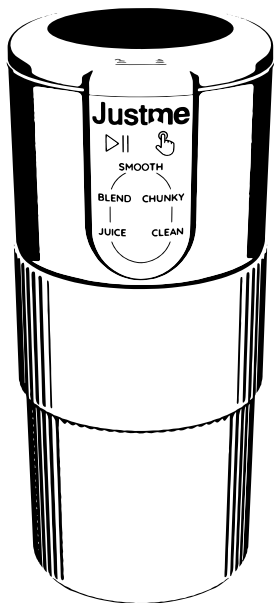


Justme

Lifestyle products for you



One bowl soup maker

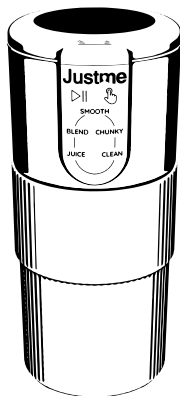
User Manual

Justme

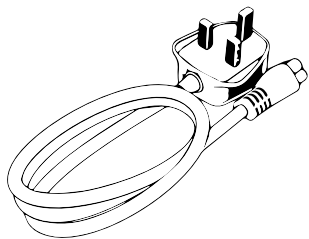
Are you ready for some 'me' time? The clue is in the title. This is **Just** about you! The **Justme** Soup maker cooks and blends one bowl of fresh soup at a time (300ml). Indulge yourself in delicious healthy food without the expense or effort. You're in control of the ingredients so whether you have food intolerances, you're watching the calories and salt, or **just** love delicious nutritious soups. You no longer have the misery of reading the small print on those tins of soup! Ever wondered what to do with that lonely potato or half a leek in the back of the fridge? Experiment and create your own soup and smoothies your own way. It's a cost effective, fun and easy method of making nutritious healthy soups and drinks and it's **Just** so easy!

Just enjoy yourself

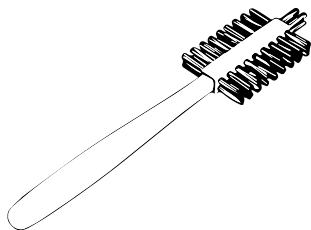
What's in the box?



Justme
Soup Maker



Power Cable



Cleaning Brush

Safety Warnings

Before operating this soup maker check that the voltage of the mains circuit corresponds with the rating of the appliance.

If the supply cord or appliance is damaged, do not use this appliance and seek advice from the retailer or on our website:
www.justmeproducts.com

Do not let the cord hang over the edge of a table or counter top.

Always locate your appliance away from the edge of a worktop.

DO NOT place the appliance or it's cable 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.

Do not let the cable run across an open space e.g between a low socket and a table

Do not carry the appliance by the cord

The mains cable should reach from the socket to the soup maker without straining the connections

Switch off at the wall socket and disconnect the power cord before pouring or cleaning

Close supervision is necessary when any appliance is used by or near children

Children should not play with this appliance

Do not use this product for anything other than its intended use

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.

Areas which are not intended to hold must be given sufficient time to cool.

Never exceed the maximum capacities outlined in this instruction manual

Always remove the plug and lid before using the jug to serve soup.

Follow instructions carefully on page 18 to remove the lid to avoid steam leakage

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.

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 of foods on the bottom

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 contact us at sales@justmeproducts.co.uk

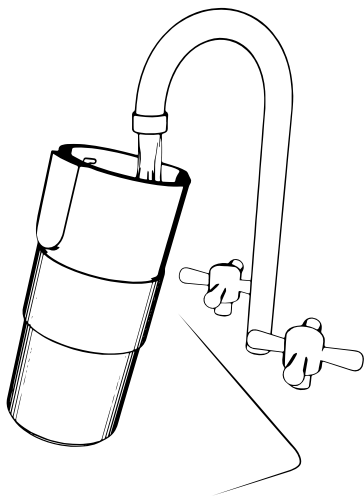
It's all about you

Let's get you started

You're ready to indulge in a little "me" time. Good for you! So, let's get you ready to start making some wonderful soup and drinks.

01

Clean the jug and blade.
Do not immerse the device in water.



02

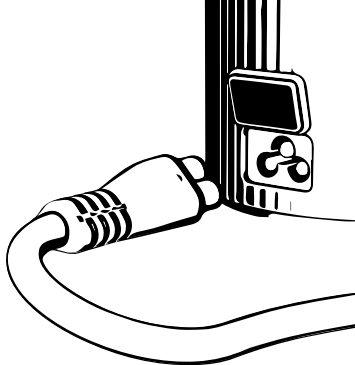
Place the ingredients inside the cup. Min 200ml, Max 300ml.
Do not exceed the MAX line.

MAX



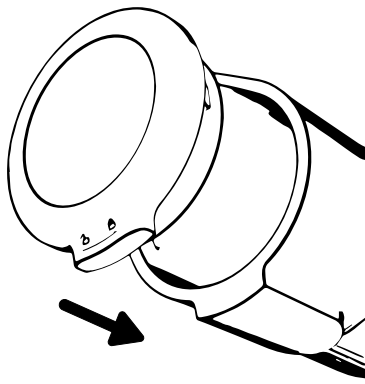
03

Connect the power cable at the base of the machine and connect the other end to a mains power supply.



04

Put the lid on and align it with the shape of the vessel. The lights will stop flashing when it is fitted correctly



05

Using the mode button, cycle to your desired mode. Once your desired mode is lit, press the start button.

Mode



Start



Functions for you

5 Programs to make it your way.

Smooth – this program creates velvety smooth soups by cooking your ingredients and then blending to a smooth consistency. The program takes around 19 mins from start to finish.

Chunky – this program creates rustic hearty soups by gently cooking your ingredients without the blending cycle. Ideal for chunky vegetable soup or French pistou. The program takes around 24 mins.

Blend – This program is ideal if you want to blend your chunky soup a little. The cycle provides a burst of ten seconds blending.

Juice – This program is ideal for creating smoothies and mixing cold drinks. No heating on this program just around 2 minutes of blending.

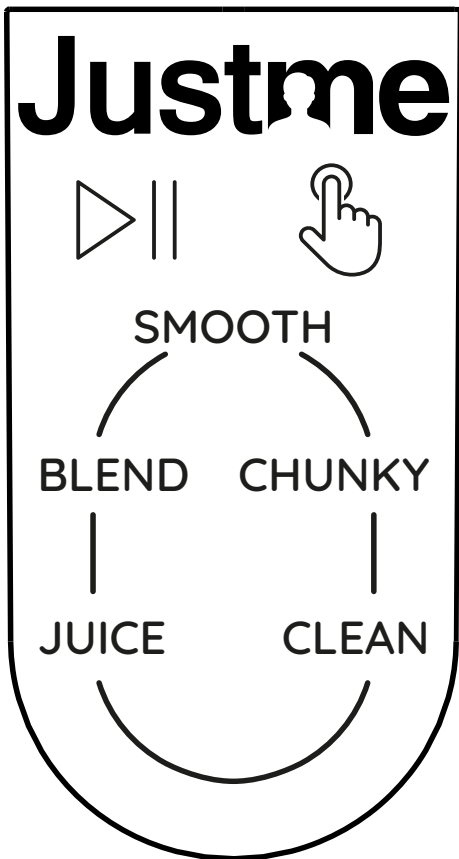
Clean – After using the **Justme** soup maker, simply fill with water to the MAX level, add a drop of washing up liquid and select the clean mode. This program will whisk the water around and loosen any remnants of food which will make it much easier to rinse later. We have provided a cleaning brush too just in case.
See page 12 more more details.

The user interface is touch sensitive
you do not need to press hard just
a little touch will do.

Start /
Reset





Mode
Select



Operating Instructions

It is important that you cut the vegetables or fruit into small pieces. We recommend 1cm cubes is ideal. We do not recommend that you cook raw meat inside the machine, cooked leftover meat without bones is ideal.

- Connect the soup maker to the power supply.
- Make sure the lid is on the unit correctly and the lid shape is aligned, if it is not aligned correctly the lights will flash and the machine will beep continuously.
- Press the function key. The mode light will flash one by one on each press of the button. The button only requires a light touch. 
- When your desired program lights up, press the start key the selected function light will remain solid and the machine will start to work. 

Please note

- If the lid is not aligned correctly, the function light will flash and the machine beep and will not work.
- The default setting for the machine is Smooth mode. If you wish to stop a program mid-cycle, you can touch the Start button. This will immediately stop the blending or the cooking cycle. The machine will always default straight back to the Smooth setting – if you wish to restart the program you will need to use the function key to select the blend / juice / chunky / clean program again. Stopping the machine to add ingredients will only start the program from the beginning again.
- If you wish to cancel the program double click the start key.
- When the program is complete, the indicator light will go off after 3 beeps.
- Unplug the power cord before serving soup or drinks.
- Take care that there may be steam around the lid after cooking
- The inside of the stainless steel cup is stamped with SUS304/GB4806 this is to confirm the soup maker is made of materials that conform to food safety standards. Do not mistake this mark for the MAX line which is indicated 2cm below

Cleaning

Using the auto-clean function

After making soup or smoothies, fill the machine with water to the MAX line and add a drop of washing up liquid. ONLY A DROP IS REQUIRED DO NOT PUT ANY MORE IN!

Replace the lid, select the Clean function and start the program.

The blades inside the machine will rotate and loosen any particles that may be stuck. When the cycle is finished the machine will beep 3 times.

Disconnect from the power supply. Rinse the inside of the machine, use the brush to clean around the blades.



Wipe the outside with a damp cloth.

NOT SUITABLE FOR THE DISHWASHER
DO NOT IMMERSE IN WATER

Technical Specifications

Model	JSM100	Justme
Heat / Stir	300- 360W	80W
Rated voltage / Hz	220 - 240V~	50/60Hz
Capacity	200ml -300ml	
Net weight	905g	
Size	95 x 110 x 218mm	

The inside of the stainless steel cup is stamped with SUS304/GB4806 this is to confirm the soup maker is made of materials that conform to food safety standards.

Documentation:

We declare that the product conforms to the following product legislation in accordance with the following directives



Troubleshooting

Function Light not switching on:

Check the connection or the power cable, it may be loose.

Machine is beeping & all lights are flashing:

The lid should align correctly so that the shape fits with the jug, If all the lights are flashing then the lid is not fastened properly. When the lid is in the correct position all the lights should stop flashing except for the smooth function light. This indicates the machine is ready for you to select a program.

The function buttons not responsive:

The buttons on this machine are touch sensitive. You do not need to press hard just a little touch will do. For best functionality make sure the interface is clean and dry.

How do I know if my program has started?

The indicator light will stop flashing and remain solid on the mode you have chosen. If you have selected the smooth or chunky functions, these programs begin with gentle cooking which is silent (the smooth soup cycle starts blending after several minutes). If you have selected blend, clean or juice functions, you will hear the motor spinning.

Machine not running:

Is there power to the machine? If the problem persists contact aftersales.

Food has overflowed while blending:

There is a MAX line indicated inside the vessel. the Max line is indicated 2cm below the SUS304/GB4806 foodgrade stamp - do not mistake the two marks. there needs to be sufficient room inside the soup maker for the contents to boil and blend. Do not exceed the line or potentially liquid can spill out when blending.

Blades not spinning on blend function:

Make sure you do not use hard uncooked food for blending. Do not use ice. Chop fruit and vegetables into small pieces and make sure there is sufficient liquid.

Burnt food:

Make sure you have put enough liquid in the machine. This machine is designed for liquid cooking only, do not dry boil.

Unblended food:

We recommend a minimum of 200ml of ingredients in order for the blades to work efficiently. Too little liquid can restrict the movement of the blades, therefore the food will not be blended completely.

Can I reheat cold soup with this machine?

No, it is designed to make soup from scratch.

Any other questions?

Contact us via our website or at:
sales@justmeproducts.co.uk

1 Year Guarantee

It is important that you retain your receipt as proof of purchase. If you purchased your soup maker online you should have received an invoice receipt.

Amazon returns: Please refer to your Amazon account for proof of purchase

We have taken the greatest care to ensure that your Justme Soup maker arrives in the best condition. If for some reason you have a fault with your device and it is within 12 months of purchase, please return to your place of purchase with proof of purchase for replacement or repair. For any queries please get in touch with us at **sales@justmeproducts.co.uk** we will be happy to advise you.

Subject to the exclusions set out on page 17, the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

Exclusions

Justme Products 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 recommendations or where the fault has been caused by power surges or damage caused in transit.

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 authorized dealer).

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

5 The appliance is second hand.

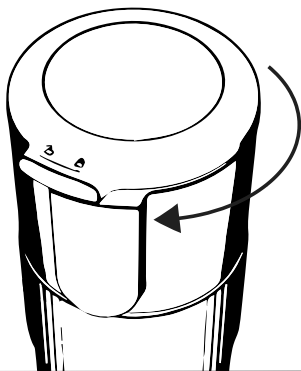
6 Justme Products reserves the right not to carry out any type of servicing under the guarantee at its discretion

7 Damage from leakage is not covered by guarantee

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

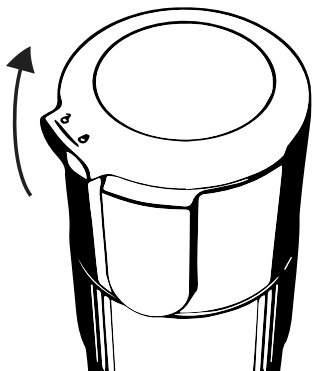
Lid removal tip:

Caution : take extra care when removing the lid.
Contents will be hot !!



01

Rotate the lid out of alignment with the appliance body



02

Use the exposed overhang on the lid to remove it.

Recipes

You only need a few ingredients to make fabulous soup. Take a look in the fridge and cupboards and see what you can rustle up. You will be amazed what you can create with half an onion, and a few bits of veg. Frozen veg works too. The best part is you get fresh homemade soup every time and it works out so much cheaper than buying shop bought soup. You're in control of the ingredients too. The same goes for smoothies with fresh fruit.

We have provided some recipes to get you going. These recipes are some of our favourites. Head over to our website for even more ideas. Experiment and create your own recipes we'd love to hear about your creations!

www.justmeproducts.com



More
Recipes

Note : If you use a stock cube or stock pot for soup, we recommend that you will only need half a stock cube or stock pot per single serving of soup.

Chunk it up!

Chunky Vegetable soup

2 tbsp of diced onions

Half a carrot, diced

1 small potato diced

About 10cm of celery, diced

1 tbsp of frozen peas

1 tbsp of red lentils

200ml of vegetable stock.

You can either use your own stock, or make up half a stock cube / stock pot using hot water)

¼ tsp mixed dried herbs

Salt and pepper

Method

1. Place all of the vegetables and herbs into the Justme soup maker.
2. Pour the stock up to the MAX line which is indicated inside the cup. Take care not to overfill.
3. To avoid the vegetables sticking to the inside of the cup it is a good idea to give them a stir before cooking.
4. Connect the power cable. The lights will flash and the machine will beep.
5. Fit the lid correctly aligning the shape of the lid to the shape of the body. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.

Method continued

6. The soup maker will automatically flash the “smooth” mode. Touch the function button, with each touch the light will shift between each mode of the machine. Only a light touch of the button is required. Continue to touch on this button until the ‘Chunky’ Mode is flashing.
7. When you have made your selection touch the start button once. The Chunky light will remain solid and the cooking will begin. This program cooks your ingredients. There will not be any blending during this program so your ingredients will remain chunky.
8. If you need to stop the machine, press the start button again. This will automatically stop cooking and default back to smooth mode. To restart, you will need to re-select the Chunky mode by using the function key and press start again.
9. When the program has completed you will hear three beeps. Rotate the lid to reveal an overhanging lip. Use this overhang to lift the lid. CAUTION THERE MAY BE STEAM AROUND THE LID. CONTENTS WILL BE HOT
10. The Justme soup maker has been designed with a double wall cool touch surface and silicone easy grip. This is so you can pour your soup straight into a bowl.
11. If you wish to have this soup blended a little. Attach the lid, using the function button select the blend function and press the start button. The blending function will provide a 10 second burst of blending. This is ideal to add texture to your chunky soup.

Chunk it up!

Spicy Carrot and Lentil soup

1 tbsp of red lentils	200ml of chicken stock or vegetable stock. You can either use your own stock, or make up half a stock cube / stock pot using hot water)
2 tbsp of diced onions	
1 clove of garlic minced or a squeeze of garlic purée	
½ tsp tomato purée	
1 carrot, diced	½ tsp curry powder or garam masala depending on hot spicy you like it
½ stick of celery diced	

Method

1. Place the celery, carrots, lentils, garlic, spices, tomato purée into the soup maker.
2. Pour the stock up to the MAX line which is indicated inside the cup. Take care not to overfill.
3. To avoid the vegetables sticking to the inside of the cup it is a good idea to give them all a stir before cooking.
4. Connect the power cable. The lights will flash and the machine will beep.
5. Fit the lid correctly aligning the shape of the lid to the shape of the body. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.

Method continued

6. The soup maker will automatically flash the 'Smooth' function. Press the function button with each press the light will flash on each mode of the machine. Continue to press this button until the 'Chunky' mode is flashing.
7. When you have made your selection press the start button once. The Chunky light will remain solid and the cooking will begin. This program cooks your ingredients. There will not be any blending during this program so your ingredients will remain chunky.
8. If you need to stop the machine, press the start button again. This will automatically stop cooking and default back to smooth mode. To restart, you will need to re-select the Chunky mode by using the function key and press start again.
9. When the program has completed you will hear three beeps. Rotate the lid to reveal an overhanging lip. Use this overhang to lift the lid. CAUTION THERE MAY BE STEAM AROUND THE LID. CONTENTS WILL BE HOT
10. The Justme soup maker has been designed with a double wall cool touch surface and silicone easy grip. This is so you can pour your soup straight into a bowl.
11. If you wish to have this soup blended a little. Attach the lid, using the function button select the blend function and press the start button. The blending function will provide a 10 second burst of blending. This is ideal to add texture to your chunky soup.
12. If you would prefer this soup as smooth soup – simply select the smooth function at the beginning. It tastes just as good and this is only a guide!

Smoothly does it.

Broccoli and Stilton soup

1 small onion diced

1 glove of garlic minced or
a squeeze of garlic purée

1 medium sized potato
diced

90g of broccoli florets cut
into small pieces

Salt and Pepper to taste

200ml of chicken stock or
vegetable stock. You can
either use your own stock,
or make up half a stock
cube / stock pot using hot
water)

Stilton or blue cheese
crumbled as little or as
much as you prefer

Method

1. Place all of the vegetables and herbs into the Just Me soup maker.
2. Pour the stock up to the MAX line which is indicated inside the cup. Take care not to overfill.
3. To avoid the vegetables sticking to the inside of the cup it is a good idea to give them a stir before cooking.
4. Connect the power cable. The lights will flash and the machine will beep.
5. Fit the lid correctly aligning the shape of the lid to the shape of the body. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.

Method continued

6. The soup maker will automatically flash the 'Smooth' light.
7. Press the start button once and the smooth button will remain solid. This program is 19 minutes long. It is designed to cook your ingredients first and then the blending cycles will begin.
8. Half way through cooking it will start the first initial blend and then continue to cook. It will repeat several times until the program has completed.
9. When the program has completed you will hear three beeps. Rotate the lid to reveal an overhanging lip. Use this overhang to lift the lid (see page 18). CAUTION THERE MAY BE STEAM AROUND THE LID. CONTENTS WILL BE HOT.
10. The Justme soup maker has been designed with a double wall cool touch surface and a silicone grip. This is so you can pour your soup straight into a bowl with no fuss.
11. Crumble your favourite Stilton or blue cheese into your piping hot soup. Alternatively before you pour into your bowl. Crumble the blue cheese straight into the piping hot soup in the soup maker . Replace the lid. Using the function button, touch the button until the mode 'Blend' is illuminated. Touch the start button. The soup maker will provide a burst of blending which will mix together your hot soup and cheese.

Smoothly does it.

Tomato and basil soup

2 tbsp of diced red onion

3 tomatoes chopped into small pieces

1 clove of garlic minced (or a squeeze of garlic purée)

Half a carrot, diced

½ teaspoon of tomato purée

200ml of vegetable stock.

You can either use your own stock, or make up half a stock cube / stock pot using hot water)

3 fresh basil leaves or ¼ teaspoon of dried basil

Salt and pepper to taste

Method

1. Place all the ingredients inside the cup
2. Pour the stock up to the MAX line which is indicated inside the cup. Take care not to overfill.
3. Connect the power cable. The lights will flash and the machine will beep.
4. Fit the lid correctly aligning the shape of the lid to the shape of the body. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.

Method continued

5. The soup maker will automatically flash the 'Smooth light'.
6. Press the start button once and the smooth light will remain solid. This program is 19 minutes long. It is designed to cook your ingredients first and then the blending cycles will begin.
7. Half way through cooking it will start the first initial blend and then continue to cook. It will repeat several times until the program has completed.
8. When the program has completed you will hear three beeps. Rotate the lid to reveal an overhanging lip. Use this overhang to lift the lid. CAUTION THERE MAY BE STEAM AROUND THE LID. CONTENTS WILL BE HOT
9. The Justme soup maker has been designed with a double wall cool touch surface and silicone easy grip. This is so you can pour your soup straight into a bowl. Serve with some fresh basil on top!
10. TIP: for an extra tasty soup. Place chopped tomatoes, onions, carrots and two whole cloves of garlic onto a baking sheet, sprinkle with olive oil and season with salt and pepper. Roast in the oven for around 15 minutes. The vegetables should be nice and soft and the flavours enhanced. Tip into the soup maker with all the juices and cook as per instructions above.

Smoothly does it.

Easy peasy - Pea and ham

1 medium potato diced

½ small onion diced

A cup full of frozen peas or petit pois

1 tbsp cooked ham (diced)

200 ml of ham or chicken stock (either made up from

½ stock pot / stock cube or home-made stock)

Sprig of fresh mint (optional)

1 tsp crème fraiche (optional)

Salt and pepper

Method

1. Place all of the vegetables, ham and mint inside the cup
2. Pour the stock up to the MAX line which is indicated inside the cup. Take care not to overfill.
3. Season with salt and pepper
4. Connect the power cable. The lights will flash and the machine will beep.
5. Fit the lid correctly aligning the shape of the lid to the shape of the body. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.

Method continued

6. The soup maker will automatically flash the 'Smooth light'.
7. Press the start button once and the smooth light will remain solid. This program is 19 minutes long. It is designed to cook your ingredients first and then the blending cycles will begin.
8. Half way through cooking it will start the first initial blend and then continue to cook. It will repeat several times until the program has completed.
9. When the program has completed you will hear three beeps. Rotate the lid to reveal an overhanging lip. Use this overhang to lift the lid. CAUTION THERE MAY BE STEAM AROUND THE LID. CONTENTS WILL BE HOT
10. The Justme soup maker has been designed with a double wall cool touch surface and silicone easy grip. This is so you can pour your soup straight into a bowl.
11. Top your bowl of fresh pea soup with chopped pieces of ham, add a spoonful of crème fraiche (optional) and serve with some fresh bread

Juicy!

Easy Banana Smoothie

1 small banana chopped

200ml milk (or plant based milks)

1 tbsp vanilla ice cream or plain / greek yogurt

Method

1. Pour in the liquid and add the chopped banana and ice cream (or yogurt)
2. Connect the power cable. The lights will flash and the machine will beep.
3. Fit the lid correctly according to the shape and make sure the magnets have aligned correctly. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.
4. The soup maker will automatically flash the 'Smooth' function. Press the function button with each press the light will flash on each mode of the machine. Continue to press this button until the 'Juice' mode is flashing.
5. When you have made your selection press the start button once. The juice light will remain solid. There is no heating during this process just blending.
6. CAUTION DO NOT PUT ICE IN THE MACHINE

Method continued

7. The ice cream / yogurt and cold milk will provide a smooth cool drink. It is really important that you chop the fruit into small pieces to allow the blades to blend the ingredients.
8. DO NOT PUT ICE IN THE MACHINE
9. Tip : If you want to boost the protein in your smoothie – add a teaspoon of Chia seeds

Juicy!

Mixed Fruit Smoothie

1 cup of mixed fruit. Frozen berries work well for this recipe but please make sure everything is chopped up small for the machine (large frozen strawberries will jam the blades)

200ml of apple juice. Other fruit juice works well too, you could always try orange juice, pineapple juice, grape juice or cranberry juice - this is all about you.

Alternatively you can use 200ml of almond milk or coconut milk.

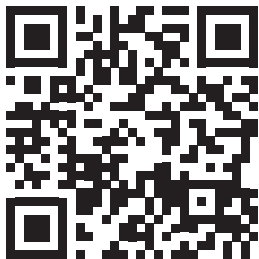
Method

1. Place the fruit, yogurt and liquid inside the cup.
2. Connect the power cable. The lights will flash and the machine will beep.
3. Fit the lid correctly aligning the shape of the lid to the shape of the body. When the lid is fitted correctly the lights will stop flashing and the machine will stop beeping.
4. The soup maker will automatically flash the 'Smooth' function. Press the function button with each press the light will flash on each mode of the machine. Continue to press this button until the 'Juice' mode is flashing.

Method continued

5. When you have made your selection press the start button once . The juice light will remain solid. There is no heating during this process just blending.
6. CAUTION DO NOT PUT ICE IN THE MACHINE
7. The frozen fruit will provide a smooth cool drink make sure you have chopped larger pieces of fruit up so it is easy for the machine to blend.

These recipes are a guideline and something to get you started. The more you use your machine the more you will get used to it and adjust the ingredients as you like it because this is all about you. Experiment and have some 'me' time. We hope you enjoy using it time and time again.



For inspiration, exciting recipes and information about this product and Justme® Products please visit our website at www.justmeproducts.com or scan the QR code here

Justme
Lifestyle products for you

Justme® is a registered trademark of Dunford and Pearson Ltd.

Business Park, Unit 8 St Albans Rd,
Stafford ST16 3DR United Kingdom



**UK
CA**

CE

Information on waste disposal for consumers of Electrical and Electronic Equipment.

This symbol on the product(s) and / or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take this product(s) to designated collection points where it will be accepted free of charge.