




Soup Maker Plus
SSB3U

Cuisinart®

Important Safeguards

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

1. The appliance is not intended to be operated by means of external timer or separate remote-control system.
2. This appliance is not intended for use by persons 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.
3. Children should always be supervised to ensure they do not play with this product.
4. Not for use by children. Keep out of reach of children during and after use.
5. The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur. Allow to cool completely before handling this appliance. 
6. The outer surface may get hot when the appliance is in use.
7. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. Do not use this appliance if the lead is damaged. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service" section for further information).

Congratulations on your purchase of the Cuisinart Soup Maker Plus.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas, visit our website www.cuisinart.co.uk.

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Product Description



Lid with Removable Measuring Cup

Glass Jar Assembly includes:
Glass Jar
Max Fill Level:
1750ml (Cold Use) / 1400ml (Hot Use)
Non-Stick Heating Plate
Jar Collar
Blade Assembly

Motor Base

On/Off Button

Blending Dial

Slow Stir Button

Timer Control

Heat Control

Non-Slip Rubber Feet

Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Ensure all packaging materials and any promotional labels or stickers are removed from the Soup Maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (See "UK After Sales Service" section).
- Do not use this appliance if the lead is damaged. In the event of a damaged lead discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent (See "UK After Sales Service").
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, press the 'ON/OFF' button and then remove the plug from the mains.
- This appliance is not intended for use by persons 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 always be supervised to ensure that they do not play with this product.
- Not for use by children. Keep out of reach of children during and after use.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse motor base, cord or plug in water or other liquids.
- If motor stalls, switch off and unplug from the mains. Leave for 30 seconds and switch appliance back on.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should only be used for preparation of drinks/food as described within the instructions for use that accompany it. Please retain these instructions for future reference.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- If this appliance is used for re-heating foods, ensure the food is piping hot before eating.

- Do not connect this appliance to an external timer or remote control system.
- This appliance complies with the basic requirements of Directives 04/108/EC (Electromagnetic Compatibility) and 06/95/EC (Safety of domestic electrical appliances).
- **IMPORTANT – Child safety: THIS APPLIANCE GETS HOT!** Always keep out of the reach of children during and after use. This appliance should not be used, cleaned or maintained by children. Always take extra care if used near children.




- **WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.


By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

UK Wiring Instructions

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

- BLUE = NEUTRAL
- BROWN = LIVE
- YELLOW & GREEN = EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

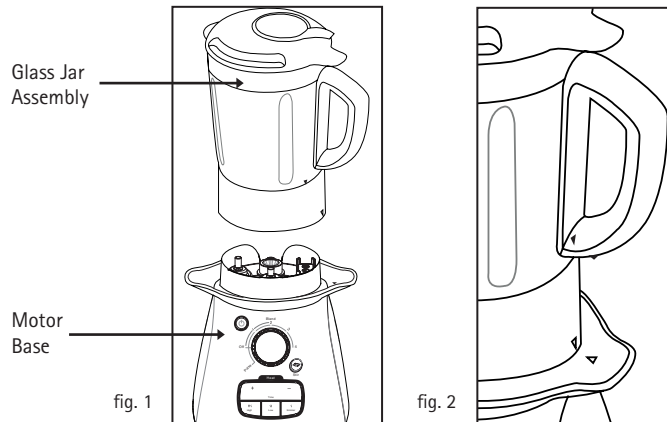
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L.
- The wire which is coloured YELLOW & GREEN must be connected to the terminal which is marked with the letter E or the  symbol.

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 13A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 13A fuse must be fitted.

The Soup Maker

1. Preparing to Use Your Soup Maker

- Before first use, and after each use, clean the glass jar thoroughly (see Cleaning & Maintenance section).
- Place the motor base on a dry, flat, sturdy surface.
- To fit the glass jar assembly to the base of the Soup Maker, position the jar unit on the motor base so that the arrow on the jar collar is level with the arrow on the base (fig. 1). Push the jar down into place (fig. 2).



- The glass jar assembly is one complete unit which includes the blade assembly, glass jar, handle, cooking plate and collar. Do not attempt to remove the glass jar from the collar.
- Take care when placing the glass jar on the motor base as incorrect positions may damage the interlock switch and could prevent the unit from running.
- To remove the lid from the glass jar, grip the edges of the lid firmly with one hand and lift upwards. 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.
- Your Soup Maker is now ready to use.

2. Using Your Soup Maker

A. Using your Soup Maker for Cooking

- Prepare your ingredients.
- Remove the lid (see section 1)
- Add your base ingredients and then replace the lid and measuring cup, ensuring the pouring spout on the jar is covered by the protrusion on the lid.
- Plug the unit into an appropriate mains socket. The 'ON/OFF' button will begin to flash.
- Press the 'ON/OFF' button and it will stop flashing. The unit is now in 'stand-by' mode and is ready to use.
- Now set the cooking time. The timer can be set for up to 30 minutes. When switched on, the timer will default to '0' and you can then set the cooking time by pressing the '+' or '-' buttons. Every time you press one of these buttons, you will hear a beep and the time will increase or decrease by one minute. By holding the button down, you can scroll through the time quickly.

NB: You can increase or decrease the cooking time using the '+' and '-' buttons at any time during the cooking cycle. The screen displays the cooking time remaining.

- Next, select the heat setting. There are 3 possible settings:
 - o SIMMER: up to 80°C - use to simmer soups and liquids
 - o SAUTE: up to 90°C - use to brown base ingredients
 - o HIGH: up to 100°C - use to bring liquids to the boil
 - To reset the settings, press the 'ON/OFF' button. The button will resume flashing and any setting you had selected will be cancelled.
 - When you've selected the desired cooking time and temperature, the unit will immediately start the cooking cycle for the programmed time.
- N.B** The appliance may smoke a little and release a slight odour during first use; this is normal.
- The cooking time and heat setting can be changed at any time during the cycle. You may want to adjust the heat setting as you add more ingredients to your recipe.
 - Add extra ingredients e.g. further vegetables and stock by either removing and replacing the lid, or via the measuring cup. Ensure the lid and measuring cup are replaced correctly each time ingredients are added.
 - You can use the slow stir function during cooking to gently mix ingredients. See section 2B for more information.

WARNING: There may be a lot of steam when the lid or cup are removed. To avoid burning, cover with a cloth or take particular care when removing either parts.

N.B The maximum capacity when preparing hot ingredients is 1.4L. Do not exceed this.

- When the cooking time has finished, 4 beeps will sound to let you know that the cooking cycle has ended and the unit will automatically switch off.
- You can then proceed to blend your recipe (see section 2C) or serve your recipe.
- Unplug from the mains socket and then lift the jar up and away from the motor base holding the handle only. Do not twist the jar.
- Remove the lid and serve your recipe.
- Do not store food or liquid in the glass jar. Empty and clean thoroughly after use (see Cleaning & Maintenance section)

WARNINGS:

- Always make sure the lid and measuring cup are in place before cooking and blending.
- Steam will escape around the measuring cup when the Soup Maker is in heat mode. This is normal, but handle with care as steam can burn.
- The heating element is hot when the Soup Maker is in heat mode. Do not touch the underside of the collar.

B. Using the Slow Stir Function

- The Soup Maker is equipped with a slow stir function which can be activated at any time in the cooking cycle.
- To activate, press the 'SLOW STIR' button. The blades will automatically stir the ingredients for a maximum of 30 seconds. If you do not wish to stir for this long, press the 'SLOW STIR' button again and the blades will stop turning.

IMPORTANT: Ensure you allow a minimum of 2-3 minutes between each time you use the slow stir function.

- The 'Slow Stir' button is designed to stir chopped base ingredients during sautéing and to stir your recipe once liquid has been added. It is not designed to stir large chunks of meat or vegetables without liquid in the jar.
- If you use the slow stir function with large chunks of meat or vegetables with no liquid in the jar you may find that chunks of food become lodged beneath the blades. To dislodge, turn the Soup Maker off and unplug at the mains. Remove the lid and gently dislodge with a non-metal utensil before restarting the cooking process.
- The slow stir function is ideal if you want to maintain a chunky texture to your recipe.
- The slow stir function uses an intelligent sensor to sense the load of the food/liquid inside the jar. The speed of the stir will automatically adjust depending on the ingredients inside the jar. It is therefore normal to notice an increase/decrease in the speed of the stir. There will be some noise when stirring as the blades turn. This normal.

C. Using your Soup Maker for Blending Hot Ingredients

- After cooking, you may want to blend your recipe to achieve a puréed or smooth consistency. As a safety feature the blending dial can only be activated when the cooking process is complete.
- Ensure the lid and measuring cup are correctly fitted, ensuring the pouring spout on the jar is covered by the protrusion on the lid.

N.B The maximum capacity when blending hot ingredients is 1.4L. Do not exceed this.

- Check that the Soup Maker is in standby mode (see section 2A).
- We recommend only using blending speeds 1 or 2 when blending hot ingredients.
- Turn the rotating dial on the control panel to activate the blend function.
- You may add more ingredients during blending but we would recommend pausing blending, and adding ingredients either by removing the lid or via the measuring cup. Replace the lid and measuring cup before resuming blending to prevent liquid escaping.

WARNING: There may be a lot of steam when the lid or cup are removed. To avoid burning, cover with a cloth or take particular care when removing either parts.

- Turn the blender control dial to the 'OFF' position once the desired consistency is reached.
- Do not use the blender for more than 3 continuous minutes. This is the maximum time for the motor. If the blender function is used for longer than 3 continuous minutes, the unit will stop automatically and return to 'stand-by' mode.
- After blending, unplug from the mains socket and then lift the jar up and away from the motor base holding the handle only. Do not twist the jar.
- Remove the lid and pour your recipe.
- Do not store food or liquid in the glass jar. Empty and clean thoroughly after use (see Cleaning & Maintenance section).

D. Using your Soup Maker for Blending Cold Ingredients

- Prepare your ingredients.
- Add your ingredients and then replace the lid and measuring cup, ensuring the pouring spout on the jar is covered by the protrusion on the lid.

N.B The maximum capacity when blending cold ingredients is 1.75L. Do not exceed this.

- Plug the unit into an appropriate mains socket. The 'ON/OFF' button will begin to flash.
- Press the 'ON/OFF' button and it will stop flashing. The unit is now in 'stand-by' mode and is ready to use.
- Turn the rotating dial on the control panel to activate the blend function.
- The blender speed ranges from '1' (low) to '4' (high). Select the speed you wish to use by turning the dial clockwise. You can reduce the speed by turning the dial anticlockwise. Start on the lowest speed and gradually increase the speed until you have the desired consistency.
- The blender also has a 'PULSE' setting which can be activated by turning the dial anticlockwise from the 'OFF' position.
- You may add more ingredients during blending but we would recommend pausing, then adding ingredients either by removing the lid or via the measuring cup. Replace the lid and measuring cup before resuming blending to prevent liquid escaping.
- If you want to achieve a thicker consistency for your recipe, instead of using speeds 1-4, blend using the pulse function for total control. Turn the dial to 'PULSE' and watch closely until the ingredients reach your desired consistency.

N.B. Pulses should be short bursts, making sure you allow the blades to stop rotating in between each pulse.

- Do not use the blender for more than 3 continuous minutes. This is the maximum time for the motor. If the blender function is used for longer than 3 continuous minutes, the unit will stop automatically and return to 'stand-by' mode.
- After blending, unplug from the mains socket and then lift the jar up and away from the motor base holding the handle only. Do not twist the jar.
- Remove the lid and pour your recipe.
- Do not store food or liquid in the glass jar. Empty and clean thoroughly after use (see Cleaning & Maintenance section).

3 Safety Features

Your Soup Maker is equipped with the following safety features to ensure safety when blending hot liquids.

- As a safety measure, the blender speed may only be activated when the cooking process is complete. You can however, use the 'SLOW STIR' function at any stage during the cooking process.
- If the temperature inside the glass jar is below 60°C, all 4 blending speeds and the pulse function can be operated.
- If the temperature inside the glass jar is between 60-120°C, blending speeds 3 and 4 and the pulse function will operate, but at a reduced speed.
- If the temperature inside the glass jar is over 120°C, the blending dial will be completely deactivated. If you attempt to use the blending dial when the temperature inside the glass jar is over 120°C it will not function – instead the LED lights on the 'SAUTE', 'SIMMER' and 'HIGH' functions will flash. You should set the blending dial back to the 'OFF' position and wait a moment until the temperature inside the glass jar has cooled and then try using the blending dial again.
- The unit is fitted with a thermostatic control to monitor the temperature during use. This means that the temperature will cycle during use which is normal.
- If the blender function is used for longer than 3 continuous minutes, the unit will stop automatically and return to 'stand-by' mode. This is the maximum time for the motor.

IMPORTANT: 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 before continuing.

4 Hints & Tips

- If you are sautéing ingredients on the hot plate, always use butter or oil. Ensure that the butter/oil goes onto the heating plate and not onto the blades.
- Use the measuring cup in the lid to measure liquid ingredients. Always replace after ingredients have been added.
- When blending cold ingredients, in order to achieve best results when chopping fresh herbs, garlic, onions, citrus zest, bread crumbs, nuts and spices, make sure the glass jar and blades are completely dry.

Cleaning & Maintenance

- After use, switch the Soup Maker off and unplug from the mains socket. Lift the glass jar up and away from the motor base, holding the handle only. Do not twist the jar.
- 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. Contact the Cuisinart Customer Care Line (See "UK After Sales Service" section).**
- **CAUTION:** Blade is very sharp. Handle with care.
- To clean the complete Glass Jar Assembly (glass jar, cooking plate and collar) firstly ensure the part has cooled after cooking. Simply add approximately 0.5L of warm 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.

NB: Do not use excessive amounts of washing up liquid.

NB: Ensure both the glass jar and the electrical socket underneath the jar are thoroughly dry before connecting to the Soup Maker base.

- To clean the non-stick base we recommend the use of a bottle scrubbing brush which makes it easy to clean underneath the blades.
- 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. Instead, coil loosely by the side of the appliance.
- Never immerse the plug, lead or housing in water or any other liquid.
- Never immerse the glass jar in water or put cold water in the jar straight after heating; allow it to cool down first.

UK Guarantee

This Cuisinart appliance is guaranteed for consumer use for 3 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd reserves the right to amend terms and specifications without prior notice. This guarantee in no way affects your statutory rights.

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

The return address is:
Customer Care Centre
Conair Logistics
Unit 4 Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

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