



*Please refer to the warranty section for terms of your extended guarantee



1.6L SOUP MAKER

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.
- 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 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.



THIS APPLIANCE MUST BE EARTHED

Explanation of Symbols

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



Products labelled with UK Conformity Assessment identifies products conforming to UK statutory requirements.



Products labelled with this symbol conform to applicable provisions of the European Economic Area.



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.



This symbol provides useful additional information on the use of this product.



This symbol indicates that the supply uses an alternating current mains supply.

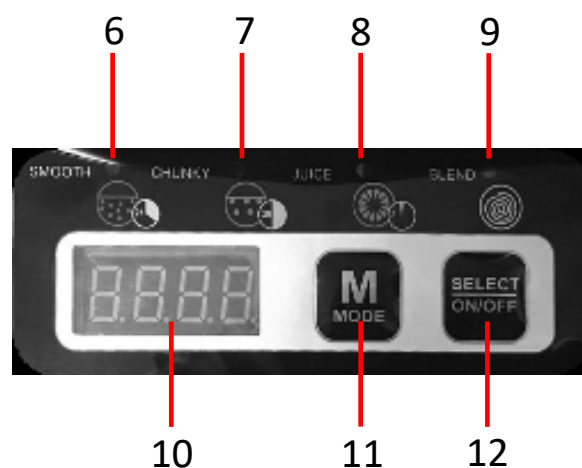


This symbol indicates that the surface gets hot and care must be taken.

Description of Parts



1. Lid handle
2. Control Panel
3. Jug Handle
4. Stainless Steel jug
5. Power Socket
6. Smooth Function Indicator
7. Chunky Function Indicator
8. Juice Function Indicator
9. Blend Function Indicator
10. LED Display
11. Mode Button
12. Select/ On-Off Button
13. Mains Cable



Before first use of Your Soup Maker

- Remove all packing materials and dispose of 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.

LED Display (10) Description

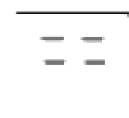
These two digits display the remaining programme time



These two digits display the current status of the Soup maker: Heating, Blending, Resting or Completed as described below.

The **LED Display** (10 above) has four different status functions which are described as follows:

Heating - the display will scroll from bottom to top as shown right to show the Soup maker is heating the ingredients.



Heating

Blending - the display will show the alternating pattern shown right to show the Soup maker is blending the ingredients.



Blending

Resting - the display will show the static pattern shown right to show the Soup maker is resting between heating and blending the ingredients.



Resting





i Whilst switching from heating to blending a single beep will be heard.

Completed - the display will also show the static pattern shown right once the programme has been completed but the timer will show '0'.



Completed

Using Your Soup maker - Programme Descriptions

Function	Description	Program Time
Smooth 	Select the Smooth programme to produce a hot, thorough mix and blend of ingredients. This is ideal for such classic dishes as Tomato and Basil Soup.	21 Minutes
Chunky 	Select Chunky to make hot, thick, chunky soups using thick chunks of meat and veg. This programme will only heat the contents and does not blend. Therefore, ensure to chop the ingredients to your preferred size, the smaller the chunks the better the spread of heat throughout the dish.	28 Minutes
Juice 	Select the Juice programme to make smoothies or milkshakes. The ingredients are not heated so all kinds of cold drinks can be made. NOTE Do not place Ice Cubes into the Soup maker	2 Minutes
Blend 	Additional blending. The Blend programme allows a further blend if required. This function does not heat but allows pulse blending of the ingredients. To enable this function after cooking, reset the Soup maker by unplugging from the mains and then plugging it back in. After selecting Blend, press the Select/ On-Off button (12) to pulse blend the ingredients.	N/A

i It is recommended that blending time is carried out in 30 second intervals in order to preserve the life of the motor.

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, the unit will emit a long beep to confirm that it is connected to the mains.
8. The function indicators 6, 7, 8 & 9 will flash alternately.

9. Using the table above press the **Mode Button** (11) to select from Smooth (hot soup), Chunky (hot soup) or Juice (cold smoothies, cold soups, milkshakes, etc.). The function indicator above chosen program will light continuously.
10. Press the **Select/On-Off button** (12) to start the Soup maker on the selected programme. The **LED Display** (10) will show the programme time and the current status of the unit.
11. Once the programme has finished, the Soup maker will beep for 60 seconds and the screen will display the 'completed' icon (see above), the four function Indicators 6, 7, 8 & 9 will also flash.
12. Unplug the Soup maker from the mains.
13. Remove the lid using the **Lid Handle** (1) being careful to avoid any steam emitted. (use of oven gloves is recommended).
14. Hold the Soup maker by the **Jug Handle** (3) pour and serve.

i If the consistency of the blend is not satisfactory, select Blend using the **Mode Button** (11). Press the **Select/On-Off Button** (12) to pulse blend food to the desired consistency. Switch the unit off, by pressing and holding the **Select/On-Off Button** (12).

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 the 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-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse needed replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating). Never use a plug with the fuse cover missing. If in doubt, consult a qualified electrician.

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 Specification

Model Number	SDA1714
Rated Voltage	220-240V~ 50/60Hz
Rated Power	Motor 140-160W, Heating 800-1000W
Protection Class	I (This appliance must be earthed)

Recycling Information**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.....**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

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.

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

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.
-


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

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.

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

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.
-

5. Tropical slushy

Ingredients

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

6. Real hot chocolate

Ingredients

- 800ml milk
- 4 tsp cocoa powder
- 200g 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.

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

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.

8. Spanish Potato Soup

Ingredients

- 500 g Potatoes, diced
- 1 red onion, sliced
- 4 cloves garlic, crushed
- 2 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
- 500 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.

9. Cauliflower Cheese

Ingredients

- 400g to 450g cauliflower florets, approx.
- 1 small onion, chopped
- 2 cloves garlic, sliced
- 1 small potato, scrubbed or peeled and chopped
- 150 g cheddar cheese, grated
- 950 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.

10. Pea, Ham and Mint Soup

Ingredients

- 600g frozen peas
- 20g fresh mint, leaves only
- 225g quality cooked ham, chopped/shredded
- 100g potato, diced
- 800ml hot stock, from cube(ham)
- Salt and ground black pepper
- 2tbsp olive oil
- 75ml (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.

i Be aware of hot steam – the use of oven gloves is recommended.

11. Vegetable and Lentil Soup

Ingredients

- 500g Mixed Vegetables (Potatoes, Carrot and Turnip)
- 50g Lentils
- 1 clove Garlic
- 1 teaspoon Cinnamon Spice
- 1 Stock Pot
- 1 pinch Salt
- 1 pinch Pepper
- 800ml 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.

12. 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.

13. French Onion soup

Ingredients

- 5 Large Onion peeled
- 3 Large Carrots peeled
- 5 Large Celery Sticks
- 2 Tbsp Greek Yoghurt
- 250 ml Water
- 2 Tsp Chives
- 1 Tsp Mixed Herbs
- 1 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.



Customer Support

Should you require any product information, replacement parts or accessories, please contact our customer care team at help@daewooelectricals.com or call 0161 831 7879.

- Replacement parts and accessories are guaranteed for 1 year from the date of purchase.
- It is important to note that your warranty becomes invalid should non Daewoo parts or accessories be used with this appliance



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://daewooelectricals.com)

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

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