

# LAKELAND

## INSTRUCTION BOOKLET

# JUG SOUP MAKER



Model: 62387

## **LAKELAND JUG SOUP MAKER**

Thank you for choosing the Lakeland Jug 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 Jug Soup Maker makes smooth and chunky soups, sauce based dishes i.e. bolognese and chilli, and steams – vegetables, fish and eggs. The Jug Soup Maker cooks, simmers and stirs your soup from start to finished perfection, all in one jug. It has four automatic settings that allow you to choose from a smooth, creamy soup right through to a chunky hearty broth. It also cooks and blends up sauce.

You can manually set the Jug Soup Maker so you can still cook your favourite recipes, it will blend your ingredients in short, gentle bursts and its stainless steel cooking jug is quick and easy to clean.

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.

# CONTENTS

Product features ..... 4-5

Control panel ..... 6

Safety cautions ..... 7-8

Before using the Jug Soup Maker for the first time ..... 9-10

Instructions for use ..... 11

    Using the automatic settings..... 11

    Smooth soup, chunky soup, mixing and steaming..... 11

    Auto function ..... 12

    Menu function..... 13

    Pulse function..... 13

Recipes ..... 14-18

Hints and tips..... 19

Frequently asked questions ..... 20

Error codes ..... 21

Care and cleaning ..... 22

Electrical connections ..... 23

Recycling your electricals ..... 23

## PRODUCT FEATURES

1. Lid
2. Lid handle
3. Steam vent
4. Chopping blade (stainless steel)
5. Mixing blade (plastic)
6. Cooking jug
7. Coupler
8. Driver shaft
9. Safety switches
10. Control panel
11. Base unit
12. Non-slip feet
13. Cord and plug
14. Steamer basket
15. Seal

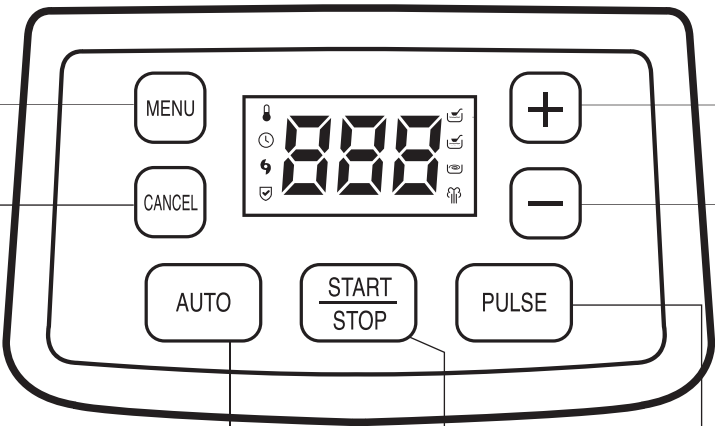




# CONTROL PANEL

**MENU:** Press to select between temperature/ time/speed

**+/- :** Press it to increase/ decrease the settings of temperature/time/speed



**CANCEL:** Press it to cancel the manual settings back to defaults

**AUTO:** Button is for selecting the preprograms

**START/STOP:** Press it to start or stop the machine

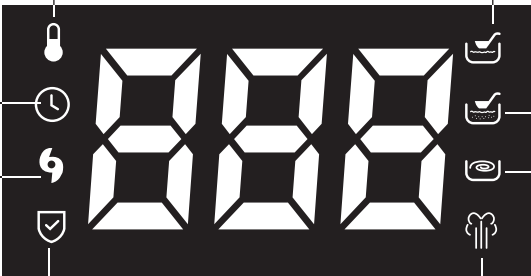
**PULSE:** Press it for chopping at maximum

**TEMPERATURE:**  
0-100°C

**TIME:**  
0-30minutes

**BLADE SPEED:**  
0, 1, 2, or 3

**FINISH ICON:**  
When your program has finished, it will light up



Auto program for **SMOOTH SOUP**

Auto program for **CHUNKY SOUP**


Auto program for **MIXING**

Auto program for **STEAM**


## 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.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- 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.
- Do not connect this appliance to an external timer or remote control system.
- 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 base unit or cooking jug in water.
- Keep the appliance, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- The Jug Soup Maker should only be used at least 20cm away from walls and other surfaces, to allow sufficient airflow.
- **DO NOT** operate the Jug Soup Maker empty and never fill the jug beyond the MAX mark, 1 litre on the side of the jug.
- **DO NOT** open the lid until all movable parts stop running.
- **WARNING:** Avoid spillage on the electrical coupler.

## WARNING – HOT SURFACES

- The jug and base unit, and surfaces marked with this  symbol will get very hot during use.
- **DO NOT TOUCH** as possible injury could occur.
- Wear oven gloves when removing the jug from the base unit. Allow the appliance to cool completely before touching these surfaces, handling, moving or storing this appliance.
- **DO NOT** touch the lid during operation to avoid injury caused by heat or steam.
- Be careful when removing the lid.
- Wearing oven gloves, remove the lid slowly by twisting it anti-clockwise and open it away from you. Be careful as hot steam will escape and can burn.



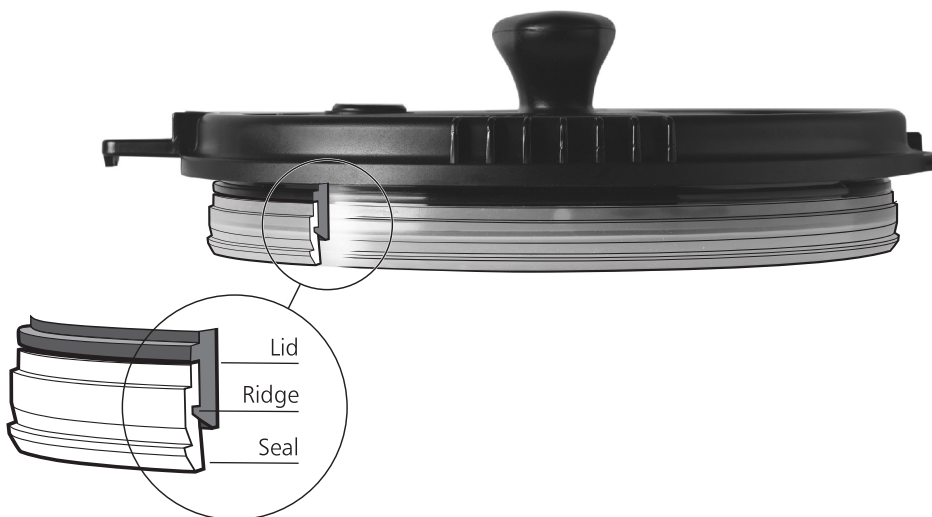


## BEFORE USING THE JUG SOUP MAKER FOR THE FIRST TIME

- **WARNING:** Do not insert the plug into an electrical outlet, or turn on the Jug Soup Maker before you have fully assembled it.
- Unpack the Jug Soup Maker, remove all the packaging materials.
- Before first use, wipe the base unit and outside of the jug with a clean damp cloth.
- Wash attachments in warm soapy water and dry thoroughly. Rinse out the inside of the cooking jug with warm soapy water and dry thorough.
- **DO NOT let water come into contact with the electrical coupler on the base of the cooking jug.**
- Make sure that all parts are clean and dry before assembling the product.
- Place the base unit on a flat, dry heat resistant surface near a socket, at least 20cm away from walls and other surfaces, to allow sufficient airflow.
- With both hands, lift the jug back onto the base unit. Lining up the notch on the front of the jug under the handle with the groove located above the LCD control panel.

### REAPPLYING THE SEAL TO THE LID

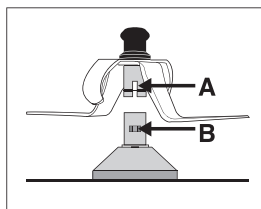
1. To reapply the seal, make sure the seal has the 3 graduating steps on the outside.
2. The thicker step should be at the bottom and hang off the edge of the lid along with half of the middle step.
3. The seal should slot into place using the groove on the inside of the seal and the bottom ridge of the lid.
4. Make sure the seal is secure before using the appliance.



## ASSEMBLE THE JUG SOUP MAKER WITH A BLADE (CHOPPING OR MIXING)



1. Place the cooking jug onto base unit, lining up the notch under the handle with the groove above the LCD control panel, press firmly down into place.
2. Then take your chosen blade and locate firmly on the spindle inside the cooking jug, lining up the groove in the blade shaft (A) with the notch on the spindle (B) and press down firmly to correctly locate in place.
  - Stainless steel chopping blade for smooth soups.
3. Place your ingredients into cooking jug.
4. Please note: Nuts and bones must not be placed inside the cooking jug.
5. Then add some water, oil, milk, or liquid according to your recipe. **DO NOT** exceed the MAX mark level of 1 litre.
6. Place the lid onto cooking jug turn it in a clockwise direction to lock properly in place. The appliance will not work unless the lid is in place, this is a safety feature.




## ASSEMBLE THE JUG SOUP MAKER WITH THE STEAMER BASKET



1. Place the cooking jug onto the base unit, lining up the notch under the handle with the groove above the LCD control panel, press firmly down into place.
2. Add water up to the top of the spindle.
3. Then place the steamer basket inside the cooking jug.
4. Place your ingredients into the steamer basket.
5. Place the lid onto cooking jug turn it in a clockwise direction to lock properly in place. The appliance will not work unless the lid is in place, this is a safety feature.

## INSTRUCTIONS FOR USE

- When the appliance is fully assembled, plugged in and switched on for the first time it will beep and the control panel will illuminate. After 1 minute the control panel will go off if no buttons are pressed.
- When you use the Jug Soup Maker for the first time there may be a slight burning smell, this is normal for a new appliance and will stop after a few uses.
- **PLEASE NOTE:** To press the  button when the appliance has finished its program.













## USING THE AUTOMATIC SETTINGS


Functions	Main working time in minutes	Blade speed	Total working time in minutes	Functional description (blade rotation etc.)
Smooth soup	30	3 and 2	38	Stirs for 6 seconds every minute, speed 2. The main heating process lasts 30 minutes.
Chunky soup	30	2 and 1	38	Stirs for 3 seconds every 2 minutes, speed 1. The main heating process lasts 30 minutes.
Mixing (liquid soup)	30	2 and 1	38	Stirs for 5 seconds every 1 minute, speed 1. The main heating process lasts 30 minutes.
Steam	25	0	25	<b>Without blade, no rotation.</b>

## SMOOTH SOUP, CHUNKY SOUP, MIXING AND STEAMING
















- Place your chopped vegetables, ingredients and liquid for your recipe into the cooking jug. It is best to cut ingredients small, even pieces about 2cm in size before placing in the Jug Soup Maker.
- Always use cooked meat in the recipes.
- These settings heat the ingredients.
- **DO NOT** fill the cooking jug beyond the MAX mark 1000ml.
- Place the lid on the cooking jug and lock into place. The appliance will not work properly unless the lid is on correctly and locked, this is a safety feature.

## AUTO FUNCTION


1. Press the  button and the appliance will 'beep', the SMOOTH SOUP icon  will light up and flash on the control panel.
2. Press the  button again to move through the programs, CHUNKY SOUP , MIXING  and STEAM , the icons will light up and flash as you cycle through them.
3. Press  button to confirm your setting. The icon of the selected program will illuminate and remain on, the program has started working.
4. The control panel show the temperature, time in minutes of how far through the program and the speed of the blade for the program cycle select, it will alternate through these whilst the program is running.
5. When the  program has finished, the appliance will 'beep' and the FINISH icon  will illuminate.
6. Press  button to stop the machine before removing the lid.
7. If you DO NOT press the  button after the program has finished, the appliance will go into a keep warm function for 1 hour. After 30 seconds there will be a 'beep', the FINISH icon  will illuminate until the 1 hour keep warm function has finished, then the appliance will turn off automatically.

To stop the keep warm function, press the  button then remove the lid.
8. When the soup programs have finished, always let the ingredients cool down for 3-5 minutes before opening the lid. Open the lid away from you as hot liquid and steam will escape.
9. The appliance is equipped with an over-heating protection device, the motor will stop automatically with abnormal usage or over-heating. Turn off at the socket and unplug, let the appliance cool down for 30 minutes before using again.

## MENU FUNCTION

1. Press the  button, the temperature icon  will illuminate on the control panel and flash.
2. Press the  or  buttons to set the temperature between 0 and 100°C.
3. Press the  button again, the time icon  will illuminate on the control panel and flash.
4. Press the  or  buttons to set the time between 0 and 30 minutes.
5. Press the  button again, the blade icon  will illuminate on the control panel and flash.
6. Press the  or  buttons to set the speed of the blade between 0 and 3.
7. If your setting is not suitable, you can press the  button to default the values.
8. When you have set all the functions – temperature, time and blade speed, press the  button to confirm your settings. The program will start working and the control panel will show the values of temperature, remaining time in minutes (counting down) and blade speed.
9. When the program has finished, the appliance will shut down accordingly. The appliance will 'beep' for 30 seconds and all icons on the control panel will illuminate.
10. Press the  button before removing the lid.
11. When the programs have finished, always let the ingredients cool down for 3-5 minutes before opening the lid. Open the lid away from you as hot liquid and steam will escape.
12. The appliance is equipped with an over-heating protection device, the motor will stop automatically with abnormal usage or over-heating. Turn off at the socket and unplug, let the appliance cool down for 30 minutes before using again.

## PULSE FUNCTION

1. Press the  button, the blade will blend at its highest speed, when you release the button the blade will stop.
2. Maximum continuous working time for the 'Pulse' function is 20 seconds.

# 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.

## CHUNKY SOUPS

### CHICKEN AND MUSHROOM SOUP - Serves 4

Ingredients	Quantity
Chicken	300g without bones
Mushrooms	100g chopped
Potato	50g cut into small cubes
Water	350ml
Salt and ground white pepper	To taste

#### WHAT YOU DO

Put chicken, mushroom, potato and water into the jug.

Cook using the 'Chunky Soup' setting, see 'Instructions for Use'.

When the cooking cycle has finished, taste, season and serve.

### LEEK AND POTATO SOUP - Serves 4

Ingredients	Quantity
Small leeks	2, trimmed, chopped and thoroughly washed
New potatoes, skins on	350g, cleaned and chopped into small cubes
Chicken or vegetable stock	700ml
Salt and ground black pepper	To taste

#### WHAT YOU DO

Put all the ingredients into the jug.

Cook using the 'Chunky Soup' setting, see 'Instructions for Use'.

When the cooking cycle has finished, taste, season and serve.

## SMOOTH SOUPS

### PUMPKIN - Serves 4

Ingredients	Quantity
Raw cashew nuts	50g
Olive oil	10ml
Onion	30g
Pumpkin	200g cut into small cubes
Potato	50g cut into small cubes
Water	350ml
Salt and ground black pepper	To taste

#### WHAT YOU DO

Put the ingredients into the jug.

Cook using the 'Smooth Soup' setting, see 'Instructions for Use'.

When the cooking cycle has finished, taste, season to serve.

### TOMATO SOUP - Serves 4

Ingredients	Quantity
Ripe tomatoes	700g
Olive oil	4 tbsps
Pinch of sugar	
Medium onion	1, peeled and cut into 5-6 pieces
Garlic cloves	2, peeled
Chicken or vegetable stock	500ml
Salt and ground black pepper	To taste
Crème fraiche (optional)	2 tbsps

#### WHAT YOU DO

Put the ingredients into the jug, except the crème fraiche.

Cook using the 'Smooth Soup' setting, see 'Instructions for Use'.

When the cooking cycle has finished, taste, season, add crème fraiche to serve.

### **GREEN PEA SOUP - Serves 4**

Ingredients	Quantity
Spring onions	3, roots removed and cut into 2-3 pieces
Butter	50g
Frozen peas	350g
Chicken or vegetable stock	700ml
Salt and ground black pepper	To taste
Mint leaves (optional)	6-8

#### **WHAT YOU DO**

Put the ingredients into the jug, except the mint leaves.

Cook using the 'Smooth Soup' setting, see 'Instructions for Use'.

When the cooking cycle has finished, taste, season, add mint leaves to serve.

### **BUTTERNUT SQUASH SOUP - Serves 4**

Ingredients	Quantity
Butternut squash, medium cut	1 (about 600g) peeled, deseeded and into large chunks
Olive oil	1 tbsp
Onion	1, peeled and cut into 6 pieces
Garlic cloves	3, peeled
Ground coriander	½ tsp
Turmeric	¼ tsp
Chicken or vegetable stock	600ml
Salt	To taste
Coriander leaves	A few sprigs, to garnish

#### **WHAT YOU DO**

Put the ingredients into the jug, except the coriander leaves.

Cook using the 'Smooth Soup' setting, see 'Instructions for Use'.

When the cooking cycle has finished, taste, season, garnish with coriander leaves to serve.



## MIXING

### CHILLI CON CARNE - Serves 4

Ingredients	Quantity
Minced beef	300g, cooked
Red chilli	Remove seeds and roughly chop
Olive oil	1 tbsp
Onion	1, peeled and cut into 6 pieces
Ground cumin	2 tsp
Ground coriander	2 tsp
Chilli powder	1 tsp
Canned Red kidney beans	400g, drained, rinsed
Canned chickpeas	400g, drained, rinsed
Canned chopped tomatoes	400g
Coriander leaves	A few sprigs, to garnish

### WHAT YOU DO

To cook the minced beef, either fry separately, or cook in the soup maker before adding other ingredients.

Cook minced beef using the 'Menu' setting, set temperature to 100°C, time to 10 minutes and blade speed to 1.

Once the meat is thoroughly cooked, put the rest of the ingredients into the jug, except the coriander leaves.

Cook using the 'Mixing' setting, see 'Instructions for use'.

When the cooking cycle has finished, taste, season, garnish with coriander leaves to serve.


**TOMATO SAUCE Makes 1 bowl to serve as a dip or accompaniment**

Ingredients	Quantity
Onion	1 medium, peeled and quartered
Cloves garlic	2, peeled
Dried thyme	1/4 tsp
Olive oil	100ml
Sugar	2 tsp
Salt and pepper	
Water	218ml
Ripe tomatoes	600g
Basil leaves	2

**WHAT YOU DO**

- Put all the ingredients in the jug.
- Cook using the 'Mixing' setting, see 'Instructions for Use'.
- When the cooking cycle has finished, taste, season and serve.

## HINTS AND TIPS

- If cooking raw meat, always cook through thoroughly using the MENU function before adding any other ingredients or starting an AUTO function.
- Cut meat into 2cm size pieces or smaller.
- **Always remember to press the  button when the appliance has finished its program.**
- Nuts and bones should be removed to avoid any damage to the blades.
- **DO NOT** use the machine for heating or steaming without water. When steaming always fill the jug with water up to the top of the spindle.
- The Jug Soup Maker has a memory function should you wish to pause the appliance to add ingredients etc. Simply open the lid temporarily to add some food ingredients. 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. Close the lid and the appliance will continue to work according to the original program.

The interval of memory function is less than 4 minutes, more than 4 minutes without power and without closing the lid you have to set reset the functions.

## FREQUENTLY ASKED QUESTIONS

**Question:** Why is the Soup Maker not working?

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

Then check that the jug is sitting correctly on the base unit.

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

**Always remember to press the  button when the appliance has finished its program.**

**Question:** Why is there no display of the LCD?

**Answer:** Check that the appliance is correctly assembled

**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 Soup Maker not blended very well?

**Answer:** Check that the ingredients have not exceeded the MAX mark on the inside of the cooking 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.

Press and hold the  button to blend and stir the ingredients for longer.

**Question:** Why is my soup burnt?

**Answer:** You may have selected the wrong program by accident. There may not be enough liquid in the jug, so your ingredients have come into direct contact with the base of the cooking jug, add more liquid.

**Question:** Why is the lid stiff to twist onto the cooking jug?

**Answer:** The seal is a little stiff on first use. Wash thoroughly in warm soapy water and replace securely.

The seal is a safety feature and needs to be sufficiently tight to ensure steam and hot liquid doesn't escape when cooking and blending the contents of the jug.

Always use oven gloves when handling the lid and cooking jug.

# ERROR CODES

ERROR CODE	PROBLEM
'Beep' alarm sound and error code 'EE0' shows on the LCD display	Make sure you have correctly assembled the cooking jug and lid.The temperature sensor may have become damaged, please return to Lakeland customer care for professional maintenance/service.
'Beep' alarm sound and error code 'EE1' shows on the LCD display	The temperature sensor has created a short circuit, please DO NOT immerse the cooking jug into water, please dry the inside of the cooking jug if there is any water inside, please return to Lakeland customer care for professional maintenance if the problem is not resolved.
'Beep' alarm sound and error code 'EE2' shows on the LCD display	<p>There is no water added and bottom temperature of the cooking jug has exceeded its upper most temperature of 108 degrees. The appliance alarm will sound.</p> <p>Note: The appliance has a heating function. When using the appliance, make sure there is enough liquid in the cooking jug for all functions.</p>

## CARE AND CLEANING

- Unplug the Jug Soup Maker and let it cool completely before cleaning.
- 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 cooking jug.
- Never immerse the base unit, jug, cord or plug in water or any other liquid.
- To clean the outer surfaces of the base unit and jug, wipe with a clean damp cloth and dry thoroughly before storing.
- After you have made soup, use a cleaning brush to remove any residue stuck inside the jug. Rinse out the inside of the cooking jug with warm soapy water and dry thorough.
- **Do not let water come into contact with the electrical coupler on the base of the cooking jug.**
- Wash the attachments in warm soapy water, rinse and dry thoroughly.
- No parts are dishwasher safe.
- Do not reach into the jug and touch the blades with your hands.
- **CAUTION:** The blades are very sharp, do not touch. Care must be taken when emptying the jug and during cleaning.
- Store the Jug Soup Maker with the power cable loosely coiled. Never wrap it tightly around the product.

# 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 10 AMP FUSE

Use a 10 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

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.



**Lakeland**

Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ

Tel: +44(0)15394 88100 [www.lakeland.co.uk](http://www.lakeland.co.uk)