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Conjure soup quickly and easily with Morphy Richards 48822 Kettle Soup Maker. If you're a busy mom, time matters. Making soup from scratch can take hours of preparation, grinding, frying, mixing and washing. This is the time you could save yourself doing other important things. Morphy Richards brings us the convenience of having your soup ready in just 21 minutes. In this article we look at a detailed overview of the popular model 48822 Morphy Richards. But first: Here are a few things to consider before buying a soup maker versus Blender Soup Makers Maker Makers manufacturers look like big thermos flasks or big teapots. They are cheap to buy, but they have limits when it comes to minimum and maximum capacity levels. A kettle of soup makers mixing the blade is attached to the lid and heated base plate. When you lower the lid, the mixing action will occur while the base plate prepares the ingredients. Blender Soup manufacturers take traditional mixing to a whole new level. They can cook not only soup, but also a variety of drinks. They are usually more expensive than kettle soup makers. Soup manufacturers bring versatility to a small kitchen. You want your soup maker to hire other appliances like a blender. Some soup makers can be useful for crushing ice and making cocktails. Review Morphy Richards 48822 Kettle Soup Maker Morphy Richards is a well-known brand with a line of innovative products. The 48822 Kettle Soup Maker is one of its cheapest models. This is the seller's favorite and top model, which is a clear indicator of the quality that it brings to the table. This model aims to improve the effectiveness of the traditional soup making process. Instead of cooking and mixing the ingredients separately, you just toss them, and 21 minutes later you have a steamed soup for your friends and family to enjoy. Is Morphy Richards 48822 a decent purchase? Let's take a look at what it's all about. Pros Makes Soup in less than 25 minutes Smooth or chunky soup setting 6L capacity serves six-person Blend function makes cold drinks stainless steel jug easy to clean one-step Operation Cons Lack of Saute function It has no pause feature features Morphy Richards 48822 Soup Maker Maker designed for uncomplicated soup making. We don't expect it to have complex features that limit its functionality. But we'll find out in a bit. Motorized Blending Blade Is a common work of a

soup maker processing ingredients that you've already sliced into small pieces. The Morphy Richards 48822 uses a motorized blade that is attached to the lid. It mixes ingredients into a chunky or smooth consistency. To make sure your soup maker is working properly, the lid should be in proper with a lid of slots. If not, the soup maker will not perform. Direct Use This Soup Maker Is Designed to Be Use. You just have to chop the desired ingredients and place them in the soup maker, add some water and bring them to the boil by pressing the button. If you have such convenience in your hands, you actually feel that you can make the soup more often as it allows you to skip most steps in the process of cooking soup. Beat The Temptation to look into the kettle When your soup maker is new, you usually wonder what's going on inside. This model doesn't have a clear flask, but once you lift the lid as the soup cooks, the manufacturer will automatically reset to the top. We'd love to have a pause function, but over time, you'll just get used to putting the ingredients up and waiting for it to end the cycle. Flexible settings for this model, it is recommended to cut the ingredients into small 1-2 cm pieces. This ensures that they can cook quickly meaning that your soup will be ready in time for about 21 minutes. Also, at the same time, your ingredients will be soft and properly cooked. You don't want to end up with hot but undercooked soup. This is especially true if you have ingredients that take longer to cook like raw meat. But we recommend using pre-cooked meals for such ingredients. However, you have a soup maker that does not limit the type of ingredients that you can use. You will be able to customize the soups and your taste buds in the process. What do you think of the soup? This soup maker lets you control how you like your soup is served. You can go with a smooth or chunky one, which is just like the two types everyone enjoys. Smooth program makes soup in 21 minutes. He prepares the soup and gently mixes it into a mysterious consistency. If you like to take a bite or two then you can have some fun with the chunky program. He's going to make the soup in 28 minutes and you don't have to do anything extra, just wait a few more minutes until the maker does his thing. Direct control panel You have an LED control panel that allows you to see the countdown on the display. Again, this gives you access to automated programs that make the soup make a breeze. Aside from the sleek and chunky setting, you can also choose the temperature. It includes juice and mixing options when you want to make cocktails and other cold drinks. The features are well marked. You won't be gushing with manual instructions or wondering what to do with the settings. Cleaning 48822 Soup Maker This Soup Maker saves you a lot of effort that you would spend scouring the insides dodgy. It comes with a non-stick coating that cleans as easily as using a soap sponge and rinsing it under the faucet. But don't go yet. What if you have some food burned at the bottom? It's a common complaint. This soup maker, but before you go removing the finish, you want to go the easy way first. It is important that Try to avoid burning food first. This should be by adding broth or half a glass of water before you start cooking the ingredients. This should allow the soup to cook without leaving any burnt food on the bottom. But sometimes it just happens according to the ingredients you use. In this case, you want to add a little warm water and wait for the food to soften then start the cleaning process. The ideal capacity your family can also take part in a bowl of soup. This manufacturer allows you to make soup for up to six people in one setting. This prevents the need to return to the kitchen when you are sold out. You want to be careful of the maximum line as excessive filling of the jug will cause the lid to lift which causes the manufacturer to automatically reset. Customer feedback Fortunately, the Internet provides us with enough information when looking for a specific product. In this case, I could not agree to a good price, but I had to know the experience of other users with this model. That's what they had to say. It is clear what to expect from the soup manufacturer 48822. These are just some of the reviews and I found more like these. I'm glad to be able to recommend a soup maker that boasts excellence in its functionality and usability. Close competitors Morphy Richards 501014 Sote and Soup Maker from the same brand, we have a close competitor model 48822. This soup maker has a soy and soup function. This allows you to fry the ingredients lightly before bringing them to the boil. This makes your soup taste more cooked as you can add spices and customize the soup even more. It has almost the same features including smooth, chunky, blend, and juice function. It also has a capacity of 1.6L, but it can make soup for four people. A unique feature is the pause function. If you can't resist the urge to test your soup as it cooks, this model will allow you to pause and stir or add more ingredients. Check it out here Tefal BL841140 Light Soup and the Smoothie Maker Tefal model comes with five automatic settings. It can make smooth and chunky soup, compote and cocktails. These features make it a versatile tool for creating appetizers and desserts. It has a smaller capacity of only 1.2 litres. You will only love it if you have a small family or just make soup for yourself. This soup maker beeps three times when the soup is ready. A feature of this manufacturer is the automatic switch that keeps the soup warm when you are not ready to serve the soup immediately after it is ready. It holds the soup at a serving temperature for 40 minutes. The fifth feature on this soup maker is the automatic cleaning function. This only requires filling the manufacturer with water and hitting an easy cleanup. its here. Salter EK411 Soup Maker Is a compact soup for the best homemade soups. It has a capacity of 1.1L, which means you won't be looking space for him. The maker of the soup maker has all the features that you need from smooth and chunky compote settings and mixing features. Check it out here. Let's compare the features of the model's cleaning feature unique features Morphy Richards 48822 Sleek, chunky, juice, and a mixture of 1.6L soap sponge and under tap rinse single-step operation Morphy Richards 501014 Sote, sleek, chunky, juice, and blend. 1.6L Soap sponge and under the faucet rinse Of the Goyte features Tefal BL841140 Smooth, Chunky, compote, and mashed 1.2L Automatic cleaning feature in 3 minutes Automatic cleaning Salter EK411 Smooth, chunky, compote, and blend 1.1L Soap water with brush and cleaning fabric Intelligent Control Conclusion From a series of activities on a one-step soup-making procedure, Morphy Richards 48822 brings simplicity to the kitchen. This gives you control over the kind of soup you can make, the ingredients are versatile, and it cleanses effortlessly. If you've always hated the idea of spending a full weekend cooking soup, this model will make all the inconveniences of the oyle in the past. Start your weekend without stress by getting Morphy Richards 48822 here. ENPage 2 In addition, we offer the following safety recommendations. open space, for example, between a low socket and a table. Do not use the product with wet or wet hands, disconnect the appliance from the socket when not in use, and immediately run cold water over the affected area. Do not take off your clothes, quickly get medical care. Other safety considerations, if the main lead of this device is damaged, do not use it. Morphy Richards' helpline for advice.Using attachment accessories is not recommended themanufacturer can cause damage to the device. Keep the appliance and cable away from heat, direct sunlight, moisture, sharp edges and the like. After one cycle of surgery, you must allow To dent down completely and then clean the appliance so as not to work the cooking appliance - Be careful if the hot liquid is poured into the soup maker as it canbe is ejected from the appliance due to sudden steam. Make sure that the voltage on your appliance's rating plate corresponds to your home's electricity supply, which should be A.S. (Alternating current). WARNING: THIS DEVICE SHOULD BE GROUNDED. If the fuse in the connector for this requires a change of fuse 13 ampBS1362, must be met. The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product. This device can be used by persons with reduced physical, sensory or mental abilities, or lack of experience or knowledge, if they have received supervision or instruction, taking into account the use of the device in a safe way and understand the associated dangers. Children should not play with the device. Keep the device and cord within reach of children. This device is not designed to work with an external timer or a separate remote control system. Pen 48822 rev5.qxp_Layout 1 05/01/2015 13:33 Page 2 Page 3 EN EN

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