

Cuisinart®

INSTRUCTION BOOKLET



Cuisinart® Soup Maker

SSB-1A

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THIS SOUP MAKER.**
2. Do not touch hot surfaces; carry the unit by handles. Always use oven mitts when handling hot material, and allow metal parts to cool before cleaning. Allow the Soup Maker to cool thoroughly before putting in or taking off parts.
3. **When unit is not in use and before cleaning, unplug the Soup Maker from wall outlet. Let the Soup Maker cool down thoroughly before assembling or disassembling it.**
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used near children or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it. Unplug this Soup Maker from the wall outlet before you go out for a trip or long excursion.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Keep power cord away from the hot surface of this Soup Maker. Do not put any flammable object on the hot surface of this Soup Maker.
14. Place this Soup Maker a minimum of 5cm away from wall or any other object.
15. Do not use this Soup Maker for other than its intended use.
16. When plugging or unplugging this Soup Maker, be sure not to touch the plug blades with your fingers.
17. To unplug, press and hold the Stop/Pause button for 1 to 3 seconds, grip plug and pull from wall outlet. Never pull on the cord.
18. If electric circuit is overloaded with other appliances, your Soup Maker may not operate properly. This Soup Maker should be operated on a separate electrical circuit from other operating appliances.
19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
20. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

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21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 22. Children should be supervised to ensure that they do not play with the appliance.
 23. Appliances are not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over or pulled on by children.

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PRODUCT DESCRIPTION



THE SOUP MAKER

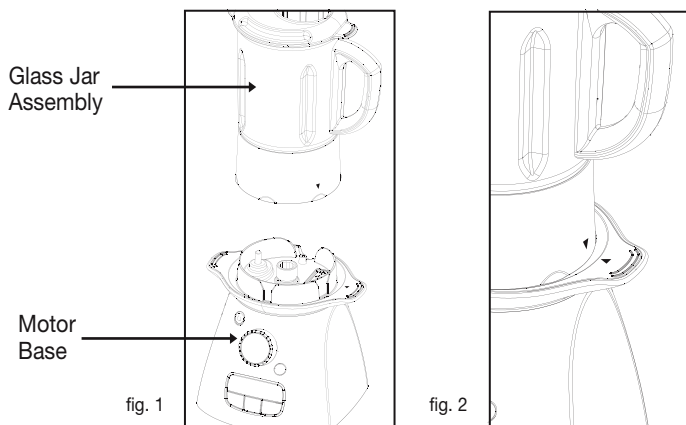
A Glass Jar Assembly

Before first use, clean the glass jar thoroughly (see cleaning & maintenance section for more information).

The glass Jar assembly is one complete unit which includes glass jar, handle, cooking plate and collar.

Fitting

Position jar unit on the motor base so that the arrow on the jar collar is level with the arrow on the housing unit (fig. 1). Push the jar down into place (fig. 2).



N.B. Take care when placing the glass jar assembly on the motor base as incorrect positions may damage the interlock switches.

Removing

Switch the Soup Maker off and unplug from the mains outlet. Lift the Glass Jar Assembly up and away from the motor base, holding the handle only. Do not twist the jar.

Caution: The heating element is hot when the Soup Maker is in heat mode, do not touch the underside of the collar.

B LID & MEASURING CUP

To remove the lid from the glass jar assembly, grip the edges of the lid firmly with one hand and lift upwards. When you have added the required food to the blender jar, place lid on jar before heating and blending. To replace, simply position over the jar and press down firmly (ensure the pouring spout on the jar is covered by the protrusion on the lid).

To remove the measuring cup from the lid, lift up and away. To replace, position the cup over the lid, aligning with the corresponding grooves in the lid.

WARNING: Steam will escape around the measuring cup when the Soup Maker is in heat mode, this is normal, but handle with care – steam can burn. Always ensure the lid and cup are replaced before blending.

C CONTROL PANELS

Power Button

Plug the Soup Maker into the mains outlet, the power button (on/off) will flash. Press once and the light will become static; the Soup Maker is now in 'stand-by' mode.

If the on/off button is pressed whilst in 'stand-by' mode, the Soup Maker will revert back to dormant with the on/off button flashing. Any settings entered will be cancelled.

The only way to turn the flashing on/off button off is to unplug the Soup Maker from the mains.

Timer Control

When the Soup Maker is in 'stand-by' mode the cooking time can be set by either pressing the + or - buttons, if the '-' button is pressed at this stage, 30 minutes will be displayed on the digital display, this is the maximum cooking time. If the '-' button is pressed at any other time, the cooking time will be reduced in one minute increments.

The '+' button increases the cooking time in 1 minute increments.

N.B. Pressing any of the buttons will be accompanied by an audible sound.

N.B. The cooking time can be increased or decreased by pressing the '+' and '-' buttons at any time during the heating or cooking cycle.

Temperature Control

The Soup Maker will start its heating or cooking cycle when the temperature is selected to either high, low or simmer.

N.B. The temperature can be changed at any time during the heating or cooking cycle.

Stir Button

The stir function can be operated at any time during the heating or cooking cycle, it can also be operated in 'stand-by' mode when ingredients are being added to the glass jar.

It is recommended that you use the stir function while frying or sautéing onions, garlic or other base ingredients at the start of your recipe.

It is not ideal to use the stir button to blend the soup but it can be used if you require chunky soup.

Blending Control

The blending control runs from 1, a low speed, through to 4, the highest speed. Select desired speed by twisting the dial clockwise, reduce speed by twisting the dial anticlockwise, or pulse twisting the dial to the 'pulse' setting.

For safety, the blending control only works when the cooking or heating process has completed.

The heater can also manually be turned off by pressing the heat button currently in use (this will be illuminated) or alternatively pressing the on/off (power button).

If the on/off power button is used to turn off the heater, the Soup Maker will switch off completely and will have to be re-started for blending.

If you are blending hot ingredients do not exceed speed 2; speed 1 is sufficient.

When blending cold ingredients, start at low speed and increase up to level 4 until desired consistency is reached.

N.B. Do not blend for longer than three minutes. This is the maximum running time for the motor.

D MAKING SOUP

Place the motor base onto a flat, sturdy surface.

Position the Glass Jar Assembly onto the motor base and plug into a suitable mains outlet.

Press the on/off button to set the Soup Maker to 'standby' mode.

Select the required time, this can be adjusted throughout the cooking process, but a time must be selected to start the heater initially.

To fry ingredients such as onions or garlic, add butter or oil first before switching on heat mode.

Make sure you place the butter on the heating plate rather than the blades. Select low heat setting to melt butter. If frying onions and garlic, add and cook until softened, replacing lid.

The appliance may smoke a little and release a slight odour during first use, this is normal.

To mix the onions or garlic, use the stir button on the control panel.

Add the remaining ingredients (vegetables, stock and seasoning etc) and set on a high heat and bring to the boil.

When making soup, only fill the contents of the glass jar to 1400 ml mark. Once boiled reduce heat to simmer, set timer and leave to cook.

N.B. The heater works with a thermostat and so heat will increase or decrease accordingly and bubbles will become bigger or smaller during cooking.

When cooking time has finished the Soup Maker will beep 4 times.

To blend soup, use the blending control; this can only be used once the heat mode and timer has been exited. When ready, simply blend soup on level 1 until desired consistency is achieved and serve.

Warning: When cooking or blending with hot liquid it is essential the lid and cup are left on the blender to prevent harm to self.

E BLENDING COLD INGREDIENTS

The blender can also be used as a standard blender to blend cold ingredients and crush ice.

Place the motor base onto a flat, sturdy surface.

Position the Glass Jar Assembly on the base and plug into a suitable mains outlet.

Add all necessary ingredients into the glass jar and replace the lid. You may add more ingredients during blending by lifting the measuring cup in the lid and dropping ingredients through the opening in the lid.

N.B. The maximum fill for cold ingredients is 1750 ml.

Turn the blender control dial to your desired speed or use the pulse function. Turn the blender control dial to 'off' when the desired consistency is reached.

Unplug the appliance immediately after use.

Do not store food or liquid in the glass jar. Empty and clean thoroughly after use.

Do not overload the Soup Maker. If the motor stalls, turn the Soup Maker off immediately, unplug the unit and carefully remove a portion of the food, then continue.

F HINTS & TIPS

Add butter or oil to heating plate and allow to melt before frying vegetables.

If soup recipes call for cheese or cream to be added at the end of the recipe, don't allow to boil. Most soup will actually be hot enough to melt the cheese using just the stir function rather than adding more heat.

To make low fat soups, use low fat fromage frais instead of crème fraîche or soured cream.

If your soup is too thick, thin with a little water or semi-skimmed milk when blending. Do not exceed 1.4L.

If you are making tomato soup and your tomatoes are too pale or under ripe, add 1tbsp of tomato purée to add colour and flavour.

Cut most foods into cubes approximately 1.5-2.5cm to achieve a more uniform result. Cut all cheese into pieces no larger than 1.5cm.

Use measuring cup in the lid to measure liquid ingredients such as alcohol. Always replace after ingredients have been added.

When chopping fresh herbs, garlic, onion, zest, breadcrumbs, nuts and spices make sure the glass jar and blades are completely dry.

If food tends to stick to the sides of the glass jar when blending, pulse in short bursts.

Pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.

Don't over process foods. This appliance will achieve most desired results in seconds not minutes.

For frozen drinks, chill all ingredients before blending.

If foods do not seem to be blending smoothly, use the pulse function to chop then blend continuously.

Ensure you add oil or butter to the non-stick plate before you turn the heater on.

If in any doubt about what's happening, switch off the Soup Maker and refer to this IB.

CARE & MAINTENANCE

Always unplug the appliance from the mains outlet before cleaning.

Before first use and after every use, clean each part thoroughly.

Periodically check all parts before reassembly. If any part is damaged or jar is chipped or cracked, **DO NOT USE THE SOUP MAKER.**

CAUTION: Blade is very sharp. Handle with care.

To clean the complete Glass Jar Assembly (glass jar, cooking plate and collar) follow 'Self Clean Feature' below or wash in a bowl of hot soapy water.

To clean the lid and measuring cup, wash in hot soapy water.

Wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Do not use abrasive cleaners on the housing base. Apply any cleaning agent to the cloth, not the base.

Never submerge the motor base in water or other liquid, or place in a dishwasher.

Make sure all the parts are clean and dry before storing.

Never wrap the cord around the outside of the Soup Maker.

Never immerse the plug, lead or housing in water or any other liquid.

Never immerse the glass jar in water straight after heating; allow it to cool down first.

SELF CLEAN FEATURE

To clean the Soup Maker quickly and easily, simply add approximately 0.5L of water and a little washing up liquid to the glass jar. Set the timer for two minutes and press the simmer button. When the water is hot turn the heater off; blend liquid on speed 1 for 1 minute. Repeat using clean water. This may help release any food that maybe on the underside of the blades. Alternatively, wash the glass jar in warm soapy water. Rinse and dry thoroughly.

Ensure the glass jar is thoroughly dry before use.

WARRANTY

Three-Year Limited Warranty

This warranty supersedes all previous warranties on the Cuisinart® Automatic Soup Maker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Automatic Soup Maker that was purchased at retail for personal, family, or household use. This warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Soup Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of this product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart Automatic Soup Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please register your warranty online at

www.cuisinart.com.au

or

Call toll-free

1800 808 971 (AUST), 0800 435 000 (NZ),

or

Send to

Cuisinart Australia

Reply Paid 1115

Pymble BC NSW 2073

or

Cuisinart New Zealand

44 Apollo Drive Mairangi Bay

Auckland New Zealand

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

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