



Daewoo SDA1714 Soup Maker with Intelligent Control Prevent Burning User Manual

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Daewoo SDA1714 Soup Maker with Intelligent Control Prevent Burning



Product Information

The 1.6 Litre Soup Maker Model No. SDA1714 is a versatile kitchen appliance that allows you to easily prepare delicious soups, smoothies, and juices. With its user-friendly control panel and various functions, this soup maker is designed to make your cooking experience convenient and enjoyable.

Specifications

- **Product:** 1.6 Litre Soup Maker
- **Model No.:** SDA1714

Product Usage

Reading and Storing the User Manual

Before using the soup maker, it is important to read and understand the user manual provided. This manual contains important safety instructions and usage guidelines. Make sure to store the user manual in a safe place for future reference. If you pass on the product to someone else, ensure that the user manual is also included.

Important Safety Instructions

When using electrical appliances, always follow basic safety precautions to prevent personal injury or damage to the product. This includes keeping the appliance away from children, ensuring proper grounding, and using the appliance only as intended.

Note: Individuals with reduced physical, sensory, or mental capabilities should use the appliance under supervision or with proper instruction to understand the potential hazards involved.

Explanation of Symbols

The user manual includes several symbols that provide additional information:

- The symbol indicating conformity to European Economic Area provisions.
- The symbol indicating conformity to UK statutory requirements.

- The symbol indicating that waste electrical products should be recycled and not disposed of with normal household waste.
- The symbol indicating that the appliance uses an alternating current mains supply.
- The symbol indicating that the surface of the appliance gets hot and caution should be taken.

Description of Parts

The 1.6 Litre Soup Maker Model No. SDA1714 consists of the following parts:

1. Lid handle
2. Control panel
3. Jug
4. Jug handle
5. Power socket
6. Mains cable

Caution: The lid housing contains extremely sharp blades and should be handled with care at all times.

Description of Functions

The Soup Maker Model No. SDA1714 offers six functions that can be selected using the control panel:

Blend

The blend setting allows you to blend food or further blend soup to the desired consistency. This function operates without the heating process and lasts for 1 minute 50 seconds. To use this function, follow these steps:

1. Select the Blend function using the Mode button on the control panel.
2. Press the On/Off button to start the blending process.
3. Two beeps will be heard, indicating that the device has started blending.

Keep Warm

The Keep Warm function allows you to keep the soup warm or reheat it. This function works without using the blending process and lasts for 25 minutes. To use this function, follow these steps:

1. Select the Keep Warm function using the Mode button on the control panel.
2. Press the On/Off button to start the heating process.
3. The unit will heat the contents of the jug to keep the soup warm.

Smoothie

The Smoothie function is ideal for making smoothies or juices from fresh ingredients. This function works without using the heating process and lasts for 3 minutes. To use this function, follow these steps:

1. Select the Smoothie function using the Mode button on the control panel.
2. Press the On/Off button to start the blending process.
3. Two beeps will be heard, indicating that the device has started blending.

FAQ

- **Q: How should I clean the soup maker?**

A: Before cleaning, ensure that the appliance is unplugged and cooled down. The jug and lid can be washed with warm soapy water or placed in a dishwasher for easy cleaning. Use caution when handling the sharp blades of the lid housing.

• **Q: Can I use frozen ingredients with the soup maker?**

A: Yes, you can use frozen ingredients with the soup maker. However, it is recommended to thaw them partially before blending or heating to ensure optimal results.

IMPORTANT SAFETY

READING AND STORING THE USER MANUAL

Before using this product, please read through this manual carefully paying particular attention to the safety instructions. Failure to do so may result in personal injury or damage to the product.

Carefully save this instruction manual for future reference. Ensure the user manual is included when passing the product on to any third parties.

IMPORTANT SAFETY INSTRUCTIONS FOR PROPER USE

Whilst using electrical appliances, basic safety precautions should always be followed.

- 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.
- 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 less than 8 years.
- 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 qualified personnel 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 extremely sharp, handle with care. When handling the blade lid assembly always hold by the handle.
- 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. Use heat-protective/oven gloves when handling the jug.
- Always remove the plug and lid when serving from the jug.
- DO NOT touch hot surfaces. The outer surfaces are liable to get hot during use. Always use the handles and knobs.
- Unplug after each use. Grasp the plug, not the cord.
- **CAUTION:** If the Soup maker is overfilled, boiling liquid may be ejected.

Explanation of Symbols

The following warning symbols or words are used in this instruction manual:

-  Products labelled with this symbol conform to applicable provisions of the European Economic Area.
-  Products labelled with UK Conformity Assessment identifies products conforming to UK statutory requirements.
-  You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find out your nearest recycling site.
-  This symbol provides useful additional information on the use of this product.
-  This symbol indicates that the supply uses an alternating current mains supply.
-  This symbol indicates that the surface gets hot and care must be taken.

Description of parts



1. Lid handle
2. Control Panel
3. Jug
4. Jug Handle
5. Power Socket
6. Mains Cable

Before the first time, you use Your Soup maker

- Remove all packing materials and dispose of them responsibly.
- Ensure appliance is situated in an open area, do not allow it to come in contact with cupboards, curtains, wall coverings, clothing or other flammable materials.
- lift off the lid and wash the inside of the jug in a mild detergent and then rinse and dry thoroughly before use.
- Do not immerse the jug in water or any other liquids.


CAUTION: the lid housing contains extremely sharp blades and should be handled with care at all times.

Description of Functions

Your Soup Maker has six functions which are selected using the Mode button shown right:




- **Blend**

The blend setting allows you to blend food or further blend soup to the desired consistency. This function lasts for 1 minute 50 seconds and operates without the heating process. After selecting this function, press the On/Off button  to start. Two beeps are heard and the device will start blending.




- **Keep Warm**

Keep Warm allows you to keep the soup warm or re-heat the soup. This function lasts for 25 minutes and works without using the blending process. After selecting this function, press the On/Off button  to start and the unit will heat the contents of the jug.




- **Smoothie**

The Smoothie function is ideal for making smoothies or juices from fresh ingredients. This function lasts for 3 minutes and works without using the heating process. After selecting this function, press the On/Off button  to start. Two beeps are heard and the device will start blending.




WARNING! DO NOT place ice cubes in the Soup Maker.

- **Compote**

The Compote function is ideal for making jam. This function lasts for 24 hours and works with both the heating and blending processes. After selecting this function, press the On/Off button  to start.




- **Chunky Soup**

The Chunky Soup function allows you to make rustic style soups with unblended vegetables and meats. This function lasts for 28 minutes and uses the heating process without blending. After selecting this function, press the On/Off button  to start and the unit will heat the contents of the jug.





- **Smooth Soup**

The Smooth Soup function allows you to make blended creamy soups. This function lasts for 26 minutes and uses the heating and blending processes. After selecting this function, press the On/Off button  to start and

the unit will blend and heat the contents of the jug.



Using Your Soup Maker

1. First Pre-wash any vegetables, fruit etc. required for your recipe.
2. Chop the ingredients no larger than 1.5 – 2.5cm square.
3. Place the ingredients into the Stainless Steel Jug (4) adding water to top up if necessary.
4. Ensure the ingredients are above the 'MIN' mark on the jug but do not exceed the 'MAX' marking.
5. Place the Lid on the jug.
6. Ensure the Soup maker is placed on a solid, level, non-flammable surface.
7. Plug the Soup maker into the nearest mains socket, a beep will be heard.
8. Switch on the Soup Maker by pressing the On/Off button , a beep will be heard and the unit will go into standby.
9. Press the mode to select the desired function using the Mode button  'Descriptions of Functions' above:
10. Press the On/Off button again and the Soup Maker will begin to operate, the selected function will flash for the duration of the cooking time.
11. The Soup Maker stops automatically when it is finished and a beep will be heard every second. Press the On/Off button to return to standby mode.
12. To completely switch off the unit, press the On/Off button again and unplug it from mains socket.
13. Carefully remove the lid using the Lid Handle and pour out to serve.

If the consistency of the blend is not satisfactory, select Blend using the Mode button. Press the Select/On-Off button to pulse blend food to the desired consistency.

Care and Maintenance of Your Soup maker

- Always disconnect the Soup maker from the mains power supply before cleaning.
- Rinse the jug out carefully and dry thoroughly.
- Clean the Lid housing by wiping with a clean damp cloth and dry thoroughly.
- Clean outside of the Soup maker with a clean damp cloth.
- Use a small brush to remove particles lodged around the blades. Care must be taken when cleaning the blades as they are sharp.
- Do not submerge either the lid housing or the jug in water or any other liquids.
- Never clean any part of the Soup maker with harsh chemicals or abrasive cleaners.

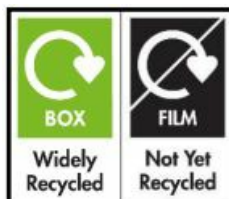
Non-Re-Wireable Mains Plug

If your appliance is supplied with a non-re-wireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating). If in doubt, consult a qualified electrician who will be pleased to do this for you. If you need to remove the plug – DISCONNECT FROM THE MAINS – and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of electric shock.

Technical Data

Model Number	SDA1714
Rated Voltage	220 – 240V AC ~ 50-60Hz
Rated Power	Motor 140W, Heating 900W
Protection Class	I (This appliance must be earthed)

Disposal of the Packaging



- Dispose of paper and cardboard in appropriate paper re-cycling facilities.
- Dispose of recyclable plastics in appropriate plastic re-cycling facilities.
- Dispose of non-recyclable plastics in the appropriate plastics collection service.

Disposal of the Product

You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk, enter your postcode to find out your nearest recycling site.

Recipes for You To Try

Broccoli and Potato Soup

• Ingredients

- 100g cheddar cheese
- 1 garlic cloves
- ½ medium onion, cut into 2.5cm pieces
- 30ml extra virgin olive oil
- 100g peeled potatoes
- 100g broccoli, stems peeled and florets separated
- 30ml sherry
- 200ml hot vegetable stock
- 1 tsp lemon zest
- Season to taste

• Instructions

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

Aioli

- **Ingredients**

- ½ tbsp. lemon juice
- 1 egg yolk
- Pinch chilli powder
- 2 clove garlic, peeled and crushed
- Pinch salt
- 500ml olive oil

- **Instructions**

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

Broccoli and stilton soup

- **Ingredients**

- 15g butter
- 1 tbsp. olive oil
- ½ onion, roughly chopped
- 1 leek, green head removed, chopped
- 150g broccoli, cut into small florets
- 1 small potato, peeled and roughly chopped
- 350ml water
- 2 tbsp. double cream
- Salt and freshly milled black pepper
- 125g stilton, rind removed, crumbled

- **Instructions**

- 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 Smooth mode. After 30 seconds, lift the lid, add the onion and leek and replace the lid to continue cooking.
- Finally, at the end of the program, add the double cream, season well and finally add the cheese, stir until just melted (power up the Soup maker, and use the Blend mode for several seconds), do not allow to boil. Be aware of hot steam – the use of oven gloves is recommended.

Carrot and Ginger Soup

- **Ingredients**

- 3 large carrots, peeled and chopped
- ½ onion, peeled
- 1cm piece fresh ginger, peeled
- 1 tbsp. olive oil
- 400ml chicken stock
- 10g fresh coriander

- **Instructions**

- Put all ingredients in the Soup maker jug and fit the lid, power up and select the Chunky mode.

- Serve hot with crusty bread.

Tropical slushy

• Ingredients

- 200ml water
- 35g granulated sugar
- 175ml concentrated orange juice
- 300ml milk or coconut milk
- 1 tsp vanilla extract

• Instructions

- 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 Blend mode, 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.

Real hot chocolate

• Ingredients

- 400ml milk
- 2 tsp cocoa powder
- 100g milk chocolate, broken into small pieces
- Serve with mini marshmallows
- Whipped cream

• Instructions

- Place all the ingredients in the Soup maker jug and fit the lid.
- Power up the Soup maker, select the Smooth mode, let it mix and cook for about 5 minutes and press the Select/On-Off button to power off the Soup maker (or until the hot chocolate is around 70°C)
- Serve in mugs with whipped cream and marshmallows on top.
Be aware of hot steam – the use of oven gloves is recommended.

Tomato Soup

• Ingredients

- 1x 400g can chopped tomatoes, drained.
- ½ clove garlic, peeled and chopped
- ½ small onion, peeled and chopped
- 1 carrot, peeled and chopped
- 1 stalk celery, trimmed and chopped
- 250ml chicken or vegetable stock
- 1 bay leaf
- Pinch dried basil
- Pinch thyme

• Instructions

- 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 mode or until the vegetables are tender.
 - Serve immediately for a rustic soup, or blend until smooth.
- Be aware of hot steam – the use of oven gloves is recommended.

Spanish Potato Soup

• Ingredients

- 250g Potatoes, diced
- ½ red onion, sliced
- 2 cloves garlic, crushed
- 1 tsp smoked paprika
- 1 tbsp tomato puree
- 1 tsp crushed red chillies
- 1 red pepper, chopped, seeds removed
- 1 green pepper, chopped, seeds removed
- 1 tin chopped tomatoes (add these last)
- Tabasco sauce, splash
- 250 ml vegetable stock

• Instructions

- Add all the ingredients to the Soup maker.
- Add the vegetable stock, taking care not to go over the MAX line. If required, top up to the MIN line with hot/veg stock water.
- Mix the ingredients around thoroughly and place the lid on the Soup maker. Select the Chunky mode setting.

Cauliflower Cheese

• Ingredients

- 200g to 250g cauliflower florets, approx.
- ½ small onion, chopped
- 1 clove garlic, sliced
- 1 small potato, scrubbed or peeled and chopped
- 100 g cheddar cheese, grated
- 400 ml vegetable stock

• Instructions

- Try to break the cauliflower florets up as small as you can or you might struggle to fit everything below the MAX line.
- Add all ingredients apart from the cheese.
- Give everything a good stir to make sure no ingredients are stuck to the bottom or side of the Soup maker.
- Set the Soup maker in Smooth mode.

- When the cycle has finished, lift the lid off and stir in the grated cheddar cheese until melted.
Be aware of hot steam – the use of oven gloves is recommended.

Pea, Ham and Mint Soup

• Ingredients

- 300g frozen peas
- 10g fresh mint, leaves only
- 125g quality cooked ham, chopped/shredded
- 50g potato, diced
- 400ml hot stock, from cube(ham)
- Salt and ground black pepper
- 1 tbsp olive oil
- 35ml (3 heaped tbsp) crème Fraiche

• Instructions

- Place the peas, mint, ham and hot stock into the Soup maker and select the Smooth mode. Season with a little salt and milled pepper add the olive oil and crème fraiche and using the blend mode to blend the soup again for 20 seconds and serve.
Be aware of hot steam – the use of oven gloves is recommended.

Vegetable and Lentil Soup

• Ingredients

- 250g Mixed Vegetables (Potatoes, Carrot and Turnip)
- 25g Lentils
- ½ clove Garlic
- ½ teaspoon Cinnamon Spice
- ½ Stock Pot
- 1 pinch Salt
- 1 pinch Pepper
- 400ml Vegetable Stock

• Instructions

- Peel and chop all vegetables into small pieces and place all the ingredients in the Soup maker Set your Soup maker to the smooth setting.
- As this soup cools, it will thicken a fair bit. It depends if you'd rather make it and eat it fresh, or wait until it has thickened and then re-heat it.
- Season with other herbs or spices if you'd like a stronger taste.

Cream of Broccoli Soup

• Ingredients

- 1/5 Medium Courgette
- 1 Medium Broccoli
- 1 Small Onion peeled

- 1 Tsp Oregano
- 1 Tsp Thyme
- 468 ml Water
- 2 Tbsp Greek Yoghurt
- Salt & Pepper

• Instructions

- Chop up your vegetables and add them to your Soup maker. And put your broccoli into medium sized florets.
- Add the water and seasoning.
- Put in the Soup maker and cook for 25 minutes on their cook and blend setting.
- Add the Greek Yoghurt and mix it in well.
- Adjust with extra water if needed.

French Onion soup

• Ingredients

- 2 Large Onions peeled
- 1 Large Carrot peeled
- 2 Large Celery Sticks
- 1 Tbsp Greek Yoghurt
- 175 ml Water
- 1 Tsp Chives
- ½ Tsp Mixed Herbs
- ½ Tsp Thyme
- Salt & Pepper

• Instructions

- Dice your carrots, onion and celery and place them in the Soup maker
- Add the seasoning and your water.
- Add the Greek Yoghurt.
- Cook on the chunky soup setting for 25 minutes.
- French soup is lovely because of the chunks but if you want it smooth, blend it when it's cooked.

Please Note:

Never overfill the Soup maker, The recipes are for guidance only as vegetable/portion sizes and cooking times vary.

WARNING! Always ensure that the maximum mark is not exceeded.

WARRANTY

Thank you for purchasing your Daewoo product.

As part of our commitment to quality, we are offering you an extra 2 years warranty in addition to your 1 year guarantee

Your Daewoo product is guaranteed for 1 year from the date of original purchase, with proof of purchase or receipt. If any defect should occur due to faulty workmanship or material, your faulty product should be returned to the place of purchase, replacement or refund is at the discretion of the retailer.

The guarantee is subject to the following provisions:

- The product must be correctly installed and operated in accordance with the requirements contained in the instruction manual.
- The product must be used solely for domestic purposes.
- It does not cover general wear and tear, damage, misuse or any consumable parts.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged through inexpert repair.
- The guarantee is only valid within the UK and Eire.

Your standard 1 year guarantee will only be extended to the maximum available for your individual product upon registration. (Note: products must be registered individually and covers the main body and housing). If you do not register your product within 28 days of the original purchase date, your product will only be guaranteed for 1 year. To validate your extended 2 year warranty* please register your purchase online within 28 days of the original purchase date by registering at:

<https://help.daewooelectricals.com>

or


Contact Us ([daewooelectricals.com](https://help.daewooelectricals.com))

*Your extended warranty is only valid with proof of purchase receipt and subject to the conditions outlined above.





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UKE EU Rep: EuroSonic Magppie (ESM) Ltd. Ireland D05 X006 www.esgltd.com

Documents / Resources

	<p>Daewoo SDA1714 Soup Maker with Intelligent Control Prevent Burning [pdf] User Manual SDA1714 Soup Maker with Intelligent Control Prevent Burning, SDA1714, Soup Maker with Intelligent Control Prevent Burning, Maker with Intelligent Control Prevent Burning, Intelligent Control Prevent Burning, Control Prevent Burning, Prevent Burning, Burning</p>
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References

- [a McCormick Freeze-Dried Chives, 0.16 oz : Chives Spices And Herbs : Grocery & Gourmet Food](#)
- [a Easiyo Greek Yoghurt Mix 170g : Grocery & Gourmet Food](#)
- [a Simply Organic Whole Thyme Leaf, Certified Organic | 0.78 oz | Thymus vulgaris L. : Thyme Spices And Herbs : Grocery & Gourmet Food](#)
- [a amzn.to/2u0Y39O](#)
-  [Daewoo Electricals | Official UK Daewoo Online Shop](#)
-  [Eurosonic Group | ESG Ltd](#)
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