

PROGRESS®

Est. 1931

Go Healthy

**Electric
Soup Maker**
Instruction Manual

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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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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.

Do not use broken or loose cutting or rotating blades.

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

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

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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.

Important

1. Check that the base of the soup maker is clean before each cycle.
2. Always fill the stainless steel 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 stainless steel 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 stainless steel 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 stainless steel 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 stainless steel jug.

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

The soup maker is fitted with a boil-dry function. If the soup maker is switched on when empty, it will switch off approx. 35 seconds later.

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.

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

Hints and Tips

1. Make sure that the ingredients are chopped, peeled, sliced or cubed into small, 2–3 cm pieces.
2. Stir the ingredients before adding the lid, to prevent the ingredients from sticking to the base of the stainless steel jug.
3. If the alarm sounds, unplug the soup maker and check the overfill sensor on the lid. Clean the sensor and reduce the amount of ingredients before trying again.
4. Remove the contents of the stainless steel jug as soon as the setting is complete, as the soup maker remains hot after use and may cause the soup to burn.
5. The soup maker does not reheat soup. Once the setting has finished, the soup needs to be served or stored appropriately for future reheating on the hob/in a microwave.
6. Clean the soup maker thoroughly after each use, according to the instructions in the 'Care and Maintenance' section.

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 overfill 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 stainless steel 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 any stubborn stains. Add 1300 ml of hot water with a small amount of mild detergent to the stainless steel jug.

STEP 4: Fit the lid and then press the blend/clean button continuously until any stains have been removed.

Note: For tough stains, it is recommended to leave hot water in the soup maker for approx. 10–15 minutes before using the 'Blend/Clean' setting. Do not use the 'Blend/Clean' setting for more than 20 seconds at a time.

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. Stainless steel jug | 7. Chunky soup indicator light |
| 2. Lid | 8. Blend/clean indicator light |
| 3. Blender blade | 9. Overfill sensor |
| 4. Mode button | 10. Jug handle |
| 5. On/off button | 11. Cleaning brush |
| 6. Purée soup indicator light | |

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 in warm, soapy water and allow to dry thoroughly. Do not immerse the lid, power cord or stainless steel jug in water or any other liquid.

Using the Electric Soup Maker

STEP 1: Before connecting to the mains power supply, position the stainless steel 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 stainless steel 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 stainless steel jug.

STEP 4: Add the desired liquid or stock to the stainless steel 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.

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 stainless steel jug and the lid will get very hot during use; always take care when touching these components and use the handle when moving the stainless steel jug.

‘Purée’ and ‘Chunky’ Soup Settings

When making puréed 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: To purée soup, press the ‘Mode’ button once to select the ‘Purée’ soup setting. Press the on/off button to begin; the indicator light will illuminate and the soup maker will run for approx. 20–25 minutes.

STEP 2: To make chunky soup, press the ‘Mode’ button twice to select the ‘Chunky’ soup setting. Press the on/off button to begin; the indicator light will illuminate and the soup maker will run for approx. 30 minutes.

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

Note: The purée setting is not designed for making purée and pastes. 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.

‘Blend/Clean’ Setting

The soup maker can be used to blend ingredients using the ‘Blend/Clean’ setting. When this setting is activated, ingredients will not be heated; allowing the ingredients to 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 the ‘Mode’ button three times to select the ‘Blend/Clean’ setting. Press the on/off button to begin; the indicator light will illuminate and blending will continue until the on/off button is released.

STEP 2: The setting will automatically shut-off after 20 seconds. If further blending is required repeat the above step.

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.

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 'Purée' soup setting has completed. | The pieces may have been too big initially; use the 'Blend/Clean' setting after the 'Purée' 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 'Blend/Clean' setting is not working after 20 seconds of blending. | The 'Blend/Clean' setting will automatically stop after 20 seconds of continuous operation. Wait for a few minutes before trying again. Note: Always allow the soup maker 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 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. |
| The soup maker is cutting out and the indicator lights are flashing. The water level is okay. | The safety cut-out thermostat has reset the soup maker. |

Specifications

Product code: EK1548P

Input: 220–240 V~50/60 Hz

Output: 1000 W

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NUTRITIOUS SOUPS AND SMOOTHIES

Recipe ideas



Broccoli and Blue Cheese Soup

Ingredients

| | | |
|--|----------------------------------|----------------------------------|
| 100 g blue cheese (e.g. Stilton or Roquefort), crumbled | 1 large onion, chopped | 800 ml vegetable stock |
| 1 head broccoli, chopped into approximately 3 cm florets | 1 large potato, peeled and cubed | Salt and pepper, season to taste |
| | 1 large knob of butter | |

Method

Add the potato, onion, butter, broccoli and stock to the soup maker, give it a quick stir and select the 'Purée' soup setting.

The soup maker will emit a continuous beeping once it has completed the cycle.

Add the blue cheese and blend further using the 'Blend/Clean' setting until smooth.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Tomato and Red Bean Soup

Ingredients

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

Method

Add the tomatoes and vegetable stock to the soup maker. Use the 'Blend/Clean' setting for 10 seconds.

Next, add the remaining ingredients and select the 'Chunky' soup setting.

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

Use the 'Blend/Clean' setting until the desired consistency is achieved.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Carrot and Coriander Soup

Ingredients

| | | |
|------------------------|----------------------------|-------------------------|
| 450 g carrots, sliced | 3 tbsp fresh | Single cream, to |
| 1 onion, chopped | coriander, chopped | serve (optional) |
| 1 garlic clove | 1 large knob of butter | Salt and pepper, season |
| 1 tsp ground coriander | 1.2 L cold vegetable stock | to taste |
| | Squeeze of lemon juice | |

Method

Peel and slice all of the ingredients.

Add all of the ingredients to the soup maker, give it a quick stir and select either the 'Purée' or 'Chunky' soup setting as desired.

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

Season to taste with salt and pepper.

Add single cream, to taste, if desired.

Serve the soup in warm bowls.

Spiced Lentil Soup

Ingredients

| | | |
|-------------------------|--------------------------------|--------------------------|
| 150 g red lentils | 1 small piece ginger, | 1 L cold vegetable stock |
| 2 large carrots, peeled | peeled and grated | 1 lime, juiced to taste |
| and grated | 1 tsp cumin seeds | Salt and pepper, season |
| 1 onion, finely chopped | 1 pinch chilli flakes | to taste |
| | 1 small bunch coriander leaves | |

Method

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

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

Season to taste with salt and pepper.

Serve the soup in warm bowls.

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Tomato Soup

Ingredients

| | | |
|------------------------------|-----------------------------------|----------------------------------|
| 600 g tinned plum tomatoes | 1 garlic clove, peeled and sliced | Olive oil |
| 1 carrot, peeled and chopped | Small bunch of basil | 1 tsp sugar |
| 1 celery stick, sliced | 800 ml chicken or vegetable stock | Salt and pepper, season to taste |
| 1 medium onion, sliced | | |

Method

Add all of the ingredients to the soup maker, give it a quick stir and select the 'Purée' soup setting. The soup maker will emit a continuous beeping once the cycle is complete.

Check the consistency of the soup and blend a little more using the 'Blend/Clean' setting if necessary.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Leek and Potato Soup

Ingredients

| | | |
|--|----------------------------------|-----------------------------------|
| 3 leeks | 55 g butter | Single cream, to serve (optional) |
| 1 onion, chopped | 850 ml cold vegetable stock | |
| 280 g potatoes, peeled and cut into small, bite sized chunks | 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' soup setting.

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

Season to taste with salt and pepper.

Serve the soup in warm bowls swirled with cream if desired.

Cauliflower Cheese Soup

Ingredients

| | | |
|--|---|----------------------------------|
| 100 g mature cheddar cheese (diced) | 1 medium potato, peeled and cut into chunks (no more than 3 cm in size) | 100 ml double cream |
| 1 cauliflower, leaves trimmed and cut into florets (no more than 3 cm in size) | 1 large onion, chopped (no more than 3 cm in size) | 800 ml 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' soup setting.

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

Next, add the double cream and season to taste with salt and pepper.

Serve the soup in warm bowls, adding the diced cheese and stir.

Carrot and Cumin Soup with Fresh Coriander

Ingredients

| | | |
|--|--|--|
| 6 medium carrots, peeled and chopped | 1 bunch of coriander, chopped | 400 ml cold vegetable or chicken stock |
| 1 large onion, chopped (no more than 3 cm in size) | Small pinch of chilli flakes or powder | Salt and pepper, season to taste |
| 1 tsp cumin seeds | 2 tsp brown sugar | 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' soup setting.

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

Add the coriander, season to taste with salt and pepper and blend using the 'Blend/Clean' setting for an extra 2 seconds.

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

Chunky Vegetable Soup

Ingredients

| | | |
|--|------------------------------------|----------------------------------|
| 400 g can of butter beans | 2 garlic cloves, crushed | 2 tbsp tomato purée |
| 3 celery sticks, roughly chopped (no more than 3 cm in size) | 1 large carrot, peeled and chopped | 1 tbsp olive oil |
| 3 medium potatoes, cut into small dice | 1 onion, roughly chopped | 1 L cold vegetable stock |
| | ½ head savoy cabbage, chopped | 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' soup setting.

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

Use the 'Blend/Clean' setting until the desired consistency is achieved.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Autumn Vegetable Soup

Ingredients

| | | |
|--------------------------------|--------------------------------|-----------------------------|
| 600 g tinned tomatoes | 1 garlic clove, finely chopped | 500 ml cold vegetable stock |
| 400 g tinned chick peas | 3 tbsp chopped parsley | Salt and pepper, season |
| 2 carrots, chopped quite small | 1 tbsp finely chopped | to taste |
| 1 leek, chopped quite small | fresh rosemary | |

Method

Add all of the ingredients to the soup maker, give it a quick stir and select the 'Chunky' soup setting.

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

Use the 'Blend/Clean' setting until the desired consistency is achieved.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Indian Spiced Tomato Soup

Ingredients

| | | |
|----------------------------|---------------------|-----------------------------|
| 400 g tin chopped tomatoes | 2 tsp garam masala | 550 ml cold vegetable stock |
| 1 onion, roughly chopped | Pinch chilli flakes | Salt and pepper, season |
| 2 tbsp red lentils | ½ bunch coriander | to taste |

Method

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

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 using the 'Blend/Clean' setting for a further 2 seconds.

Serve the soup in warm bowls.

Mexican Soup

Ingredients

| | | |
|---------------------------------|--------------------------|-------------------------|
| 400 g can plum tomatoes | 1 large chilli, deseeded | 1 L cold chicken stock |
| 4 garlic cloves, finely chopped | and softened | Juice of 2 limes |
| 1 onion, roughly chopped | ½ tsp ground cumin | Salt and pepper, season |
| | 2 tbsp olive oil | to taste |

Method

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

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

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Spicy Potato Soup

Ingredients

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

Method

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

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 using the 'Blend/Clean' setting for a thick, creamy texture.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Minted Courgette Soup

Ingredients

| | | |
|---|----------------------------|--|
| 40 g fresh mint, stalks removed | 2 garlic cloves, chopped | 1 tbsp Greek yoghurt, to serve (optional) |
| 3 courgettes, grated | 1 small onion, chopped | Salt and pepper, season to taste |
| 2 Maris Piper potatoes, peeled and diced | 1.2 L cold vegetable stock | |
| | 1 tsp cornflour | |

Method

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

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

Season to taste with salt and pepper.

Serve in warm bowls swirled with Greek yoghurt, if desired.

Spring Vegetable Soup with Basil Pesto

Ingredients

| | | |
|---|----------------------------|-------------------------------------|
| 300 g can of cannellini beans, drained | 25 g pack of basil | 1 tbsp olive oil |
| 100 g green beans | 1 leek, washed and chopped | Salt and pepper, season to taste |
| 50 g Parmesan cheese | 1 large courgette, chopped | |
| | 1.1 L cold vegetable stock | |

Method

Add all of the ingredients to the soup maker, give it a quick stir and select the 'Chunky' soup setting.

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

Use the 'Blend/Clean' setting until the desired consistency is achieved.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Celery and Stilton Soup

Ingredients

| | | |
|--------------------------------|---------------------------|----------------------------------|
| 150 g Stilton cheese, crumbled | Ground nutmeg | Salt and pepper, season to taste |
| 4 celery sticks, chopped | 125 ml double cream | |
| 1 onion, chopped | 800 ml cold chicken stock | |
| 1 carrot, chopped and cubed | 2 tbsp butter | |

Method

Add the butter, onion, celery, carrot, chicken stock, seasoning and 100 ml of the double cream to the soup maker, give it a quick stir and select the 'Purée' soup setting. 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 using the 'Blend/Clean' setting. Season to taste with salt and pepper. Serve the soup in warm bowls.

Pea and Mint Soup

Ingredients

| | | |
|--------------------|---------------------------|----------------------------------|
| 700 g peas | 1 onion, finely chopped | 700 ml cold vegetable stock |
| 2 carrots, chopped | 1 garlic clove, crushed | Salt and pepper, season to taste |
| 2 celery sticks | Small bunch of fresh mint | |

Method

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

Mushroom Soup

Ingredients

| | | |
|--------------------------|-----------------------------|----------------------------------|
| 300 g mushrooms | 1 garlic clove, crushed | Salt and pepper, season to taste |
| 2 celery sticks, chopped | 100 ml double cream | |
| 1 onion, chopped | 800 ml cold vegetable stock | |
| ½ leek, chopped | 2 tbsp flour | |

Method

Add all of the ingredients, except the double cream, to the soup maker, give it a quick stir and select the 'Purée' soup setting. 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 using the 'Blend/Clean' setting for a thick, creamy texture. Season to taste with salt and pepper. Serve the soup in warm bowls.

Chicken Soup

| | | |
|--|-----------------------------|-------------------------------------|
| 450 g skinless chicken, precooked and cut into chunks | 200 ml double cream | 3 tbsp butter |
| 3 shallots | 800 ml cold chicken stock | Salt and pepper, season to taste |
| 1 leek, chopped | 1 tbsp parsley, chopped | |
| | 1 tbsp fresh thyme, chopped | |

Method

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

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 using the 'Blend/Clean' setting for a thick, creamy texture.

Season to taste with salt and pepper.

Serve the soup in warm bowls.

Pea and Ham Soup

Ingredients

| | | |
|--------------------------------|------------------------------|-------------------------------------|
| 300 g cooked ham, cubed | ½ fennel head, thinly sliced | 1 large knob of butter |
| 500 g garden peas | 100 ml white wine | Salt and pepper, season to taste |
| 1 medium onion, thinly sliced | 750 ml cold chicken stock | |
| 3 garlic cloves, thinly sliced | 1 tbsp chopped parsley | |
| ¼ leek, thinly sliced | 1 tbsp chopped mint | |

Method

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

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

Season to taste with salt and pepper.

Serve the soup in warm bowls.

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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.

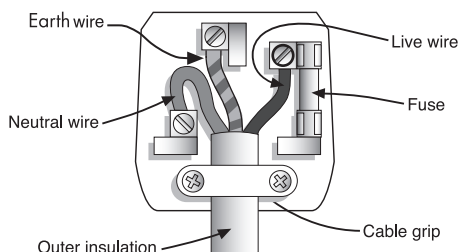
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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 one that is ASTA approved (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.,
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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.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, Progress 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.

The crossed out wheellie 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.




3 YEAR GUARANTEE*

PROGRESS[®]

Est. 1931

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

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Made in China.

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