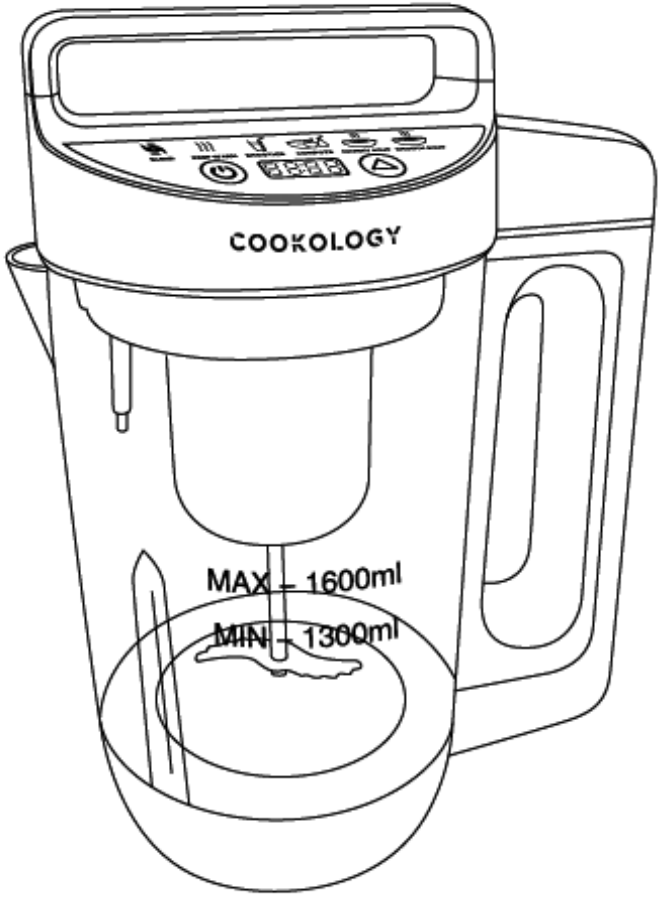
COOKOLOGY

Model: CSM1600L Soup and Smoothie Maker

Please read and keep these instructions for future use



Register your product at www.cookology.com
Customer Services: 08000 308444

Introduction

Thank you for your recent purchase of the Cookology Soup and Smoothie Maker. Please read this instruction booklet carefully before you use your Soup and Smoothie Maker for the first time.

We've designed the Soup and Smoothie Maker so that it's quick and easy to make homemade soup and smoothies to your own individual taste, nice and easy. All you have to do is place the ingredients needed for your favourite recipe inside the Maker, then it's as simple as selecting the type of soup or smoothie, depending on your preference. The Soup or Smoothie maker will blend or cook and blend the ingredients for perfectly delicious recipes.

The Maker also has a pause function which allows you to add seasoning, crème fraiche, herbs or even ice cream at any stage during the blending or cooking process. Simply lift the lid off the Maker – this disconnects the program cycle and stops the blade rotation. Replacing the lid will restart the Maker with the time left to the end of the program.

Remember to visit www.cookology.com to register your product's.

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Health And Safety

The use of any electrical appliance requires the following common sense safety rules.
Please read these instructions carefully before using the product.

- **WARNING: The mixing blades are very sharp. Handle with care when using and cleaning. For care and cleaning refer to page 10.**
- **WARNING: Do not spill liquid on the connector.**
- **WARNING: This device contains a heating element which is subject to residual heat after use.**
- **WARNING: Misuse of this appliance could cause injury.**
- This appliance shall not be used by children. Keep the appliance and its cord out of the reach of children. Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance is intended for domestic use and is not suitable for commercial environments.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent in order to avoid a hazard.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.

Location

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- The mains cable should reach from the socket to the unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- If the electric cable is damaged, it must be replaced by a qualified electrician.

Personal Safety

WARNING: To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
WARNING: Avoid contact with moving parts.

- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands.

Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. Telephone Cookology helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- When using the unit, ensure the Lid is in place before switching on.
- Do not remove the Lid until the blade has stopped.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- Do not operate the appliance for making soup
- Be careful if hot liquid is poured into the soup and smoothie maker as it can be ejected out of the appliance due to sudden steaming.

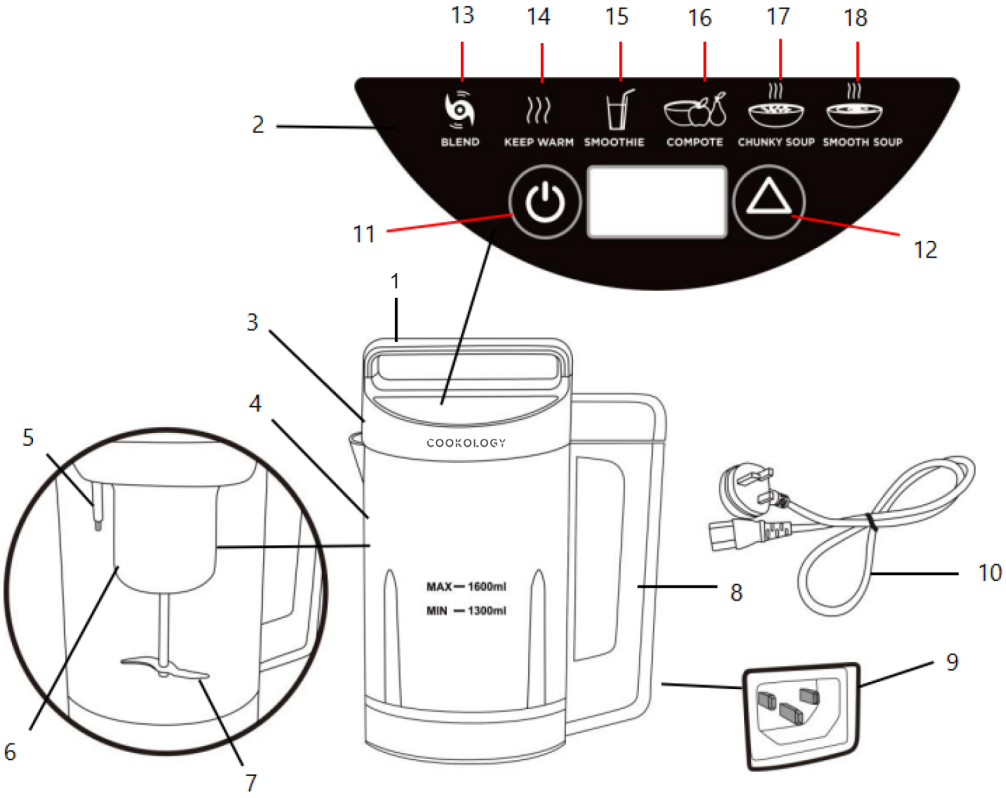
Electrical Requirements

- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

WARNING: THIS APPLIANCE MUST BE EARTHED.

- Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.

Product Overview



Features

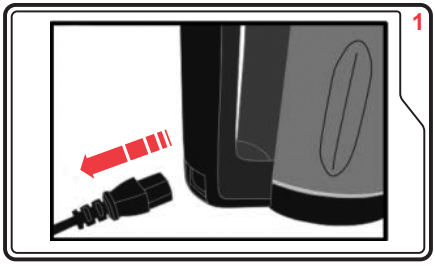
(1)	Lid Handle	(7)	Mixing Blade	(13)	Blend Function Indicator
(2)	Control Panel	(8)	Jug Handle	(14)	Keep Warm Function Indicator
(3)	Lid	(9)	Power Socket	(15)	Smoothie Function Indicator
(4)	Jug	(10)	Plug and Power cord	(16)	Compote Function Indicator
(5)	Overfill Sensor	(11)	On/Off Button	(17)	Chunky Soup Function Indicator
(6)	Motor Housing	(12)	Model Button	(18)	Smooth Soup Function Indicator

Before First Use

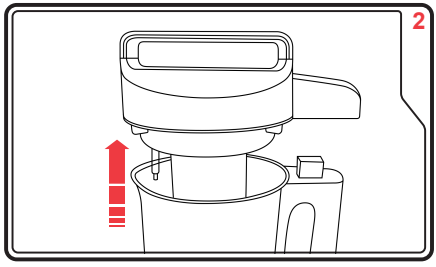
It is important to clean your Soup and Smoothie Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section on page 10 for more information.

When you first use your Soup and Smoothie Maker you may notice some smoke/vapour emitting from the Lid **(3)**, this is normal and is simply grease that is used on some parts of the appliance during the manufacturing process. After using a few times this will stop.

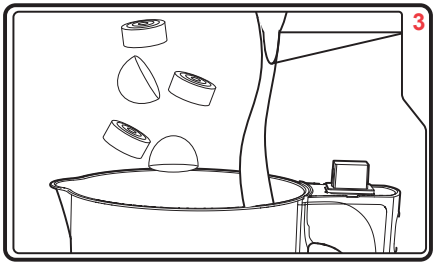
How To Use Your Soup and Smoothie Maker



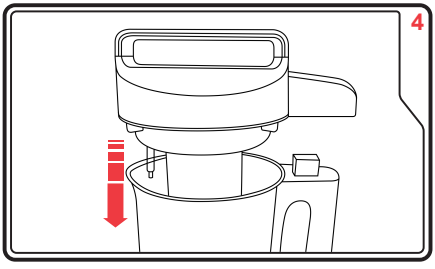
Ensure the Soup and Smoothie Maker is unplugged from the mains.



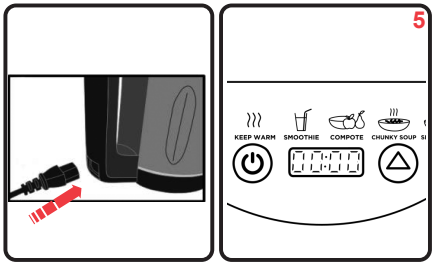
Remove the Lid , be careful not to touch the Serrator Blade.
WARNING: Sharp Blades



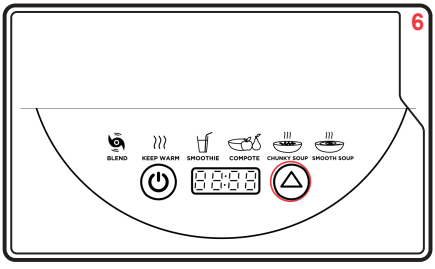
Place all the ingredients into the Jug. Add the liquid last, filling up to between the Min and Max marks on the Jug.



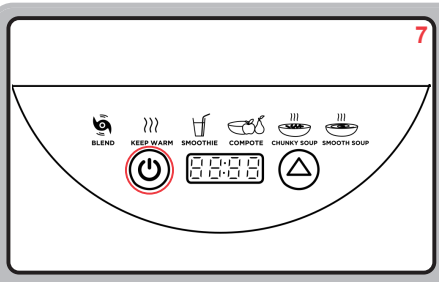
Place the Lid back onto the Jug ensuring it is securely in place.



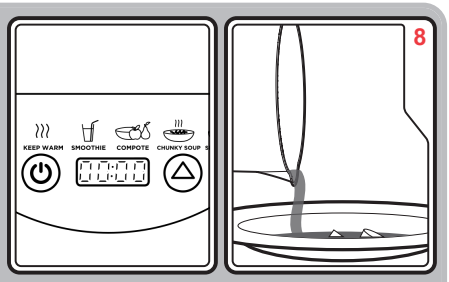
Plug into the mains. The icons will flash in sequence.



Press the Mode Button to select the required program. The icon will illuminate.



To start the Soup and Smoothie Maker, press the Start/Stop Button.The Soup and Smoothie Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.



When finished, the Soup and Smoothie Maker will automatically go into Keep Warm for 27 minutes, after this period the Soup and Smoothie Maker will beep for 10 seconds. Unplug from the mains, remove the Lid and pour the soup into a bowl.

Using Your Soup and Smoothie Maker

Your Soup and Smoothie Maker has 6 programs.

Select your program:

Blend Function (1)

- The Blend Function allows you to blend the food or to further blend the soup to the desired consistency. This function last for 1 minute 50 seconds, and operates without the heating process.

1)Press the Mode Button to select the Blend Function, then the icon will illuminate and the cooking time will be displayed .
2)Press the On/Off Button, the device starts blending after two beeps heard. Then the blending animation will be displayed when the Mixing Blade is in use. At the same time, the cooking time stars to count down.

Keep Warm Function(2)

- The Keep Warm Function allows you to keep the soup warm.

This function last for 26 minutes 27 seconds and operates only with heating process.
1)Press the Mode Button to select the Keep Warm Function, then the icon will illuminate and the cooking time will be displayed.
2)Press the On/Off Button, the device starts heating. Then the heating animation will appear in motion when the Soup and Smoothie Maker is heating the contents of the jug. At the same time, the cooking time stars to count down.

Smoothie Function (3)

- The Smoothie Function is ideal for making smoothies or juices from fresh ingredients.

This function last for 3 minutes 10 seconds and operates without the heating process.
1)Press the Mode Button to select the Smoothie Function. Then the icon will illuminate and the cooking time will be displayed.
2)Press the On/Off Button, the device starts blending after every two beeps heard. Then the blending animation will be displayed when the Mixing Blade is in use. At the same time, the cooking time stars to count down.
NOTE: Do not place ice cubes in the unit.

Smooth Soup Function (4)

- The Smooth Soup Function allows you to make blended creamy soups.

This function last for 25 minutes 54 seconds and operates with heating and blending process.

1)Press the Mode Button to select the Smooth Soup Function. Then the icon will illuminate and the cooking time will be displayed.
2)Press the On/Off Button, the device starts heating first. Then the heating animation will appear in motion when the unit is heating the contents of the jug. At the same time,the cooking time stars to count down. When every two beeps heard, the device starts blending. The blending animation will be displayed when the Mixing Blade is in use. And the cooking time still counting down.



Chunky Soup Function (5)

- The Chunky Soup Function allows you to make rustic style soup with unblended vegetables and meats.

This function last for 29 minutes 30 seconds and operates only with heating process.

Press the Mode Button to select the Chunky Soup Function. Then the icon will illuminate and the cooking time will be displayed.

Press the On/Off Button, the device starts heating. Then the heating animation will appear in motion when the Soup and Smoothie Maker is heating the contents of the jug. At the same time, the cooking time stars to count down.



Compote Function (6)

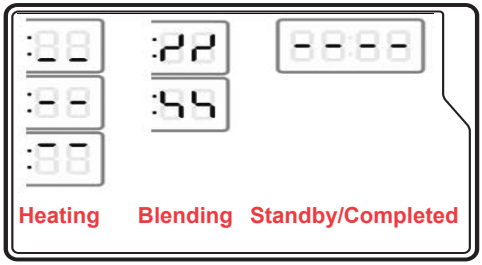
- The Compote Function is ideal for making jam. This function last for 23 minutes 20 seconds and operates with heating and blending process.

Press the Mode Button to select the Compote Function. Then the icon will illuminate and the cooking time will be displayed.

Press the On/Off Button, the device will start heating first. Then the heating animation will appear in motion when the Soup and Smoothie Maker is heating the contents of the jug. At the same time, the cooking time stars to count down.

When every two beeps heard, the device starts blending. The blending animation will be displayed when the Mixing Blade is in use. And the cooking time still counting down.

LED Screen



Blending
The blending animation will be displayed when the Mixing Blade is in use. When switching from heating to blending the unit will make two audible beep.

Heating
The heating animation will be displayed when the Soup and Smoothie Maker is heating.

Completed
When completed, the screen will show the same animation as Standby.

The Soup and Smoothie Maker has a “TIME MEMORY” function, which means that you can add the extra ingredients during the running process:

1)Remove the Lid carefully.
2)Add the ingredients within 1 minute (do not exceed maximum fill level).
ATTENTION: If this takes less than 1 minute, the program will continue. If it takes longer than 1 minute, you will have to set the program again.

The Soup and Smoothie Maker has an “ANTI-OVERFLOW” function. When the substance reaches the overfill sensor, the device will deactivates the function immediately, an alarm heard every Second, at the same time “E1” displayed and all the icons will flash on and off. As soon as the substance is reduced, the warning sounds and flashing indicator will stop, and the device will continue from the point where it stopped, the cooking time continue to count down.

The Benefits Of Homemade Soup

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

Batch it!
Batch cooking is great because it allows you to cook up a batch of wholesome food and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

Scratch it!
Scratch cooking is the best way to prepare wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings and other additives found in processed foods.

Don’t waste it!
In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether it is cooked chicken from Sunday lunch or a tomato tucked away at the back of the fridge, you can always rustle up a fantastic homemade soup recipe using leftover food that might normally go to waste.

Soup nutrition
Homemade soup couldn’t be better for you, and depending on the recipe can provide a full range of nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

What Makes Your Soup and Smoothie Maker So Special?

Works in a flash!
Making fresh homemade soup in the comfort of your own kitchen couldn’t be quicker when using your Soup and Smoothie Maker. All you have to do is prepare your ingredients, transfer them into your Soup and Smoothie Maker and select soup – smooth or chunky. The smooth soup program blends and gently cooks the soup in 21 minutes. The chunky soup program takes just 28 minutes before it’s ready to enjoy!

Space saver
We know that space is a valuable commodity in your kitchen. Your Soup and Smoothie Maker is a compact size with a simple design so it fits easily on any worktop space.

Frequently asked Questions

If you have any questions about the use of your Soup and Smoothie Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you require further help, please contact our Helpline: 08000 308444

Does the heating function work when I remove the Lid?

No. Removing the Lid cuts the power to the unit for maximum safety.The heating function only activates when you have placed on the Lid and selected either compote, smooth and chunky soup programs.

Can I remove the Lid mid-cycle?

Yes, you can add the ingredients within a 1-minute time frame.

Can I use uncooked meat in soup recipes made in my Soup and Smoothie Maker?

You should first cook meat separately before transferring into your Soup and Smoothie Maker with additional ingredients from your recipe, as the Soup and Smoothie Maker is only designed to gently heat the soup which is not sufficient for cooking raw meat.

What is the capacity of my Soup and Smoothie Maker?

The capacity of your Soup and Smoothie Maker is 1.6L. Ensure you do not fill your Soup and Smoothie Maker above the MAX line, otherwise the overfill detector will cut the power and the LED screen will display 'E1'. If this happens, simply remove some of your ingredients so the MAX fill mark is not exceeded and wipe clean the Over Fill Sensor on the Lid. Ensure your ingredients (including liquid) are above the MIN line, failure to do this will impair the blending function.

Can I change the times on the smooth and chunky soup settings?

No.The times for these settings are preset.

Can I use my Soup and Smoothie Maker to reheat soup I have already made, or reheat tinned/carton soup?

No.The programs are set to make perfect soup from scratch. Do not reheat any type of canned or prepared meals, tinned tomatoes, prepared meals etc. as they could burn to the base of the element causing damage to the product.

What if my Soup and Smoothie Maker stops working?

Your Soup and Smoothie Maker lid is not closed correctly. Please make sure that the lid fits snugly into the container.

Can I make cold soups like Gazpacho in my Soup and Smoothie Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

What if food burns on the base of my Soup and Smoothie Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the Jug. To prevent this, add half a cup of water or stock to the Soup and Smoothie Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

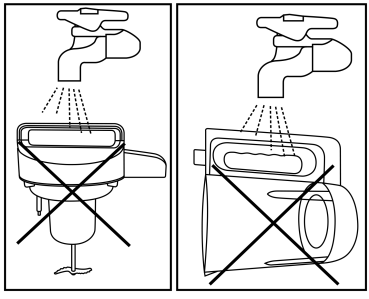
What if my Soup and Smoothie Maker stops working during the Chunky cycle?

Switch off the Soup and Smoothie Maker, remove the contents into a bowl and re-heat in a pan or microwave so as not to waste the ingredients. Clean the Soup and Smoothie Maker ready for next use.

Starchy ingredients like pasta and potato can cause overheating of the element if excessive quantities are used, stick to the recipes provided and all will be OK. If you want to create your own recipe, use the quantities of these starchy ingredients in our recipes as a guide.

Cleaning and Storage

• **Caution: Risk of burns!** Allow the device to fully cool down before carrying out any cleaning or maintenance.
• **Caution: Danger of electric shock from water!**Remove the mains plug from the socket before cleaning. Do not immerse the power cord in water or any other liquids.
• **WARNING!** Do not immerse the Lid and Jug in water or any other liquids as they contain electrical components that can be damaged by water.
• Do not wash the Lid and the outside of the Jug directly with water when cleaning.
• Do not allow water to get into the electrical connections.
• Dry thoroughly before use.
• The Lid and Jug must not be cleaned in a dishwasher!
• Clean the Jug and the mixing blade immediately after each use to avoid food residues drying on.
• Do not use any corrosive or abrasive cleaning agents or scouring sponges to clean the device. These can damage the surface.



1.After use, simply wash the Motor Housing and Mixing Blade with warm water, and wipe with a sponge.
2.The inside of the Jug can also be cleaned with warm soapy water and sponge.
3.Wipe down the Lid and the outside of Jug with a slightly damp cloth if necessary and then dry it with a soft cloth.
4.Allow all parts to dry completely before reassembling.
5.Store the device in a dry, clean place away from children and pets.

Contact Us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

Helpline: **08000 308444**

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: **https://cookology.com/knowledge-hub/**

Website: **www.cookology.com**

Recipes

Basic vegetable soup

Preparation time: 5 minutes
Cooking time: 26 minutes
Setting: Smooth Soup
Serves: 4

Ingredients:

- 700g assorted vegetables,diced.

  Tips: Bagged mixed vegetables from the supermarket is ideal
- Water(filled to max mark)
- 2 tsp instant chicken or vegetable stock
- Salt and ground black pepper

Method:

1 For a quick smooth soup fill the Soup and Smoothie Maker past the 1.3L mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.)
2 Add the vegetable or chicken stock powder and fill to the max mark with water.
3 Select the Smooth Soup setting. Once the soup is ready, season to taste and serve.

Roast Tomato and Basil soup

Preparation time: 10 minutes
Cooking time: 46 minutes
Setting: Smooth Soup
Serves: 4

Ingredients:

- 8 very ripe tomatoes cut in half
- 2 red onions cut into wedges
- 4 garlic cloves
- 1 tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt and ground black pepper
- 750ml chicken stock made from stock cubes
- 2 tsp tomato puree
- 1 tsp brown sugar
- 10g fresh basil

Method:

1 Preheat the oven to 200°C.
2 Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20 minutes until softened and slightly charred.
3 Carefully place the roasted vegetables into the Soup and Smoothie Maker and pour in the chicken stock, then add the tomato puree, brown sugar and fresh basil.
4 Select the Smooth Soup setting. Once the soup is ready, season to taste and serve.

Butternut squash, Chilli and Coconut soup

Preparation time: 15 minutes

Cooking time: 38 minutes

Setting: Chunky Soup

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 500g butternut squash, de-seeded,peeled and cut into small cubes
- 1 tsp ground cumin
- 1 large red chilli,finely chopped (remove the seeds for a milder taste)
- 3 garlic cloves,sliced
- 1 medium onion,chopped
- 1 tsp fresh ginger
- 500ml vegetable stock,made from cube
- 200ml coconut milk
- Juice of 1 lime
- 10g fresh coriander

Method:

1 In a large frying pan heat the olive oil and fry the butternut squash for 2~3 minutes, stirring every so often.
2 Add the ground cumin, chilli, garlic and onion and continue to cook for a further 5 minutes until the ingredients starts to soften.
3 Transfer them to the Soup and Smoothie maker and add the remaining ingredients, mix ingredients together with a spoon or spatula to evenly distribute.
4 Place the lid on the jug and select the Chunky Soup setting.
5 Once ready season to taste and serve.

Really quick and easy Pea, Ham and Mint soup

Preparation time: 5 minutes

Cooking time: 26 minutes

Setting: Smooth Soup

Serves: 4

Ingredients:

- 400g frozen peas
- 20g fresh mint,leaves only
- 225g quality cooked ham,chopped/shredded
- 100g potato,diced
- 800ml hot stock,from cube(ham)
- Salt and ground black pepper
- 2 tbsp olive oil
- 75ml(3 heaped tbsp) crème fraiche

Method:

1 Place the peas,mint,ham and hot stock into the Soup and Smoothie Maker and select the Smooth soup setting.
2 Season with a little salt and milled pepper add the olive oil and crème fraiche and using the Blend setting blend the soup again for 20 seconds and serve.

Chinese style Chicken and Sweetcorn soup

Preparation time: 20 minutes Cooking time: 30 minutes

Setting: Chunky Soup

Serves: 4

Ingredients:

- 100g sweetcorn,from the cob or tinned,drained
- 1 red onion,finely chopped
- 100g mushrooms, thinly sliced
- 1 tsp fresh ginger, grated
- 50g cooked chicken,shredded
- 1 garlic clove,crushed
- 1.2L chicken stock
- 2 tsp corn flour mixed with 1 tsp of water to form a paste
- 2 tsp soy sauce
- 50~100g hot cooked noodles
- 1 red chilli,de-seeded and finely chopped
- 15g spring onions,finely chopped
- 10g chopped coriander

Method:

1 Place the sweetcorn kernels into the Soup and Smoothie Maker along with the mushrooms, red onion, ginger, shredded chicken garlic, stock and soy sauce. Pour in the cornflour paste and stir with a spoon or spatula.

2 Select the Chunky Soup setting and leave until ready.

3 Divide the hot cooked noodles between serving bowls scatter over the chilli,spring onions and coriander.Pour the soup over the noodles and serve.

Chocolate Banana Smoothie

Preparation time: 10 minutes

Blending Time: 40-60 seconds

Makes:1.5L

Ingredients:

- 2x450g cartons low fat vanilla yoghourt
- 300~400ml semi skimmed milk (to taste)
- 2 banana,peeled and sliced thinly
- 4 tbsp caster sugar
- 100~150g dark chocolate (to taste)

Method:

1 Melt the chocolate in either a microwave or over a pan of hot water.

2 Add all ingredients to the Soup and Smoothie Maker,adding the melted chocolate last. Stir thoroughly.

3 Select the Smoothie setting and simply wait for 3 minutes until the Soup and Smoothie Maker has finished.

4 Serve straight away.

Raspberry smoothie

Preparation time: 5 minutes
Cooking time: 3 minutes
Setting: Smoothie
Makes: 1.5L

Ingredients:

- 900ml low fat raspberry yoghourt
- 300ml semi skimmed milk
- 300g raspberries (allow to thaw if frozen)

Method:

1 Place ingredients into the Soup and Smoothie Maker,stir thoroughly.
2 Select the Smoothie setting and simply wait for 3 minutes until the Soup and Smoothie Maker has finished.
3 Serve straight away.

Strawberry and Pineapple smoothie

Preparation time: 5 minutes

Cooking time: 3 minutes

Setting: Smoothie

Makes: 1.3L

Ingredients:

- 350g fresh strawberries
- 250g fresh pineapple, peeled
- 500g low fat strawberry yoghourt
- 300ml semi skimmed milk
- 1 scoop of vanilla ice cream

Method:

1 Prepare and hull the strawberries,cut any large ones in half. Chop the pineapple into chunks.
2 Place ingredients into the Soup and Smoothie Maker,stir thoroughly.
3 Select the Smoothie setting and simply wait for 3 minutes until the Soup and Smoothie Maker has finished.
4 Serve straight away.

Other recipes

Your 1 Year Guarantee

Please register your product on the Cookology website:

www.Cookology.com

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All cookology products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to cookology at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusion

Cookology shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's.

2 The appliance has been used on a voltage supply other than that stamped on the products.

3 Repairs have been attempted by persons other than our service staff (or authorised dealer).

4 The appliance has been used for hire purposes or non domestic use.

5 The appliance is second hand.

6 Cookology reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Cookology products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Cookology has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

IF YOU ARE HAVING A PROBLEM WITH ONE OF OUR PRODUCTS, CALL OUR HELPLINE:

Customer Services: 08000 308444

COOKOLOGY

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