

CUCINA

by *Giani*



1.7 Litre Electric Soup Maker/Blender

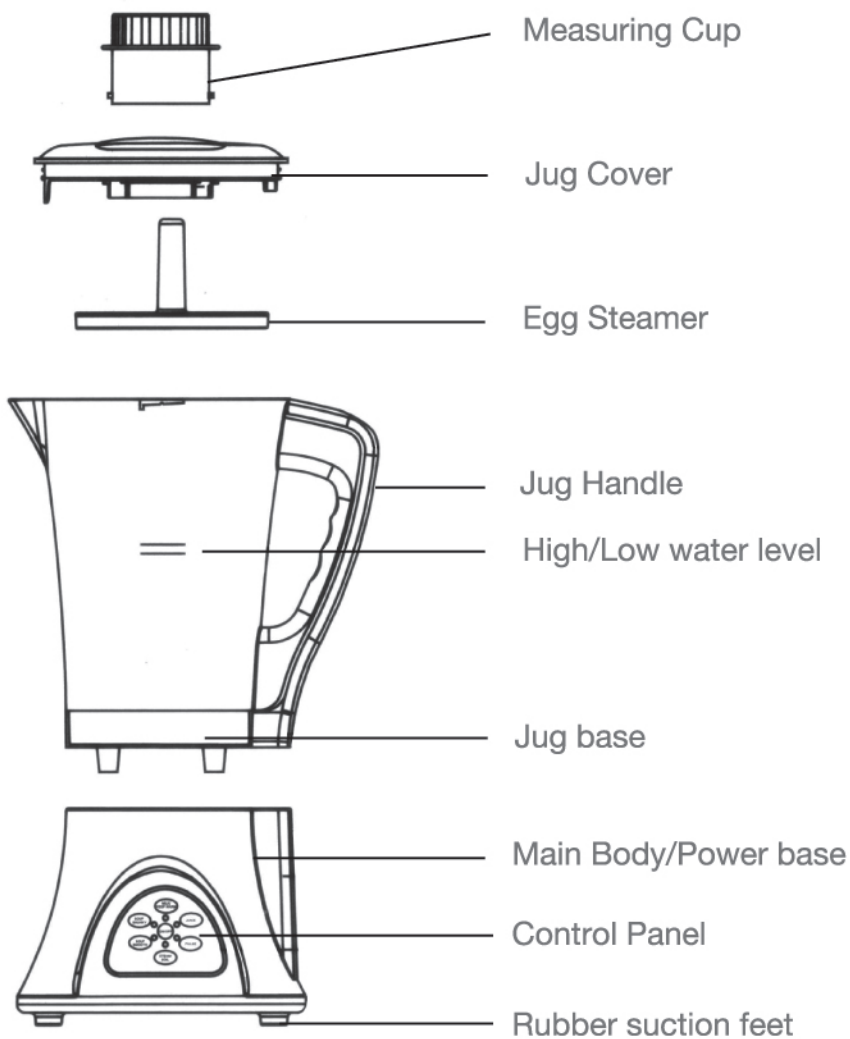
Instruction Manual

Model Reference: GCHS-01

Contents:

Overview	page 01
Getting Started	
Contents of Box	page 02
Features	page 02
Safety Instructions	page 02
Cleaning Instructions	page 03
Instructions for use	page 04
Functions	page 05
Operating Instructions	page 06
Recipes	page 07
Recipes	page 08
Troubleshooting	page 09

Overview



Contents of Package: 1.7Ltr Soup Maker, Measuring Cup, Egg Steamer, Brush, Sponge.

Getting Started

Please read this instruction manual before using the Giani Cucina Soup Maker

Remove the soup maker and accessories from the box.

Remove any packaging from the product.

Place the packaging inside the box and either store or dispose of safely.

In the Box

Soup maker power base

Soup maker jug with built-in blade

Measuring Cup

Instructions Manual

Recipe Book

Sponge scourer & Brush

Features

2 automatic soup settings

Blender Function

Reheat Function

Minimum liquid overflow sensor

Hot liquid overflow sensor

2 portion size settings

Illuminated buttons

Audible warning and finish alarm

Non-slip suction feet

Locking lid with food chute

Built in blender/mixing blade

Safety Instructions

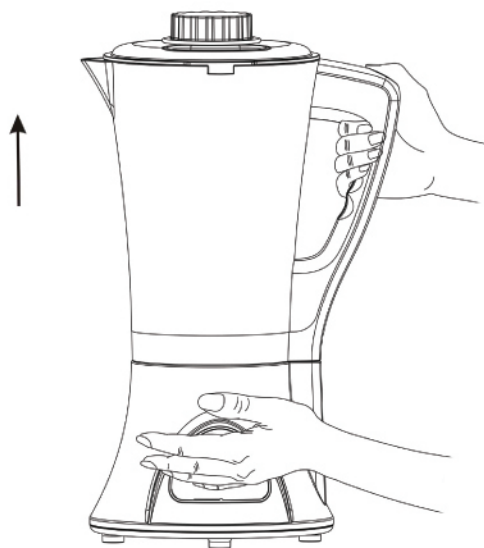
1. When using electrical appliances, basic safety precautions should always be followed. Check that the voltage indicates on the rating label corresponds with that of the local electricity supply before connecting the appliance to the mains.
2. This soup maker should not be used by children, only by responsible adults.
3. If the supply cord is damaged a qualified engineer must replace it to avoid hazard.
4. Take care to keep hands, loose clothing and other items away from the rotating blades.
5. Do not use the soup maker if the rotating blades are damaged.
6. Do not use the soup maker without the lid being securely clipped in place.

7. Do not immerse the soup maker (Jug, cord, motor housing) in water or any other liquids.
8. This appliance contains no user-serviceable parts. All repairs should only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.
9. Do not operate the soup maker after a malfunction or if it has been dropped or damaged in any way.
10. Do not leave the soup maker unattended whilst connected to the mains power supply.
11. This appliance must be unplugged from the power supply after use and whilst any maintenance is carried out.
12. Always use the soup maker on a stable, heat-resistant surface.
13. Ensure there is sufficient ventilation around the soup maker to allow the heat and steam to escape.
14. The jug body becomes hot during use, always hold using the handle provided.
15. Do not use the soup maker for any purpose other than that for which it is designed.
16. Ensure that the supply cord is kept away from heat or sharp edges that could cause damage.
17. Do not allow the supply cord to hang over the edge of work surface or tabletops.
18. The soup maker is intended for domestic use only. It should not be used for commercial purposes.
19. Do not use any accessories or attachments with this appliance other than those recommended by supplier.

Cleaning Instructions

Unplug the appliance from the power supply before cleaning.

Remove the jug from the base by holding the side handle firmly and lifting upwards.

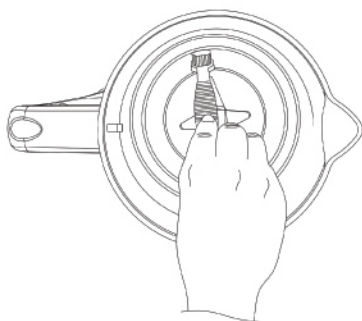


Before using the soup maker for the first time wipe down the jug and lid with a damp cloth using a mild detergent.

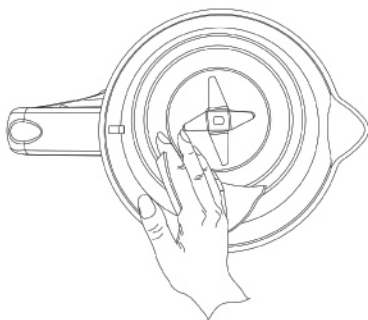
Do not immerse the unit or the jug in water or any other liquids.

Wash thoroughly after each use.

The brush provided is perfect for cleaning around the raised edges on the inside of the jug and getting into areas which are awkward to reach.



Use the sponge scourer provided for washing the inside of the jug, it is not recommended to use harsh abrasive scourers as this will cause surface scratches.



Clean the surface of the base unit and the outer of the jug with a soft, damp cloth. Rinse the lid in warm, soapy water.

Handy Tip: Use the soup maker's programs to aid the removal of stubborn stains. Simply add 800ml of water and a small amount of mild detergent. Fit the lid and switch the soup maker on. Press BLEND or PULSE and the blades will rotate to clean the jug, for more stubborn stains use the SOUP function. You can stop the cleaning process at any time by switching off the appliance.

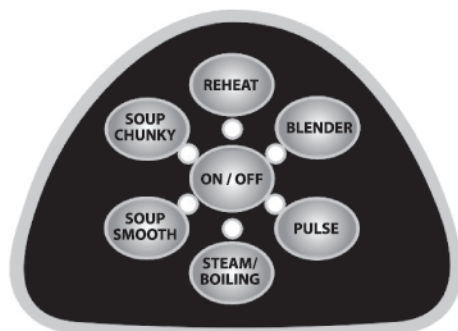
CAUTIONthe blades inside the jug are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the jug.

Instructions for Use

The soup maker has two programmed soup settings to create Chunky or Smooth soups, it also has a reheat function enabling pre-cooked soup to be reheated before serving. The built-in blender blades can also be used solely as a blender to make smoothies, purees, dips and dressings. The soup maker is fitted with several safety features including an interlocking lid cut-out, a minimum liquid sensor, a hot liquid overflow sensor for safe use at all times and safety micro-switch cut-off on the motor base.

- Place the base unit of soup maker on a heat-resistant, stable surface.
- Carefully position the jug on the base unit aligning the connections in the base of the jug handle with those in the base unit.
- The jug should sit securely on top of the base unit.
- Fit the lid to the soup maker by aligning the lock open symbol on the lid with the datum mark on the top of the handle.
- Once aligned, turn the lid in the direction of the arrows until the lid lock symbol aligns with the datum mark.
- Ensure the measuring cup stopper is fitted to the top of the lid.
- When everything is positioned correctly, connect the soup maker to the mains power supply and press the on/off button to turn the soup maker on.
- The button will illuminate and the soup maker will beep indicating it is on.
- If at this point the alarm sounds, disconnect the soup maker from the mains power supply and check that the lid is properly fitted and the fluid level is correct as described on trouble shooting.
- Once checked, reconnect to the mains and power up.
- To start the cooking process, press the button indicating the function required.

FUNCTIONS



Options	Description	Time
Soup Chunky	For rustic soups, perfect for hard vegetables	25 mins
Soup Smooth	For smooth soups and sauces	25 mins
Steam/Boil	Steam and boil food	15 mins
Blend/Mix	Blend vegetables or fruits etc	1.5 mins
Pulse	Will quick blend when pressed	-
Reheat/Keep Warm	Reheat leftovers, or keep warm soup, milk etc	12 mins

NOTE: above times are approximate guidelines only

Operating Instructions:

Soup Chunky/Soup Smooth (25 minutes)

- Add your ingredients with COLD water/stock.
- When making CHUNKY SOUP chop hard vegetables at least 1cm thick.
- After pressing the "ON/OFF" button, the indicator will flash and the Soup Maker will beep.
- Choose the function you require, the light will come on next to the function button you select and the soup maker will beep, this means the cooking process has started.
- Make sure that ingredients and liquid DO NOT exceed the MAX soup level.
- When the cooking or blending process is complete the soup maker will beep for several seconds and the indicators will flash. Some ingredients may require longer to cook, if ingredients are not properly cooked when the cycle has finished, select the REHEAT function to cook the soup for longer. If the Ingredients are not blended enough after the cycle has finished, press the PULSE function until you have the desired consistency.

Pulse

Press and hold the Pulse button to blend, release the button to stop.

Steam (approx 15 minutes, depending on the food being steamed)

Fill the jug with water to between the WATER MIN and STEAM MAX mark. Place the egg steamer into the jug so it rests firmly just above the STEAM MAX markings. Place the food on the egg steamer, if the food is in small pieces it may be advisable to place some gauze on top of the egg steamer to prevent food from falling into the water.

Boil (approx 15 minutes, depending on the food being steamed)

Fill the jug with water to between the WATER MIN and BOIL MAX mark. Place the food into the water.

Blend

Add the fruit/vegetables you wish to blend, it is important that your ingredients reach a minimum depth of 3-4cm so that the safety cut out sensor is not activated. Do not exceed the MAXIMUM level. It is NOT possible to blend dry ingredients, as the sensor will not recognize them. Once ingredients are in place secure the lid properly then press the blend button to start the BLEND program. The blend cycle is a 1 min 20 second repeating high-speed blend. To stop the cycle press the blend button again, or press ON/OFF button.

Reheat (approx 12 minutes, depending on temperature and volume of liquid)

Add your pre-cooked soup, sauce or gravy to the jug ensuring the volume is no less than the minimum and no more than the maximum. Ensure the lid is correctly fitted and press the reheat button. The reheat program will follow the sequence: Heating-Mixing- Heating-Mixing-Heating. This process will continue until the soup is heated to the optimum temperature of 65°C -75°C, ready to serve. The alarm will sound when complete.

Note: the reheat process is not a cooking function; all liquids used in this process must be pre-cooked.

Recipe Ideas:

Alioli

This traditional Spanish garlic sauce goes well with chicken, potatoes, paella, salad, asparagus, fish and a myriad of other dishes.

Ingredients

6 cloves of garlic, peeled and roughly chopped
1/2 tsp coarse salt
1 large egg yolk
1 teaspoon Dijon mustard (optional)
1 tablespoon lemon juice
180ml olive oil



Method

- 1) Place the lemon juice, egg yolk, mustard, garlic and salt into the soup maker.
- 2) Switch on the soup maker and select the BLENDER function.
- 3) While the ingredients are mixing, gradually add the oil through the hole in the lid.
- 4) Process until the sauce emulsifies, this takes approx 5 minutes.

NOTE: serve immediately, or place into a sealed container and refrigerate for up to 5 days.

Garlicky Houmous

Delicious served with warm pitta slices or carrot & celery sticks

Ingredients

1 400g can of chickpeas, drained & washed
2 cloves garlic, roasted and mashed
Juice of 1/2 lemon
2 tablespoons tahini paste
2 tablespoons of olive oil
Salt and pepper to taste



Method

- 1) Place the chickpeas, garlic, lemon juice and tahini into the soup maker.
- 2) Switch on the soup maker and select the BLENDER function.
- 3) While blending, slowly add the olive oil through the hole in the lid, until the Houmous is thick & smooth
- 4) Blend in salt and pepper to taste.

Recipe Ideas:

Real Hot Chocolate

Makes 1 cup

Ingredients

180 ml milk (whole milk preferably)
1 tablespoon cocoa powder
If cocoa powder is unsweetened add granulated white sugar according to taste.

For Garnish:

Mini marshmallows or whipped cream

Method

- 1) Place all the milk, cocoa powder and sugar (if required) into the soup maker.
- 2) Switch on the soup maker and select the REHEAT function.
- 3) Allow to heat and mix for 5 minutes, the hot chocolate should be about 70°C.
- 4) Serve in a mug, topped with whipped cream or sprinkled with marshmallows..



Fruit Smoothie

Ingredients

125ml orange juice.
150g fresh or frozen raspberries.
200g pineapple chunks, fresh or tinned.
2 oranges, peeled and segmented.
200g strawberries, hulled and halved.
1 mango, peeled, stoned and cut into 2.5cm pieces.
1 banana, peeled and cut into 2.5cm pieces.
10 ice cubes.

Method

- 1) Layer the ingredients in the soup maker.
- 2) Select the BLENDER function.
- 3) when thoroughly blended pour into tall glasses.



Troubleshooting:

The Soup Maker switches on but will not begin the Soup Function

- 1) Water or liquids exceed the MAX level, the overflow sensor works.
- 2) Water or liquids are under the MIN level, the Minimum liquid safety sensor works.
- 3) Ingredients are too chunky, for chunky soup ingredients should be about 1cm thick.

If the indicators flash and beep continuously:

- 1) The lid is not properly locked.
- 2) Jug is not properly placed in its base unit, the safety micro-switch works.
- 3) Heating base and motor are over-heated, the overloading setting works. separate the Jug and motor housing, let it rest for 5 minutes to cool down.
- 4) Water or liquids exceed the MAX level, the overflow sensor works.
- 5) Water or liquids are under the MIN level, the Minimum liquid safety sensor works.
- 6) There are some spills around the overflow sensor.

The appliance stops working part way through the operation:

- 1) The lid has become loose.
- 2) The liquid level is too low due to evaporation during cooking.
- 3) Liquid exceeds the maximum level.
- 4) the jug is not securely attached to the base.

Ingredients are not blended enough, some pieces are too large:

- 1) The wrong function was selected.
- 2) Not enough water was added.
- 3) Use the pulse function to make the soup smoother.

The ingredients are still hard after the cooking cycle has finished:

- 1) The ingredients were not chopped finely enough when first added.
- 2) The wrong function was selected.
- 3) Too much water or ingredients were added.
- 4) Some ingredients require longer cooking times, select REHEAT function which will cook the soup for longer until ingredients are cooked through.

The soup is not hot and the cooking cycle seemed to finish early:

- 1) Too much liquid can make the liquid level go over the maximum mark due to the movement of the soup during cooking.

Food is burnt and stuck to the bottom:

- 1) This can be caused by high levels of sugar or starch.
- 2) Too many ingredients and not enough water.



Voltage: 220-240V 50Hz
Power: Motor 280W
Heater: 800~900W
MODEL: GCHS-01

CUCINA

by *Giani*

Giani Ltd
Manchester, UK, SK2 6RH
e-mail: support@gianiuk.co.uk