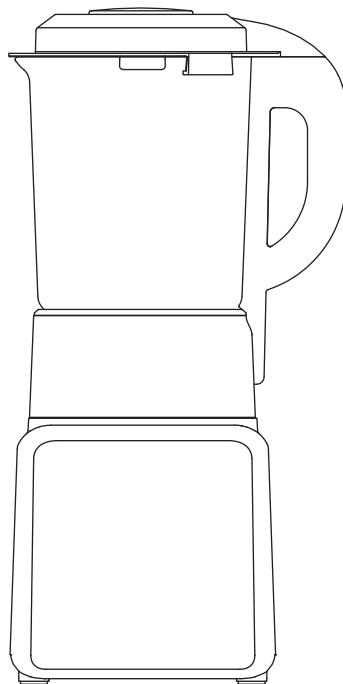




Scoville®



SVMBN101B5M 2 in 1 Blender & Soup Maker

User Guide

220-240V~ 50/60Hz
Heating power: 800-900W/
Mixing power: 1000W

IMPORTANT: RETAIN FOR FUTURE REFERENCE





About this guide

We've written this manual to help you get the most from your 2 in 1 blender & soup maker. Please hold on to it for future reference.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS YOU SHOULD BE AWARE OF

1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm house
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
 - This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
 - Appliances can be used by 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 if they understand the hazards involved.
 - Children shall not play with the appliance.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Scoville does not recommend allowing children to operate this appliance.





5. Before connecting the appliance to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.
6. Please don't dismantle. If a fault occurs, have the appliance inspected in a qualified repair shop or return to us at ASDA.
7. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify ASDA to exchange the product.
8. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. Do not use if the appliance, cord or plug is damaged.
10. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
11. To avoid a fire, electric shock, or injury, never immerse the jug, power base, cord, or plug in water or liquid. Do not use with wet hands.
12. The appliance is only to be used with the stand provided.
13. **WARNING:** avoid spillage on the connectors.
14. **WARNING!** The heating element surface is subject to residual heat after use.
15. Always place on a firm, level, heat-resistant surface, out of reach of children.
16. Do not place the appliance against a wall or other appliances. Leave at least 10cm (4") free space at the back top and side of the appliance. Do not place anything on top of the appliance.
17. Do not place the appliance on or near a hot glass or electric stove, electric cooking plates or in a heated oven.
18. Do not place near flammable materials such as tablecloths, curtains or blinds.
19. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
20. Do not leave the appliance unattended when in use.





21. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury. Only use the accessories supplied by the manufacturer.
22. Ensure the lid is securely fastened before use.
23. **WARNING:** Do not use the blender without liquid or food in the jug.
24. **IMPORTANT:** Always add liquid when blending dry food. We do not recommend dry blending (without any liquid) in your blender. The blender is not to be used for grinding or chopping dry food.
25. **WARNING:** Do not overfill the jug, the maximum capacity of cold blending is 1.75L of food and liquid; the maximum capacity of hot blending is 1.4L of food and liquid.
26. Do not operate the appliance for anything other than its intended use.
27. **WARNING:** Do not operate the blending function for extended periods of time. The maximum operating time should not exceed 3 minute at a time with a rest of 3 minutes before using again.
28. Misuse may lead to injury. Care should be taken when handling the cutting blades, emptying the container and during cleaning.
29. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
30. Always disconnect the appliance from the supply before assembling, disassembling or cleaning.
31. **CAUTION:** Ensure the blender is switched off before removing it from the power base.
32. Regarding the instructions of cleaning surfaces in contact with food, please refer to chapter "CLEANING".
33. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.





32. **CAUTION:** During operation, hot steam is released from the lid. Keep your hands and face at a safe distance from the lid. Also take care when removing the lid from the jug as steam will be released.
33. Be careful if hot liquid is poured into/out the blender as it can
34. Do not cover the air inlet or outlet areas whilst the appliance is operating.
35. Do not move the appliance while operating.
Environmental information: If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.
36. Product information for power consumption and time to reach the applicable low power mode:
standby mode: 0.7 W;
The max. time reach the applicable low power mode: 20 minute.



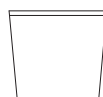
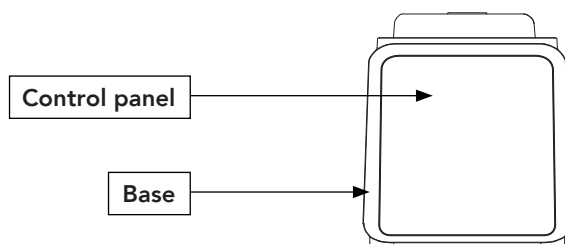
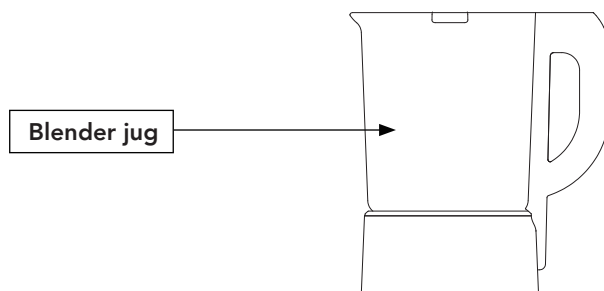
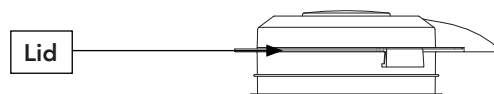
CAUTION. HOT SURFACE. THIS SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE JUG BODY. ONLY USE THE HANDLE AND CONTROL PANEL.





How to...

...recognise the parts of your 2 in 1 Blender & Soup Maker



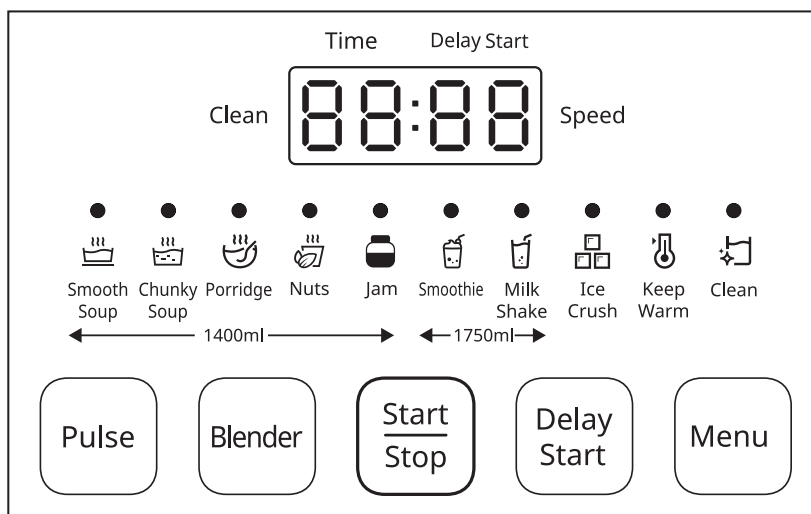
Measuring cup *1





How to...

...operate your 2 in 1 Blender & Soup Maker



Function	Icon	Function description
General function		• After setting the working mode of the product, press the " " button to enter the working state. Press the " " button during operation to stop the product.
		• Press the " " button to select the desired menu. The light will illuminate on top of the selected menu.
Custom function		• When holding down " ", it will work, and when releasing it, it will stop working. When holding, the digital display will show the time (s) as a timer function.
		• After adding ingredients, press the " ", and continue to press the " " button to adjust the blending speed. Press the " " button to start. • Speed adjustment range: level 1-8





Function	Icon	Function description
Custom function		- After adding ingredients, press the "Menu" button and select the required function. Press the "Delay Start" button, press the button again to adjust the completion time, and then press the "Start/Stop" button to complete the scheduling. Note: - Scheduling is applicable to heating function. - Hold the "Delay Start" button to quickly adjust the scheduling time. - It is the soup completion time, such as 6:00, means completion after 6 hours.
Hot Drink Function (refer to the interface for specific functions)		- Add ingredients, select the function mode, and then press the "Start/Stop" button to enter the working state. The process is to boil first, then blend and boil for a long time. Note: - Slight blending in the chunky soup mode will form a small amount of food crumbs. - If the ingredients contain dry and hard ingredients such as dried corn, red beans, mung beans, and coix seeds, it is recommended to soak them in hot water for 4 hours before use. - After work is completed, it automatically enters the keep warm state, which is about 2 hours; if there is a power outage in the middle, you need to manually select the keep warm function to enter the keep warm state.
Cold Drink Function (refer to the interface for specific functions)		Add ingredients, select the function, and press "Start/Stop" to enter the working state. Note: When making fruit and vegetable juice such as bitter melon, cucumber, and cantaloupe, the maximum capacity should not exceed 1200ml, or it is easy to cause overflow.
Cleaning Function (refer to the interface for specific functions)		Used to assist in cleaning the blender jug. Add 1000 ml of clean water (the amount can be adjusted appropriately), select the "Clean" function. Press the "Start/Stop" button and the product will enter the working state.





Function	Icon	Function description
Keep Warm Function	 Keep Warm	Add appropriate amount of water, press the "Keep Warm" function. Press the "Start/Stop" button and the product will enter the working state. The process will be accompanied by slight blending. The water temperature of the blender will be maintained at about 55°C and the keep-warm time will be about 2 hours. Note: It is not recommended to use keep-warm for the "Nuts" function separately to avoid food being crushed. After all hot drink functions are completed, it enters automatically keep warm mode, with a with keep warm time is 2 hours.

Display	Description
	"- -" is refer to work under low power

How to...

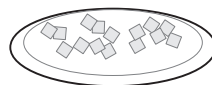
...use your 2 in 1 blender & soup maker

Please use purified water.

1. Cut the ingredients into pieces of about 1.5cm in size.

TIP

Meat needs to be skinned, boned, tendoned, and cut into strips.





2. Use a measuring cup to measure the appropriate amount of ingredients according to the recipe, pour it into the blender, and add appropriate amount of clean water.

TIP

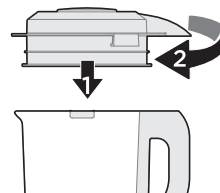
You can add or subtract according to the recipe ratio.



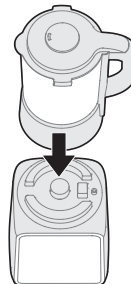
3. Align the buckle lugs on both sides of the lid with the convex lug on the cup rim, press the lid into the blender, and then rotate the lid clockwise to buckle it with the blender.

NOTE

- The lid seal ring must be installed properly.
- The blender has a lid opening protection device. If the lid is not rotated into place, the product will not work.



4. Put the blender jug in the correct position on the base. Plug in the power cord, and when the power is turned on, the product beeps and the indicator light comes on.



5. Select the function according to your needs. Press the "Start/Stop" button and the product starts working.

TIP

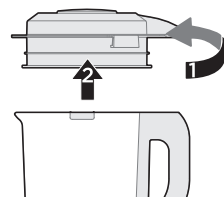
- During the program running, the motor will rotate in high and low speed intermittently.
- After the heating function is started, there will be a waiting time, and the countdown will start after the water reaches a certain temperature.





6. After the work is completed

- When in the keep warm function state, the buzzer will sound once, entering the keep warm mode. If you want to take out the food press the "Start/Stop" button, then unplug the power cord, remove the blender cup, and open the lid.
- When there is no keep warm function state, the buzzer will sound three times, entering the standby mode. If you want to take out the food, unplug the power cord, remove the blender jug, and open the lid.



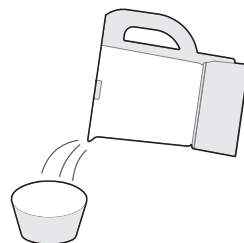
NOTE

When opening the lid, pay attention to the steam to prevent burns.

7. Pour out the liquid and add seasoning according to personal taste.

NOTE

Pour the liquid slowly to prevent the liquid from splashing.





How to...

...make simple recipes

Smooth soup

1. Ingredients

600g pumpkin, 120g potato, 80g onion.

2. Method

Wash all the ingredients, cut them into pieces of about 2cm, put them into the blender, and add 600ml water. Select the "  " function, press the "Start/Stop" button, and wait for the production to be completed.



Chunky soup

1. Ingredients

Half a corn (about 200g), 200g pork ribs, 100g carrots (about half piece), 5 slices of ginger, and salt according to personal preference.

2. Method

Wash the pork ribs, cut them into pieces, wash the corn, cut it into 6 sections, wash the carrot, dice it and put into the blender. Add about 700ml of water (increase or decrease according to your taste). Select the "  " function, press the "  " button, and wait for the preparation to be completed.





Smoothie

1. Ingredients

200g carrots, 100g celery, 100g bananas,

2. Method

Wash all the ingredients, cut them into pieces of about 2cm, put them into the blender, and add 500g orange juice. Select the "Smoothie" function, press the "Start/Stop" button, and wait for the production to be completed. (After the work is completed, you can add appropriate amount of milk according to your personal taste)



Jam

1. Ingredients

800g Fruit, 100ml Liquid.

2. Method

Wash all the ingredients, cut them into pieces of about 2cm, put them into the blender, and add 100ml Liquid. Select the "Jam" function, press the "Start/Stop" button, and wait for the preparation to be completed.



Porridge

1. Ingredients

4g coix seeds (about 1/3 cup), 24g oats (about 2/5 cup), 24g soybeans (about 1/3 cup), 24g red dates (pitted), 12g pine nuts (about 1/5 cup), 12g flax seeds (about 1/10 cup).

2. Method

Wash all the ingredients and put them in the blender, add 1000ml of water (increase or decrease according to your taste). Select the "Porridge" function, touch the "Start/Stop" button, and wait for the preparation to be completed.





Ice crush

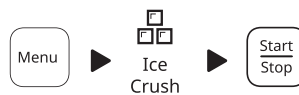
1. Ingredients

200g Ice.

2. Method

Put 200g of ice(15-25 pieces) into the blender.

Select the "Ice Crush" Function, press the "Start/Stop" button and wait for the production to be completed.



Mango milkshake

1. Ingredients

400g mango, 250ml yogurt, 200g ice cubes.

2. Method

Wash, peel, denucleate and dice the mango, put them into the blender, then add yogurt and ice cubes. Select the "Milk Shake" function, press the "Start/Stop" button, and wait for the production to be completed.





How to...

...set Intelligent altitude recognition

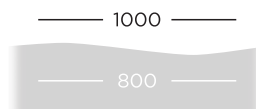
Calibrating your Blender (Usually not required in UK)

NOTE

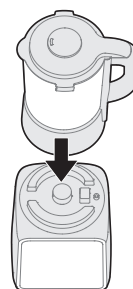
- During the working process, the product automatically adapts to the water temperature and the altitude and voltage of the area in real time, and adjusts the function production program to the best state to ensure that the nutrients of the ingredients are fully released, and prevent the altitude and voltage changes from causing the ingredients to be undercooked, overflowing, and sticky.
- There is a lot of water vapor during the boiling process, please pay attention to prevent scalding.
- After completing the intelligent altitude recognition, the product has been adjusted to the optimal production program for the local environment and will always run in this state.

To fully ensure the effect of food preparation, please follow the steps below before using the product for the first time or when it is moved to an area with a large change in altitude:

1. Add water (do not add any ingredients) to a water level between 800ml and 1000ml.

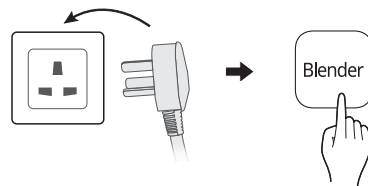


2. Install the blender jug and lid in place and put it on the main unit.





3. Connect the power supply, within 30 seconds of power on, press and hold the "Blender" button for 3 seconds to enter the intelligent altitude recognition mode.



4. After the setting is completed, it will blend for a short time, and display " 88:88 " in a loop, the blender will heat the water until it boils.

88:88

5. When the display shows: " 88:88 " and a "beep..." prompt sound is emitted, the intelligent altitude recognition program is completed. Please disconnect the power supply.

88:88





How to...

...clean and maintenance

Cleaning

- Use the "High Temperature Cleaning" function to clean the blender jug as soon as it has been emptied.
- Disconnect the power supply and wipe the exterior of the base with a wrung-out cloth. It is strictly forbidden to put the base into water or other liquids or to rinse it under water or other liquids to prevent leakage or damage to the device.
- To clean, rinse the inside of the blender jug and accessories with water and wipe dry; the blades are very sharp and care should be taken when cleaning to avoid cuts.
- Wash the lid and seal as soon as possible after use to avoid staining after a long period of time. If the parts are stained, try wiping them with a few drops of cooking oil before rinsing.
- Rinse the parts with water and then dry them thoroughly.
- Please wait for the blender jug to cool down before cleaning.
- When the residue in the jar has dried out into hard lumps that are difficult to remove, add an appropriate amount of water to soak it and leave it for 0.5 to 1 hour to soften, then wash and wipe it clean.
- Never immerse the base, blender jug, power cord or any other parts that use electricity during work.
- When the bottom of the heating plate is not cleaned properly for several times, a light brown layer will accumulate at the bottom, at this point, you can soak it in water for a long time, then wipe it with a moderate force along its bottom texture using a slightly stiff cleaning cloth dipped in white vinegar.
- Never rinse directly onto the base and the bottom of the blender jug.
- Never expose the product, power cord and packaging accessories to the sun.
- This appliance is not dishwasher safe.

Maintenance

- Store the appliance that will be not used for a long time in a dry and ventilated place to prevent the motor from getting wet and rusting, which may affect the use.





How to...

...Troubleshooting

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the table below carefully in order to save your time and money that may cost for calling to the service center.

Problem	Cause	Solution
Work is finished, the ingredients are not hot	• Wrong function is selected, and the function only blends but does not heat.	• Select the function according to the manual
	• Machine fault	• Send to local service center for repair
Working noise	• Motor blending sound	• It is normal
	• Product running-in period	• Occasional noise is normal
	• Abnormal noise, motor abnormal	• Send to local service center for repair
Bottom sticking	• Too many ingredients	• Add ingredients according to the manual
	• Wrong ingredients	• Do not put in flour or other ingredients that may cause serious sticking
	• Too little water	• Please add water to the correct water level
	• Cup bottom is not cleaned thoroughly	• Please clean it before use
	• Wrong function is selected	• Select the function according to the manual
	• Machine fault	• Send to local service center for repair





Problem	Cause	Solution
Ingredients cannot be crushed	• Too many or too few ingredients	• Operate according to the recipe
	• Too much or too little water	• Please add water to the correct water level
	• Wrong function is selected	• Select the function according to the manual
	• Machine fault	• Send to local service center for repair
Display screen is not lit	• The power cord is not plugged in properly	• Check the power cord and ensure it is plugged in and powered on
	• Machine fault	• Send to local service center for repair
	• Cup is not installed in place	• Reinstall the cup
	• Cup lid is not screwed in place	• Screw the cup lid in place
The button does not respond	• The machine is working and cannot be operated	• It is a normal
	• There is water on the panel, affecting the sensitivity	• Wipe the panel dry
	• Machine fault	• Send to local service center for repair
Display screen is lit, but the product does not work	• The Start/Stop button is not pressed	• Reselect the function and press the Start/Stop button
	• No water in the cup, overheat protection	• Please add water to the correct water level, cool down, and restart
	• Beep alarm during operation	• Unplug the power first, then power on and operate according to normal working steps
	• Machine fault	• Send to local service center for repair





Problem	Cause	Solution
Overflow	• Too many or too few ingredients	• Operate according to the recipe
	• Too much or too little water	• Please add water to the correct water level
	• Wrong function is selected	• Select the function according to the manual
	• Machine fault	• Send to local service center for repair
	• The cup lid with overflow prevention function is not in place	• Please make sure the cup lid is in place and the signal is reliably connected
	• No altitude recognition, wrong work	• Re-operate the altitude recognition program
	• The machine directly reheats the original ingredients	• Pour out the original ingredients and replace it with new ingredients





How to...

...Error Code Solution

Error code	Possible cause	Solution
E1, E2	• Water enters the base of the machine, mainly the part where the base connects to the cup, the circuit board, etc. • Water enters the base of the machine. • The cup and the base do not fit in place.	• Allow water marks inside the machine to dry naturally to avoid water entering
C3	• The cup and the base do not fit in place. • Water enters the base of the machine. • The internal connection line of the base is loose and disconnected. • Circuit board fault. • Thermostat over-temperature protection.	• Overheating of ingredients causes ingredients to burn at the bottom, high temperature alarm, clean the ingredients in the cup, use the ingredients according to the instructions, and reuse • Allow water marks inside the machine to dry naturally to avoid water entering
E0	• Water enters the machine	• Allow water marks inside the machine to dry naturally to avoid water entering

If an alarm sound is heard during the production process and an error code appears on the display, you can judge and handle it according to the following list. If the problem cannot be solved, you can contact after-sales service for repair.





For PDF copy of this manual please scan
QR code and search for model number



ASDA
technical support
0333 600 7700

Customer services information

If you have any problems, need more information or spare parts, or even just some advice on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: SVBMN101B5M 2 in 1 Blender & Soup Maker

Product site code: 15A.06.25.044





You do not need to register your product to activate your 3 year warranty.

For spare parts/service and other help please contact the technical helpline directly on 0333 6007700.

To qualify for the 3 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual'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 described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 3 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

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Produced for ASDA,
Leeds LS11 5AD/ASDA,
Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.

