



# Soup Maker & Blender

Model: SP27010N

Help line: **01733 404703**

v1.0



## IMPORTANT INFORMATION - RETAIN FOR FUTURE USE

**When using any electrical appliance, basic safety precautions should always be followed including the following:**

- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or qualified person in order to avoid an electrical hazard.
- Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
- Never immerse the unit in water or any other liquid for cleaning purposes.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
- The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
- Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance on a gas or electric cooking top or over or near an open flame.
- Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
- This appliance is not suitable for outdoor use. Do not use the appliance for anything other than its intended use.
- Do not carry the appliance by the power cord.
- Do not leave the appliance unattended during use. Always unplug the unit when not in use or before cleaning.
- Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
- Ensure that the unit is switched off after use.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.



## IMPORTANT INFORMATION - RETAIN FOR FUTURE USE

- In case of technical problems, switch off the product and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned precautions and instructions, could affect the safe operation of this product.
- Your appliance must never be switched on through an external timer or any kind of separate remote control system



**CAUTION: SURFACES BECOME HOT DURING USE.**



**CAUTION: PLEASE HANDLE THE BLADES WITH CARE WHEN CLEANING**



## TECHNICAL DATA

Description: Soup Maker & Blender

Model: SP27010N

Input Voltage: 220-240V

Frequency: 50Hz

Power consumption heater: 700-900 Watts

Power consumption motor: 350 Watts



## SPARES

If you need spare or replacement parts for this product, please quote the following references:

SP27010N-01: blade/element assembly including seal

SP27010N-02: jug seal

SP27010N-03: screen

SP27010N-04: steamer tray

For recipes hints tips etc find us on Facebook or visit:

**[www.swan-brand.co.uk](http://www.swan-brand.co.uk)**



## PARTS

**Before first use**, carefully remove all packaging and familiarise yourself with the various parts of your product. **The appliance has safety interlocks, which will render it inoperable unless it is correctly assembled.**



**Before making soup**, it is good practice to remove any dust or residues left over from manufacture. Wash the screen, lid and steam tray accessory in warm, soapy water. Rinse and dry thoroughly. The blender jar has a built-in element so it cannot be put in the dishwasher or immersed in water for long periods. Refer to the section on cleaning for detailed instructions on how to disassemble the blender jar. For now you can just rinse it out with warm water.

This initial cleaning step is an ideal way to become familiar with how your soup maker fits together!



## HOW TO USE

### PARTS & ACCESSORIES

#### Screen

This is essentially a filter that fits inside the blender (wide end pointing down). The screen is used if you are making soup where you want some ingredients blended and some left chunky. Anything inside the screen gets blended. Anything outside the screen stays chunky.

#### Measuring cup

Useful for measuring small quantities of ingredients. This cup fits into the **jar lid** and locks into place by turning it clockwise. Note: The **measuring cup** can be removed while the soup maker is working, but please be very careful of hot steam and occasional splashes!

#### Jar Lid

It is very important that the **jar lid** is fitted properly or the soup maker will not function. This is a safety feature. To fit the jar lid, align the protruding tag with the top of the jar handle, then turn clockwise to lock it into place.

#### Blender Jar

The jar (with lid fitted) should be properly fitted to the **base** or the soup maker will not function. Take note of the graduations on the side of the jar. The max capacity for hot soup is 1.2L. The max capacity for cold juice/blending is 1.5L.

#### Try it out

With the jar lid properly fitted and the jar fitted to the base, ensure the **blender control** is in the STOP position. Connect the soup maker to the mains supply. The soup maker will beep and the ON/OFF light will flash red. Ignore that for the moment.

#### Try the blender control

Put a cup full of water into the blender jug. The blender should never be operated when empty as it can damage the bearings. The **blender control** can be turned to the left for blender pulse action (it springs back to the STOP position when released). Turning to the right gives you 2 speeds for blending.

#### Try fitting the steamer accessory

This accessory can be used to steam small quantities of food eg fish or shrimp etc. To fit the steamer, remove the lid and drop the steamer into the blender jar using the built-in handle. **Note:** for the steamer tray to fit properly, align the rectangular bump on the inside surface of the steamer tray to the spout of the blender jug.



## HOW TO USE

### LET'S MAKE SOME SOUP!

Here's a quick and easy recipe for tomato soup to get you started. We're going with the smooth option on this one. You won't need the screen for this recipe.

#### Ingredients:

2 x 300ml cans chopped tomatoes

2 x vegetable (or beef) stock cubes

1/2 medium sized onion

1 clove garlic

1 stick celery

1 carrot

1 tsp dried basil

1/4 tsp ground black pepper

1tbsp olive oil

Water

50ml single cream (optional)

Worcester sauce (optional)

1. Chop the onion, celery and carrot into 1cm cubes and put them in the blender jar
2. Finely chop the garlic and add to the blender jar along with the dried basil, pepper and olive oil
3. Crumble in the 2 stock cubes
4. Add the canned tomatoes
5. Add water up to the 1.2L mark. PLEASE DO NOT OVERFILL THE JAR
6. Place the lid on the blender jar ensuring that it is fitted and locked in place properly
7. Make sure the measuring cup is also in place. Place the blender jar onto the base
8. Connect the soup maker to the mains. It will beep and the ON/OFF switch will flash red.
9. Turn the blender control to the left a few times to stir (but not blend) the ingredients a little bit.
10. Press the ON/OFF switch. All the preset lights will illuminate blue. Select the SMOOTH option

Now sit back and wait. The soup maker will start to heat and blend the soup. The process will take around 25 minutes and the soup maker will beep and the blue preset lights will flash to let you know your soup is ready!

Remove the jug from the base. Serve with optional dash of Worcester sauce and/ or fresh cream.



## HINTS & TIPS

Making any kind of soup uses the above method. It's so easy! If you want chunky soup, simply select the CHUNKY option from the presets. The latter uses the same cooking method but without the blending steps.

### TIPS:

- If you remove the blender lid during the process, the soup maker will stop operating for safety reasons. It should resume once you replace the lid
- If you need to remove the measuring cup from the lid during the cooking process, take great care of escaping hot steam - especially if the soup maker is on a blending step. Don't look directly down the hole in the lid when the measuring cup is removed.
- **Using the screen for chunky and smooth.** The rule here is: If it's inside the screen it gets blended. If it's outside the screen, it stays chunky. Always select the SMOOTH preset if using the screen in this way.
- **Using meat in soups.** Always pre cook/brown the meat first. It usually retains it's flavour and structure better if you do.
- **Using the steamer.** Put 1L water in the blender jug. Place food to be steamed in the tray. Select STEAM preset. 10-15 mins will steam fish and most types of veg - about 5 mins longer for other meats. Always ensure food is piping hot and cooked through before serving.
- It is possible to make chunky soup (no blender action) and use **the steam tray** at the same time. It is not advisable to use the steamer tray when making smooth soup because the agitation of the blender may throw soup mixture into the steamer tray!

### BLENDING & COLD APPLICATIONS

Of course the soup maker is also a very capable blender in it's own right! It can be used for all the same things you would use a regular blender for. It is particularly good for blending juice, milk shakes and smoothies.

For cold applications like the above, it is OK to fill the blender jug up to 1.5L capacity

Turn the blender control to the left to pulse/stir ingredients. Or turn it to the right for your choice of 2 blending speeds.

You can also use the screen for cold applications. Anything inside the screen gets blended. Anything outside the screen doesn't get blended.



## MORE RECIPES

You can adapt pretty much any soup recipe to make in the soup maker. Here are a couple more to keep you going:

### Potato & Leek Soup

Ingredients:

500ml water

1 x vegetable stock cube

150g potatoes

150g leeks

1 clove garlic

100g onion

1 tbsp olive oil

single cream (optional)

Dice veg into 1 cm cubes. Add to jar. Finely chop garlic and add to jar with olive oil. Crumble stock cube into jar. Add water without going past the 1.2L mark on the jug. Select CHUNKY preset for this one. Serve with swirl of fresh cream added to bowl.

### Carrot & Coriander Soup

Ingredients:

500ml water

1 x vegetable (or chicken) stock cube

100g onion

100g potato

200g carrots

1 tsp dried coriander

1 tsp ground coriander (optional)

1 tbsp olive oil

single cream (optional)

Dice veg into 1 cm cubes. Add to jar. Add coriander to jar with olive oil. Crumble stock cube into jar. Add water without going past the 1.2L mark on the jug. Select SMOOTH preset for this one. Serve with swirl of fresh cream added to bowl.



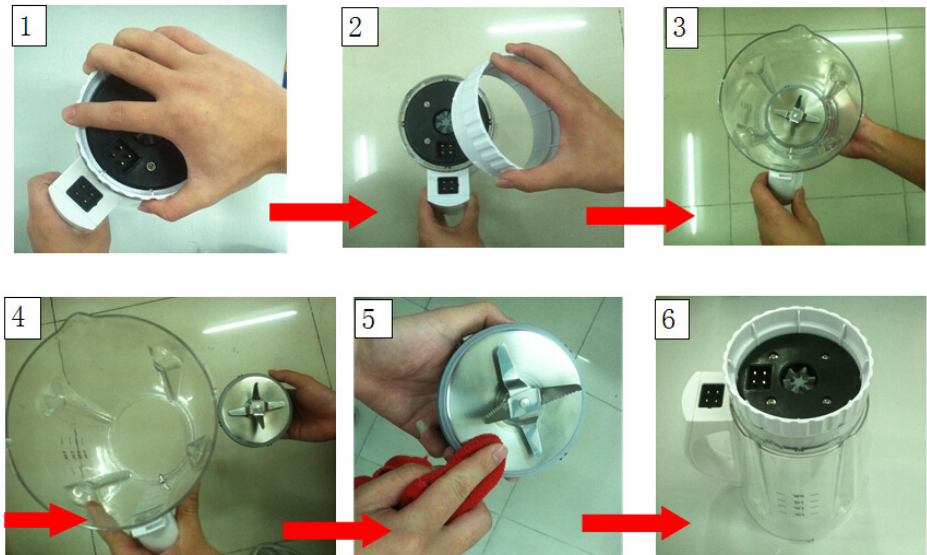


## CLEANING

The soup maker must be unplugged and allowed to cool before cleaning any part of it.

The steam rack, lids and screen can be washed in a dishwasher. The blender jug has a built-in element. Whilst it is reasonably water proof, it **should not** be washed in a dishwasher as the strong detergents and extended immersion can damage the seals allowing water ingress to the element.

However, if necessary, the blender jar can be disassembled for easy cleaning. Please refer to the diagrams below for details.



Take care not to damage or lose the rubber seal between the base and the jar.

If you clean your soup maker very soon after using it and use a long nylon brush to clean the bottom of the blender jar, disassembly should not be required.

The base must NEVER be immersed in water or run under the tap. It can be cleaned using a soft cloth moistened with a little mild detergent solution.



## DOCUMENTATION

We Swan Products Ltd declare that this product conforms to the following product legislation in accordance with the following directive[s]:

2004/108/EC The EMC Directive (the Electromagnetic Compatibility Directive).

2006/95EC. The LVD Directive (Low Voltage Directive).

2011/65/EU. The RoHS directive (Restriction of Hazardous Substances Directive)

EC 1935/2004 Food Contact



## WARRANTY

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials of workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

**The following conditions apply:**

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Swan Products Ltd has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.



## BS PLUG

The wires in the mains lead are coloured in accordance with the following code:

|              |         |
|--------------|---------|
| BLUE         | NEUTRAL |
| BROWN        | LIVE    |
| GREEN/YELLOW | EARTH   |

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

**WARNING: THIS APPLIANCE MUST BE EARTHED**



## DISPOSAL OF UNIT



Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately. Please visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items. Please visit [www.weeireland.ie](http://www.weeireland.ie) for access to information about the recycling of electrical items purchased in Ireland. The WEEE directive, introduced in

August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



## SWAN BRAND HERITAGE



# Did you know...

In 1933 Swan were the first to develop an electric heating element that could be immersed in water. This led to the Swan kettle range that could boil up to six pints of water in just over nine minutes - pretty hot for the time! These days it takes about two minutes for a Swan kettle to boil.



[www.swan-brand.co.uk](http://www.swan-brand.co.uk)



Scan this QR code  
to hear about  
our story



We love  
what we do



we're proud  
of our quality



Find us on Facebook

\* on selected products

Copyright © Swan Products Ltd.  
PO Box 3117, Stoke-on-Trent ST4 9GD