

LAKELAND

COMPACT SOUP MAKER

INSTRUCTION BOOKLET



Model: 27213

LAKELAND COMPACT SOUP MAKER

Thank you for choosing the Lakeland Compact Soup Maker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

This Compact Soup Maker makes smooth and chunky soups in 25 minutes. The Compact Soup Maker cooks, simmers and stirs your soup from start to finished perfection, all in one jug. The Compact Soup Maker also has the function to steam, blend, juice and pulse.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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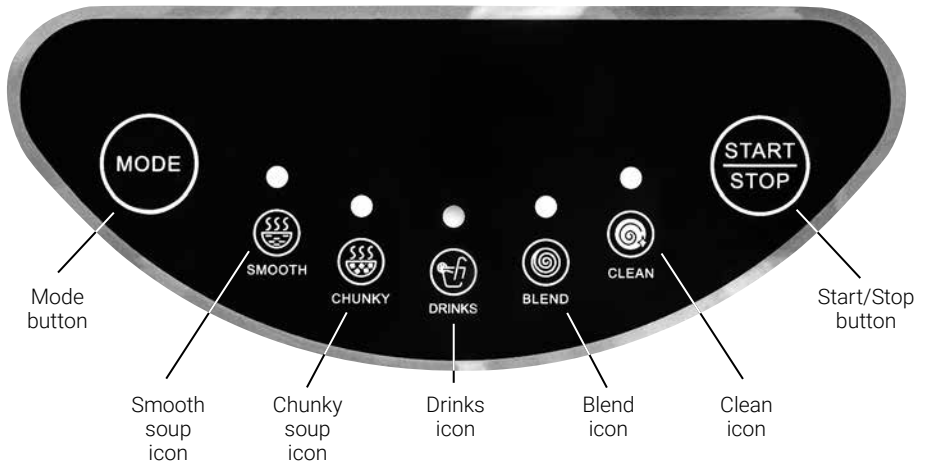
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PRODUCT FEATURES

1. Handle
2. Control panel
3. Lid
4. Overfill detector
5. Jug
6. Mixing blades
7. Handle
8. Power connector



CONTROL PANEL



COMPACT SOUP MAKER FUNCTIONS

- The machine is very easy to use. Add your favourite ingredients, choose the setting you want, press the START/STOP button and then the Compact Soup Maker does the rest. When finished you have 1.2 litre of smooth or chunky soup depending upon your selected preference.



SMOOTH

- Cooks and blends soup to a smooth consistency. Program length is about 24 minutes.



CHUNKY

- Keeps the soup chunky to create a wholesome soup, there is no blending process, just heating, it is therefore recommended that you cut any vegetables into small dice sized pieces. This programme is approximately 26 minutes long.



DRINKS

- First, chop up your fruit removing all parts you would not normally eat before using your Compact Soup Maker to create a delicious juice, smoothie or milkshake. This setting does not heat the ingredients. This programme is approximately 2 minutes long.
- **DO NOT** place ice cubes in the Compact Soup Maker.



BLEND

- If your soup is not smooth enough this programme gives you an option to give an extra blast to get soup extra smooth. The programme is 20 seconds, you need to keep your finger on the button. The blend function is heat free so you can use this to blend things such as milkshakes!



WARNING - DO NOT repeat this programme more than 5 times.



CLEAN

- The Compact Soup Maker is **NOT** dishwasher safe. After use, rinse the jug with hot water to remove any leftover soup, then fill to the MAX mark with hot water and select the clean function. Discard, then use a warm soapy sponge to clean the inside of the jug.
- The blades and shaft can be cleaned using a brush whilst running it under hot water.





WARNING: Take care, the blades are very sharp.

- Wipe the outside of the appliance with a soft, dry cloth.


SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100 or info@lakeland.co.uk
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100 or info@lakeland.co.uk
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food and drinks as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Not recommended to be used with a plug in timer switch.

- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
-  **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- **CAUTION:** The blades are very sharp, do not touch. Care must be taken when emptying the jug and during cleaning.
- **DO NOT** immerse the jug in water.
- Keep the appliance, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- The Compact Soup Maker should only be used at least 20cm away from walls and other surfaces, to allow sufficient airflow.
- **DO NOT** operate the Compact Soup Maker empty and never fill the jug beyond the MAX mark, 1.2 litre on the side of the jug.
- **DO NOT** open the lid until all movable parts stop running.
- **DO NOT** operate the appliance without supervision, if you leave the room you should always turn the device off and unplug.
- **DO NOT** manipulate any of the safety switches or features. They prevent the appliance being operated without the lid closed.
- **DO NOT** operate the appliance to make soup continuously.

 **WARNING – HOT SURFACES**

- The surfaces marked with this  symbol will get very hot during use. During use the temperature of the stainless steel jug surface will be very hot.
- **DO NOT TOUCH** as possible injury could occur.
- **DO NOT** touch the jug or lid during operation to avoid injury caused by heat or steam.
- Be careful when removing the lid.
- Wearing oven gloves, remove the lid by lifting it upwards. Be careful as hot steam will escape and can scald and burn.



USING THE COMPACT SOUP MAKER FOR THE FIRST TIME

- Unpack the Compact Soup Maker, remove all the packaging materials.
- Before first use, wipe the outside of the jug with a clean damp cloth.
- Rinse out the inside of the jug with warm soapy water and dry thoroughly.
- **DO NOT let water come into contact with the power connector at the base of the jug.**
- Make sure that all parts are clean and dry before assembling the product.
- Place the jug on a flat, dry heat resistant surface near a socket, at least 20cm away from walls and other surfaces, to allow sufficient airflow.
- When using the appliance for the first time you may notice a slight burning smell. This is normal for a new heating element and will disappear after a few uses.

INSTRUCTIONS FOR USE

- Ensure the Compact Soup Maker is unplugged from the mains.
- Remove the lid, be careful not to touch the blade.



WARNING – The blade could scratch your work surface so please place on a plate or some form of protected surface.

- **DO NOT** use the appliance without any liquid in.
- There is a boil-dry protection built into the appliance, if it is switched on with no liquid, it will cut out automatically to stop it boiling dry. To reset unplug the appliance totally and let it cool before filling with ingredients, liquid and starting to use.
- Place all the ingredients into the jug, the minimum is 1.0 litre and the maximum is 1.2 litre. Add the liquid last, filling up to between the MIN and MAX lines on the jug. • Place the lid back onto the jug ensuring it is placed securely.
- Plug into the mains socket and switch on. The appliance will beep once and the programme icons will illuminate in sequence. Select the required programme using the MODE button until the required programme lights up. Each time the MODE button is pressed there will be an audible beep.
- Press the START/STOP button to start the appliance.
- **Too much liquid will cause the overflow detector to activate and the appliance to not start.**
- If you have selected the wrong programme, press the START/STOP button for 3 seconds to stop the appliance and then re-select the correct programme.
- When the the appliance has finished it will beep for 10 seconds, all the icons will flash. The appliance will automatically power off. Switch off and unplug from the mains socket. Carefully remove the lid ensuring you place the blade on a protected surface and pour your soup into a bowl.
- If you want to keep your soup warm just put the lid on as the body is insulated!

APPROXIMATE TIMINGS FOR FUNCTIONS

Function	Approx. Working Time
Smooth soup	24 minutes
Chunky soup	26 minutes
Drinks	2 minutes
Blend	20 seconds
Clean	2 minutes

ADDING YOUR INGREDIENTS FOR SMOOTH OR CHUNKY SOUP

- Place your chopped vegetables, ingredients and liquid for your recipe into the jug. It is best to cut ingredients small, even pieces about 1cm in size before placing in the Compact Soup Maker. Remember to add the liquid last.
- **DO NOT** fill the jug beyond the MAX mark 1.2 litre.
- Always use cooked meat in the recipes.
- The settings heat the ingredients.
- Place the lid on the jug. The appliance will not work properly unless the lid is correctly fitted, this is a safety feature.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

SMOOTH SOUPS

CHICKEN - Serves 4

Ingredients	Quantity
Chicken, skinless	400g, pre-cooked, cut into chunks
Butter	3 tbsp
Shallots	3
Leek	1, chopped
Chicken stock	850ml
Parsley	1 tbsp, chopped
Thyme	1 tbsp, chopped
Double cream	200ml
Salt and pepper	To taste

WHAT YOU DO

Add all the ingredients **EXCEPT** the double cream to the jug, give a quick stir and place the lid on.

Cook using the SMOOTH soup setting, see INSTRUCTIONS FOR USE.

When the Compact Soup Maker beeps, remove the lid carefully and add the double cream, replace the lid and then use the BLEND setting to mix the cream into the soup.

Remove the lid carefully, taste, season and serve.

TOMATO SOUP - Serves 4

Ingredients	Quantity
Olive oil	2 tbsp
Onion, medium	1, peeled and sliced
Garlic clove	1, peeled and sliced
Carrot	1, chopped
Celery stick	1, sliced
Chicken or vegetable stock	450ml
Tomatoes	400g, tinned plum
Tomato purée	2 tbsp
Salt and pepper	To taste
Basil	small bunch, chopped
Sugar	1 tsp

WHAT YOU DO

Heat olive oil in a frying pan, then add the onion and garlic to brown off.

Add all the ingredients including the browned onion and garlic to the jug, give a quick stir and place the lid on.

Cook using the SMOOTH soup setting, see INSTRUCTIONS FOR USE.

When the Compact Soup Maker beeps, the cooking cycle has finished, remove the lid carefully.

Taste, season and serve.

CHUNKY SOUPS

PEA AND HAM SOUP - Serves 4

Ingredients	Quantity
Olive oil	2 tbsp
Onion, medium	1, peeled and thinly sliced
Garlic cloves	3, thinly sliced
Garden peas	400g
Ham	250g, cooked and cubed
Potato	50g cut into small cubes
White wine	100ml
Chicken stock	600ml
Leek	¼, thinly sliced
Fennel	½ head, thinly sliced
Parsley	1 tbsp, chopped
Mint	1 tbsp, chopped
Salt and white pepper	To taste

WHAT YOU DO

Heat olive oil in a frying pan, then add the onion and garlic to brown off.

Add all the ingredients including the browned onion and garlic to the jug, give a quick stir and place the lid on.

Cook using the CHUNKY soup setting, see INSTRUCTIONS FOR USE.

When the Compact Soup Maker beeps, the cooking cycle has finished, remove the lid carefully.

Taste, season and serve.

MIXED VEGETABLE SOUP - Serves 4

A good flavoured soup starts with fresh, good quality ingredients and this soup is an ideal way to use a selection of vegetables that are cheap to buy in season and make a comforting and nutritious meal.

Ingredients	Quantity
Vegetables	600g, selection
e.g. Carrot	1, large
Parsnip	1
Leek	1
Potato	1
Celery sticks	2
Turnip	½, small
Pulses, split lentils or pre soaked soup mix	50g
Butter or oil	25g or 1 tbsp
Vegetable stock	600ml
Parsley	2 tbsp, fresh, chopped
Salt and pepper	To taste

WHAT YOU DO

Peel and dice all the vegetables into even sized small 1cm pieces to ensure an evenly cooked soup.

Add all the ingredients to the jug and place the lid on.

Cook using the CHUNKY soup setting, see INSTRUCTIONS FOR USE.

When the Compact Soup Maker beeps, the cooking cycle has finished, remove the lid carefully.

Taste, season and serve.

HINTS AND TIPS

- If using raw meat, always cook through thoroughly before adding the ingredients to the jug.
- Cut meat into 2cm size pieces or smaller.
- Nuts and bones should be removed to avoid any damage to the blades.
- **DO NOT** use the appliance with ice cubes.
- **DO NOT** use the appliance without any liquid in.
- **DO NOT** open the lid when the blades are spinning. There is a safety cut off, if the lid is opened when the blades are spinning. The blades will stop immediately.
- Be careful when opening the lid and always open it away from you using an oven glove, as hot steam will escape.
- **DO NOT** touch the jug or lid during operation to avoid injury caused by heat or steam.

FREQUENTLY ASKED QUESTIONS

Question: Why is the Compact Soup Maker not working?

Answer: Check that the Compact Soup Maker is plugged in and switched on at the socket.

Then check that the lid is sitting correctly on the jug.

The lid must be fitted correctly, otherwise the appliance will not work because the lid has not come into contact with the safety switch.

There is no liquid inside the jug. There is a boil-dry protection built into the appliance, if it is switched on with no liquid, it will cut out automatically to stop it boiling dry. To reset unplug the appliance totally and let it cool before filling with liquid.

Question: Why has the appliance stopped working suddenly?

Answer: Check to see if the lid has become loose during operation.

Question: Why have the ingredients inside my Compact Soup Maker not blended very well?

Answer: Check that the ingredients have not exceeded the MAX mark on the inside of the jug. It may be overfilled, remove some of the ingredients. There may not be enough water or cooking liquid inside the jug to help blend the ingredients.

Question: Why is my soup burnt?

Answer: There may not be enough liquid in the jug, so your ingredients have come into direct contact with the base of the jug, add more liquid.

CARE AND CLEANING

- The Compact Soup Maker has a CLEAN function and is **NOT** dishwasher safe.
- After use, rinse the jug with hot water to remove any leftover soup, then fill to the MAX mark with hot water and select the clean function. Discard, then use a warm soapy sponge to clean the inside of the jug.
- The blades and shaft can be cleaned using a brush whilst running it under hot water, rinse and dry thoroughly.
- **CAUTION:** The blades are very sharp, **DO NOT** touch the blades with your hands.
- Wipe the outside of the appliance with a soft, dry cloth thoroughly before storing.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners, or steel wool.
- Always use plastic, wooden or silicone spatulas, as metal utensils will damage the wall of the jug.
- Never immerse the jug, cord or plug in water or any other liquid.
- After you have made soup, use a cleaning brush to remove any residue stuck inside the jug. Rinse out the inside of the jug with warm soapy water and dry thoroughly.
- **Do not let water come into contact with the power connector on the base of the jug.**
- Any burnt on food can easily be removed by filling the Compact Soup Maker with hot soapy water and allow to soak for 15 minutes, then clean with a coarse sponge cleaning pad.
- Store the Compact Soup Maker with the power cable removed from the power connector and loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Working capacity: 1.2 Litre.
- Power: Heating Element 800W. Motor 130W.
- Voltage: 220-240V.
- Frequency: 50-60Hz.
- Flex length approx. 80cm (31½").
- Product weight when empty: 1.24kg.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 13 AMP FUSE

Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).



RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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