



INCLUDES
20
RECIPES!



ELECTRIC SOUP MAKER

INSTRUCTION MANUAL



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INSTRUCTION MANUAL

Please read all instructions carefully and retain for future reference.

GETTING STARTED

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

IN THE BOX

Lid

Metal jug

Mains power lead

Plastic measuring jug

Handle for plastic measuring jug

Cleaning brush

Instruction manual

FEATURES

2 automatic soup settings – Purée and Chunky

Blend/Clean function

Overfill sensor (for soup making modes)

Illuminated buttons

Audible warning and finish alarm

Non-slip plastic feet

SAFETY INSTRUCTIONS

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

Check the voltage on the rating plate matches your local network before plugging the appliance into the mains power supply.

This appliance should not be used by anyone (children included) with reduced physical, sensory or mental capabilities or those short of experience or knowledge; they should be supervised by someone who is responsible for their wellbeing.

You should always supervise children to ensure that they do not play with the appliance.

If the supply cord is broken, do not use the appliance and make sure it is fixed by a qualified electrician.

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

Always keep hands, fingers, loose clothing and other items away from the rotating blades.

Do not use the appliance if the rotating blades are damaged.

Do not run the appliance with an empty jug.

The plastic cup of the appliance is not suitable for use as food storage in a freezer or microwave use.

Do not use the plastic cup to carry hot food and liquid.

Do not use the appliance without the lid being securely clipped in place.

Do not immerse the appliance in water or any other liquid.

Do not move the appliance whilst it is in use.

Do not allow water to touch the electrical connections. If the connections get wet, unplug from the socket immediately and dry thoroughly before use.

The appliance contains no user serviceable parts. All repairs should be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.

Do not operate the appliance after a malfunction or if it has been dropped or damaged in any way.

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

The appliance must be unplugged from the mains power supply after use and whilst any maintenance such as cleaning is carried out.

Misuse of the appliance may cause injury.

Always use the appliance on a stable, heat-resistant surface.

Always ensure there is sufficient ventilation around the appliance.

The jug body becomes hot during use; always use the handle provided.

Do not use the appliance for any purpose other than that for which it is designed.

Do not let the supply cord hang over the edge of work surfaces or tabletops and always keep it away from heat or sharp edges that could cause damage.

Do not use the appliance outdoors.

This appliance is intended for household use only.

DESCRIPTION OF PARTS



Easy clean



Plastic measuring jug

INSTRUCTIONS FOR USE

The soup maker has two preprogrammed soup settings for making chunky or puréed soup.

The built-in blender blades allow the soup maker to be used as a blender to make smoothies, dips and dressings. Ensure the Blend/Clean button is pressed for this function.

Do not use the plastic jug to carry hot liquid.

The soup maker is fitted with a hot liquids overflow sensor, for safety during the soup making process.

Before using the soup maker for the first time, wipe down the jug and lid with a damp cloth and a mild detergent.

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

Caution: Handle the lid with care at all times as it contains very sharp blades.

Place the base unit of the soup maker on a heat-resistant, stable surface, add the soup ingredients and position the lid on the jug unit, aligning the connections on the top of the jug.

The lid should sit securely on top of the base unit.

Connect the soup maker to the mains power supply.

Prior to removing the lid, ensure the soup maker is switched off at the mains socket.

You may notice a slight browning of the internal base when the soup cycle has finished; this is completely normal.

Ensure the lid is completely removed prior to pouring.

The soup maker is not designed to reheat soup once made. Reheating can damage the heating element.

IMPORTANT

Ensure the base of the soup maker is clean before each cycle.

Always make sure that ingredients do not go over the maximum fill limit.

The soup maker is not suitable for use with packet, carton, canned or other prepared soups and must not be used to reheat any previously prepared soups. The soup maker is designed for the creation of fresh soups to be served upon completion of the preprogrammed cycles.

Do not connect the soup maker to the mains power supply until you have added your chosen ingredients.

The plastic measuring jug must be removed from the soup maker before use.

Do not switch on the soup maker when it is empty or with the plastic jug still inside.

Ensure that you wipe the overflow sensor clean after each use.

Make certain that the soup ingredients do not go above the maximum fill level, as this may activate the overflow sensor alarm.

Check that all dry ingredients are peeled, chopped, sliced or cubed.

Do not allow any liquid to enter the connection on the underside of the lid.

If liquid is accidentally spilled onto the connection, dry thoroughly with a paper towel before fitting the lid.

The soup maker uses a safety cut-out thermostat. This may operate from time to time to prevent it from overheating.

The safety cut-out thermostat can 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.

When the safety cut-out thermostat operates, the soup maker will appear inoperable (the lights will go out).

Please allow it to cool for approximately 5-10 minutes, remove the soup and clean the base if necessary.

MAKING SOUP

Chop all of the chosen ingredients into 2-3cm cubes and place into the soup maker jug.

Add your preferred liquid or stock to the jug, making sure that the total volume of ingredients is at least 1300ml (Min. level) but no more than 1600ml (Max. level).

Caution: Do not use uncooked meats in the soup maker; you must precook any meat or fish used.

The soup maker is not intended for the use of cooking meat or fish.

Do not add any frozen ingredients to the soup maker; all ingredients must be at room temperature.

After adding the ingredients, give them a quick stir to ensure that the liquid is evenly dispersed.

Fit the lid onto the soup maker jug, aligning the connections on top of the jug. The lid should sit securely on top of the base unit. If you are having trouble fitting the lid with the soup maker filled, try moving the lid in a circular motion as you push it down. This will help to move the ingredients away from the blade.

If the volume is more than the Max. level, the overfill sensor will sound an alarm and the soup maker will fail to operate to prevent the ejection of hot liquid during operation. When everything is positioned correctly, plug the soup maker into the mains power supply and the LED next to the 3 switches will flash.

Press the 'Purée' button to make puréed soup and the 'Chunky' button to create chunky soup; the corresponding LED will illuminate. Ensure the stock is cold when added to the soup maker.

Always make sure you allow the soup maker to cool sufficiently before making a second batch of soup.

Check for foodstuff on the inside of the soup maker after each use and clean thoroughly. Please see the 'Cleaning & Maintenance' section.

PURÉE MODE

This blend function will operate for approximately 10 minutes during the Purée cycle to mix the ingredients.

The blend function will operate in 20 second intervals for the last 3-5 minutes of the cycle.

When making puréed soup, the soup maker will automatically heat and blend the ingredients to a preset programme. This process will take approximately 20-25 minutes.

Note: This function is not designed for purée and pastes.

If the lid is removed during the soup making process it will cancel the cooking mode.

CHUNKY MODE

When you're making chunky soup, the soup maker will automatically heat the ingredients to a preset programme.

This process will take approximately 30 minutes.

This programme does not have an automatic blend function.

Once the soup is cooked, it may be necessary to blend the soup to the required consistency.

Caution: The jug of the soup maker will get very hot during use, take care not to touch the jug or the lid.

To stop the soup making process, lift the lid slightly using the handle.

This will cancel the cooking mode.

Caution: Always take care when removing the lid.

Once the programme has finished, the soup maker will sound an audible alarm and stop heating.

Your soup is now ready to serve.

Soup can be poured directly from the jug but be careful when removing the lid from the jug as it will be very hot.

Do not pour soup with the lid on.

BLEND/CLEAN MODE

The soup maker can also be used as a blender!

In this mode, the heater function will not operate, allowing the ingredients to be blended to make smoothies, dips and dressings.

Simply set up the soup maker as previously described and add your preferred ingredients for blending.

Chop all of the ingredients into 2-3cm chunks and add to the soup maker jug.

Ensure that the total volume of ingredients added is no more than 1600ml (Max. level).

Do not blend dry ingredients.

Press the Blend/Clean button continuously and the corresponding LED will flash.

The soup maker will automatically stop blending after 20 continuous seconds; wait a few minutes, then press the Blend/Clean button again if further blending is required.

Do not use the blending mode for more than 1 minute without allowing it to cool sufficiently.

Always allow the unit to cool before the next use.

CLEANING & MAINTENANCE

Do not clean the soup maker or the provided plastic cup in a dishwasher.

Always disconnect the soup maker from the mains power supply before cleaning.

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

Clean the surface of the soup maker base unit (jug) and the lid (motor unit) with a soft, damp cloth.

To clean the inside of the jug and the inside of the lid, rinse 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.

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.

Use the soup maker's Blend/Clean mode to aid the removal of stubborn stains.

Simply assemble the soup maker as previously described and add 1300ml of hot water with a small amount of mild detergent.

Fit the lid and press the Blend/Clean button continuously until any stains have been removed.

Do not use the blending mode for more than 20 seconds at a time.

Wipe clean any remaining food from the base.

For tough stains, it is recommended that you leave the hot water in the soup maker for approximately 10-15 minutes before using the Blend/Clean function.

TROUBLESHOOTING

Problem	Solution
The soup maker is not working and is beeping.	The liquid level is too high.
The soup maker has stopped mid programme.	The lid is loose. The liquid level is too high or the soup maker is overfilled.
Ingredient pieces are still too large after the Purée cycle is complete.	Pieces may have been too big initially; use the Blend/Clean function after the cooking programme.
The ingredients are hard after the cooking cycle.	Chop the ingredients into small pieces before adding to the soup maker. The wrong soup cycle has been used for the volume added.
The Blend/Clean mode is not working after 20 seconds of blending.	The programme will automatically stop the Blend/Clean function after 20 seconds of continuous operation. Wait for a few minutes and try again. Note: Always allow the unit to cool sufficiently after 1 minute of successive blending operation.
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 & Maintenance' section to remove deposits.
The soup maker cuts out and the lights go out.	The safety cut-out thermostat has operated. Check and clean the base.
The soup maker cuts out and lights are flashing. The water level is okay.	The safety cut-out thermostat may have operated and the soup maker has reset.

TOP TIPS – GET THE BEST RESULTS FROM YOUR SOUP MAKER

Do not fill above the maximum mark. If the alarm sounds, unplug and check the overfill sensor on the lid. Clean the sensor and reduce the ingredients. Ensure that all ingredients are peeled, sliced or cubed (2-3cm).

If you are unsure of quantities, use the measuring jug provided as a guide. The total amount of ingredients should not exceed the maximum mark.

Thoroughly clean the soup maker after each use; see the 'Cleaning & Maintenance' section.

Ensure the lid is securely positioned before use.

Always stir the ingredients before adding the lid; this prevents ingredients sticking to the bottom of the soup maker.

Always remove the soup once the cycle is completed; the soup maker stays hot and can burn the soup.

The soup maker does not reheat soup. Once the program has finished, the soup needs to be served.



Tomato & Red Bean Soup

INGREDIENTS

600g plum tomatoes
400g red kidney beans, rinsed well and drained
1 onion, peeled and chopped
1-2 garlic cloves, peeled and finely chopped
2 tbsp flat leaf parsley
600ml vegetable stock
Salt and pepper, season to taste

METHOD

Add the tomatoes and vegetable stock to the soup maker. Use the Blend/Clean function for 10 seconds. Next, add the rest of the ingredients and select the Chunky function, blending until it has reached your desired consistency.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Pea & Ham Soup

INGREDIENTS

300g cooked ham, cubed
500g garden peas
1 medium onion, thinly sliced
3 garlic cloves, thinly sliced
¼ leek, thinly sliced
½ fennel head, thinly sliced
1 tbsp chopped parsley

1 tbsp chopped mint
1 large knob of butter
100ml white wine
750ml cold chicken stock
Salt and pepper, season to taste

METHOD

Peel and slice all of the ingredients.

Place all of the ingredients into the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Carrot & Coriander Soup

INGREDIENTS

450g carrots, sliced
3 tbsp fresh coriander, chopped
1 onion, chopped
1 garlic clove
1 tsp ground coriander
1 large knob of butter
1.2ltr cold vegetable stock

Squeeze of lemon juice
Salt and pepper, season to taste

METHOD

Peel and slice all of the ingredients.

Place the ingredients into the soup maker and give it a quick stir. Select either the Purée or Chunky function as desired.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Add single cream to taste if desired.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Spiced Lentil Soup

INGREDIENTS

150g red lentils
2 large carrots , peeled and grated
1 onion , finely chopped
1 small piece ginger , peeled and grated
1 tsp cumin seeds
1 pinch chilli flakes
1 small bunch coriander leaves

1ltr cold vegetable stock
1 lime, juiced to taste
Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Purée function. The soup maker will emit a continuous beeping once the cycle is complete.
Season with salt and pepper, to taste.
Serve the soup in warm bowls.

SERVES
APPROX.

4



Tomato Soup

INGREDIENTS

600g tinned plum tomatoes
1 carrot
1 celery stick, sliced
1 medium onion, sliced
1 garlic clove, peeled and sliced
Small bunch of basil
800ml chicken or vegetable stock

Olive oil
1 tsp sugar
Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Purée function. The soup maker will emit a continuous beeping once the cycle is complete. Check the consistency of the soup and blend a little more if necessary. Season with salt and pepper, to taste. Serve the soup in warm bowls.

SERVES
APPROX.

4



Chicken Soup

INGREDIENTS

450g skinless chicken, precooked and cut into chunks

3 shallots

1 leek, chopped

1 tbsp parsley, chopped

1 tbsp fresh thyme, chopped

3 tbsp butter

200ml double cream

800ml cold chicken stock

Salt and pepper, season to taste

METHOD

Place all of the ingredients excluding the double cream into the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Add the double cream and press the Blend/Clean function to blend together.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

**SERVES
APPROX.**

4



Leek & Potato Soup

INGREDIENTS

Single cream, to serve (optional)

280g potatoes, peeled and cut into small,
bite sized chunks
3 leeks
1 onion, chopped
55g butter
850ml cold vegetable stock
Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Purée function. The soup maker will emit a continuous beeping once the cycle is complete. Season with salt and pepper, to taste and serve in warm bowls swirled with cream if desired.





Cauliflower Cheese Soup

INGREDIENTS

1 cauliflower, leaves trimmed and cut into florets
(no more than 3cm in size)
100g mature cheddar cheese (diced)
1 medium potato, peeled and cut into chunks (no
more than 3cm in size)
1 large onion, chopped (no more than 3cm in size)
100ml double cream

800ml cold vegetable stock
Salt and pepper, season to taste

METHOD

Place the onion, cauliflower, potato and stock into the soup maker, give it a quick stir and select the Purée function. The soup maker will emit a continuous beeping once the cycle is complete.
Next, add the double cream and season with salt and pepper, to taste.
Serve the soup in warm bowls, adding the diced cheese and stir.



Carrot & Cumin Soup with Fresh Coriander

INGREDIENTS

6 medium carrots, peeled and chopped
1 large onion, chopped
1 tsp cumin seeds
1 bunch of coriander, chopped
Small pinch of chilli flakes or powder
2 tsp brown sugar
400ml cold vegetable or chicken stock

Salt and pepper, season to taste
Low fat crème fraîche, to serve (optional)

METHOD

Add the carrots, onion, cumin seeds, chilli flakes, sugar and stock to the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Add the coriander, season with salt and pepper, to taste and blend for an extra 2 seconds.

Serve the soup in warm bowls, adding a spoonful of crème fraîche if desired.

SERVES
APPROX.

4

CARROT & CUMIN SOUP WITH FRESH CORIANDER

19



Chunky Vegetable Soup

INGREDIENTS

3 celery sticks, roughly chopped
 2 medium potatoes, cut into small dice
 1 large carrot
 1 onion, roughly chopped
 ½ head savoy cabbage, chopped
 2 garlic cloves, crushed
 400g can of butter beans

2 tbsp tomato purée
 1ltr cold vegetable stock
 1 tbsp olive oil
 Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Chunky function. Blend the ingredients together until it has reached the desired consistency.

Note: Do not blend for longer than 1 minute without allowing the motor to cool.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Autumn Vegetable Soup

INGREDIENTS

600g tinned tomatoes
400g tinned chick peas
2 carrots, chopped quite small
1 leek, chopped quite small
1 garlic clove, finely chopped
3 tbsp chopped parsley
1 tbsp finely chopped fresh rosemary

500ml cold vegetable stock
Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Chunky function. Blend the ingredients together until it has reached the desired consistency.

Note: Do not blend for longer than 1 minute without allowing the motor to cool.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Indian Spiced Tomato Soup

INGREDIENTS

400g tin chopped tomatoes
1 onion, roughly chopped
2 tbsp red lentils
2 tsp garam masala
Pinch chilli flakes
½ bunch coriander
550ml cold vegetable stock

Salt and pepper, season to taste

METHOD

Add all of the ingredients except the coriander to the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Add the coriander, season with salt and pepper, to taste and blend for a further 2 seconds.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Mexican Soup

INGREDIENTS

400g can plum tomatoes
4 garlic cloves, finely chopped
1 onion, roughly chopped
1 large chilli, deseeded and softened
½ tsp ground cumin
1ltr cold chicken stock
2 tbsp olive oil

Juice of 2 limes

Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Spicy Potato Soup

INGREDIENTS

2 medium potatoes, cut into 1 cm cubes
2 medium onions, finely chopped
100ml double cream
1 tbsp medium curry powder
800ml vegetable stock
2 tbsp groundnut oil
Salt and pepper, season to taste

METHOD

Add all of the ingredients, except the double cream, to the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Add double cream at the end of the cycle and blend through for a thick, creamy texture.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Spring Vegetable Soup with Basil Pesto

INGREDIENTS

300g can of cannellini beans, drained
100g green beans
1 leek, washed and chopped
1 large courgette, chopped
25g Parmesan cheese
25g pack of basil
1.1ltr cold vegetable stock

1 tbsp olive oil
Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Chunky function. Blend the ingredients together until it has reached the desired consistency.

Note: Do not blend for longer than 1 minute without allowing the motor to cool.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Minted Courgette Soup

INGREDIENTS

- 3 courgettes, grated
- 2 Maris Piper potatoes, peeled and diced
- 1 small onion, chopped
- 2 garlic cloves, chopped
- 2 x 20g packs fresh mint, stalks removed
- 1 tsp cornflour
- 1.2ltr cold vegetable stock

Salt and pepper, season to taste

1 tbsp Greek yoghurt, to serve (optional)

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Season with salt and pepper, to taste and serve in warm bowls swirled with Greek yoghurt, if desired.

SERVES
APPROX.

4



Celery & Stilton Soup

INGREDIENTS

4 celery sticks, chopped
150g Stilton cheese, crumbled
1 onion, chopped
1 carrot, chopped and cubed
Ground nutmeg
2 tbsp butter
125ml double cream

800ml cold chicken stock
Salt and pepper, season to taste

METHOD

Add the butter, onion, celery, carrot, chicken stock, seasoning and 100ml of the double cream to your soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Next, add the cheese and the rest of the double cream and blend.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Pea & Mint Soup

INGREDIENTS

700g peas
2 carrots, chopped
2 celery sticks
1 onion, finely chopped
1 garlic clove, crushed
Small bunch of fresh mint
700ml cold vegetable stock

Salt and pepper, season to taste

METHOD

Add all of the ingredients to the soup maker, give it a quick stir and select the Purée function. The soup maker will emit a continuous beeping once the cycle is complete. Season with salt and pepper, to taste. Serve the soup in warm bowls.

SERVES
APPROX.

4



Mushroom Soup

INGREDIENTS

300g mushrooms
2 celery sticks, chopped
1 onion, chopped
½ leek, chopped
1 garlic clove, crushed
2 tbsp flour
100ml double cream

800ml cold vegetable stock
Salt and pepper, season to taste

METHOD

Add all of the ingredients, except the double cream, to the soup maker, give it a quick stir and select the Purée function.

The soup maker will emit a continuous beeping once the cycle is complete.

Add the double cream at the end of the cycle and blend through for a thick, creamy texture.

Season with salt and pepper, to taste.

Serve the soup in warm bowls.

SERVES
APPROX.

4



Broccoli & Blue Cheese Soup

INGREDIENTS

1 head broccoli, chopped into
approximately 3cm florets
100g blue cheese
(e.g. Stilton or Roquefort), crumbled
1 large onion, chopped
1 large potato, peeled and cubed
1 large knob of butter

800ml vegetable stock
Salt and pepper, season to taste

METHOD

Add the onion, butter, broccoli and stock to the soup maker, give it a quick stir and select the Purée function. The soup maker will emit a continuous beeping once it has completed the cycle.
Add the blue cheese and blend further, until smooth.
Season with salt and pepper, to taste.
Serve the soup in warm bowls.

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:

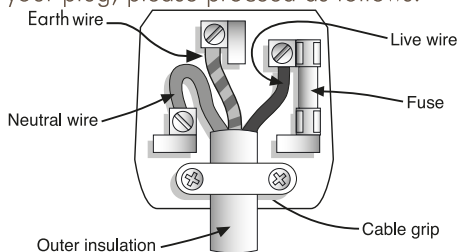
The wires in the mains lead are coloured in accordance with the following code:

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** 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 an electric shock.



UP GLOBAL SOURCING.

Manchester, OL9 0DD.

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday – Friday, 9am – 5pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

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

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

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

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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Artworker:	Donna Rothwell
Date:	26/04/13
Project Name:	EEK130808 UPG EK1305
Type of Artwork:	Instruction Manual
Size:	A5
Software Used:	Indesign CS6
Typefaces:	Futura BT



Artwork Version 2

Artwork Scale 1:1

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