

instructions



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

# important safeguards

Follow basic safety precautions, including:

- 1 The blender must only be used by or under the direct supervision of a responsible adult. Use and store the blender out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Unplug before assembling, dismantling, or cleaning.
- 4 The safety interlock prevents the motor running without the jug. Don't use it to switch the blender on and off.
- 5 Switch off (0) before fitting the jug to the motor unit.
- 6 Switch off (0) and wait till the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
- 7 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 8 When blending hot liquids, put a hand on the lid to hold it in place.
- 9 Don't put your hand into the jug, even after it's been removed for cleaning the blades are sharp.
- 11 Take great care when handling the blade unit.
- 12 Don't put anything other than ingredients into the jug while the blender is plugged in.
- 13 Don't leave the blender unattended while plugged in.
- 14 Sit the motor unit on a dry, firm, level surface.
- 15 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 16 Keep the blender and cable away from sources of heat.

- 17 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 18 Don't fill the jug above the 1500ml mark, or the contents may force the lid off when you start the motor.
- 19 Don't run the motor for more than 3 minutes, or it may overheat. After 3 minutes, let it cool for at least 3 minutes.
- 20 Don't use the blender for any purpose other than those described in these instructions.
- 21 Don't run the blender empty, it may overheat.
- 22 Don't use the blender if it's damaged or malfunctions.
- 23 If the cable is damaged, return the blender, to avoid hazard.

#### household use only before using for the first time

Turn to "care and maintenance" on page 6, and clean the blender, to remove any manufacturing residues, dust, etc.

#### preparation

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Check that it's switched off turn the control to 0.
- 4 Put the plug into the power socket.
- 5 Hold the jug above the motor unit, with the handle between the control and the ▲ arrow on the motor unit.
- 6 Lower the jug on to the motor unit, then turn the jug to align the handle with the ▲ arrow on the motor unit.
- 7 Turn the lid clockwise to unlock it  $(\widehat{\mathbf{T}})$ , then lift it off the jug.
- 8 Fill the jug don't fill past the 1500ml mark, or the contents may force the lid off when you start the motor.

## fitting the lid

9 Hold the lid with the tab between the handle and the front locking lug, then lower it on top of the jug.

- 10 Turn the lid anti-clockwise (A) till the tab is above the handle, and the latch clicks into the safety interlock.
- 11 Push the cap into the hole in the lid.
- 12 If you run the blender without the cap, solid ingredients may be ejected through the hole when they hit the blades.

## the control

- 13 The control has 4 positions:
  - 0 off
  - 1 low light work, using mainly liquid ingredients
  - 2 high heavier jobs, using mainly solid ingredients
  - gives a short burst at high speed in this direction, the control is spring-loaded (let go, and it'll return to 0)
- 14 Don't run the motor for more than 3 minutes, or it may overheat. After 3 minutes, let it cool for at least 3 minutes.

## adding ingredients

- 15 To add ingredients during use, remove the cap, pour the new ingredients through the hole, then replace the cap.
- 16 Check that the added ingredients don't push the volume in the jug past the 1500ml mark.

# finished?

17 Turn the control to 0, and wait till the blades stop moving.

# hot liquids

- 18 Higher temperatures may soften the lid enough to lose its seal, allowing the contents to escape, so, when using hot liquids:
  - a) before pouring into the blender, let the liquid cool to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C)
  - b) put a hand on the lid, to hold it in place while blending
  - c) if the lid is too hot for comfort, remove it and let the liquid cool further replace the lid before blending

## care and maintenance

- 1 Switch off (0), and unplug the blender.
- 2 Clean as soon after use as possible, to prevent residues setting inside the jug.
- 3 Remove the jug from the motor unit.
- 4 Wash the jug, lid and cap in warm soapy water, rinse well, then turn the jug upside down to drain and dry.
- 5 Keep your hands away from the blades they're sharp. Use a washing-up brush.



- 6 We don't recommend putting the jug, lid or cap into a dishwasher. The extreme environment inside the dishwasher can affect the surface finishes.
- 7 Wipe the outside of the motor unit with a damp cloth.
- 8 Don't put the motor unit in water or any other liquid.
- 9 Don't use harsh or abrasive cleaning agents or solvents.

### blade unit

- 10 You may remove the blade unit for cleaning.
- 11 Handle only the plastic. Take care not to touch the metal parts of the blades.
- 12 Do this with the jug upside down.
- 13 Grip the jug handle with one hand.
- 14 Grip the plastic part of the blade unit with the other hand.
- 15 Turn the blade unit anti-clockwise till it comes loose from the jug (about 2 cm).
- 16 Carefully, pull it out of the bottom of the jug.
- 17 It's a close fit, so you'll have to move it around a bit, to get it out of the jug.
- 18 Slip the end of a knife under the edge of the seal, and lift the seal away from the blade unit.
- 19 Wash the seal and blade unit in warm soapy water, rinse, and air dry.

- 20 Replace the seal round the blade unit.
- 21 Replace the blade unit in the bottom of the jug.
- 22 Turn the blade unit anti-clockwise to tighten it, it's a bayonet-type fitting.

#### connection

This product doesn't need an earth. Use a 13A BS1362 fuse in a 13A BS1363 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 fitted. If you remove the plug, dispose of it.



# a few simple recipes to get you started

coriander pesto (dip, topping or sauce)

4 handfuls fresh leaf coriander

4 cloves fresh garlic

120g pine nuts

250ml olive oil

120g freshly grated Parmesan

salt and freshly ground black pepper to taste Put the coriander, garlic, pine nuts, and a bit more than half the oil into the jug. Fit the lid, and blend till it looks smooth. To adjust the thickness, add a little oil and give it a burst (@).

Repeat till the consistency looks right, then transfer to a bowl, taste, and adjust the seasoning.

Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

#### black olive and anchovy tapenade/sauce

250g pitted black olives

60g anchovy fillets, drained

3 tbsp capers, drained

150ml olive oil

2 tbsp brandy (optional)

fresh ground black pepper

Put everything but the oil into the jug.

Fit the lid, remove the cap, and add about half the oil. Replace the cap and blend for a couple of seconds ((()). Examine the result, then adjust the oil, and blend till you achieve the consistency you need.

For a tapenade, to spread on toast, you need a paste; for a sauce, to toss through warm pasta, it should be fairly runny. You might like to try it with sun-dried tomatoes instead of capers, with green olives instead of black, or with a little garlic.

#### sweet and sour sauce

4 shallots, peeled

a small piece of fresh ginger, peeled

2 cloves fresh garlic

2 tbsp soy sauce

2 tsp mustard

2 tsp tomato purée

a dash of white wine vinegar

Put everything into the jug, then fit the lid and blend till smooth. Serve with chicken or fish, or as a dip.

#### horseradish and apple sauce

250ml double cream

2 sharp-flavoured apples, peeled and grated

6 tbsp horseradish relish

2 tsp paprika

Put the cream into the jug and blend till soft peaks form. Spoon it gently into a large bowl and gently fold in the rest of the ingredients ("gently" means don't knock the air out of the cream or it'll collapse).

Season with fresh ground black pepper, and serve with beef or sausage.

#### strawberry smoothie

75ml cold milk

large handful fresh strawberries

1 scoop vanilla ice cream

dash vanilla essence

icing sugar to taste

Clean the strawberries and remove the stalks.

Put everything except the sugar into the jug, and blend till it's smooth and creamy.

Sweeten to taste with the sugar, and stir well.

mango lassi (a rich mango smoothie)

200ml natural yogurt

1 ripe mango

200ml milk

2 tsp honey

Peel and stone the mango.

Put everything into the jug.

Blend at 1 for 10 seconds, at 2 for 5 seconds, then serve over ice.

### apple and strawberry whizz

3 apples (green, sharp variety such as Granny Smith) half a punnet of strawberries (stalks removed) small piece fresh ginger

Core and quarter the apples, blend everything together, and serve over ice.

#### leek & potato soup (serves 4)

150g leeks, trimmed

150g potatoes, peeled

2 vegetable or chicken stock cubes

800ml water

salt and pepper to taste

Blend the leeks and potatoes for a couple of seconds (you want them lumpy, not mushy).

Transfer to a pan, and add the water and stock cubes.

Bring to the boil, stirring, reduce the heat, cover the pan and simmer for 20 minutes.

Let the mixture cool for about 30 minutes, then blend at high speed, till it's smooth and silky.

Return the mixture to the pan and heat to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

## spicy pumpkin soup

900g pumpkin, peeled and deseeded

2 tbsp vegetable oil

2 leeks, trimmed and sliced

2 cloves garlic, crushed

1 tsp ground ginger

1 tsp ground coriander

900ml (11/2 pints) chicken or vegetable stock

salt & pepper

bunch of fresh coriander leaves, roughly chopped

2 tbsp single cream or crème fraiche

Cut the pumpkin into chunks.

Heat the oil in a pan.

Add the leeks, garlic and spices and stir till the leeks have softened slightly.

Add the pumpkin and stock to the pan, bring to the boil, then simmer gently till the pumpkin is tender (20-30 minutes).

Remove from the heat, and stir in the coriander and cream.

Let the mixture cool for about 30 minutes, then blend at high speed, till it's really smooth.

Return the mixture to the pan and heat to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

## 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.