



instructions



Read the instructions and keep them safe. Pass them on if you pass the mini-chopper on. Remove all packaging, but keep it till you know the mini-chopper works.

important safeguards

Follow basic safety precautions, including:

- 1 The mini-chopper must only be used by or under the direct supervision of a responsible adult. Use and store the mini-chopper out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near a source of water, or outdoors.
- 3 Don't open the mini-chopper till the blades stop moving.
- 4 Don't handle the blades. There's plenty of plastic handle that instead.
- 5 The blades are very sharp. Take care when you're handling and cleaning the blade unit if you can't see what you're doing, don't do it.
- 6 The motor won't operate unless the mini-chopper has been properly assembled. This is a safety feature – don't try to overcome it.
- 7 Unplug before dismantling or cleaning.
- 8 Don't leave the mini-chopper unattended while plugged in.
- 9 The mini-chopper is designed to process small quantities. While you can process larger quantities in batches, don't use it instead of a full size processor – you'll break it.
- 10 Don't use it for processing liquids or foods with a high liquid content. It might overheat.
- 11 Don't fill with anything hotter than you can comfortably handle (i.e. around 40°C).
- 12 Don't use it on hard foods i.e. anything you can't cut easily with a kitchen knife. Don't use it to chip ice.
- 13 Don't try to chop raw meat.



- 14 Don't run the motor for more than 1 minute at a time, then leave it for 3 minutes to cool down before using it again.
- 15 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 16 Don't use accessories unless we supply them.
- 17 Don't use the mini-chopper for any purpose other than those described in these instructions.
- 18 Keep the mini-chopper and the cable away from hotplates, hobs or burners.
- 19 Don't use the mini-chopper if it's damaged or malfunctions.
- 20 If the cable is damaged, return the mini-chopper, to avoid hazard.

household use only for the first time

before using for the first time

Dismantle the mini-chopper, and clean the bowl, guard, lid, and blade unit, to remove any manufacturing residues or dust.

processing

- 1 Unplug the mini-chopper.
- 2 Lift the motor unit off the bowl.
- 3 Squeeze the grips on the sides of the guard gently together, and lift the guard out of the bowl.
- 4 Put the food to be processed in the bowl:
 - a) don't fill above max
 - b) don't fill with liquids it may overheat (or overflow)
 - c) don't chop hot food, ice, or raw meat
 - d) don't process large amounts in batches if you need to process large amounts, you need a full size processor
 - e) don't process big bits maximum 12mm cubes
- 5 Align the slots in the guard with the supports round the edge of the bowl, and fit the guard to the bowl.
- 6 Lower the motor unit on to the guard.

- 7 Turn it slightly, to engage the top of the blade unit.
- 8 Plug it in (switch the socket on, if it's switchable).
- 9 Press down on the top of the motor unit to start processing.
- 10 Keep an eye on the bowl, to avoid over-processing.
- 11 Release the top of the motor unit to stop processing.
- 12 Process in bursts of a few seconds at a time, and inspect the results between bursts.

done?

- 13 Lift the motor unit off the bowl.
- 14 Squeeze the grips on the sides of the guard gently together, and lift the guard out of the bowl.
- 15 Put a finger on top of the blade unit, to stop it falling out.
- 16 Tip the processed contents out of the bowl.
- 17 Alternatively, hold the plastic part of the blade unit, and lift it straight up and out of the bowl.
- 18 Fit the dispensing lid to the bowl it has two sets of holes, for sprinkling and dusting

a couple of tips

- Cut your ingredients into small pieces before processing.
- Chocolate, nuts, and cheese will chop better if chilled.

care and maintenance

- 1 Unplug the mini-chopper before dismantling or cleaning.
- 2 Lift the motor unit off the bowl.
- 3 Squeeze the grips on the sides of the guard gently together, and lift the guard out of the bowl.
- 4 Hold the plastic part of the blade unit, and lift it straight up and out of the bowl. Take care the blades are sharp.
- 5 Take care cleaning the blade unit if you can't see what you're doing, don't do it.
- 6 Wipe the surfaces of the motor unit with a damp cloth.
- 7 Wash the guard, bowl, and blade unit in warm soapy water.

- 8 Rinse to remove all trace of soap, then dry thoroughly.
- 9 Clean the inside of the blade unit with a toothpick.
- 11 Don't put the mini-chopper in water or any other liquid.
- 12 Don't use harsh or abrasive cleaning agents or solvents.
- 13 Don't put any of the parts in a dishwasher.

reassembly

- 14 Hold the plastic part of the blade unit, and lower it over the spindle.
- 15 Align the slots in the guard with the supports round the edge of the bowl, and fit the guard to the bowl.
- 16 Lower the motor unit on to the guard.

connection

This product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.



coriander pesto

2 handfuls fresh leaf coriander
2 cloves fresh garlic
60g pine nuts
60g freshly grated Parmesan
100-125ml olive oil
freshly ground black pepper

Process the coriander, garlic, pine nuts and oil together. Transfer to a larger bowl, and stir in the Parmesan. Season with freshly ground black pepper, and serve as a dip, as a topping for soup, or tossed through warm pasta.

horseradish and apple sauce

1 sharp flavoured apple, peeled and grated

125ml double cream

3 tbsp horseradish relish

1 tsp paprika

freshly ground black pepper

Process the cream till soft peaks form, then transfer it to a larger bowl and fold in the horseradish, apple and paprika. Season with the pepper, and serve with beef or sausages.

sweet and sour sauce

2 shallots, peeled

small piece fresh ginger, peeled

1 clove garlic

1 tbsp soy sauce

1 tsp mustard

1 tsp tomato purée

dash white wine vinegar

Process everything together till really smooth. Serve with chicken or fish, or as a dip.

black olive and anchovy tapenade/sauce

125g pitted black olives, drained 30g anchovy fillets, drained 1½ tbsp capers, drained 50-75ml olive oil 1 tbsp brandy (optional)

freshly ground black pepper

Process the olives, capers, and anchovies together. Transfer to a larger bowl and stir in enough oil to form a paste. This is a tapenade. For a sauce or a dip, stir in more oil till you get the consistency you want. Spread on toast, or toss through warm pasta. Try it with sun-dried tomatoes instead of capers.

service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right).

Customer Service

(correspondence only) Salton Europe Ltd Failsworth Manchester M35 0HS **Customer Returns**

Salton Europe Ltd Heath Mill Road Wombourne Wolverhampton WV5 8AQ

Customer Service (service@saltoneurope.com) telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products.