



## Soup Maker

# User Manual



**Model: EIQSOUPM**

Thank you for choosing electriQ.

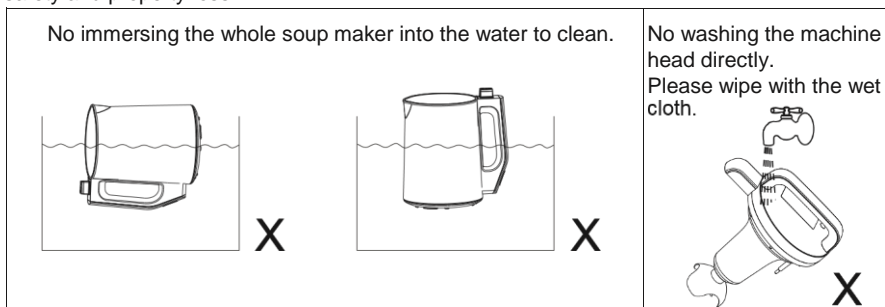
Please read this user manual before using this soup maker and keep it safe for future reference.

Visit our page [www.electriQ.co.uk](http://www.electriQ.co.uk) for our entire range of electricals

## SAFETY PRECAUTIONS

Please be sure to abide by the following safety precautions, so as to guarantee your safety and avoid any damage and property loss to you or others. Misuse of this product can lead to serious injuries or damage to property, please observe all safety warnings in this manual.

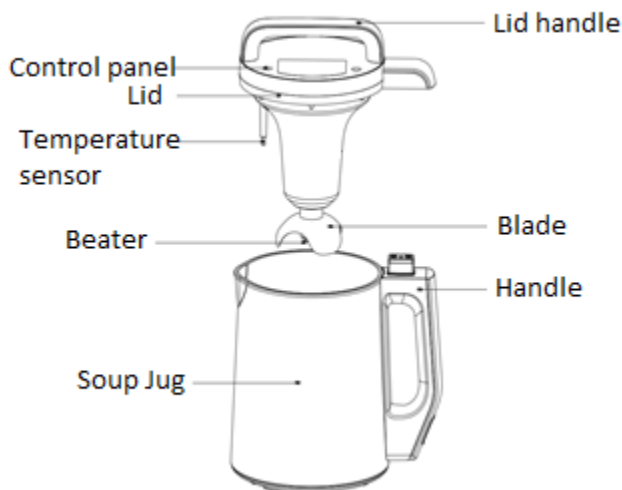
**X** Indicates incorrect usage. Please pay special attention to this while using, to prevent personal safety and property loss.



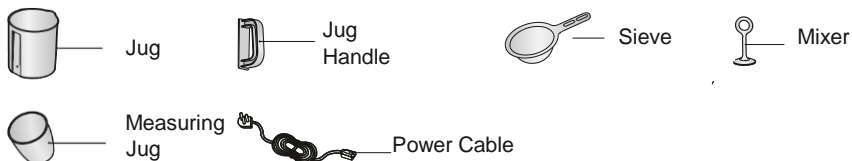
- The product is for home use only, and shall not be used outdoors or near water.
- The product is for household use only. It is not intended for commercial use.
- Make sure the appliance is only used on a flat, stable surface.
- Do not leave the appliance running with no ingredients in.
- Do not move the appliance or touch any moving parts when the product is in use.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children.
- Children shall not play with the appliance.
- Keep the appliance and cord out of the reach of children.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.
- Always locate your appliance away from the edge of a worktop.
- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not use the appliance if the mains lead is damaged.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the blade has stopped.

- Please confirm whether the voltage is consistent with the specification of this product before use (220V~240V 50Hz).

## Name of Product Component



## Accessories



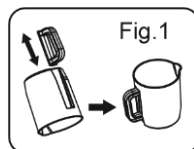
## Instructions for Use

### Precautions for Use

- The optimum distance between the product and other kitchen appliance products is above 30cm.
- Make sure the lid is placed on the jug firmly and the power connection is firmly in place. If the lid is not firmly in place the appliance may not run as the power will not be connected.
- Do not remove the lid whilst the appliance is running.
- Do not use this appliance to warm cold soup or other pre-prepared liquids.
- Make sure to use the correct setting for the desired food types or it may lead to burning of the food, overflowing, not cooking or not blending.
- Be careful to measure ingredients out in accordance with the recipe so as to avoid burning, undercooking or overflowing.
- Do not reheat food in this appliance.

## Operating instructions before use

1. Remove all packaging and contents from the main jug of the appliance before use. Wash and clean the appliance and all accessories before first use (see cleaning and maintenance instructions).
2. Fit the handle to the jug as in Fig. 1.



## Instructions for Use

1. Fill out the materials with the measuring cup provided according to the recipe and add into the main body of the appliance. Add clean, tepid water between the lower water line and the upper water line (depending on the volume you require).

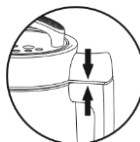
(Note: the quality of the end product will be affected if the water level is too low or too high).



2. Place the lid onto the soup jug base making sure that the connector is seated correctly.

### Note:

Please make sure the connection is firmly in place as the appliance will not run if it is not.



3. Plug the power lead into the appliance and the power will come on, the buzzer will "Beep". The control panel will show a light behind the "Smooth" function.



4. Operation of function keys: Press the "Function" key to select the corresponding function. Press "Start/Cancel" key to start the program.  
(Note: When selecting "JUICE", "BLEND" function, the machine only mixes, without heating; and purified water should be added.)



5. When the program is complete the unit will repeatedly beep. Unplug the power cable from the mains supply and the appliance. Either remove the lid and pour out the contents for immediate consumption or leave the lid on and the contents will remain warm thanks to the insulated double wall.

6. The appliance has a power-off memory function. In case of a sudden loss of power (power failure or accidental removal of the lid) when the machine works normally, it shall power on again in 3 min or reset the head of the machine, so that the machine will continue working.

7. The insulation will keep the contents warm for 1h after the end of the cycle.

9. Error pulsing: When the buzzer makes the sound and all display lamps flicker, an error has occurred. This could be due to the water level being above the maximum level line. Remove some of the water to below the maximum level line and try again.

## Control panel



Prepare the amount of foods according to the recipe, put them in the soup jug, switch on the power, press "Function" button, select "SMOOTH" function, then press "START/CANCEL" button again, and wait for about 21min to complete.



Prepare the amount of foods according to the recipe, put them in the soup jug, switch on the power, press "Function" button, select "CHUNKY" function, then press "START/CANCEL" button again, and wait for about 28min to complete.



Prepare the amount of foods according to the recipe, put them in the soup jug, switch on the power, press "Function" button, select "BLEND" function, press "START/CANCEL" button again, and then press and hold "START/CANCEL" button for agitating. ((The maximum continuous agitating time is 20S;))The maximum agitating time of such function cannot exceed 2min, and after use, the power will be shut off for 10min, so as to cool the motor sufficiently before being used again.)



Prepare 125g soybean and 1.0-1.3L pure water and put them in the soup jug, switch on the power, press "Function" button and select "SOYMILK" function, press "START/CANCEL" button and wait for about 32min to complete.



Prepare the amount of foods according to the recipe, put them in the soup jug, switch on the power, press "Function" button, select "JUICE" function, then press "START/CANCEL" button again, and wait for about 3min to complete.



Prepare the amount of food according to the recipe and 1.0-1.3L pure water and put them in the soup jug, switch on the power, press "Function" button and select "baby food" function, press "START/CANCEL" button and wait for about 28min to complete.



Prepare the amount of foods according to the recipe, put them in the soup jug, switch on the power, press “Function” button, select “JAM” function, then press “START/CANCEL” button again, and wait for about 30min to complete.



Put in 1-1.3L clean water, select the clean function to wash automatically. The appliance will heat up (taking about 8 minutes). The blender will start to run after about 5 minutes, cycling on and off around 6 times. The timer will then set for 10 minutes and count down.



After foods are prepared completely, LED light is on.

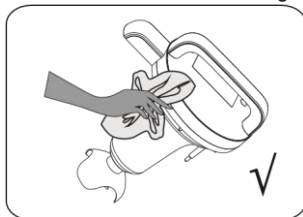
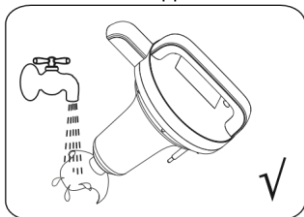


After preparation is completed by using “SMOOTH/CHUNKY/SOYMILK/JAM” function, the soup maker will be in keep warm status, and the insulation time is one hour. During thermal insulation, Keep Warm indicator light is on.

## Cleaning and Maintenance

### Cleaning

1. Firstly unplug the power plug from the mains and the appliance. Take off the lid from the soup maker; clean the part that the machine head is contacted with the food, including the spill-proof rod, cutter shaft of motor. Clean the appliance in a timely manner after use to avoid staining of the parts.



2. Pour out the processed soup, and clean the internal part of the stainless steel barrel with tap water. (Do not immerse the base of the soup jug in water.) Use a soft damp cloth to clean the external body of the appliance.

3. After the soup maker is used, the food residue on the surface of the body should be cleaned in a timely manner, otherwise, the residues will be attached to the surface of the body after drying, thus, damaging the surface coating. Do not use any abrasive cleaning products.

5. Tips:

(1) Please pay attention to the safety when cleaning. The blade of the machine head is sharp.

(2) The lid, milk receiving cup and other accessories shall not be put into the dishwasher or microwave oven for drying or cleaning.

## Fault analysis and troubleshooting

Fault	Analysis	Troubleshooting
The indicating lamp is off	The plug or cable is not inserted well.	Inspect the plug and cable.
	The machine head is not placed well on the body.	Re-inspect and place correctly.
	The machine has a fault.	Send to the after-sales service department for maintenance.
The indicating lamp is on, but the machine does not work (no action)	Fail to press to start.	Repress to start
	The machine has a fault.	Send to the after-sales service department for maintenance
The machine is heating, without mixing.	It is in the heating stage of the procedure.	Wait for several minutes.
	The machine has a fault.	Send to the after-sales service department for maintenance
The soup is not cooked, and the food overflows and is burnt to the bottom.	The water volume is too little or too much.	Add the water between the upper and lower water lines.
	The dosage of the food is too little or too much.	Add the food according to the provision in operation.
	Mismatch the selected function and food.	Select the correct functional for the Instructions.
	The machine has a fault.	Send to the after-sales service department for maintenance.
The working time is longer than that indicated for the specified function.	The spill-proof rod is not cleaned up.	Wash the machine head and spill-proof rod with water.
	The water temperature is too low	Use warm temperature
	The water volume is too much	Add the water between the upper and lower water lines.
All LED indicating lamps continue to flicker, and the synchronous buzzer beeps continuously.	The water volume is too much	Please correctly add the material and water in accordance with the instructions, and plug in again to confirm whether to be normal or send to the after-sales service department for maintenance.

## APPROXIMATE COOKING TIMES

### Tips:

The fruits and vegetables shall have their seeds removed and cut into the small blocks with the size of 10mm\*10mm \*10mm before making adding to the soup jug.

Setting	Menu	Ingredients	Method	Approximate cooking time (mins)
Smooth	Tomato Soup	350ml Tomato Passata 280g Tin Plum Tomatoes or chopped Tomatoes 2 Chicken or Vegetable Stock Cubes 70ml Double Cream Top up to your minimum level with semi skimmed milk	1.Add all the ingredients into your soup maker. 2.This soup is made by using the smooth setting. If it isn't smooth enough for your taste, use a stick blender to smooth it even more.	21
	Cabbage Soup	350g Cabbage, Shredded 70g Potatoes, Peeled and Chopped 70g Onions, Chopped Finely 1 Teaspoon Olive Oil 1 Clove of Garlic, Crushed 1 Vegetable Stock Cubes 560ml Boiling Water	1. Sauté your onions, herbs and garlic in the olive oil until the onions are soft. 2. Add all the ingredients to the pot. 3. Choose the smooth setting.	21
Chunky	Chunky Vegetable Soup	1 Tablespoon Olive Oil 70g Onions, Chopped 140g Carrots, Peeled, and Diced 70g Parsnip, Peeled and Diced 70g Leek, Trimmed and Sliced 70g Greens (Green Beans, Sugar Snap Peas etc) Sliced 50g Red Lentil 420ml Vegetable Stock 140ml Semi Skimmed Milk	1. Sauté the onions and leek in the olive oil for around three minutes, or until soft. 2. Add lentils, stock and vegetables to the pot. Select the chunky setting if you prefer to see your vegetables in a soup. Stir the ingredients well in the pot. 3. Wait up to 28 minutes for your finished soup, serve with fresh bread or croutons.	28
Blend	Mixer	500g fruit, de-seeded and peeled, (such as: banana and apple) 560mL milk or yoghourt	1. Wash the fruit cleanly with water, de-seed and peel, and cut into 10mm*10mm size. 2. Add the fruit into the soup machine, and select Blend procedure. Press and hold the key to mix, (the continuous mixing time is 20S at most). This gear can be repeatedly operated, until to make the food that you are satisfied. (The longest continuous service time of this function cannot be more than 2min, it shall power off for 10min after use, this function, and the function can continue to be used after the motor is fully cooled, so as to avoid burning out the motor.)	0.33
Soymilk	Rapid soybean milk	125g soybean 1L- 1.3L pure water	1. Wash the soybean with water cleanly. 2. Add the soybean to the soup machine, and select the Soymilk procedure. 3. Wait up to 32 minutes for your finished soup, serve with fresh bread or croutons.	32



juice	Raspberry Smoothie	640ml low fat raspberry yoghurt 210ml semi skimmed milk 210g raspberries (allow thawing if frozen)	1. Place ingredients into the Soup Maker, stir thoroughly. 2. Select the juice setting and simply wait for 3 minutes until the Soup Maker has finished. 3. Serve straight away.	2.3
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juice	Strawberry and Pineapple Smoothie	210g fresh strawberries 180g fresh pineapple, peeled 430g low fat strawberry yoghurt 120ml semi skimmed milk 1scoop of vanilla ice cream	1. Prepare and hull the strawberries, cut any large ones in half. Chop the pineapple into chunks. 2. Place ingredients into the Soup Maker, stir thoroughly. 3. Select the juice setting and simply wait for 3 minutes until the Soup Maker has finished. 4. Serve straight away.	3
	Chocolate Banana Smoothie	630g cartons low fat strawberry yoghurt 210-280ml semi skimmed milk (to taste) 2 bananas, peeled and sliced thinly 4tbsp caster sugar 70-120g dark chocolate	1. Melt the chocolate in either a microwave or over a pan of hot water. 2. Add all ingredients to the Soup Maker, stir thoroughly. 3. Select the juice setting and simply wait for 3 minutes until the Soup Maker has finished. 4. Serve straight away.	3
Baby food	Rice paste	100g rice 1L-1.3L pure water	1. Wash the rice with water cleanly. 2. Add the rice to the soup machine. 3. Wait up to 28minutes for your finished soup.	28
Jam	Apple jam	700g apple, de-seeded and peeled. 140mLpure water 1/2 cup of Lemon juice White sugar appropriate.	1. Wash the apple with water cleanly, de-seeded and peel, and cut into 10mmx10mm block. 2. Add the apple into the soup machine, and select Jam procedure. 3. Wait up to 30 minutes for your finished soup, serve with fresh bread or croutons.	30

Note:

Recipes are for reference only.

Quantities can be varied according to ingredients and personal taste.



#### TECHNICAL SPECIFICATION

Rated voltage

Power consumption 220 - 240V AC 50/60Hz

800-952W

Class rating

1 (earthed)

BS 1362 fuse

3A

# electriQ UK SUPPORT

[www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Complete online support form on [www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Service Line: 0871 620 1057

Office hours: 9AM - 5PM Monday to Friday

[www.electriQ.co.uk](http://www.electriQ.co.uk) Unit 2, The Nursery

Berristow Lane South Normanton

Derbyshire, DE55 2FX



Disposal: Do not dispose this product as unsorted municipal waste. Collection of such waste must be handled separately as special treatment is necessary.



Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating civic amenity sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please contact the local council for details of your local household waste recycling centres.