

LAKELAND

SAUTÉ SOUP MAKER

INSTRUCTION BOOKLET



Model: 27214

LAKELAND SAUTÉ SOUP MAKER

Thank you for choosing the Lakeland Sauté 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 Sauté Soup Maker makes smooth and chunky soups in 28 minutes. The Sauté Soup Maker can sauté, cook, simmer and stir your soup from start to finished perfection, all in one jug. The Sauté Soup Maker also has the function to blend and make drinks.

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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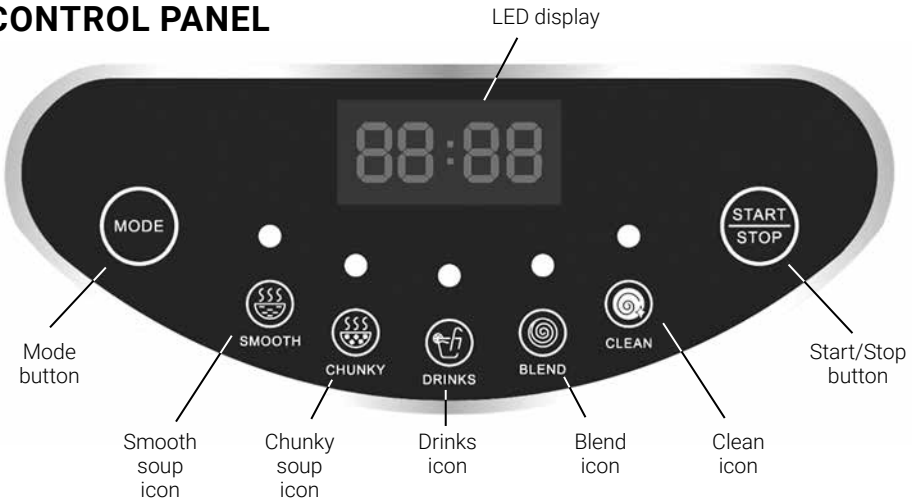
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PRODUCT FEATURES

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



CONTROL PANEL



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 Sauté Soup Maker does the rest. When finished you have 1.6 litres of smooth or chunky soup, depending upon your selected preference.



SAUTÉ

- The sauté function heats the jug up so food such as onions or bacon lardons can be sautéed before the rest of the ingredients are added to the soup. Simply remove the lid, add your oil, push the sauté button upwards and heat for a minute, add your ingredients and stir.
- The sauté function is only available when the lid is removed from the jug. The sauté function will be deactivated when the lid is attached. Putting the lid on will turn off the sauté function.
- **DO NOT** use the sauté function for more than 10 minutes.



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 Sauté 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 Sauté 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

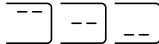
- The Sauté Soup Maker is **NOT** dishwasher safe. After use, rinse the jug with hot water to remove any leftover soup, then fill to the MAX mark with hot water and select the clean function. Discard, then use a warm soapy sponge to clean the inside of the jug.
- The blades and shaft can be cleaned using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

LED DISPLAY LIGHT ICONS

HEATING



- When heating two dashes will appear, at the top, then middle, then end and repeat in this order.

BLENDING



- This formation of lines will appear and it will alternate between the two.

RESTING



- When there are six dashes on the screen the appliance is resting, the appliance is still working.

COMPLETED






- Dashes will appear round the edge of the LED display, flashing independently in a sequence.


SAFETY PRECAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety precautions 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.
-  **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 Sauté Soup Maker should only be used at least 20cm away from walls and other surfaces, to allow sufficient airflow.
- **DO NOT** operate the Sauté Soup Maker empty and never fill the jug beyond the MAX mark, 1.6 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 SAUTÉ SOUP MAKER FOR THE FIRST TIME

- Unpack the Sauté 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 Sauté 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. All the icons flash at the same time and the appliance will beep. To reset unplug the appliance totally and let it cool before filling with ingredients, liquid and starting to use.

SAUTÉING

- Remove the lid, be careful not to touch the blade.
- Add oil or butter to the jug, to sauté your ingredients.
- Plug into the mains socket and switch on.
- Push the SAUTÉ button up and the jug will begin to heat up.
- After a minute, add the ingredients for sautéing to the jug.
- Stir with a non-stick or wooden spatula. When finished push the sauté button downwards to turn off the sauté function.
- The sauté function is only active when the lid is removed, you are **unable** to sauté and activate the sauté button with the lid in place.



USING SAUTÉ SOUP MAKER

- Place all the ingredients into the jug, the minimum is 1.3 litre and the maximum is 1.6 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. 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 Sauté Soup Maker.
- Always use cooked meat in the recipes.
- The settings heat the ingredients.
- **DO NOT** fill the jug beyond the MAX mark 1.6 litre.
- 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

ROASTED BUTTERNUT SQUASH WITH CRISPY BACON – Serves 4

Ingredients	Quantity
Butternut	1kg, peeled, deseeded, cut into chunks
Olive oil	2 tbsp
Onion, large	1, diced
Garlic cloves	2, crushed
Smoked paprika	½ tsp
Chicken stock	1.2 litres
Bacon rashers	4
Salt and pepper	

WHAT YOU DO

Preheat the oven to 200°C (400°F, Gas Mark 6). Place the butternut squash in a roasting tray and drizzle with 1 tablespoon of the olive oil.

Roast for 25 minutes until tender, tossing occasionally.

Heat the remaining oil in the appliance using the sauté function. Add the onion, sauté for 4-5 minutes until softened, stir using a non-stick utensil. Add the garlic and paprika, stir and cook for another 1 minute. Turn off sauté function.

Add the roasted butternut squash to the appliance, pour in the stock and place the lid on.

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

Grill the bacon rashers, until crispy. Chop or crumble into small pieces.

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

Taste, season and serve, sprinkle with the bacon bits.

Recipe from Ultimate Soup Maker book by Hamlyn.

BROAD BEAN AND MINT - Serves 4

Ingredients	Quantity
Broad beans	550g
Olive oil	2 tbsp
Shallots	2, diced
Carrot, large	1, diced
Celery stick	1, diced
Vegetable stock	900ml
Mint leaves	1 tbsp, chopped
Salt and pepper	
Double cream	4 tbsp

WHAT YOU DO

Blanch the broad beans in a saucepan of boiling water for 3-4 minutes, then drain and refresh under cold running water.

Peel off the tough outer skins.

Heat the oil in the appliance using the sauté function.

Add the shallots, carrot and celery and sauté for 5-6 minutes until softened, stir using a non-stick utensil. Turn off the sauté function.

Stir in the skinned broad beans, mint and pour in the stock and place the lid on.

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

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

Taste, season and serve.

Recipe from Ultimate Soup Maker book by Hamlyn.

CHUNKY SOUPS

MEXICAN BEAN - Serves 4

Ingredients	Quantity
Olive oil	2 tbsp
Onion, medium	1, peeled and thinly sliced
Red pepper	1, cored, deseeded and diced
Garlic cloves	2, finely chopped
Chilli con carne spice mix	30g
Red kidney beans	400g, rinsed and drained
Black beans	400g, rinsed and drained
Chopped tomatoes	400g
Vegetable or beef stock	900ml
TO SERVE	
Soured cream	4 tbsp
Tortilla chips	25g

WHAT YOU DO

Heat the oil in the soup maker using the sauté function.

Add the onion and red pepper and sauté for 5 minutes until softened, stir using a non-stick utensil.

Add the garlic and spice mix, stir and cook for another 1-2 minutes. Turn off sauté function.

Add the beans, chopped tomatoes and stock, stir well and place the lid on.

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

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

If you wish to make the soup a thicker consistency, use the BLEND function.

Taste, season and add soured cream to serve.

Recipe from Ultimate Soup Maker book by Hamlyn.

LENTIL AND PEA 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
Olive oil	1 tbsp
Leek	1, trimmed, cleaned and thinly sliced
Garlic clove	1, crushed
Puy lentils	400g, rinsed and drained
Vegetable stock	1.2 litres
Mixed herbs	2 tbsp, chopped
Frozen peas	200g
Salt and pepper	
TO SERVE	
Crème fraîche	2 tbsp
Mint leaves	1 tbsp, chopped

WHAT YOU DO

Heat the oil in the soup maker using the sauté function.

Add the leek and garlic and sauté for 5-6 minutes until softened, stir using a non-stick utensil.

Add the lentils, peas, stock and herbs, stir well and place the lid on.

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

Meanwhile, mix together the crème fraîche and mint in a small bowl. Cover and chill.

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

If you wish to make the soup a thicker consistency, use the BLEND function.

Taste, season add the minty crème fraîche to serve.

Recipe from Ultimate Soup Maker book by Hamlyn.

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 Sauté Soup Maker not working?

Answer: Check that the Sauté 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.

Question: Why has the appliance stopped working suddenly?

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

Question: Why are all the icons flashing and the Sauté Soup Maker beeping?

Answer: 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. All the icons flash at the same time and the appliance will beep. To reset unplug the appliance totally and let it cool before filling with ingredients, liquid and starting to use.

Question: Why have the ingredients inside my Sauté 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 Sauté 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 Sauté Soup Maker with hot soapy water and allow to soak for 15 minutes, then clean with a coarse sponge cleaning pad.
- Store the Sauté 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: 1.6 Litre.
- Power: Heating Element 900W. Motor 150W.
- Voltage: 220-240V.
- Frequency: 50-60Hz.
- Flex length approx. 80cm (31½").
- Product weight when empty: 1.53kg.

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.



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.



Lakeland
Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ
Tel: +44(0)15394 88100 lakeland.co.uk