

**DAEWOO**  
ELECTRICALS



# Glass Soup Maker

800W REINFORCED GLASS JUG SOUP MAKER

## **IMPORTANT SAFEGUARDS**

**When using electrical appliances, basic safety precautions should always be followed. These instructions should be saved for future reference:**

- Read and familiarise yourself with all operating instructions before using this Soup Maker.
- Before plugging your unit into the mains, visually check that it is intact and has not suffered any transit damage.
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Do not use this product with a programmer, timer, separate remote-control system or any other such device.
- Do not immerse this appliance in water or any other liquids.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance shall not be used by children from 0 to 8 years.
- 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.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Cleaning and user maintenance shall not be made by children.
- Do not leave the appliance unattended during use.
- Do not leave the appliance unattended whilst connected to the mains supply.
- Always use this appliance on a solid, level, non-flammable surface.
- Do not use this appliance outdoors.
- It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- Regular, periodic checks should be carried out on the supply cord to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
- If the supply cord is damaged it is to be replaced by a qualified person in order to avoid a hazard.
- Do not operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
- Do not allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
- This appliance is intended for household use only and should not be used for industrial purposes.

- Do not use any accessories or attachments with this appliance other than those supplied or recommended by supplier.
- Do not use this appliance for anything other than its intended use.
- Do not push objects into any openings as damage to the appliance and/or electric shock may occur.
- **CAUTION:** The blade assembly is sharp, handle with care. When handling the blade assembly always hold by the base.
- **DO NOT ATTEMPT TO SHARPEN THE BLADES**
- **DO NOT** use the appliance if the blade assembly is bent or damaged.
- **DO NOT** overfill past the max mark.
- This appliance includes a heating function.
- **DO NOT** operate the appliance whilst it is empty.
- **CAUTION:** Use the handles on the appliance to lift or move the jug. It is advised to use heat protective gloves when handling the glass jug.
- Always remove the plug and lid when serving from the jug.
- When in use the surfaces of the appliance will become very hot. Always use the handles
- Unplug after each use. Grasp the plug, not the cord.
- **CAUTION:** If the Soupmaker is overfilled, boiling liquid may be ejected.

**\*THIS APPLIANCE MUST BE EARTHED\***

**Before the first time you use your Soup Maker**

Please read these operating instructions thoroughly and keep them in a safe place for future reference.

Remove all packing materials and dispose of responsibly.

**Description of parts**



1. Lid handle
2. Lid and motor housing
3. Overflow sensor
4. Blending blades
5. Power interconnector
6. Glass jug
7. Control panel
8. Heating element housing
9. Power cord
10. Cleaning brush

**Control Panel Program Function Descriptions**

Program button	Function	Program Time (approx.)
Start/Stop	Press to Start or Stop the soup maker	
Chunky Soup	Press to make hot, thick, chunky soups	23 mins
Smooth Soup	Press to make hot, traditional, smooth soups	25 mins
Simmer/Boil	Press to boil water	
Pulse	Press to blend for a short duration	

## **Before the first use of your Soupmaker**

- Before using the soup maker for the first time, lift off the lid and motor housing and wash the inside of the jug in a mild detergent and then rinse thoroughly. Ensure the jug is thoroughly dry before use.
- Do not immerse the jug in water or any other liquids.  
Caution: the lid and motor housing contains very sharp blades and should be handled with care at all times.

## **Using the Program functions**

### **Making Chunky Soup**

The Chunky Soup function gives you wholesome thick soups in approximately 23 minutes.

First Pre-wash any vegetables required for your recipe. Place the ingredients into the jug, ensuring they do not exceed the maximum volume. Add water to top up, keeping well within the min and max fill markings.

Place the lid & Motor housing onto the jug and plug your Soup Maker into the nearest mains socket, the unit will beep to confirm that it is connected to the mains and is in standby mode.

Press the start/stop button to operate the unit, another beep will be heard and all the Control Panel lights will flash. Select the Chunky Soup function.

NB if a program is not selected after a short while the unit will go back into standby and the Start/Stop button will need re-pressing.

The Soup Maker will now begin to heat your ingredients.

Once the temperature has been reached (after approximately 10 mins at full capacity), the soup maker will pulse once. It will continue cooking the soup and pulsing for another 5 minutes.

Just before the soup is finished, the Soup Maker will pulse the soup 2-3 times in quick succession and then stop.

A series of beeps will then sound after which your soup is now ready to serve.

## **Making Smooth Soup**

The Smooth Soup function creates smooth tasty soups in under 25 minutes.

First, add water to the jug, once again staying between the min and max fill lines.

Pre-wash any vegetables required for your recipe. Place the ingredients into the jug, ensuring it does not exceed the maximum volume. Add water to top up, keeping well within the min and max fill markings.

NB If using fruit ensure any thick skins are peeled and all fruit is cored. Cut into small pieces.

Place the lid & Motor housing onto the jug and plug your Soup Maker into the nearest mains socket, the unit will beep to confirm that it is connected to the mains and in standby.

Press the start/stop button to operate the unit, another beep will be heard and all the Control Panel lights will flash. Select the Smooth Soup function.

NB if a program is not selected after a short while the unit will go back into standby and the Start/Stop button will need re-pressing.

The Soup Maker will now begin to heat your ingredients. Once the temperature has been reached (after approximately 10 mins at full capacity), the Soup Maker will then start to heat and blend 3 times.

A series of beeps will then sound after which your soup is now ready to serve.

## **Boil Function**

The Boil function allows you to boil water or heat up soup. Simply fill the serving jug above the minimum water level line, and press the Simmer/Boil button. Once the contents have boiled, press the Start/Stop button twice to switch off the unit.

## **Pulse Function**

The versatile pulse function doesn't only allow you to perfect soup to your preferred taste; it can also be used for a variety of different things such as smoothies, coulées and more. Use the Pulse function to ensure your soup is blended to the perfect consistency for you. The function also works to create cold soups like gazpacho.

The Pulse function allows you to pulse your food in quick short bursts or for as long as you need. Simply press and hold the button on control panel. Release the button to stop the pulse function.

### **Care and maintenance of your Soupmaker**

- Always disconnect the Soupmaker from the mains power supply before cleaning.
- Rinse the jug out carefully and dry thoroughly.
- Clean the Lid and Motor Housing by wiping with a clean damp cloth and dry thoroughly.
- Clean outside of the Soupmaker with a clean damp cloth.
- Use a small brush to remove particles lodged around the blades.
- Do not submerge the either the lid and motor housing or the jug in water or any other liquids.
- Never clean any part of the Soupmaker with harsh chemicals or abrasive cleaners.

### **Technical Data**

Voltage	:	220 - 240V AC 50/60Hz
Rated power	:	Motor 250W, Heating 700-800W
Model Number	:	SDA1076

## 1. Broccoli and Potato Soup

### Ingredients

- 200g cheddar cheese
- 4 garlic cloves
- 1 medium onion, cut into 2.5cm pieces
- 60ml extra virgin olive oil
- 500g peeled potatoes
- 350g broccoli, stems peeled and florets separated
- 60ml sherry
- 800ml hot vegetable stock
- 1 ½ tsp lemon zest
- Seasoned to taste

### Method

- Place all ingredients in the jug, plug in the soup maker and press either Soup Chunky or Smooth buttons as desired.
  - Taste and adjust seasoning accordingly.
- 

## 2. Aioli

### Ingredients

- 1 tbsp. lemon juice
- 2 egg yolks
- Pinch chilli powder
- 2 cloves garlic, peeled and crushed
- Pinch salt
- 1 litre olive oil

### Method

- Place the lemon juice, egg yolks, chilli, garlic and salt into the jug, power up the soup maker, press either Soup Chunky or Smooth buttons as desired.
  - Whilst cooking, gradually add the olive oil.
-



### **3. Broccoli and stilton soup**

#### Ingredients

- 25g butter
- 1 tbsp. olive oil
- 1 onion, roughly chopped
- 1 leek, green head removed, chopped
- 350g broccoli, cut into small florets
- 1 small potato, peeled and roughly chopped
- 700ml water
- 4 tbsp. double cream
- Salt and freshly milled black pepper
- 125g stilton, rind removed, crumbled

#### Method

- Place the butter and olive oil in the Soup Maker. Add the broccoli, potato and water into the jug, fit the lid, power up the soup maker and select the “Soup smooth” button. After 30 seconds, add the onion and leek and continue cooking.
  - Finally, add the double cream, season well and finally add the cheese, stir until just melted (power up the soup maker, and hold the “Pulse” button for several seconds), do not allow to boil.
- 

### **4. Carrot and ginger soup**

#### Ingredients

- 6 large carrots, peeled and chopped
- 1 onion, peeled, cut to fit large feed tube
- 2cm piece fresh ginger, peeled
- 1 tbsp. olive oil
- 800ml chicken stock
- 20g fresh coriander

#### Method

- Put all ingredients in the soup maker jug and fit the lid, power up and press “Soup Chunky”.
  - Serve hot with crusty bread.
-

## 5. Tropical slushy

### Ingredients

- 440ml water
- 75g granulated sugar
- 330ml concentrated orange juice
- 550ml milk or coconut milk
- 2 tsp vanilla extract

### Method

- Combine water and sugar and stir until sugar is completely dissolved. Stir in remaining ingredients.
  - Pour the mixture into jug and fit the lid, power up the soup maker, select the “Pulse” function, let it mix until thickened and slushy – up to about 10 minutes, depending on thickness preferred. Transfer to tall glasses and serve with straws and a maraschino cherry garnish.
- 

## 6. Real hot chocolate

### Ingredients

- 800ml milk
- 4 tsp cocoa powder
- 200g milk chocolate, broken into small pieces

Serve with

- Mini marshmallows
- Whipped cream

### Method

- Place all the ingredients in the Soup Maker jug and fit the lid.
  - Power up the soup maker, select the “Smooth Soup” function, let it mix and simmer for about 5 minutes and press the Start/Stop button (until the hot chocolate is around 70°C)
  - Serve in mugs with whipped cream and marshmallows on top
-

## 7. Tomato soup

### Ingredients

- 2 x 400g cans chopped tomatoes, drained.
- 1 clove garlic, peeled and chopped
- 1 small onion, peeled and chopped
- 1 carrot, peeled and chopped
- 1 stalk celery, trimmed and chopped
- 500ml chicken or vegetable stock
- 1 bay leaf
- Pinch dried basil
- Pinch thyme

### Method

- Place the tomatoes, garlic, carrots and celery in the soup maker jug.
- Add the stock, bay leaf, basil and thyme. Fit the lid and cook on “Smooth soup” or until the vegetables are tender.
- Place thick vegetables and cook on “Simmer/Boil” until the vegetables are tender.
- Serve immediately for a rustic soup, or blend until smooth.

### **Please Note:**

**Never overfill the soup maker, the recipes are for guidance only as vegetable sizes and cooking times vary.**

**Always ensure that the maximum mark is not exceeded.**

# DAEWOO

## ELECTRICALS



## GUARANTEE

This product is guaranteed for twelve months from the date of original purchase. If any defect should occur due to faulty materials or workmanship, please return it to the store it was purchased from.

You will need to have your receipt of purchase to hand. The guarantee is subject to the following provisions:

- It is only valid within the boundaries of the country of purchase.
- The product must be correctly installed and operated in accordance with the instructions contained in the User Manual.
- The product must be used solely for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- The manufacturer disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to, and does not diminish, your statutory or legal right



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Europasonic (UK) Ltd  
Manchester M3 1JS

[www.europasonic.com](http://www.europasonic.com)



Daewoo Electricals is a registered trademark.

Produced and imported under licence by Europasonic (UK) Ltd