- 200g cooked chicken, shredded
- small bunch coriander, chopped
- juice of 1-2 limes

Reserve the chicken, coriander and lime juice. Put the other ingredients in the jug. Add 600ml water. Press the  button. After 30 minutes, add the chicken. Wait till the program ends, then stir in the chopped coriander and lime juice, and serve.

tomato, red pepper and basil soup (serves 4)program 




6 tomatoes, diced
 200g roasted red peppers (from a jar)
 2 cloves garlic, peeled and crushed
 1 tbsp tomato purée
 pinch sugar
 pinch salt and pepper
 water
 1 vegetable stock cube
 small bunch basil, leaves only

Reserve the basil. Put the other ingredients in the jug. Add water to the SOUP MAX mark. Press the  button. After 20 minutes, add the basil. Wait till the program ends, then serve.

rich tomato sauce (serves 4)programs  /  / 

A versatile tomato sauce, perfect for meatballs or pasta.

30ml olive oil
 1 onion, peeled and finely chopped
 2 cloves garlic, peeled and crushed
 2 x 400g tins plum tomatoes
 1 tbsp sun dried tomato paste or tomato purée
 2 tsp sherry vinegar or red wine vinegar
 1 tsp caster sugar
 salt and pepper
 1 bunch basil, leaves roughly chopped (optional)

Put the oil, onion and garlic in the jug. Press the  button. Cook for 3 minutes. Press and release the  button. Add the tomatoes, tomato paste, sherry vinegar and sugar. Season with salt and pepper. Press the  button. Wait till the program ends, then stir in the chopped basil (optional) and serve.

vegetable boiling guide

food	time (min)
artichoke, hearts	11-16
asparagus	6-13
beans, green	12-18
broccoli, florets	5-6
brussels sprouts	6-11
cabbage, wedges	10-15
carrots, sliced	6-10
cauliflower, florets	6-8

food	time(min)
corn, on cob, whole	5-8
eggplant, diced	5-10
parsnips	5-10
peas	8-12
potatoes (large), cut	15-18
potatoes (small), whole	15-18
spinach	3-5
turnips, cubed	5-8

smoothiesprogram **breakfast smoothie**

4 tbsp natural yogurt
 2 tbsp oatmeal or porridge oats
 2 tsp honey

200ml milk
 1 large banana, roughly chopped
 2 apples, cored and roughly chopped

nutty banana smoothie

150g hazelnut yogurt
 200ml milk

1 large banana, roughly chopped

mango lassi

200ml natural yogurt
 200ml milk

1 ripe mango, peeled, stoned, and chopped
 2 tsp honey

chocolate orange smoothie

170g chocolate ice cream

300ml orange juice

banana, vanilla & honey smoothie

400ml milk

1 large banana, roughly chopped

4 tsp honey

2 tsp vanilla extract

apple & mango smoothie

600ml apple juice

1 ripe mango, peeled, stoned, and chopped

creamy blueberry & vanilla smoothie

360ml lemonade

125g vanilla ice cream

70g blueberries

cranberry, orange & banana smoothie

300ml orange juice

300ml cranberry juice

1 small banana, roughly chopped

peach & apricot smoothie

4 halves of tinned apricot (in juice)

80ml apricot juice (from tin)

2 peaches, peeled, stoned, and chopped

4 tbsp natural yogurt

200ml milk

2 tsp honey

**ENVIRONMENTAL PROTECTION**

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

**SERVICE**

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

➡ GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

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