

KAMBROOK

THE SMARTER CHOICE

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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue A11

Soup Simple
Soup Maker

KBL600

Instruction Booklet

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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 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz.

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 Maker

- Carefully read all instructions before operating the soup maker and save for future reference.
- Do not place the soup maker near the edge of a bench or table during operation. Ensure that 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 book.
- This soup maker has been designed specifically for the purpose of making soup only. Under no circumstances should this product be used to boil any other liquids or cooking other foodstuffs.
- Do not operate the soup maker on a sink drain board.
- Do not place anything on top of the motor body/lid.
- Do not touch hot surfaces. Use the jug handle for lifting and carrying the soup maker.
- Use caution when pouring soup from the soup maker, as hot soup and steam will scald. Do not pour the soup too quickly.
- Keep the soup maker clean. Follow the cleaning instructions provided in this book.
- Do not use chemicals, steel wool, or abrasive cleaners to clean the outside of the soup jug and motor body.
- Always fill the soup maker with water and food ingredients between the minimum (MIN) and maximum (MAX) marks on the stainless soup jug. If the soup jug is over or under filled, the soup maker will not operate.
- The appliance connector must be removed before the soup maker is cleaned and that the appliance inlet must be dried before the soup maker is used again.
- The motor body/lid should always be placed onto the soup jug before and during use. Do not remove the motor body/lid during operation as this may result in boiling soup splashing from the soup maker. Switch off and unplug the power cord from power outlet and soup maker before removing the motor body/lid.



WARNING: Do not remove the motor body/lid while the soup maker is in operating

- Do not operate the soup maker on an inclined plane. Do not move soup maker while it is switched on.
- To prevent damage to the soup maker do not use alkaline cleaning agents. When cleaning, use a soft cloth and mild detergent.

- Handle the mixing blade with care - remember the blades are sharp and should be kept out of the reach of children.
- Do not operate the Pulse setting continuously for longer than 20 seconds.
- Do not place any part of the soup maker in dishwasher or microwave oven.



WARNING: To protect against electric shock, do not immerse the power cord, power plug, soup jug or motor body/lid in water or any other liquid.

Important Safeguards For All Electrical Appliances

- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the appliance.
- Fully unwind the power cord before use.
- 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 and remove the power cord, if detachable, 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.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended

Your Kambrook Soup Maker

1. Removable motor body lid with cool touch handle
2. Easy touch digital control panel with smooth, chunky, blend and pulse functions
3. Durable stainless steel soup jug
4. Concealed element for fast heating and easy cleaning
5. Convenient pouring spout for easy serving
6. Overfill and under fill detectors for the perfect amount (not shown)
7. Stainless steel soup mixing blades
8. Smooth soup button
9. Chunky soup button
10. Blend button
11. Pulse button
12. Setting button
13. On/off button
14. Removable Cord
15. Plastic measuring jug
16. Cleaning brush

Using Your Kambrook Soup Maker

Before First Use

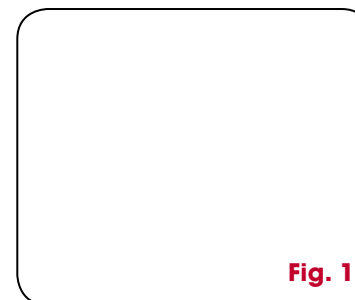
Before first use remove all promotional stickers and packaging material.

Hand wash the soup jug, removable motor body/lid and mixing blades in hot soapy water, rinse and dry thoroughly according to the cleaning instruction on page 11.

Ensure the interior of the stainless steel soup jug is clean and clear of any debris.

Using the Soup Maker

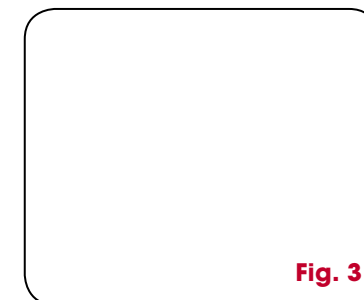
1. Ensure that the removable cord is not plugged in to the soup maker or power outlet (See Fig 1).



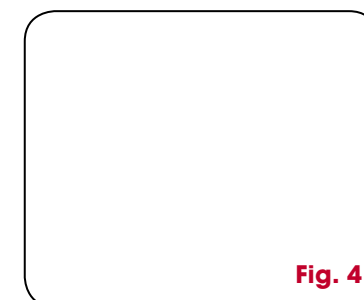
2. Carefully remove the motor body/lid, being careful not to touch the mixing blades (See Fig 2).



3. Place the ingredient into the jug as per the recipe being followed (See Fig 3).



4. Add the liquid last, be sure to fill up to just between the min or mix marks on the outer soup jug, use the plastic measuring jug provided (See Fig 4). If you over or under fill the soup jug, the soup maker will not operate.



5. Place the motor body/lid back onto the jug, ensuring that it is securely in place (See Fig 5).



Fig. 5

6. Plug the removable power cord into the soup maker, and plug into the power outlet. Turn the switch on at the power outlet (See Fig 6).



Fig. 6

7. Select the smooth or chunky program (smooth or chunky). The soup maker will slowly heat, and then begin to blend after several minutes (See Fig 7). Please see cooking times on page 9.

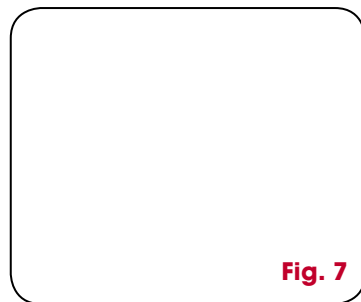


Fig. 7

8. When the soup is ready. Switch off at the power outlet, and unplug the removable the power cord from the power outlet and soup maker. Carefully remove the motor body/lid and slowly pour the fresh soup into a bowl or the plastic measuring jug provided (See Fig 8).

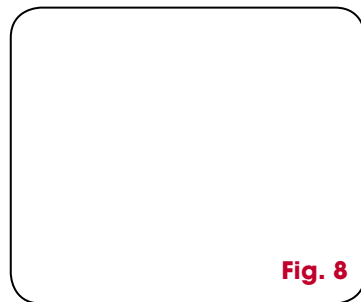


Fig. 8

9. Clean the soup maker following the instructions on page X.

Cooking Guide

The soup maker has two key functions for cooking soup. So that you can enjoy a creamy smooth soup, or a more traditional chunky soup!

Smooth Setting

The smooth soup setting is perfect for soup recipes requiring a smooth consistency, like Roast Plumb & Tomato soup. The setting ensures that the ingredients are blended to the right consistency, and gently cooked at the correct temperature. The setting runs for 15 minutes before the soup is ready to serve.

Chunky Setting

The chunky soup setting is perfect for rustic soup recipes requiring a chunkier consistency, like Winter Lamb and Lentil Broth. The setting ensures that the ingredients are heated for longer to ensure the chunky ingredients are fully cooked. The setting runs for 25 minutes before the soup is ready to serve and enjoy. For chunky soup, there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces.

Blend Setting

The setting allows you to further blend your soup to your desired consistency, if required. This function works without any additional heating.

Pulse Setting

This is the fast way to add some extra blending if required. It differs from the Blend setting in that it will only blend whilst your finger is pressed down on to the start button. As soon as you lift your finger, it will automatically stop.

Hints and Tips

The Benefits of Home Made Soup

Home made soup couldn't be better for you, and depending on the recipe, can provide a full range of health-giving nutrients including vitamins, minerals, carbohydrates and fibre. Best of all, homemade soup is delicious! Try using fresh seasonal vegetables. You can also include slow releasing carbohydrates to your soup by adding pre-cooked whole wheat pasta pieces in the recipe.

- Always check the smoothness of the soup to see if the consistency is to your liking
- Use the pulse button for a quick mix, or use the blend to make it really smooth
- Leftovers are always good for soups
- If you are cooking for a crowd, try using cups to serve
- If you need to thicken the soup, add 2-3 tablespoons of flour

Care, Cleaning and Storage

Cleaning

Before cleaning, turn the power off at the power outlet and then remove the removable power cord. Carefully remove the motor body/lid from the soup jug.

Motor Body/Lid, Stainless Steel Shaft and Blades

The stainless steel blending shaft attached to the motor body should be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Do not use abrasive cleaners or steel wool.



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

To remove any food residue on the motor body housing, wipe the motor body/lid with a damp cloth only. Do not use abrasive cleaners or steel wool. Never immerse the motor body/lid in water or any other liquid.

Soup Jug

The soup jug should be hand washed by filling the soup jug with hot soapy water, wiping with a sponge then rinse and dry thoroughly after each use. Wipe the outside of soup jug with a soft, dry cloth.

Never immerse the soup jug in water or any other liquid. When rinsing, be careful to keep the power inlet away from the pouring tap.

Do not use abrasive cleaners or steel wool.



WARNING: The appliance connector must be removed before the soup maker is cleaned and that the appliance inlet must be dried before the soup maker is used again.

QUICK WASH: Between each Soup batch, fill the soup jug to the Max mark with hot soapy water. Press the 'Pulse' button for 5 seconds. This will remove any food on the blade and shaft and allow you to continue onto the next batch.

Storage

Before storage, turn the power off at the power outlet and then remove the removable power cord.

Ensure the appliance is clean and completely dry.

Place the motor body/lid on the soup jug. Store upright on the bench or in a convenient cupboard.

Do not store any objects on top of the soup maker.

Recipes

Green Curry Pumpkin Soup

Makes 4 serves

2 cloves garlic, minced
1 leek, thinly sliced, washed
2 teaspoons green curry paste
500g pumpkin, skin and seeds removed, 5cm pieces
200g potatoes, peeled, quartered
500ml vegetable stock
200ml coconut cream

1. Place all ingredients into the soup maker jug.
2. Place the soup maker blending lid in place and secure.
3. Select the 'smooth' soup setting and then select the 'On' button.
4. Serve soup with coriander and fresh bread.

Potato and Leek Soup

Makes 4 serves

1 tablespoon olive oil
1 clove garlic, peeled, minced
1 small brown onion, peeled, diced
1 leek, thinly sliced, washed thoroughly
2 sprigs thyme, shredded
600g potatoes, peeled, diced
600ml vegetable stock
150ml pure cream

1. In a saucepan, heat the butter and oil. Add the garlic, onion and leek and sauté until golden brown.
2. Place all ingredients into the soup maker jug.
3. Place the soup maker blending lid in place and secure.
4. Select the 'smooth' soup setting and then select the 'On' button.
5. Serve soup with fresh bread.

Cream of Cauliflower Soup

Makes 4 serves

1 tablespoon olive oil
1 clove garlic, peeled, minced
1 large brown onion, peeled, diced
600g cauliflower florets, washed
200g potato, peeled, diced
500ml chicken stock
100ml pure cream

1. In a saucepan, heat the oil and sauté the garlic and onion.
2. Place all ingredients into the soup maker jug.
3. Place the soup maker blending lid in place and secure.
4. Select the 'smooth' soup setting and then select the 'On' button.
5. Serve soup with fresh bread.

French Onion Soup

Makes 4 serves

50g butter
1 teaspoon olive oil
4 large onions (about 1kg), sliced
1 tablespoon brown sugar
50ml brandy
750ml chicken stock
1 tablespoon balsamic vinegar
2 bay leaves
2 thyme sprigs

1. In a saucepan, heat the butter and oil. Add the onion and sauté until golden brown.
2. Place all ingredients into the soup maker jug.
3. Place the soup maker blending lid in place and secure.
4. Select the 'chunky' soup setting and then select the 'On' button.
5. Serve soup with fresh bread, toasted with cheese.

Chicken Noodle Soup

Makes 4 serves

20gms butter
1 tablespoon olive oil
1 clove garlic, minced
1 brown onion, peeled, diced
500g chicken thigh
1 carrot, peeled, diced
1 celery stalk, diced
1 bay leaf
1 teaspoon salt
1 teaspoon whole black peppercorns
800ml chicken stock

1. In a saucepan, heat the butter and oil. Add the garlic and onion and sauté for 2 minutes, add the chicken and cook for 2 minutes on each side of the thigh.
2. Place all ingredients into the soup maker jug.
3. Place the soup maker blending lid in place and secure.
4. Select the 'chunky' soup setting and then select the 'On' button.
5. Serve soup with fresh bread, parmesan and chopped parsley.

Smoked Ham and Split Pea Soup

Makes 4 serves

2 eschallots, peeled, diced
1 clove garlic, minced
200g ham off the bone, roughly chopped
200g green split peas, washed
1 bay leaf
2 sprigs thyme
1 carrot, peeled, diced
1 stalk celery, diced
1 teaspoon black peppercorns
1/2 cup white wine
500ml vegetable stock

1. Place all ingredients into the soup maker jug.
2. Place the soup maker blending lid in place and secure.
3. Select the 'chunky' soup setting and then select the 'On' button.
4. Serve soup with chopped parsley and sour dough bread.