




Basilico H670 Soup Maker Instructions

[Home](#) » [Basilico](#) » Basilico H670 Soup Maker Instructions 

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Dimensions

(H)35 x(W)17.5 x(D) 26.3cm Composition Plastic and glass

- SMALL PORTION – SOUP MAKER 1.4L CAPACITY
- EASIER AND LESS HASSLE THAN BLENDING AND BOILING USING SAUCEPANS
- TIME SAVING TOO!
- CLEAR JUG SO YOU CAN SEE THE PROGRESS EASILY

- 4 SETTINGS: SMOOTH, CHUNKY, BLEND + PULSE
- LEND FOR SMOOTHIES
- HEATING AND BLENDING FUNCTION
- MULTIFUNCTIONAL COOKER MAKES EASY WORK OF SOUP AND SMOOTHIES
- SAFETY CUT-OFF DEVICE IF JUG IS TOO FULL OR EMPTY
- SIMPLE DIGITAL OPERATION WITH FOUR SETTINGS FOR DIFFERENT TEXTURES AND INGREDIENTS

Power details

- **Voltage:** 220-240V a.c.
- **Frequency:** 50-60Hz
- **Wattage:** Blender: 150W
- **Heater:** 800-900W

CAUTION! THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES WILL GET HOT IN NORMAL USE.
ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.

Contents

- 1 SAFETY INSTRUCTION
- 2 Parts
- 3 In the Box
- 4 Before First Use
- 5 Using the Electric Soup Maker
- 6 Using the Preset Programmes
- 7 Dos and Don'ts
- 8 Hints and Tips
- 9 Care and Maintenance
- 10 Storage
- 11 Troubleshooting Problem Solution
- 12 FREQUENTLY ASKED QUESTIONS
- 13 Recipes
- 14 PLUG WIRING (UK & IRELAND)
- 15 The cable
- 16 DISPOSAL
- 17 Customer Support
- 18 Documents / Resources
- 19 Related Posts

SAFETY INSTRUCTION

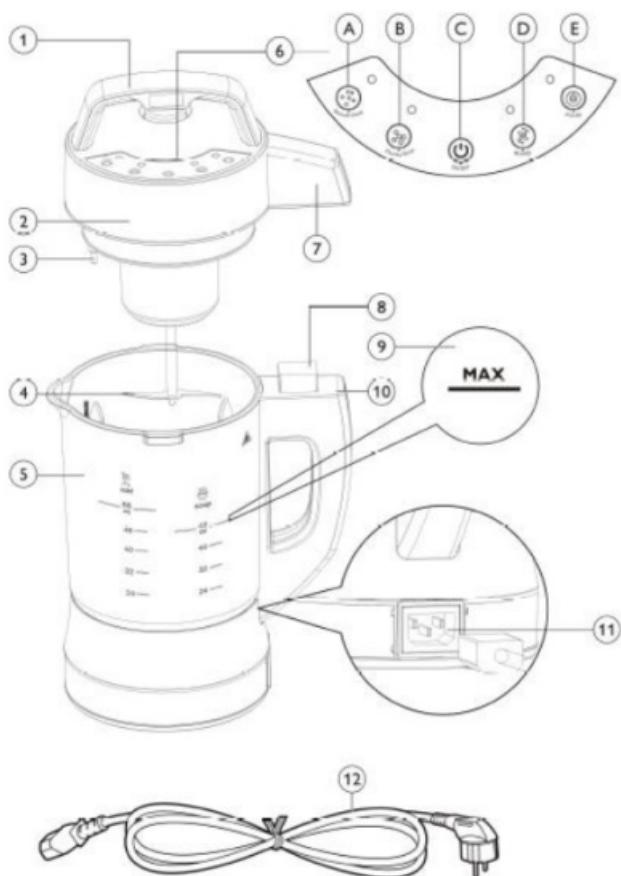
- THIS APPLIANCE MAY BE USED BY CHILDREN FROM THE AGE OF 8 AND UP, AND ALSO BY PERSONS WITH A PHYSICAL OR SENSORY LIMITATION, AS WELL AS MENTALLY LIMITED PERSONS OR PERSON WITH A LACK OF EXPERIENCE AND KNOWLEDGE. BUT ONLY ON THE CONDITION THAT THESE PERSONS HAVE RECEIVED THE NECESSARY INSTRUCTIONS ON HOW TO USE THIS APPLIANCE IN A SAFE WAY AND KNOW THE DANGERS THAT CAN OCCUR BY USING THIS APPLIANCE.
- THIS APPLIANCE IS NOT TO BE USED BY PERSONS (INCLUDING CHILDREN WITH REDUCED

PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION.

- CHILDREN CANNOT BE ALLOWED TO PLAY WITH THE APPLIANCE.
- MAINTENANCE AND CLEANING OF THE APPLIANCE MAY NOT BE DONE BY CHILDREN, UNLESS THEY ARE OLDER THAN 16 YEARS OLD AND ARE UNDER SUPERVISION.
- KEEP THE APPLIANCE OUT OF REACH OF CHILDREN YOUNGER THAN 16 YEARS OLD.
- THIS APPLIANCE IS SUITABLE TO BE USED IN A HOUSEHOLD ENVIRONMENT AND IN SIMILAR SURROUNDINGS SUCH AS: KITCHEN FOR PERSONNEL OF SHOPS, OFFICES OR OTHER SIMILAR PROFESSIONAL SURROUNDINGS, FARMS, HOTEL OR MOTEL ROOMS AND OTHER SURROUNDINGS WITH A RESIDENTIAL CHARACTER, GUEST ROOMS OR SIMILAR
- **ATTENTION:** THIS APPLIANCE CANNOT BE USED WITH AN EXTERNAL TIMER OR A SEPARATE REMOTE CONTROL.
- READ ALL INSTRUCTIONS BEFORE USE.
- BEFORE USE, CHECK THE VOLTAGE INDICATED ON THE RATING LABEL CORRESPONDS WITH THAT OF THE LOCAL NETWORK BEFORE CONNECTION THE APPLIANCE TO THE MAINS POWER SUPPLY.
- DO NOT ALLOW THE CORD HANG ON A HOT SURFACE OR ON THE EDGE OF A TABLE OR WORK TOP.
- IF THE SUPPLY CORD IS DAMAGED, A QUALIFIED ENGINEER MUST REPLACE IT IN ORDER TO AVOID A HAZARD.
- CLOSE SUPERVISION IS NECESSARY WHEN THE APPLIANCE IS USED NEAR OR BY CHILDREN.
- THE USE OF ACCESSORIES THAT ARE NOT RECOMMENDED OR SOLD BY THE MANUFACTURER CAN CAUSE FIRE, ELECTRICAL SHOCK OR INJURIES.
- UNPLUG THE APPLIANCE WHEN IT IS NOT IN USE, BEFORE ASSEMBLING OR DISASSEMBLING ANY PARTS AND BEFORE CLEANING THE APPLIANCE. PUT ALL BUTTONS AND KNOBS INTO THE 'OFF' POSITION AND UNPLUG THE APPLIANCES BY GRASPING THE PLUG. NEVER UNPLUG BY PULLING THE CORD.
- DO NOT LEAVE A WORKING APPLIANCE UNATTENDED.
- NEVER PLACE THIS APPLIANCE NEAR A GAS STOVE OR ELECTRICAL STOVE OR IN A PLACE WHERE IT MAY COME INTO CONTACT WITH A WARM APPLIANCE.
- BE CAREFUL WHEN HANDLING THE SHARP CUTTING BLADES, EMPTYING THE BOWL AND DURING CLEANING.
- BE CAREFUL IF HOT LIQUID IS POURED INTO THE FOOD PROCESSOR OR BLENDER AS IT CAN BE EJECTED OUT OF APPLIANCE DUE TO A SUDDEN STEAMING.
- THE APPLIANCE IS ONLY TO BE USED WITH THE STAND PROVIDED.
- DO NOT USE THE APPLIANCE OUTDOORS.
- ONLY USE THE APPLIANCE FOR ITS INTENDED USE.
- ALWAYS USE THE APPLIANCE ON A STEADY, DRY AND LEVEL SURFACE.
- ONLY USE THE APPLIANCE FOR DOMESTIC USE. THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS THAT RESULT FROM IMPROPER USE OF THE APPLIANCE OR NOT FOLLOWING THE INSTRUCTIONS DESCRIBED IN THIS MANUAL.
- ALL REPAIRS SHOULD BE CARRIED OUT BY THE MANUFACTURER OR ITS AFTERSALES SERVICE.
- NEVER IMMERSE THE APPLIANCE, THE CORD OR THE PLUG IN WATER OR ANY OTHER LIQUID.
- MAKE SURE THAT CHILDREN DO NOT TOUCH THE CORD OR APPLIANCE.
- KEEP THE CORD AWAY FROM SHARP EDGES AND HOT PARTS OR OTHER HEAT SOURCES.

- BEFORE USE, REMOVE ALL PACKAGING MATERIALS AND ANY PROMOTIONAL STICKERS.
- NEVER LEAVE THE APPLIANCE UNATTENDED WHILE IT IS FUNCTIONING.
- DO NOT USE OR STORE THIS APPLIANCE OUTDOORS.
- DO NOT USE THIS APPLIANCE FOR OTHER THAN INTENDED USE.
- CHECK CAREFULLY THAT THE VOLTAGE AND FREQUENCY OF THE POWER NET MATCH THE INDICATIONS ON THE RATING LABEL OF THE APPLIANCE.
- THE PLUG MUST BE PLUGGED INTO AN APPROPRIATE OUTLET THAT IS INSTALLED AND GROUNDED IN ACCORDANCE WITH ALL LOCAL STANDARDS AND REQUIREMENTS.
- ONLY USE THE UTENSILS DELIVERED WITH THE APPLIANCE.
- DO NOT OPERATE THIS APPLIANCE WITH DAMAGED CORD OR PLUG OR IN THE EVENT THE APPLIANCE MALFUNCTIONS OR HAD BEEN DAMAGED IN ANY MANNER. RETURN THE APPLIANCE TO THE SERVICE DEPARTMENT OR ITS SERVICE AGENT OR EXAMINATION, REPAIR, OR ELECTRICAL OR MECHANICAL ADJUSTMENT. DO NOT TRY TO REPAIR THE APPLIANCE YOURSELF.
- TO PROTECT AGAINST ELECTRICAL SHOCK OR BURNS, DO NOT IMMERSE UNIT, CORD, OR PLUG IN WATER OR OTHER LIQUID.
- DO NOT OPERATE THE APPLIANCE WITH WET HANDS.
- UNWRAP THE CORD COMPLETELY TO PREVENT OVERHEATING OF THE CORD.
- DO NOT LET THE POWER SUPPLY CORD HANG OVER THE EDGE OF A COUNTER, OR TOUCH HOT SURFACES.
- DO NOT ALLOW THE POWER CORD SUPPLY TO RUN UNDERNEATH OR AROUND THE UNIT.
- NEVER PULL THE CORD OR APPLIANCE TO REMOVE THE PLUG FROM THE SOCKET.
- DO NOT USE THE APPLIANCE IF THERE IS ANY WATER IN IT OR THE PARTS ARE STILL WET AFTER CLEANING.
- DO NOT USE THE APPLIANCE WITHOUT INGREDIENTS.
- HANDLE WITH GREAT CARE WHEN USING SHARP ACCESSORIES LIKE KNIVES. ONLY TOUCH THE ACCESSORIES WHEN THEY STOPPED MOVING INSIDE THE APPLIANCE.
- FAILURE TO MAINTAIN THIS APPLIANCE IN A CLEAN CONDITION COULD ADVERSELY AFFECT THE LIFE OF THE APPLIANCE AND POSSIBLY RESULT IN A HAZARDOUS SITUATION.
- ANY INJURY OR DAMAGE CAUSED BY FAILURE TO COMPLY RISK. NEITHER THE MANUFACTURER, IMPORTER, OR THE SUPPLIER MAY BE HELD LIABLE. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

Parts



1. Lid handle
2. Motor unit
3. Overflow sensor
4. Blade
5. Glass jug
6. Control panel
 - Smooth soup
 - Chunky soup
 - ON/OFF
 - Blend
 - Pulse
7. Motor unit connector
8. Jug connector
9. Soup max level mark
10. Jug handle
11. Power cord socket
12. Power cord

In the Box

- Motor unit
- Glass Jug
- Cleaning Brush
- Power cord

- Instruction Manual

Before First Use

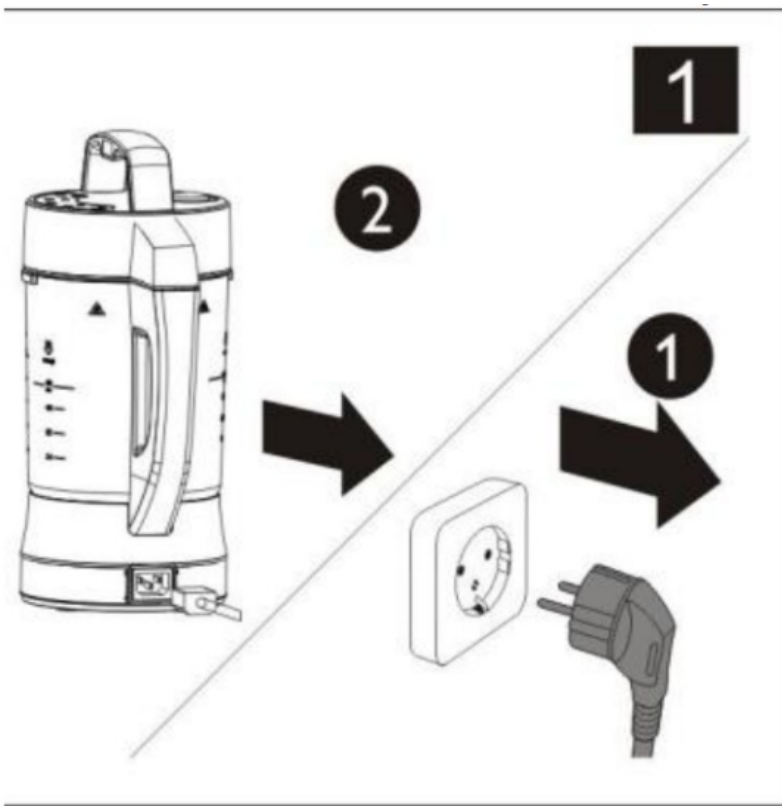
- **STEP 1:** Before using the Electric Soup Maker for the first time, wipe it clean with a soft, damp cloth and dry thoroughly.

- **STEP 2:** Do not immerse the Electric Soup Maker in water or any other liquid.

Note: When using the Electric Soup Maker for the first time, a slight odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the Electric Soup Maker.

Using the Electric Soup Maker

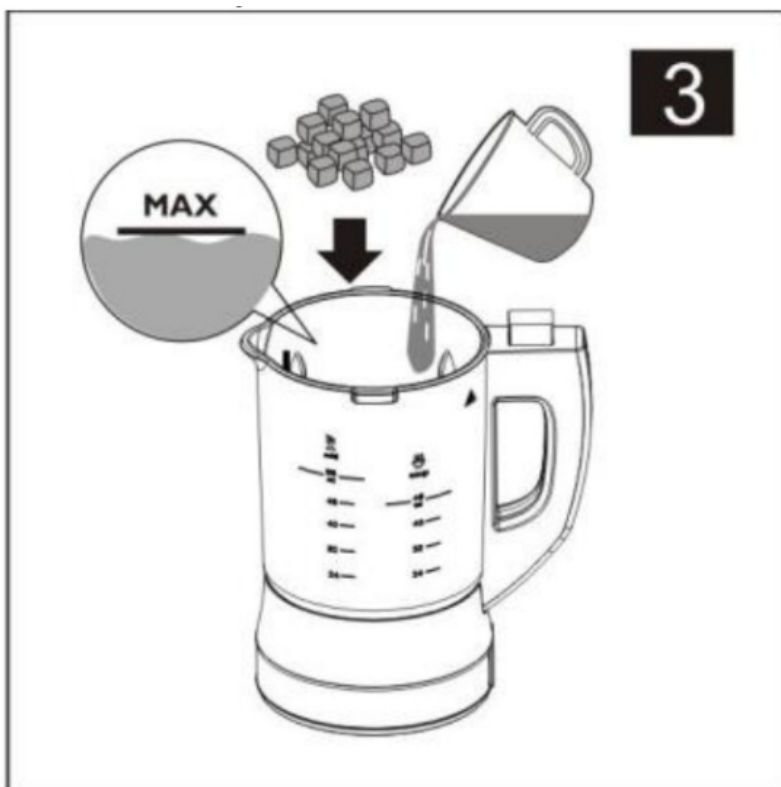
- **STEP 1:** Ensure that the Electric Soup Maker is switched off and unplugged from the mains power supply. (**Fig 1**)



- **STEP 2:** Position the glass jug onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.
- **STEP 3:** Remove the lid. Be careful not to touch the blade. (**Fig 2**)



- **STEP 4:** Carefully apply a thin coat of cooking oil to the bottom of the glass jug. This will help to prevent the ingredients from sticking.
- **STEP 5:** Chop all of the chosen soup ingredients into approximately 2-3 cm cubes and place them into the glass jug. **(Fig 3)**
- **STEP 6:** Add the desired liquid or stock to the glass jug, making sure that the total volume of ingredients is at least 800 ml (Min. level mark) but no more than 1400ml (Max. level mark). **(Fig 3)**



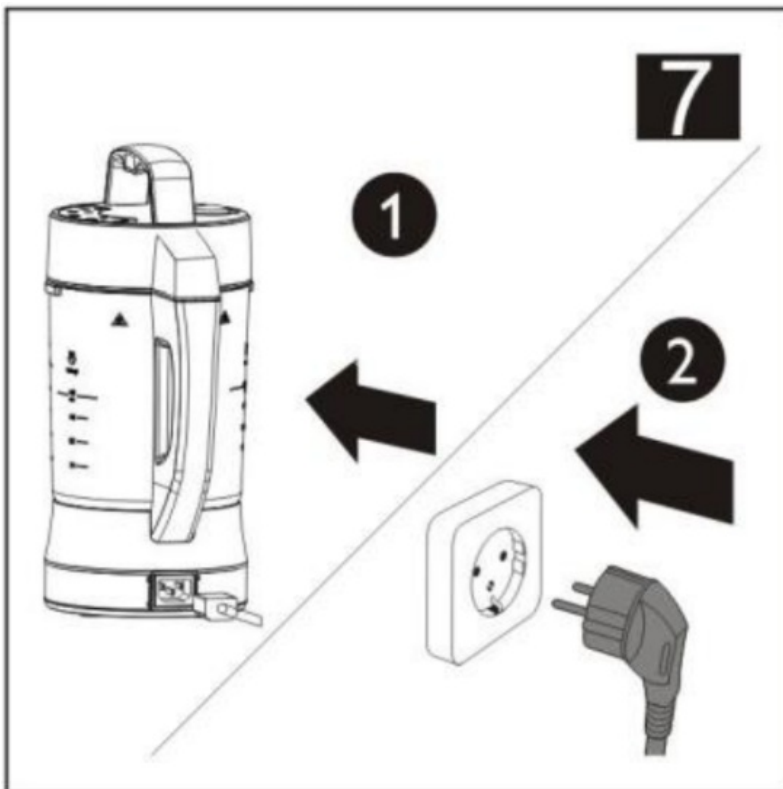
- **STEP 7:** Make sure that any stock is cold before adding it to the Electric Soup Maker.
- **STEP 8:** After adding all of the ingredients and stock, stir to ensure that the liquid is evenly dispersed. **(Fig 4)**



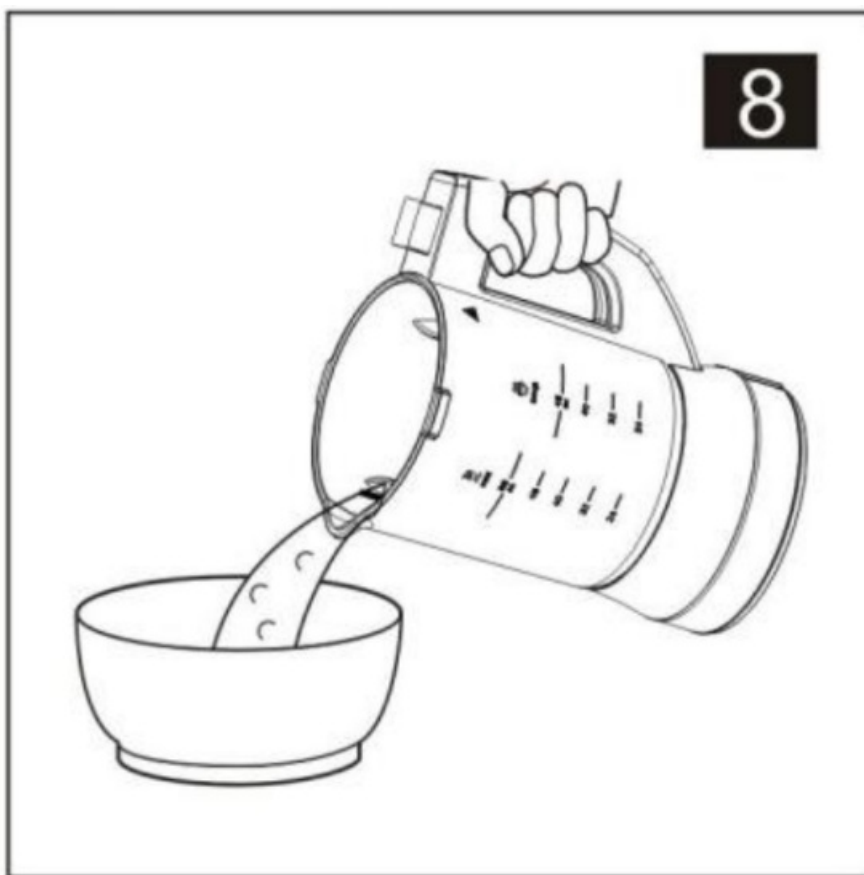
- **STEP 9:** Place the lid back onto the jug. Ensure it is securely in place. **(Fig 5)**



- **Step 10:** Plug the cable in the power cord socket. Plug in and switch on the Electric Soup Maker at the mains power supply and then choose the function you want. **(Fig 7)(Fig 6)**



- **STEP 11:** Once cooking is complete, ensure that the selected programme has finished and then switch off the Electric Soup Maker at the mains power supply.
- **STEP 12:** Carefully remove the lid and transfer the soup into a suitable container. Ensure that the lid is completely removed prior to transferring the soup **Fig 2)(Fig 8)**



- **STEP 13:** Allow the Electric Soup Maker to cool sufficiently before making a second batch of soup

Note: If left switched on and idle for 10 seconds, the indicator lights will turn off. To reset the Electric Soup Maker, press the 'ON/OFF' button. A slight browning of the internal base may appear when cooking is complete. This is completely normal and can be removed during the cleaning process.

Caution: The Electric Soup Maker is not designed to reheat soup once it is made. Reheating can damage the heating element.

Warning: Sharp blades. The glass jug and the lid will get very hot during use; always take care when touching these components and use the handle when moving the glass jug.

Using the Preset Programmes

The Electric Soup Maker lid has a memory function for 8 minutes. If the lid is removed during the soup making process, it will remember. Once the lid is replaced within 8 minutes, the Electric Soup Maker will continue the program.

Caution: The Electric Soup Maker will get very hot during use; take care not to touch the glass jug or the lid.

'Smooth' soup Programme: Heat+Blend

- **STEP 1:** When making Smooth Soup, the Electric Soup Maker will automatically heat and blend the ingredients to a preset programme.
- **STEP 2:** Turn on the Electric Soup Maker by pressing the 'ON/OFF' button; the indicator lights will illuminate.
- **STEP 3:** Press the 'Smooth Soup' button to select the 'Smooth Soup' programme.
- **STEP 4:** It will run for approximately 20-25 minutes.
- **STEP 5:** For the final few minutes of the 'Smooth soup' programme, the Electric Soup Maker will blend the

ingredients in order to achieve a smooth consistency.

- **STEP 6:** Once the programme has finished, the Electric Soup Maker will make an audible beep to indicate that the programme has completed.

Note: This function is not designed for making puree and pastes.

‘Chunky’ soup Programme: Heat

- **STEP 1:** When making chunky soup, the Electric Soup Maker will automatically heat the ingredients to a preset programme.
- **STEP 2:** Turn on the Electric Soup Maker by pressing the ‘ON/OFF’ button; the indicator lights will illuminate.
- **STEP 3:** Press the ‘Chunky Soup’ button to select the ‘Chunky Soup’ programme.
- **STEP 4:** It will run for approximately 30 minutes.
- **STEP 5:** Once the programme has finished, the Electric Soup Maker will make an audible beep to indicate that the programme has completed.
- **STEP 6:** It may be necessary to blend the soup to reach the required consistency after the ‘chunky’ soup programme has finished, as this programme does not have an automatic blend function.

Note: Ensure that all of the ingredients are chopped into small pieces because the blade does not rotate during use of the ‘Chunky’ soup programme.

‘Blend’ Programme

The Electric Soup Maker can also be used to blend ingredients using the ‘Blend’ programme. When using this programme, the heater function will not operate, allowing the ingredients to be blended to make smoothies, dips and dressings. It can also be used to obtain the desired consistency after another preset programmes has finished. Function is only available to blend vegetable and fruit)

- **STEP 1:** Turn on the Electric Soup Maker by pressing the ‘ON/OFF’ button; the indicator lights will illuminate.
- **STEP 2:** Press the ‘Blend’ button to select the ‘Blend’ programme.
- **STEP 3:** The cycle will automatically run 20 seconds with a slight rest and in 6 cycles. If further blending is required, repeat the above steps.

Note: Do not blend dry ingredients and do not use the ‘Blend’ programme for more than 1 full cycle without allowing the Electric Soup Maker to cool sufficiently.

Note: Please do not take the lid off when the Electric Soup Maker is blending.

‘Pulse’ Programme

- **STEP 1:** Turn on the Electric Soup Maker by pressing the ‘ON/OFF’ button; the indicator lights will illuminate.
- **STEP 2:** Hold Pressing the ‘Pulse’ button to blend. Please do not exceed 30 seconds at a time. (Only suitable for vegetables and fruit).

Dos and Don’ts

Do:

- Make sure that all dry ingredients are peeled, chopped, sliced or cubed before placing them into the glass jug.
- Ensure that the lid is securely fitted before use.
- Ensure that the overfill sensor is wiped clean after each use.
- **Caution:** Exercise caution when removing the lid after use, as hot steam will vent out.
- Handle the lid with care at all times, as it contains sharp blades and may become hot after cooking.

DO not:

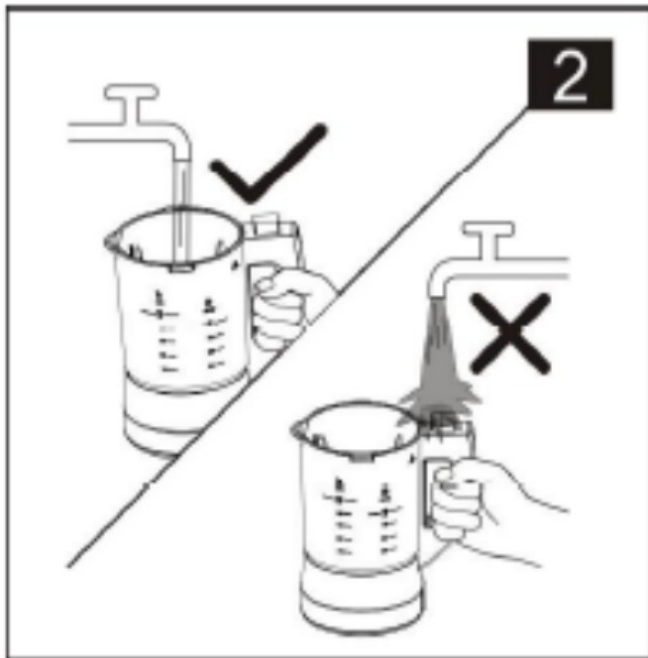
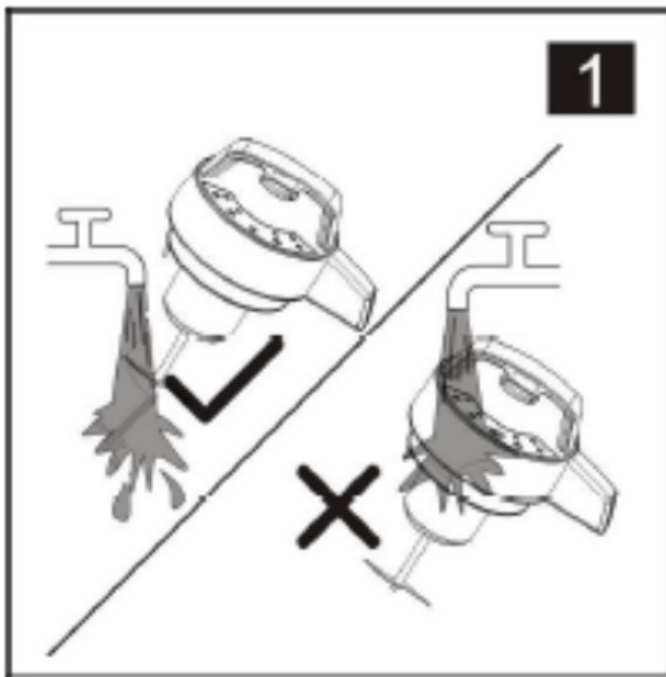
- DO not use the Electric Soup Maker without the lid securely fitted.
- Do not add any frozen ingredients to Electric Soup Maker. All ingredients must be thawed and at room temperature before use.
- Do not use uncooked meats or fish in the Electric Soup Maker. All meat or fish must be precooked.
- Do not add the ingredients after blending if Smooth function and Chunky Soup function is required as it will cause burn on the heating plate.

Hints and Tips

1. Do not fill ingredients above the max. level mark.
2. Always make sure that the ingredients are chopped, peeled, sliced or cubed into small, 2-3 cm pieces.
3. Always stir the ingredients before positioning the lid, to prevent the ingredients from sticking to the base of the glass jug.
4. If the alarm sounds, unplug the Electric Soup Maker and check the overfill sensor on the lid. Clean the sensor and reduce the ingredients before trying again.
5. Always remove the soup as soon as the programme is complete, as the Electric Soup Maker remains hot after use and may cause the soup to burn.
6. The Electric Soup Maker does not reheat soup. Once the program has finished, the soup needs to be served.
7. Clean the Electric Soup Maker thoroughly after each use, according to the instructions in the 'Care and Maintenance' section.

Care and Maintenance

- **STEP 1:** Ensure that the Electric Soup Maker is unplugged from the mains power supply and has cooled fully.
- **STEP 2:** Do not immerse the Electric Soup Make in water or and other liquid and Do not rinse the motor unit and jug connector under the tap. **(Fig 1)(Fig 2)**



- **STEP 3:** Wipe the Electric Soup Maker with a soft, damp cloth then allow it to dry thoroughly. **(Fig 3)**
- **STEP 4:** To clean the inside of the glass jug and the inside of the lid, rinse them in clean water to remove any remaining soup or foodstuff. Wipe away any remaining food with a soft cloth and a mild detergent before rinsing again. **(Fig 3)**



- **STEP 5:** The 'Blend/Pulse' programme can be used to remove any stubborn stains. To do so, add 1200 ml of hot water with a small amount of mild detergent to the glass jug.
- **STEP 6:** Fit the lid and then press the 'Blend' button continuously until any stains have been removed.

Note: For tough stains, it is recommended to leave the hot water in the Electric Soup Maker for approximately 10-15 minutes before using the 'Blend' programme .

Caution: The blades under the lid are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the lid.

Storage

- Before storing, ensure that the Electric Soup Maker is cool, clean and dry.
- Never store the Electric Soup Maker Whilst it is wet.
- Never wrap the cord tightly around the Electric Soup Maker; wrap it loosely to avoid causing damage.
- Store in a cool, dry place.

Troubleshooting Problem Solution

The Electric Soup Maker is not working and is beeping .	The liquid level is too high.
The Electric Soup Maker has stopped mid programme .	The lid is loose./The liquid level is too high or the Electric Soup Maker has been overfilled.

The ingredient pieces are still too large after the 'Smooth' soup programme has completed.	The pieces may have been too big initially; Use the 'Blend or Pulse' programme after the cooking programme .
The ingredients are hard after the cooking programme has completed.	Chop the ingredients into small pieces before adding to the Electric Soup Maker. The wrong soup programme has been used for the volume added.
The Blend mode is not working.	The Blend programme will automatically stop after 2:30mins of continuous operation. Note: Always allow the Electric Soup Maker to cool sufficiently after 1 minute of successive blending operation.
The Electric Soup Maker is not switching on or an audible sound is heard. (warning sign E)	Check and clean the overfill sensor.
Food deposits are hard on the base after the soup has been made.	Follow the 'Cleaning and Maintenance' section to remove deposits.
The Electric Soup Maker Cuts out and the lights go out .	The safety cut-out thermostat has operated. Check and clean the base.
The Electric Soup Maker Cuts out and the lights are flashing . The water level is okay.	The safety cut-out thermostat may have operated and the Electric Soup Maker has reset.

FREQUENTLY ASKED QUESTIONS

- Can I make cold soups in my Soup Maker?

Yes. First cook the soup using the chunky or smooth setting. Then simply let the soup cool or refrigerate.

- **The soup maker stops working**

The appliance has a safety thermostat. When the appliance is overheated it stops working. This can happen when you use the soup maker multiple times in a row. If this problem occurs, remove the food and allow the appliance to cool for half an hour. It should now work correctly.

- **What if food burns on the base of the appliance?**

Always make sure you add water or broth to the ingredients. When the food is not in direct contact with the heating on the base it will not burn.

- **Does the appliance work when I remove the lid?**

No. Removing the lid cuts the power to the unit for maximum safety. The appliance will only work when you have placed the lid securely in place. If you remove the lid during a program, you will need to replace the lid in 8 minutes, then the program will continue.

- **Can I use the appliance to make anything other than soup?**

Yes. The soup maker can also be used to make delicious smoothies, compote, sauces, and milkshakes.

- **Can I add meat in the soup maker?**

Yes. Only use the Chunky-function. The meat will be cooked together with the vegetables. Mince the meat in small pieces, max. 2 by 2cm.

- **What is the capacity of the soup maker?**

The maximum capacity you can make in one cycle is 1.4L.

The max capacity are indicated on the jug. Do not fill the soup maker above the max line. Otherwise the overflow sensor will engage and cut off the power. The less liquid is in the jug the hotter the soup will come out.

Recipes

CARROT AND CORIANDER SOUP

INGREDIENTS

- 1 teaspoon Olive Oil
- 200ml Fresh Cream
- 1 teaspoon Ground Coriander
- 800ml Boiling Water
- 1 Stock Pot (Vegetable or Chicken)
- 600g Carrots (Peeled and Sliced or Chopped)
- 75g Onion (Chopped)
- 75g Potatoes (Sliced)

METHOD

Sauté the onions in the olive oil, adding your stock pot as the onions soften. In the pot, add your onion mix, and the rest of your ingredients. Make sure to stir well before switching it on. It really does help to avoid soup sticking to the base of your soup maker surface. Select the smooth function for this option. Serve with croutons. SERVES 3-4.

POTATO AND ONION SOUP

INGREDIENTS

- 3 Onions (Diced)
- 4 Large Potatoes (Diced)
- 2 Chicken Stock Pots (or Stock)
- 700ml Boiling Water (Or fill soup maker up to 1400ml mark).

METHOD

Pop all the ingredients into the Soup Maker. Set to smooth setting. Simmer for 21 minutes. If you make the soup manually, you will have to blend it after cooking. Serve with fresh bread and parsley. SERVES 4-6.

WINTER VEGETABLE SOUP

INGREDIENTS

- 150g Red Onions (Sliced)
- 150g Leek (Chopped)
- 100g Carrot (Sliced)
- 100g Swede (or Turnip) (Chopped)
- 200g Baby Potatoes (Washed and Thrown in Whole)
- 50g Butter
- 1 Chicken Stock Pot
- 800ml Boiling Water or Stock

METHOD

Sauté your onions and leek for a couple of minutes, until they are soft, but still light in colour. Add all your ingredients to the Soup Maker, stir well and select the chunky function on the Soup Maker. You might prefer to chop your vegetables smaller and peel your baby potatoes for a chunkier soup. Serve hot with fresh bread. SERVES 4-6.

CHICKEN AND MUSHROOM

INGREDIENTS

- 300g Pre Cooked Chicken, Shredded
- 200g Mushrooms, Sliced
- 100g Potatoes, Peeled & Cubed
- 1 Clove Garlic, Sliced
- 100g Onions, Finely Chopped
- Tablespoon Parsley, Chopped
- 1 Dessert-spoon Olive Oil
- 600ml Chicken or Vegetable Stock
- 100ml Semi Skimmed Milk or Cream
- Salt and Pepper to Taste

METHOD

Sauté the onion and garlic in the olive oil, then add to your Soup Maker. Add all the other ingredients to the Soup Maker. Make sure to stir well before switching it on. It really does help to avoid soup sticking to the base of your soup maker surface. Choose the smooth function. Serve with parsley sprinkled on top. Serve with croutons. SERVES 4-6.

MEXICAN CHILLI

INGREDIENTS

- 1 Tablespoon Olive Oil
- 100g Onion, Chopped
- 400g Plum Tomatoes or Passata
- 100g Pre Cooked and Shredded Chicken
- 1 Garlic Clove, Chopped
- 1 Chilli Chopped
- ½ Teaspoon Ground Cumin
- 2 Tablespoons Lime Juice
- 800ml Chicken Stock.

METHOD

Sauté the onion and garlic with the chilli and cumin if possible. Add to the Soup Maker when done. Add your chicken stock and tomatoes or passata to the Soup Maker. Mix with the sautéed onion mixture and blend until smooth. Add the pre cooked chicken and lime juice, with salt and pepper to taste to the Soup Maker. Choose the chunky option, and get your soup 30 minutes later SERVES 4-6.

BROCCOLI AND STILTON

INGREDIENTS

- 1 Tablespoon Olive Oil
- 100g Onions, Chopped
- 50g Celery, Sliced
- 100g Leek, Sliced
- 100g Potato, Chopped
- 350g Broccoli, Chopped
- 100g Stilton or Blue Cheese, Crumbled or Chopped Small
- 800ml Chicken Stock
- Salt and Pepper to taste.

METHOD

Sauté the onions until soft with the olive oil. Put the onions into the Soup Maker, along with the stock, celery, leek, potato and broccoli. Choose the smooth function and let your Soup Maker do it's job. When the soup is done, simply crumble in your blue cheese and let it melt in, then add salt and pepper to taste. SERVES 4-5.

PEACH AND ORANGE (NO ICE)

INGREDIENTS

- 400g Can Peaches, Including Juice
- 400g Oranges, Peeled, Skinless and Sliced
- 600g Orange Juice, Chilled

METHOD

Drain peaches, keeping the juice for later. Add peaches and oranges to the Soup Maker with the orange juice and select the blend function. Blend until completely smooth. Remove the LID and add a little of the peach juice. Use the pulse function until the drink is at the thickness you like SERVES 4 glasses.

MANGO, PINEAPPLE, APPLE AND PASSION FRUIT

INGREDIENTS

- 200g Oranges, Rindless
- 200g Mango
- 200g Passion Fruit, Peeled, and Diced
- 500g Pineapple, Peeled and Diced
- 500g Crushed ice

METHOD

Peel and chop the fruit roughly. Put all the fruit and crushed ice into the Blending Jug and select the blend function. Blend until smooth. Add some ice into a glass and pour the smoothie on top to keep it extra cold. SERVES 4-6 glasses.

GREEN SMOOTHIE

INGREDIENTS

- 50g Spinach
- 50g Carrots, Peeled and Grated
- 100g Cucumber, sliced
- 100g Pear, sliced
- 100g Kiwi, peeled
- 50g Kale
- 160g Apples, cored and chopped
- (Any green apple)
- 50ml Lemon Juice
- 50ml Lime Juice
- 750ml Water

If you like your smoothies chilled, put all your ingredients into the chiller drawer of your fridge before you prepare your smoothie. Pop all the ingredients into your Soup Maker. Make sure you do not exceed the MAX fill marker. If you wish to reduce the water content to the minimum level on your Soup Maker, the smoothie will be thicker. Choose the pulse function and blend off and on for ten seconds at a time until it reaches the consistency you like. SERVES 4-6 glasses.

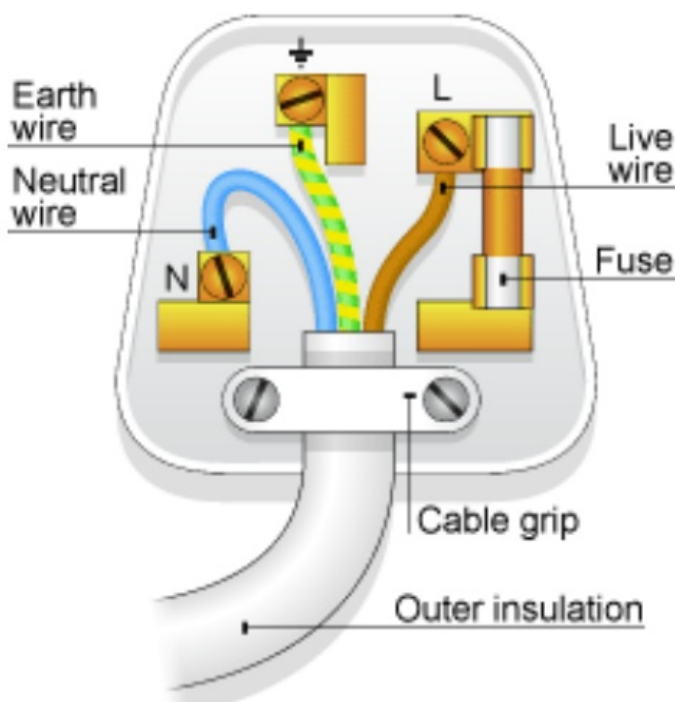
PLUG WIRING (UK & IRELAND)

This appliance is fitted with a BS 1363 13-amp plug. If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 and with a rated current of 13-amperes should be used. If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard. A replacement plug should be wired according to the following instructions:

The cable

A mains electricity cable contains two or three inner wires. Each has a core of copper and an outer layer of flexible plastic. This product is earthed; the wires in the cord set are colour coded in the following way



- **BLUE:** NEUTRAL
- **BROWN:** LIVE
- **GREEN & YELLOW:** EARTH



DISPOSAL

- Coopers of Stortford use recyclable or recycled packaging where possible.
- Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.
- Plastics, polybags – this is made from the following recyclable plastic.
- At the end of the product's lifespan please check with your local council authorised household waste recycling


centre for disposal.

Code & Symbol		
Type of Plastic	Polypropylene	ABS, PC
Commonly used for	Microwaveable food containers, yoghurt pots, butter tubs, disposable plates and cups	CD's, crisp packets, various flexible packaging, baby bottles, sunglass lenses
Notes	Commonly recycled and collected from household recycling bins (packaging tape itself not recyclable but does not interfere with cardboard)	Not often or widely recycled

Customer Support

The Enterprise Department Head Office:
11 Bridge Street Bishop's Stortford, CM23
Tel: 0844 482 4400*
Fax: 01279 756 595
Web: www.coopersofstortford.co.uk

Documents / Resources

	<p>Basilico H670 Soup Maker [pdf] Instructions H670, Soup Maker, H670 Soup Maker</p>
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