

TOWER®

over 100 YEARS of quality

T12056

1 LITRE COMPACT SOUP & SMOOTHIE MAKER



Call us first, we can help.

With advice, spares and returns.

Visit our website: towerhousewares.co.uk **Call: +44 (0)333 220 6066**
(8.30am to 6.00pm Monday-Friday)



SAFETY AND INSTRUCTION MANUAL

PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.

Specifications:

This box contains:

Instruction Manual
1L Soup Maker

1. Smooth Function Indicator
2. Mode Button
3. Chunky Function Indicator
4. Select ON/OFF Button
5. Juice Function Indicator
6. Blend Function Indicator
7. Control Panel with LED Screen
8. Lid Handle
9. Jug Handle
10. Power Socket



Technical Data:

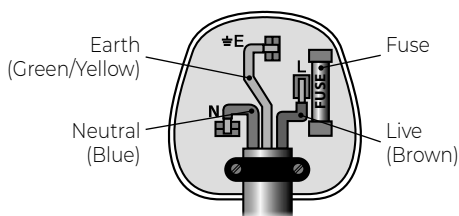
Description:	1 Litre Compact Soup & Smoothie Maker
Model:	T12056
Rated Voltage:	220-240V
Frequency:	50-60Hz
Power Consumption:	800-1000W

Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
2011/65/EU	Restriction of Hazardous Substances Directive. (including amendment (EU) 2015/863).
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC	Eco-design of Energy related Products (ErP)
RK Wholesale LTD Quality Assurance, United Kingdom.	


Wiring Safety for UK Use Only



IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

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

Blue neutral [N] Brown live [L] Green/ Yellow [EARTH] 

Plug Fitting Details (Where Applicable).

The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

On no account must either the brown or the blue wire be connected to the [EARTH] terminal.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug.

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:
This appliance **MUST** be earthed!

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



Important Safety Information:

Please read these notes carefully BEFORE using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- **DO NOT** let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- The mains cable should reach from the socket to the base unit without straining the connections.
- **DO NOT** let the cable run across an open space e.g. between a low socket and table.
- **DO NOT** use any extension cord with this appliance.
- **DO NOT** let the cable run across a cooker or toaster or other hot area which might damage the cable.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket before fitting or removing tools/ attachments, when not in use or before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- **DO NOT** use this product for anything other than its intended use.
- This appliance is for household use only.
- This appliance includes a heating function.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- **USE CAUTION** when lifting or moving the appliance. Use the handle on the appliance to lift or move the jug. It is advised to use heat protective gloves or pot holders when handling the jug. Areas which are not intended to hold must be given sufficient time to cool.
- Always remove the plug and lid before using the jug to serve soup.
- **WARNING!** Keep your fingers away from moving parts and fitted attachments.
- When in use, the surfaces of the appliance will become very hot. Always use the handle.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product.
- When the appliance is used for reheating foods, always ensure food is piping hot before eating.
- Never exceed the maximum capacities outlined in this instruction manual.
- **CAUTION!** The blades in the jug are very sharp, extreme caution should be taken when using and cleaning the inside of the jug.
- **DO NOT** immerse cords, plugs or any part of the appliance in water or any other liquid.
- Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always locate your appliance away from the edge of a worktop.
- **DO NOT** use the appliance outdoors, or near water.
- **WARNING! Hot surface.** The body of the product can get hot during use.
- Extreme caution must be observed when moving an appliance with hot contents.
- **CAUTION! DO NOT** use the appliance 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.
- **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, and then clean the appliance to prevent burning.
- **DO NOT** operate the appliance for making soup continuously.
- Be careful if hot liquid is poured into the soup maker as it can be ejected out of the appliance due to sudden steaming.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team:
+44 (0) 333 220 6066



Before First Use:

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Your appliance is now ready for normal use.
4. Dispose of the packaging in a responsible manner.
5. It is important to clean your Soup Maker before first use or if it has not been used for a long period of time.
6. When you first use your Soup Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using a few times this will stop.

Using Your Appliance:

1. Ensure the Soup Maker is unplugged from the mains.
2. Remove the Lid. Be careful NOT to touch the Mixing Blade.
3. **WARNING:** Sharp Blades.
4. Place all the ingredients into the Jug. Add the liquid last, filling up to between the max and min lines marked on the Jug.
5. Place the Lid back onto the Jug ensuring it is securely in place.
6. Plug into the mains. The icons will flash in sequence.
7. Press the Mode Button to select the programme. The icon will illuminate.
8. To start the Soup Maker, press the Select On/Off Button. The Soup Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.
9. When finished, the Soup Maker will beep for 60 seconds and all four icons will flash.
10. Unplug from the mains, remove the Lid and pour the fresh soup into a bowl.

Your Soup Maker Programmes:



SMOOTH - Use the Smooth programme to produce a thorough mix and blend of ingredients. The programme will run for 21 minutes and is ideal for such classic dishes as Tomato and Basil Soup.



CHUNKY - Recipes which make use of bold chunks of meat and veg can use this setting. The Chunky programme will only heat the contents, it doesn't perform any blending, so make sure to chop the ingredients to your preferred size. The smaller the chunks the better the spread of heat throughout the dish. This programme has a runtime of 28 minutes.



JUICE - If smoothies or milkshakes are your thing your Soup Maker can handle them easily. Juice is a 2 minute programme that will blend your ice cream or fruit/vegetables perfectly. The ingredients are not heated so all kinds of drinks can be made.
NOTE: Do not place ice cubes into the Soup Maker.

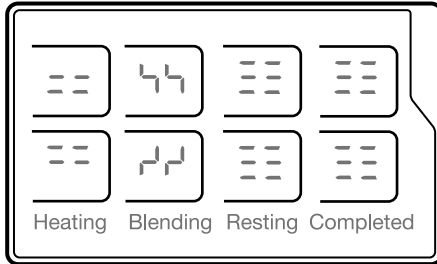


BLEND - Additional Blending. This setting allows you to further blend the soup, if required. This function works without additional heating of the soup. To access this function after cooking, you will need to unplug your Soup Maker before re-plugging into the mains. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button. When highlighted, press and hold the Select ON/OFF Button to blend the contents of the Jug.

NOTE: To preserve the life of the motor, we recommend blending in 30 second intervals.



LED Screen:



Your Soup Maker utilises 3 different processes to create fresh soups and drinks; heating, blending and resting. These processes are highlighted during the programme with a small animation on the LED Screen.

HEATING - The heating animation will appear in motion when the Soup Maker is heating the contents of the Jug.

BLENDING - The blending animation will be displayed when the Mixing Blade is in use. When switching from heating to blending the Soup Maker will give off a single audible beep.

RESTING - During the programme the Soup Maker will occasionally 'rest', at which point no animation will be shown, but the timer on the LED Screen will continue to count down. This is normal.

NOTE: During the resting period do not lift the Lid as this will void the programme. Once the process is completed the soup maker will beep for 60 seconds and the screen will display the 'completed' icon.

COMPLETED - When completed, your Soup Maker will show the same animation as resting, but the timer will be at '0' and all four icons on the panel will flash.

1. Begin by washing your vegetables (i.e. potatoes, carrots).
2. Chop your ingredients into pieces no larger than 1.5 – 2.5cm.
3. Remove the lid of your Tower Soup Maker and add all ingredients into the serving jug. Ensure all of your ingredients do not surpass the Soup Max Fill line on the jug.
4. Top up the ingredients with liquid.
5. Once all of your ingredients have been added to the Soup Maker, place the lid back on the serving jug, making sure it is securely in place.
6. Once the cooking time has finished, check the consistency of the soup. You can use the blend button at the end of cooking to ensure your soup is made to your desired consistency.
7. Unplug the Soup Maker and remove the lid, being careful to avoid any steam that it may emit. Using the handle, pour the soup into bowls to serve.

Tips for getting the most out of your Soup Maker:

- Prepare as many of your ingredients as possible in advance.
- Add a little olive or vegetable oil and water to the bottom of the jug before adding ingredients that are high in starch or sugar, to avoid them burning to the bottom of the jug.
- Once you've added all the ingredients to the jug, stir with a wooden spoon before fitting the lid and turning the soup maker on.
- Make a full batch of soup at a time and freeze your leftovers to enjoy later in the week. When freezing soup, leave it to chill overnight in the fridge before putting it into the freezer.
- Layer softer, lighter ingredients like lentils or chopped tomatoes on top of heavier ingredients such as potato. This stops the lighter ingredients from being pressed down into the bottom of the jug and the blades too much.
- If your soup seems too thin, lower the amount of liquid you are adding. Reducing the liquid will give you thicker soup.
- Never fill the soup maker above the maximum fill line and always make sure it isn't under the minimum fill line either.

Healthy Options for Wholesome Soup:

- Using vegetable stock as your liquid addition gives the soup a great added flavour.
- Sauté onions and garlic in vegetable oil for a healthier option rather than oil before adding to your soup maker.
- Certain vegetables increase in antioxidant content when they're cooked. For a real health boost, make soups that include these vegetables: carrots, spinach, green and red peppers, asparagus, broccoli and red cabbage.
- For a boost to your immune system include these ingredients in your healthy soups: garlic, sweet potatoes, tomatoes and kale.
- Include potato to bulk up a soup, add some energizing carbs and to fill you up a little more. This will also thicken the soup naturally.
- Garnish your soup with fresh basil, which is thought to ease stress and help with problem skin.
- For low fat soups, replace crème fraîche or soured cream with low fat fromage frais
- Always remember to season your soup with salt and pepper after cooking.
- When you've finished cooking your soup and you're getting ready to serve it, try adding some fresh herbs or a dollop of fresh yoghurt or cream - the fresh ingredients will really highlight the delicious flavours in the soup.

Making Stock:

Good quality stock can help give soup a delicious, flavourful taste. For some soups, you may wish to omit stock and just use water. For others, a stock cube thrown in with the rest of the ingredients and topped up with water will do. Making your own stock is nutritious and economical. For those recipes that you want to go the extra mile with, we've got a great basic vegetable stock recipe for you. See Page 10.

Troubleshooting:

Questions	Answers
Can I use uncooked meat in the soup maker?	No. You need to first cook the meat separately before transferring it to the soup maker with the rest of your ingredients. Meats such as lamb will need browning before adding to the ingredients.
What is the capacity of the soup maker?	The Tower Soup Maker has a capacity of 1 Litre. Always ensure ingredients and liquids do not exceed the maximum fill line marked on the jug.
Can I remove the lid during cooking?	If you remove the lid during cooking, the soup maker will automatically power off. You would then need to turn the soup maker back on and reset the function.
Why is my soup maker overflowing?	The water may be filled above the maximum fill line. Ensure you take note of the maximum fill line before using.

Cleaning & Care:

Not dishwasher safe.

Do not immerse the soup maker in water or any liquids.

1. Clean the base housing and outside of the jug with a soft cloth.
2. Rinse the underside of the lid in warm, soapy water. Wipe the topside with a soft damp cloth
3. To clean the inside of the jug, rinse to remove any soup or large food particles. Remove any food remains using a soft cloth and mild detergent before rinsing again.

NOTE: Before wiping the inside of the jug, add a small amount of detergent to the jug together with some warm water, Place the lid securely onto the jug and press the Blend/Clean button to loosen food remnants.

CAUTION: The blades in the jug are very sharp. Take extreme caution when cleaning the inside of the jug.

IMPORTANT:

After cleaning allow to dry fully before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

To store your appliance:

- Unplug the power cord from the power outlet and clean as above.
- Allow the appliance to dry fully.
- Store on a flat, dry, level surface and out of the reach of children.



Stove Top Stock

A basic stock recipe to cook on the hob.

Ingredients	Method
Water 3 finely chopped carrots 3 chopped celery 3 chopped leeks 1 diced onion 1 bay leaf 2 sprig of parsley 1 tsp. dried thyme	<ol style="list-style-type: none"> Put all the ingredients into a stock pot and cover with enough water to easily stir them in. The more water you add, the lighter the flavour of the stock. Set the stock pot on a medium to high heat and bring to just under a boil before reducing the heat to medium low and allowing the stock to simmer. Let the stock cook for around an hour, stirring intermittently to circulate the vegetables. Take the stock off the heat and strain to remove the pieces of veg. Refrigerate and allow to cool before splitting into portions and then freezing immediately. Next time you want to make soup with vegetable stock in your Tower Soup Maker, simply take a portion of your stock out of the freezer and defrost before adding to your Soup Maker along with the rest of your ingredients, for the ultimate in home-made comfort cooking.

Basic Vegetable Soup

Ingredients	Method
700g assorted vegetables, diced. (Bagged mixed vegetables from the supermarket are ideal) Water (filled to the Max mark) 2tsp instant chicken or vegetable stock Salt and ground black pepper	<ol style="list-style-type: none"> For a quick smooth soup fill the Soup Maker past the min fill with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.) Add the vegetable or chicken stock powder and fill to the max mark with water. Select the smooth setting. Once the soup is ready, season to taste and serve.

Chicken and Mushroom Soup

Ingredients	Method
2 tbsp olive oil 1 medium onion, finely chopped 1 garlic clove, chopped 240g mushrooms, thinly sliced 100g cooked chicken, shredded 10g parsley, chopped 1 medium potato, finely cubed 1litre chicken stock, fresh or made from cube 100ml whipping cream	<ol style="list-style-type: none"> In a large frying pan add the olive oil and fry the onion until soft, but not browned. Add the garlic and mushrooms and continue to cook until the mushrooms have softened. Transfer to the Soup Maker with the shredded chicken, parsley, potato and stock. Select the smooth setting and simply wait for 21 minutes until the soup maker has finished. Season with salt and milled pepper and serve with a drizzle of cream.



Chocolate Banana Smoothie

Ingredients	Method
2x450g cartons low fat vanilla yoghurt 300-400ml semi skimmed milk (to taste) 2 bananas, peeled and sliced thinly 4tbsp caster sugar dark chocolate (to taste)	<ol style="list-style-type: none"> 1. Melt the chocolate in either a microwave or over a pan of hot water. 2. Add all ingredients to the Soup Maker, adding the melted chocolate last. Stir thoroughly. 3. Select the juice setting and simply wait for 2 minutes until the Soup Maker has finished. 4. Serve straight away.

Check these charts for basic imperial to metric conversions of weights.

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	1 tablespoon

Food Allergies

Important Note: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you ARE NOT allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

Imperial	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
15 oz	425g
1 lb	450g



TOWER®

over 100 YEARS of quality

thank you!

We hope you enjoy your appliance for many years.

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

The product must be returned to the retailer with proof of purchase or a receipt. The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts. Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our **Customer Support Team on:**

+44 (0) 333 220 6066



0222.V2



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE SINCE 1912

