

SALTER[®]

SINCE 1760

Digital Soup Maker

Make fresh, healthy
soups and smoothies
the easy way



Please retain instructions for future reference.

Safety Instructions

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

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances. Keep hands, fingers, hair and any loose clothing away from

the rotating tools of the appliance.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not place boiling water or very hot liquid in the appliance.

Do not dry blend ingredients; always add a small amount of liquid.

Do not overload the appliance as the mixture level may rise during blending.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Keep the appliance away from flammable materials.

The appliance will become very hot during use; do not touch the appliance and always take care when handling.

Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance.

WARNING: Do not touch sharp blades. Do not use broken or loose cutting or rotating blades.

Do not remove the lid until the blades have stopped rotating.

Important

1. Check that the base of the soup maker is clean before each cycle.
2. Always fill the jug above the min. fill mark, whilst making sure not to exceed the max. fill mark. Exceeding the max. fill mark may activate the overfill sensor, causing the soup maker to stop working and preventing the ejection of hot liquid during operation.
3. Never connect the soup maker to the mains power supply until the required ingredients have been added.
4. Do not operate the soup maker when the jug is empty.
5. Never allow any liquid into the connection on the underside of the lid. If liquid is accidentally spilled onto the connection, dry thoroughly with a paper towel before fitting.
6. The soup maker uses a safety cut-out thermostat which may operate from time to time to prevent it from overheating. The safety cut-out thermostat may operate when the jug is used empty, when the liquid content has evaporated before the end of the cycle or when ingredients are sticking to the base of the jug. If the safety cut-out thermostat operates, the soup maker will not heat up or generate any further heat. Please allow the soup maker to cool for approx. 5–10 minutes after each use. Remove the soup and clean the base of the jug.

NOTE: The soup maker will not operate unless the lid is positioned correctly on the jug.

WARNING: The soup maker is not suitable for use with packet, carton, canned or other prepared soups. The soup maker is designed for the creation of fresh soups and smoothies to be served upon completion of the built-in soup settings.

Always carry the soup maker by the side handle.

Do not place the soup maker underneath cupboards whilst in use.

Care and Maintenance

Switch off and unplug the soup maker from the mains power supply and allow it to cool fully.

STEP 1: Wipe the soup maker and the overflow sensor with a soft, damp cloth then allow it to dry thoroughly.

Do not immerse the soup maker in water or any other liquid.

STEP 2: To clean the inside of the 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.

STEP 3: The '**BLEND/CLEAN**' setting can be used to remove stains. Add hot water to the jug, making sure it does not exceed the max. fill line. Fit the lid and then select '**BLEND/CLEAN**'.

STEP 4: Use the cleaning brush for any stains that are difficult to remove. The bristle head can be used for everyday staining. The scraper on the reverse side can be used for more stubborn stains.

- To reduce discolouration of the jug, clean the unit immediately after use.
- Rinse the jug and lid inners with warm water and wipe with a damp cloth and mild detergent, followed by a further rinse. The '**BLEND/CLEAN**' function can be used with the cleaning brush/scraper for more stubborn stains.
- Dark-coloured ingredients such as tomato, beetroot, turmeric and berries may cause discolouration at a faster rate if used regularly and without adequate cleaning after use.
- Discolouration will not affect the functionality of the soup maker.
- Never submerge the soup maker in water.

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.

Description of Parts



- | | |
|--|---|
| 1. Digital Soup Maker main unit | 9. Keep warm indicator light
(KEEP WARM) |
| 2. Jug | 10. Blend/clean indicator light
(BLEND/CLEAN) |
| 3. Lid | 11. Drinks indicator light (DRINKS) |
| 4. Blender blade | 12. Overfill sensor |
| 5. Mode button (MODE) | 13. Jug handle |
| 6. On/off button | 14. LED display |
| 7. Smooth soup indicator light
(SMOOTH SOUP) | 15. Cleaning sponge |
| 8. Chunky soup indicator light
(CHUNKY SOUP) | |

Instructions for Use

Before First Use

Before using the soup maker for the first time, wipe it clean with a soft, damp cloth and dry thoroughly.

Do not immerse the soup maker in water or any other liquid.

NOTE: When using the soup maker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the soup maker.

WARNING: None of the parts of the soup maker are dishwasher suitable.

Hand-wash with warm, soapy water and allow to dry thoroughly.

Do not immerse the lid, power cord or jug in water or any other liquid.

Using the Digital Soup Maker

STEP 1: Before connecting to the mains power supply, position the jug onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 2: Carefully apply a thin coat of cooking oil to the bottom of the jug. This will help to prevent the ingredients from sticking.

STEP 3: Chop all of the chosen soup ingredients into approx. 2 cm sized cubes and place them into the jug.

STEP 4: Add the desired liquid or stock to the jug, making sure that the total volume of ingredients is at least 1300 ml (min. fill mark) but no more than 1600 ml (max. fill mark).

STEP 5: After adding all of the ingredients and stock, stir to make sure that the liquid is evenly mixed. Plug in and switch on the soup maker at the mains power supply; the soup maker will make an audible beep and the indicator lights will begin to flash.

STEP 6: To use the soup maker, follow the instructions in the relevant 'Soup Setting' section.

STEP 7: Once cooking is complete, check that the selected setting has finished and then switch off the soup maker at the mains power supply.

STEP 8: Carefully remove the lid and transfer the soup into a suitable container; the lid must be completely removed prior to transferring the soup.

STEP 9: Allow the soup maker to cool sufficiently before making a second batch of soup.

NOTE: Make sure that any stock is cold before adding it to the soup maker.

Check that the lid is securely positioned before use.

Do not add any frozen ingredients or uncooked meats or fish to the soup maker. All ingredients must be thawed and at room temperature and all meats or fish must be precooked before use.

A slight browning of the internal base may appear when cooking is complete. This is completely normal and can be removed during cleaning.

If the LED display displays 'E1' message, turn off the soup maker at the mains power supply, then remove lid and wipe clean the overfill sensor. Ensure that the liquid level is below the max fill line before continuing.

CAUTION: The soup maker is not designed to reheat soup once it is made. Reheating can damage the heating element. Exercise caution when removing the lid after use, as hot steam will vent out.

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

'Smooth' and 'Chunky' Soup Settings

When making smooth soup, the soup maker will automatically heat and blend the ingredients.

For chunky soup, the soup maker will automatically heat the ingredients only.

STEP 1: For smooth soup, press '**MODE**' to select the '**SMOOTH SOUP**' setting. Press '**ON/OFF**' to begin; the soup maker will run for approx. 25 mins.

STEP 2: To make chunky soup, press '**MODE**' to select the '**CHUNKY SOUP**' setting. Press '**ON/OFF**' to begin; the soup maker will run for approx. 30 mins.

STEP 3: Once the setting has completed, the soup maker will beep.

NOTE: Make sure that all of the ingredients are chopped into the required size, as the blade does not rotate during use of the '**CHUNKY SOUP**' setting.

Keep Warm Setting

To keep the soup warm once the soup has been prepared press '**MODE**' to select the '**KEEP WARM**' setting. Press '**ON/OFF**' to begin; the soup maker will run for approx. 25–27 mins.

'Drinks' and 'Blend/Clean' Settings

The soup maker can be used to blend ingredients using the '**BLEND/CLEAN**' setting and make smoothies using the '**DRINKS**' setting.

When these settings are activated, ingredients will not be heated; ingredients will be blended to make smoothies, dips and dressings. It can also be used to obtain the desired consistency after other preset soup settings have elapsed.

STEP 1: To further blend ingredients, press '**MODE**' to select the '**BLEND/CLEAN**' setting. Press '**ON/OFF**' to begin; the soup maker will run for approx. 2 mins.

STEP 2: To make smoothies, press '**MODE**' to select the '**DRINKS**' setting. Press '**ON/OFF**' to begin; the soup maker will run for approx. 3 mins.

NOTE: Do not blend dry ingredients and do not use the '**BLEND/CLEAN**' setting for more than 3 full cycles without allowing the soup maker to cool sufficiently.

CAUTION: Do not use frozen ingredients or ice.

Timing Guidelines

Function	Duration
Blend/Clean	Approx. 2 minutes
Drinks	Approx. 3 minutes
Keep Warm	Approx. 25 minutes
Smooth Soup	Approx. 25 minutes
Chunky Soup	Approx. 30 minutes

NOTE: When using the '**SMOOTH SOUP**' setting, blending will commence 15 minutes into the soup making process.

Auto-clean Function

When cleaning the soup maker using the auto-clean function, the heating function will not operate.

STEP 1: Fill the soup maker with warm water to the max. fill mark; do not exceed the max. fill mark, as this will prevent the soup maker from operating.

STEP 2: Press '**SELECT**' until the '**BLEND/CLEAN**' indicator light illuminates.

STEP 3: Press '**ON/OFF**' to begin to begin the cleaning process; the LED display will indicate the amount of time remaining.

STEP 4: If the soup maker requires further cleaning, repeat steps 1–3.

STEP 5: Finish cleaning the soup maker, following the instructions in the section entitled 'Care and Maintenance'.

WARNING: Do not add soap to the water when using the auto-clean function, as this could cause damage to the soup maker.

Auto-memory Function

The soup maker has an auto-memory function. This allows more ingredients to be added to the soup maker mid-cycle whilst remembering where the setting was up to. To utilise the auto-memory function:

STEP 1: Switch off the soup maker at the mains power supply; this will pause the soup maker.

STEP 2: Carefully remove the lid, add the extra ingredients and stir to make sure that the liquid is evenly distributed.

STEP 3: Replace the lid and switch on the soup maker at the mains power supply; the soup maker will return to where the previously selected setting was paused. Make sure this is completed within 2 mins.

Storage

Before storing in a cool, dry place, the soup maker should be cool, clean and dry. Never wrap the cord tightly around the soup maker; wrap it loosely to avoid causing damage.

Troubleshooting

Problem	Solution
The soup maker is not working and is beeping.	The liquid level is too high.
The soup maker has stopped mid soup setting.	The lid is loose. The liquid level is too high, or the soup maker has been overfilled.
The ingredient pieces are still too large after the 'smooth' soup setting has completed.	The pieces may have been too big initially; use the ' BLEND/CLEAN ' setting after the 'smooth' soup setting.
The ingredients are hard after the soup setting is complete.	Chop the ingredients into smaller pieces before adding to the soup maker. The wrong soup setting has been used for the volume of ingredients added.
The soup maker is not switching on or an audible sound is heard.	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 soup maker is cutting out and the indicator lights are turning off during use.	The safety cut-out thermostat has stopped the soup maker. Check and clean the base.

Specifications

Product code: EK5119
Input: 220-240 V ~ 50-60 Hz
Motor output: 140 W
Heater output: 900 W

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

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

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

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

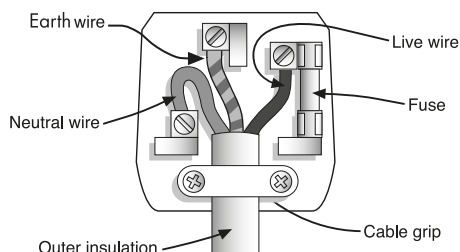
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable 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 IT FROM THE MAINS**, 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 an electric shock.

**UP Global Sourcing UK Ltd.,
UK. Manchester OL9 0DD.
Germany. 51149 Köln.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.salter.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

*To be eligible for the extended guarantee, go to **guarantee.upgs.com/salter** and register your product within 30 days of purchase.



Find us on 

www.facebook.com/SalterUK

SALTER®

Manufactured by:

UP Global Sourcing UK Ltd.,
UK. Manchester OL9 0DD.
Germany. 51149 Köln.

Made in China.

©Salter trademark. All rights reserved.

