

# KAMBROOK



**INSTRUCTION BOOKLET**

Suits all KBL620 models

# Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 2738 45 (New Zealand). Alternatively, visit us on our website at [www.kambrook.com.au](http://www.kambrook.com.au) or [www.kambrook.co.nz](http://www.kambrook.co.nz)

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## Kambrook Recommends Safety First

# IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use, be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

## Important Safeguards For Your Kambrook Soup 2 Simple Soup Maker

- Carefully read all instructions before operating the Kambrook Soup 2 Simple Soup Maker and save for future reference.
- Do not place the soup maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Always ensure the soup maker is properly assembled before use. Follow the instructions provided in this booklet.
- The soup maker has been designed specifically for the purpose of making soup. It should not be used to boil other liquids or for cooking other foodstuffs aside from those outlined in this instruction manual.
- Do not operate the soup maker on a sink drain board.
- Do not remove the jug from the motor base during operation. Ensure the soup maker is switched off after the soup has finished cooking, before removing the jug from the motor base. If the jug is removed from the motor base during to cooking program the soup maker will automatically switch off.
- Do not place anything on top of the lid during use or storage.
- Do not touch hot surfaces. Ensure soup maker is completely cool before moving or storing.
- Care should be taken when handling the soup maker. Ensure that the soup maker jug is not touched, as there may still be residual heat after cooking. Always use the jug handle when removing the jug or pouring hot liquid.
- Use caution when pouring hot soup from the soup maker, as the hot soup and steam will scald. Do not pour too quickly.
- Do not operate the soup maker on an inclined plane. Do not move the soup maker while it is switched on.
- Always fill the soup maker with liquid and food ingredients between the minimum (MIN) and maximum (MAX) marks on the stainless steel jug. Too little liquid may result in the soup maker switching off. Filling above the maximum mark (MAX) may result in boiling soup splashing from the soup maker.
- The lid should always be placed onto the soup maker jug before and during use. Make sure the lid is correctly secured and locked before operating the soup maker. Do not remove the lid during operation as this may result in boiling soup splashing from the soup maker. Always switch off and unplug the power cord from the power outlet and soup maker before removing the lid.

- To prevent damage to the soup maker, do not use alkaline cleaning agents. When cleaning, use a soft cloth and mild detergent.
- Handle the blade with care – remember the blades are sharp and should be kept out of reach of children.
- Do not operate the PULSE setting continuously for longer than 20 seconds.
- Do not use the manual blending control for longer than 2 minutes continuously.
- When using the soup maker, avoid spillage of liquid on the motor base and connectors, as this may cause damage to the soup maker.
- Do not place any part of the soup maker in the dishwasher or microwave oven.
- Do not use chemicals, steel wool, or abrasive cleaners to clean the outside of the soup maker and motor body.
- Keep the soup maker clean. Follow the cleaning instructions provided in this booklet.
- Fully unwind the power cord before use.
- The soup maker jug is only to be used with the motor base provided, do not use with any other base.

## Important Safeguards For All Electrical Appliances

- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The 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.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway.
- Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

# Your Kambrook Soup 2 Simple Soup Maker

1. Large 1.5 litre stainless steel jug with measurements
  2. Pouring spout
  3. Locking jug lid
  4. Inner cap; easily removable for adding and measuring ingredients
  5. Jug handle
  6. Motor base with 350 watt motor
  7. Sturdy non-slip feet
- Control Panel (Insert):**
8. Manual blending speed control dial; 2 speeds plus pulse
  9. ON/OFF button for selecting 3 pre-set functions
  10. BLEND button; pre-set blending cycle for smoothies and milkshakes
  11. SMOOTH button; pre-set cooking function for smooth soups
  12. CHUNKY button; pre-set cooking function for chunky and hearty soups
- Not Shown**
13. 900 watt heating plate with non-stick coating
  14. Serrated stainless steel blades
  15. Cleaning brush



Model KBL620 shown

# Soup Maker Quick Start Guide

**NOTE:** Before first use, ensure that the soup maker is properly assembled. See 'Assembling the Soup Maker' on page 12 before commencing the Quick Start Guide below.

## Soup Maker Function Guide

Function	Operation	Duration
Smooth	Heating and blending	30 Minutes (see note)
Chunky	Heating only	30 Minutes (see note)
Blend	Blending only	30 seconds
Low, High and Pulse	Blending only	Manually controlled

**NOTE:** The cooking cycle times for the SMOOTH and CHUNKY pre-set functions will vary depending on the quantity, size and temperature of the ingredients used.

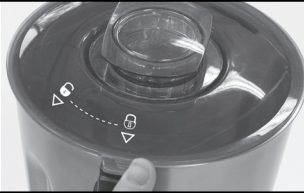



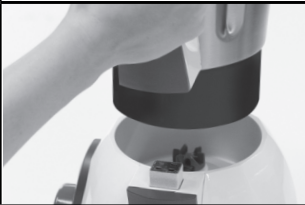
**NOTE:** Do not operate the LOW or HIGH blend setting for more than 2 minutes continuously. Allow the motor to rest for 1 minute between each use.

Do not operate the PULSE setting for longer than 20 seconds continuously.

**NOTE:** The soup maker has a memory function when using the SMOOTH and CHUNKY functions. If the soup maker jug or lid is removed during a cooking cycle, the soup maker will pause the function and recommence only when the soup maker jug and lid are correctly reattached. The jug and lid need to be replaced within 3 ½ minutes to recommence the function. After this time has lapsed, the cooking cycle will need to be reselected and will start from the beginning again.

## Soup Maker Quick Start Guide continued

### How to make a creamy soup using the SMOOTH pre-set function





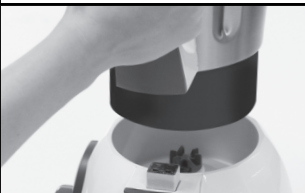
		
<p>1. Place all ingredients into the stainless steel jug. Align and lock the lid onto the jug and secure the jug onto the motor base.</p>	<p>2. Plug power cord into a 230V or 240V power outlet and switch on.</p>	<p>3. Press the ON/OFF button. All buttons on the control panel will illuminate.</p>
		
<p>4. Press the SMOOTH button. The button will illuminate red and the cooking process will begin, taking approximately 30 minutes (see note). The soup maker will beep three times when the cycle is complete.</p>	<p>5. Switch the soup maker off at the power outlet. Remove the soup maker jug from the motor base and remove the lid from the jug. Use the jug handle to pour the soup into serving bowls.</p>	

**NOTE:** The cooking cycle times for the SMOOTH and CHUNKY pre-set functions will vary depending on the quantity, size and temperature of the ingredients used.

**NOTE:** The jug must be properly placed into the motor base and the lid be correctly locked into place for the soup maker to operate.





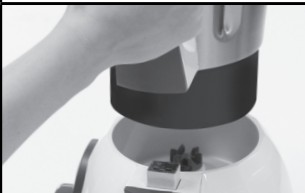


## How to make hearty soup using the CHUNKY pre-set function






		
<p>1. Place all ingredients into the stainless steel jug. Align and lock the lid onto the jug and secure the jug onto the motor base.</p>	<p>2. Plug power cord into a 230V or 240V power outlet and switch on.</p>	<p>3. Press the ON/OFF button. All buttons on the control panel will illuminate.</p>
		
<p>4. Press the CHUNKY button once. The CHUNKY button will illuminate red and the cooking process will begin, taking approximately 30 minutes (see note). The soup maker will beep three times when the cycle is complete.</p>	<p>5. Switch the soup maker off at the power outlet. Remove the soup maker jug from the motor base and remove the lid from the jug. Use the jug handle to pour the soup into serving bowls.</p>	

## Soup Maker Quick Start Guide continued

### How to use the pre-set BLEND function (non-heating)

		
<p>1. Place all ingredients into the stainless steel jug. Align and lock the lid onto the jug and secure the jug on the motor base.</p>	<p>2. Plug power cord into a 230V or 240V power outlet and switch on.</p>	<p>3. Press the ON/OFF button. All lights will illuminate.</p>
		
<p>4. Press the BLEND button. The button will illuminate blue and commence the blending cycle. This cycle takes 30 seconds. The soup maker will beep three times when the cycle is complete.</p>	<p>5. Switch the soup maker off at the power outlet. Remove the soup maker jug from the motor base and remove the lid from the jug. Use the jug handle to pour the contents into serving bowls or glasses.</p>	

## How to use the manual speed control dial for blending

		
<p>1. Place all ingredients into the soup maker jug. Align and lock the lid onto the jug and secure the jug onto the motor base.</p>	<p>2. Plug power cord into a 230V or 240V power outlet and switch on.</p>	<p>3. To blend using the LOW speed, turn the speed control dial in a clockwise direction to LOW. Once desired consistency is achieved, turn the speed control dial back to the OFF position.</p>
		
<p>4. To blend using the HIGH speed, turn the speed control dial in a clockwise direction to HIGH. Once desired consistency is achieved, turn the speed control dial back to the OFF position.</p>	<p>5. For a quick burst of power, use the PULSE function. Turn the speed control dial in an anti-clockwise direction and hold for no more than 20 seconds at a time. When released, the dial will return to the OFF position.</p>	

**NOTE:** When using the LOW and HIGH blending settings, the dial needs to be manually turned back to OFF to stop blending.

**NOTE:** Do not use the LOW or HIGH blending speeds for more than 2 minutes at a time. Allow the motor to rest for 1 minute in between each use.

**NOTE:** The manual speed control dial will not operate if the ON/OFF button has been turned ON.

**NOTE:** Always blend with sufficient liquid in the blending jug.

# Using Your Kambrook Soup Maker

## Before First Use

Remove and safely discard any packaging material and promotional labels. Ensure that all parts listed in the parts list are accounted for before discarding the packaging.

Wash the lid and inner lid cap in warm, soapy water using a soft cloth then rinse and dry thoroughly.

Pour warm soapy water into the stainless steel jug and using the cleaning brush for around the blade area and a soft cloth for the remainder, clean the inside of the jug. Once clean, discard the water, rinse the jug with clean water and dry thoroughly.

**NOTE:** Take care when cleaning near the blade assembly, as the blades are sharp.



**WARNING:** Do not immerse the jug in water. Doing so will damage internal components of the jug.



**CAUTION:** The soup maker jug and lid may become hot during operation. Use caution when removing the lid or lid inner cap. Beware of any built up steam or condensation as it could cause serious burns.

## Assembling the Soup Maker

1. Place the soup maker motor base on a flat, dry surface such as a bench top. Ensure the speed control dial is in the OFF position, the soup maker is switched off at the power outlet and the power cord is unplugged.
2. Place the inner cap in the lid by aligning the slots on cap to those on the lid and rotate in a clockwise direction to lock into place.
3. Ensure that the seal ring on the soup maker lid is correctly positioned between the grooves on the outside edge. The seal should sit flat and securely around the soup maker lid.
4. Place the soup maker lid on the jug, ensuring that the pouring lip on the lid is to the left of the pouring spout in the jug and the lid removal tab is to the right of the jug handle. Once the lid is securely on the jug, rotate the lid in a clockwise direction to lock the lid in place, ensuring that the lid locks under the lip of the pouring spout (Fig. 1 & 2).



Fig. 1



Fig. 2

**NOTE:** If the lid is not correctly secured to the jug, the soup maker will not operate.

5. Holding the soup maker jug by the handle, place the jug onto the motor base ensuring that the connector at the base of the handle aligns with the connector on the motor base. The jug should sit securely on the motor base (Fig.3).

**NOTE:** If the jug is not properly positioned on the motor base, the soup maker will not operate.



**Fig. 3**

**NOTE:** Additional ingredients can be added during an operation by removing the inner cap from the lid and placing or pouring ingredients through the middle opening in the lid. Do not add ingredients while the soup maker is blending.

**NOTE:** Always ensure the inner cap is replaced and locked properly after adding additional ingredients to avoid spillage of soup during the cooking process.

**NOTE:** Unlocking and removing the lid during the cooking cycle will pause the program for 3 ½ minutes. Replace the lid onto the jug within this timeframe to recommence the current cycle. After this timeframe has lapsed, the program will have to be reselected and will commence from the beginning.

## Using Your Kambrook Soup Maker continued

### Smooth Pre-Set Function

The SMOOTH function gently cooks ingredients to the correct temperature and then automatically blends to the right consistency for pureed and smooth results.

This setting runs for approximately 30 minutes and once complete the soup can be poured straight into serving bowls.

If further blending is desired, after the cooking process is complete, use the manual speed control dial to create desired consistency.

### Chunky Pre-Set Function

The CHUNKY Function heats and cooks ingredients until cooked through. This function does not blend at any time during the cooking process.

If blending is desired, after the cooking process is complete, use the manual speed control dial to create the desired consistency.

This setting runs for approximately 30 minutes and the soup can be poured straight into servings bowls.

It is recommended when using the CHUNKY function that any vegetables or meat be cut into small diced pieces to ensure that they are thoroughly cooked.

**NOTE:** It is recommended that all ingredient are cut into a small dice (2-3cm) to ensure they are thoroughly cooked.

**NOTE:** The cooking cycle times for the SMOOTH and CHUNKY functions will vary depending on the quantity, size and temperature of the ingredients used.

### Blend Pre-Set Function

The BLEND function is a blending only setting (no heating). It is suitable for most common blending tasks.

This settings runs for 30 seconds, cycling on and off to ensure smooth results.

**NOTE:** All pre-set functions can be stopped at any time during the cycle by pressing the ON/OFF button.

### Manual Speed Control Dial

The speed control dial is for manually controlled blending only (no heating). Blend the ingredients in the jug to your desired consistency using the LOW, HIGH and PULSE speeds. Stop blending by turning the dial back to the OFF position.

**NOTE:** The speed control dial cannot be used if a pre-set function has been selected. It can be used for additional blending after the completion of the cycle. Alternatively, cancel the current cycle by pressing the ON/OFF button.

**NOTE:** Always ensure that there is sufficient liquid when blending.

## Using the Smooth or Chunky Pre-set Function

1. Place the soup maker base on a dry, flat surface such as a bench top. Ensure that the speed control dial is in the OFF position, the soup maker is switched off and unplugged from the power outlet.
2. Add the ingredients as per the recipe into the soup maker jug. Ensure the food contents and liquids are between the indicated MIN 0.8L and MAX 1.5L level marking shown on the soup maker jug (Fig. 4).
3. Place the assembled lid onto the soup maker jug and turn lid in a clockwise direction to lock into place.

**NOTE:** For optimal cooking and blending results, ensure that ingredients are 2–3cms in size.



**Fig. 4**

4. Place the soup maker jug onto the soup maker motor base ensuring it is correctly and securely positioned.
5. Plug the power cord into a 230V or 240V power outlet and switch on.

6. Press the ON/OFF button on the control panel. The function buttons on the control panel will begin to illuminate and flash to indicate a setting selection can be made.
7. Press the SMOOTH or CHUNKY button and the selected function will illuminate to show the selection. The ON/OFF button will illuminate and can be pressed at any time to cancel the selected program.
8. During the SMOOTH cooking cycle, the soup maker will heat for several minutes before it commences blending. During the CHUNKY cooking cycle, the soup maker will only heat and cook; there is no blending during this function.
9. Once the cooking cycle is complete, the soup maker will beep three times and the control panel will illuminate and flash continuously. Turn the soup maker off at the power outlet and unplug the power cord.

**NOTE:** If additional blending is required, this can be done once the cooking cycle is complete. Control the blending speed and duration using the speed control dial.

10. Lift the soup maker jug from the motor base and place on a flat surface. Carefully remove the lid from the soup maker jug by turning the lid in an anti-clockwise direction (Fig. 5). Soup is now ready to pour into serving bowls.

## Using Your Kambrook Soup Maker continued



**Fig. 5**

**NOTE:** Use caution when removing the lid and pouring hot soup from the soup maker as hot soup and steam will scald. Do not pour soup too quickly.

6. Press the ON/OFF button followed by the BLEND button.
7. During the BLEND cycle, the soup maker will blend on and off for 30 seconds. When the cycle is complete, it will beep three times and the control panel will illuminate. Switch the unit off at the power outlet and remove the plug.
8. Remove the jug from the motor base and place on a flat surface. Unlock and remove the lid assembly from the jug.
9. Clean the soup maker following the 'Care, Cleaning and Storage' instructions on page 20.
11. Clean the soup maker following the 'Care, Cleaning and Storage' instructions on page 20.

### Using the Blend Pre-Set Function

1. Place the soup maker base on a dry, flat surface such as a bench top. Ensure that the speed control dial is in the off position, soup maker is switched off at the power outlet and the plug is not plugged into the power outlet.
2. Add all ingredients into the stainless steel jug. Ensure that the food contents and liquids are between the indicated MIN and MAX markings.
3. Place the assembled lid onto the jug and lock into place.
4. Place the stainless steel jug onto the motor base ensuring that it is correctly and securely position.
5. Plug the power cord into a 230V or 240V power outlet and switch on.

**NOTE:** The pre-set functions can be stopped at any time by pressing the ON/OFF button. This may be useful with ingredients that only require a short cooking time.

**NOTE:** The cooking cycle times for the SMOOTH and CHUNKY pre-set functions will vary depending on the quantity, size and temperature of the ingredients used.

### Using the Manual Speed Control Dial

1. Place the soup maker motor base on a dry, flat surface such as a bench top. Ensure that the speed control dial is in the OFF position, the soup maker is switched off at the power outlet and the plug is removed from the power outlet.



2. Add the ingredients as per recipe into the soup maker jug. Ensure the food contents and liquids do not exceed the 1.5L MAX marking shown on the soup maker jug.
3. Place the assembled lid on the soup maker and turn in a clockwise direction to lock into place.
4. Place the soup maker jug onto the soup maker base ensuring it is securely positioned.
5. Plug the power cord into a 230V or 240V power outlet and switch on at the power point.
6. Turn the speed control dial clockwise for the LOW and HIGH blending speed settings. The speed can be changed at any time during the blending process. Ideally, start blending on LOW speed and then increase to a HIGH speed as required (Fig. 6).



**Fig. 6**

7. Once the desired consistency is achieved, turn the blending speed control dial back to the OFF position; turn the soup maker off at the power outlet and remove the power plug from the power outlet.



**WARNING:** Do not operate continuously on LOW or HIGH blending speeds for more than 2 minutes. Allow the motor to rest for 1 minute in between each use. maker lid is correctly positioned between the grooves on the outside edge. The seal should sit flat and securely around the soup maker lid.

8. For ingredients that require a short burst of power, use the PULSE setting. Start with the speed control dial in an OFF position, turn the speed control dial in an anti-clockwise direction and hold it in this position for desired blending time (Fig. 7). This setting is ideal for thick liquids, or harder foods i.e. nuts or ice cubes with liquid.



**Fig. 7**

9. Once the desired consistency is achieved, release the speed control dial and it will return to the OFF position; turn the soup maker off at the power outlet and remove the power plug from the power outlet.

## Using Your Kambrook Soup Maker continued

10. Clean the soup maker following the 'Care, Cleaning and Storage' instructions on page 20.

**NOTE:** The manual speed control dial will not operate if the ON/OFF button has been turned ON.

**NOTE:** During the blending process, ingredients may stick to the side of the soup maker jug or under the blade. To push the food back onto the blades, turn the speed control dial to the OFF position, switch off at the power outlet and remove the power plug. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace the lid before recommencing blending.

**NOTE:** When cooking with starchy foods, bubbling may occur in the soup maker jug. If this occurs and results in the contents of the soup maker jug increasing to just under the lid level; remove the soup maker jug from the motor base and reduce the liquid in the jug. Replace the jug onto the motor base and recommence the cooking cycle. The soup maker will remember the current cycle for 3 ½ minutes. After this time, the function will need to be reselected and will commence from the beginning.

# Troubleshooting Guide

ISSUE	PROBLEM	SOLUTION
Soup maker is not working	<ul style="list-style-type: none"> <li>Soup maker is not properly connected to a power supply.</li> <li>Soup maker is not properly assembled.</li> </ul>	<ul style="list-style-type: none"> <li>Check that the unit is connected to a 230 or 240V power outlet and is switched on.</li> <li>Select the ON/OFF button to turn the soup maker on.</li> <li>Ensure that the lid assembly is properly attached to the soup maker jug.</li> <li>Ensure that the jug is securely position on the soup maker motor base.</li> </ul>
Food residue on the base of the soup maker	<ul style="list-style-type: none"> <li>Bottom of the soup maker has food build up and is difficult to clean.</li> <li>High sugar content foods such as tomatoes, creamed corn, coconut cream, potatoes have stuck to the base of soup maker.</li> </ul>	<ul style="list-style-type: none"> <li>To remove residue stuck to the base, follow the cleaning instructions on page 20.</li> </ul>
Soup maker is making noise and shaking during operation	<ul style="list-style-type: none"> <li>The soup maker will make noise and shake during operation. This is normal.</li> </ul>	<ul style="list-style-type: none"> <li>The soup maker blends during some of the cooking functions. The blending action will cause the unit to shake.</li> </ul>
Soup maker doesn't blend ingredients properly	<ul style="list-style-type: none"> <li>Ingredients are too big.</li> <li>Liquid to solid ratio is incorrect.</li> </ul>	<ul style="list-style-type: none"> <li>Ensure all food is prepared to 2-3 cm pieces to ensure thorough cooking and blending.</li> <li>Ensure there is sufficient liquid in the jug before commencing the cooking / blending cycle.</li> <li>There must be at least 0.8L of liquid in the jug before cooking / blending.</li> </ul>

# Care, Cleaning and Storage

## Cleaning After Use

1. Ensure all content has been removed from the soup maker jug.
2. Wash the soup maker lid, lid seal ring and inner cap in warm, soapy water with a soft cloth. Rinse and dry thoroughly. Ensure that the lid seal ring is correctly repositioned on the lid after cleaning (Fig. 8).



3. Pour warm, soapy water into the stainless steel jug and using the provided cleaning brush clean around the blade. Use a soft cloth to clean the remainder of the jug. Rinse and dry thoroughly.



**WARNING:** The stainless steel blades are extremely sharp, handle with care!

## Self-Clean Function

1. Place the soup maker motor base on a dry, flat surface such as a bench top. Ensure that the speed control dial is in the OFF position, the soup maker is switched off at the power outlet and the plug is removed from the power outlet.
2. Pour 0.8L of clean water into the jug with 4-5 drops of dishwashing liquid and secure the lid assembly.
3. Place the soup maker jug onto the soup maker base ensuring it is securely positioned.
4. Plug the power cord into a 230V or 240V power outlet and switch on at the power point.
5. Turn the speed control dial anti-clockwise to the PULSE speed settings and hold for 5 -10 seconds. Repeat as required.
6. Turn the blending speed control dial back to the off position; press the ON/OFF button on the control panel, then turn the soup maker off at the power outlet and remove the power plug from the power outlet. Lift the soup maker jug from the motor base and discard the cleaning mixture. Rinse and dry thoroughly.
7. For more stubborn residues, follow the previous self clean instructions but use a combination of the SMOOTH and BLEND functions, to heat up and then remove the residue.

**NOTE:** Do not place any part of the soup maker in the dishwasher.

**NOTE:** Do not immerse the soup maker jug in any liquid. When rinsing the soup maker jug, avoid getting water on the handle, power connector and base of the jug.

**NOTE:** Always ensure the stainless steel jug and connector pins are completely dry before inserting it into the motor base to avoid damage to the soup maker.

## Soup Maker Base

The soup maker motor base and outer jug surface can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). Dry and polish with a soft, lint free cloth.

## Storage

Before storing, thoroughly wash and dry all parts.

Store the soup maker upright on the bench top or in an easy access cupboard.

Store out of reach of children.

Do not store anything on top of the soup maker.

# Recipes

## Potato & Leek Soup

Serves 4

50g butter  
1 clove garlic, crushed  
1 small brown onion, diced  
½ leek, thinly sliced  
2 sprigs thyme, shredded  
650g potatoes, peeled and diced  
600ml chicken stock  
100ml pure cream  
Salt & Pepper

1. Place the butter, garlic, onion, leek, thyme, potato, stock and cream into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour the soup into serving bowls and season with salt and pepper.

## Simple Pumpkin Soup

Serves 4

2 cloves garlic, crushed  
1 brown onion, diced  
550g pumpkin, 2cm pieces  
100g potatoes, 2cm pieces  
500ml vegetable stock  
100ml cream  
4 slices fresh bread

1. Place the garlic, onion, pumpkin, potato, vegetable stock and cream into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour the soup into serving bowls and serve with fresh bread.



## 30 More Recipes

available for download at  
[aperfectpantry.com.au](http://aperfectpantry.com.au)

## Cauliflower Soup

Serves 4

2 cloves garlic, crushed  
100g onion, diced  
95g potato, 2cm pieces  
380g cauliflower florets  
600ml chicken stock

1. Place all ingredients into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour the soup into serving bowls.

## Carrot, Red Lentil & Coconut Soup

Serves 4

1 tsp vegetable oil  
2 cloves garlic, chopped  
½ brown onion, diced  
2cm piece ginger, peeled and chopped  
1 large coriander stalk with root, chopped (retain leaves for garnishing)  
4 carrots, finely diced  
½ cup red lentils, rinsed and drained  
220ml coconut milk  
350ml chicken stock  
¼ cup coconut milk, for serving

1. Place the oil, garlic, onion, ginger, coriander, carrot, lentils, coconut milk and chicken stock into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour the soup into serving bowls and garnish with coriander leaves and a drizzle of coconut milk.

## Recipes continued

### Tomato & Brown Lentil Soup

Serves 4

40ml olive oil  
1 brown onion, diced  
2 cloves garlic, crushed  
600g can diced tomatoes  
250ml chicken stock  
2 tsp caramelised balsamic vinegar  
1 tsp salt  
420g can brown lentils, drained  
¼ cup basil leaves, shredded  
¼ cup Greek yoghurt, to serve

1. Place the oil, onion, garlic, tomatoes, stock, balsamic vinegar and salt into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Stir the lentils and basil leaves through the soup.
5. Pour the soup into serving bowls and garnish with a dollop of Greek yoghurt.

### Pumpkin & Carrot Baby Food

Makes 1.4 litres

600g pumpkin, 2cm pieces  
150g carrot, 2cm pieces  
450ml water

1. Place the pumpkin, carrot and water into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour into portion-sized containers and refrigerate or freeze until needed.

### Apple & Raspberry Baby Food

Makes 1.4 litres

500g apple, peeled, cored, quartered  
150g frozen raspberries, thawed  
480ml water

1. Place the apple, raspberries and water into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the SMOOTH soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour into portion sized containers and refrigerate or freeze until needed.



## Pepper Beef & Vegetable Soup

Serves 4

- 1 tbsp vegetable oil
  - 1 small brown onion, finely diced
  - 4 cloves garlic, chopped
  - 20g celery, finely diced
  - ½ small carrot, 1cm dice
  - 80g pumpkin, 2cm dice
  - ½ small zucchini, 2cm dice
  - 4 button mushrooms, quartered
  - 60g dried pasta
  - 2 tsp vegemite
  - ½ tbsp cracked black pepper
  - Pinch mixed herbs
  - 150g rump, 1cm pieces
  - ½ cup chopped tomatoes
  - 3 tsp gravy powder
  - 2 ½ cups beef stock
  - ½ tsp salt
1. Place all ingredients into the soup maker jug.
  2. Attach the soup maker lid to the jug and place the jug on the motor base.
  3. Select the CHUNKY soup setting and the cycle will commence.
  4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour the soup into serving bowls.

## French Onion Soup

Serves 4

- 1 tbsp olive oil
  - 50g butter
  - 5 onions, thinly sliced
  - 1 tbsp brown sugar
  - 650ml chicken stock
  - 1 tbsp balsamic vinegar
  - 2 bay leaves
  - 2 thyme sprigs
  - 4 slices lightly toasted bread
1. In a saucepan, heat oil and butter. Add the onion and sauté until golden brown.
  2. Place the cooked onions, sugar, stock, vinegar, bay leaves and thyme into the soup maker jug.
  3. Attach the soup maker lid to the jug and place the jug on the motor base.
  4. Select the CHUNKY soup setting and the cycle will commence.
  5. Once cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour soup into serving bowls and serve with lightly toasted bread.

## Recipes continued

### Minestrone Soup

Serves 4

100g potato, 2cm diced  
50g onion, finely diced  
2 cloves garlic, peeled and chopped  
15g leek, finely diced  
30g celery, finely diced  
60g carrot, 2cm diced  
30g pearl barley  
100g fresh borlotti beans  
2 tbsp tomato paste  
½ cup tinned chopped tomatoes  
400g chicken stock

1. Place all ingredients into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the CHUNKY soup setting and the cycle will commence.
4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Pour the soup into serving bowls.

### Lasagne Soup

Serves 4

1 tbsp vegetable oil  
200g lean beef mince  
½ onion, finely diced  
4 cloves garlic, chopped  
1 small carrot, diced  
1 tbsp tomato paste  
200g tinned tomatoes, chopped  
80g curly dried fettuccine, broken into pieces  
500ml beef stock  
150ml cold tap water  
¼ tsp ground white pepper  
¼ tsp sea salt  
½ tbsp basil, chopped  
½ tbsp parsley, chopped  
30g parmesan, grated  
80g mozzarella, grated  
¼ cup ricotta

1. Place ½ tbsp of oil in a small frypan, over medium heat, sauté the beef mince until it is brown.
2. Place remaining oil, cooked beef mince, onion, garlic, carrot, tomato paste, tomatoes, fettuccine pieces, stock, water, pepper and salt into the soup maker jug.
3. Attach the soup maker lid to the jug and place the jug on the motor base.
4. Select the CHUNKY soup setting and the cycle will commence.
5. Once the cooking cycle is complete remove the jug from the base and the soup maker lid from the jug. Stir the basil, parsley, parmesan, mozzarella and ricotta through the soup. Pour soup into serving bowls.

## Prawn Laksa

Serves 4

- 4 tbsp laksa paste
  - 1 tbsp ginger, grated
  - 1 clove garlic, thinly sliced
  - 1 stick lemongrass, bruised
  - 120g Hokkien noodles
  - 12 raw prawns, shelled, deveined with heads removed
  - 120g pumpkin, small dice
  - 1 field mushroom, sliced
  - 60g baby corn, quartered lengthways
  - 400ml chicken stock
  - 100ml coconut water
  - 400ml coconut milk
  - ½ tsp caster sugar
  - 3 tsp fish sauce
  - 1 tsp soy sauce
  - 50g green beans, diagonal slice
  - 100g bean shoots, rinsed
  - ½ bunch coriander leaves
  - ½ bunch mint leaves
1. Place the laksa paste, ginger, garlic, lemongrass, noodles, prawns, pumpkin, mushrooms, corn, stock, coconut water, coconut milk, sugar, fish sauce and soy sauce into the soup maker jug.
  2. Attach the soup maker lid to the jug and place the jug on the motor base.
  3. Select the CHUNKY soup setting and the cycle will commence.
  4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Divide the green beans and bean shoots between the serving bowls and ladle hot laksa over the top.
  5. Serve with coriander and mint.

## Chicken Noodle Soup

Serves 4

- 1 clove garlic, crushed
  - 1 brown onion, diced
  - 400g chicken thigh, thinly sliced
  - 1 carrot, 1cm diced
  - 1 celery stalk, diced
  - 1 bay leaf
  - 1 tsp salt
  - 1 tsp whole black peppercorns
  - 650ml chicken stock
  - 125g vermicelli noodles
  - ¼ cup parsley leaves, roughly chopped, to serve
1. Place the garlic, onion, chicken, carrot, celery, bay leaf, salt, pepper and stock into the soup maker jug.
  2. Attach the soup maker lid to the jug and place the jug on the motor base.
  3. Select the CHUNKY soup setting and the cycle will commence.
  4. Once the cooking cycle is complete, remove the jug from the base and the soup maker lid from the jug. Stir through the noodles.
  5. Pour the soup into serving bowls and garnish with parsley.

## Recipes continued

### Chocolate Milkshake

Serves 4

1 litre milk  
½ cup chocolate syrup  
4 scoops vanilla ice cream

1. Place the milk, chocolate syrup and ice cream into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the BLEND setting and the cycle will commence. If further blending is required, select the BLEND setting again or alternatively use the blending speed control dial, until the desired consistency is achieved.
4. Pour into 4 glasses.

### Strawberry & Watermelon Mocktail

Serves 4

450g strawberries, hulled and halved  
300g watermelon, 3cm diced  
200ml coconut water  
1 cup ice cubes  
½ tbs lime juice  
3 mint leaves  
1 tbs agave  
½ tsp vanilla paste

1. Place all ingredients into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the BLEND setting and the cycle will commence. Once complete, select the BLEND setting again.
4. If further blending is required select the BLEND function again or alternatively use the blending speed control dial, until the desired consistency is achieved.
5. Pour into 4 cocktail/ mocktail glasses.

### Pomegranate, Ginger & Lime Margarita

Serves 4

470ml pomegranate juice  
375ml ginger beer  
75ml lime juice  
12 medium sized ice cubes  
120ml silver tequila

1. Place the pomegranate juice, ginger beer, lime juice, ice cubes and tequila into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the BLEND setting and the cycle will commence. If further blending is required, select the BLEND setting again or alternatively use the blending speed control dial, until the desired consistency is achieved.
4. Pour into 4 salt rimmed glasses and serve.

## Green Lantern Smoothie

Serves 4

20g baby spinach leaves  
1 apple, 2cm diced  
20 seedless grapes  
1 avocado, diced  
20g celery, 2cm pieces  
1 tsp agave  
250ml coconut water  
4 mint leaves

1. Place all ingredients into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the BLEND setting and the cycle will commence. Once complete, select the BLEND setting again.
4. If further blending is required, select the BLEND function again or alternatively use the blending speed control dial, until the desired consistency is achieved.
5. Pour into 4 large glasses.

## Tropical Frappe

Serves 4

250ml apple juice  
350g mango flesh, diced  
150g paw paw, diced  
150g pineapple, diced  
450g ice cubes

1. Place all ingredients into the soup maker jug.
2. Attach the soup maker lid to the jug and place the jug on the motor base.
3. Select the BLEND setting and the cycle will commence. Once complete, select the BLEND setting again.
4. If further blending is required, select the BLEND function again or alternatively use the blending speed control dial, until the desired consistency is achieved.
5. Pour into 4 large glasses.

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