

SALTER®
SINCE 1760



KITCHENRobot
THE MULTIFUNCTION COOKING SOLUTION

SALTER®

KITCHENRobot

THE MULTIFUNCTION COOKING SOLUTION

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Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not use broken or loose rotating blades.

Do not overload the appliance; only fill up the maximum level marked on the appliance as the mixture level may rise during blending.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not use the appliance if the fluid level exceeds the maximum fill mark.

Do not use the appliance if the fluid level is less than the minimum fill mark.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of this appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the surface.

Do not place boiling water or very hot liquid in the appliance.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or user maintenance.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.



Caution: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

Warning: Keep the appliance away from flammable materials. Do not touch sharp blades.

Care and Maintenance

STEP 1: Switch off and unplug the Kitchen Robot from the mains power supply before performing any cleaning or user maintenance.

STEP 2: Wipe the base unit with a soft, damp cloth and allow to dry thoroughly.

STEP 3: Wash all of the accessories and the inside of the mixing jug in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the base unit in water or any other liquid.

Do not use harsh or abrasive detergents or scourers to clean the Kitchen Robot or its accessories, as this could cause damage.

Never use the Kitchen Robot if any of the electrical components are wet.

Note: The Kitchen Robot should be cleaned after each use.

Warning: Handle the cross-blade attachment with care as the blades are extremely sharp. Exercise caution when attaching, removing, cleaning or storing blades.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

In the Box

Kitchen Robot base unit

Mixing jug and lid

Measuring cup

Cross-blade attachment

Steaming bowl

Steaming rack

Steaming bowl lid

Blade cover

Blade removal tool

Butterfly whisk

Features

1450 W power

1.7 litre stainless steel jug

60-minute timer

Variable heat and speed settings

Integrated weighing scale

Detachable easy-clean blending blade

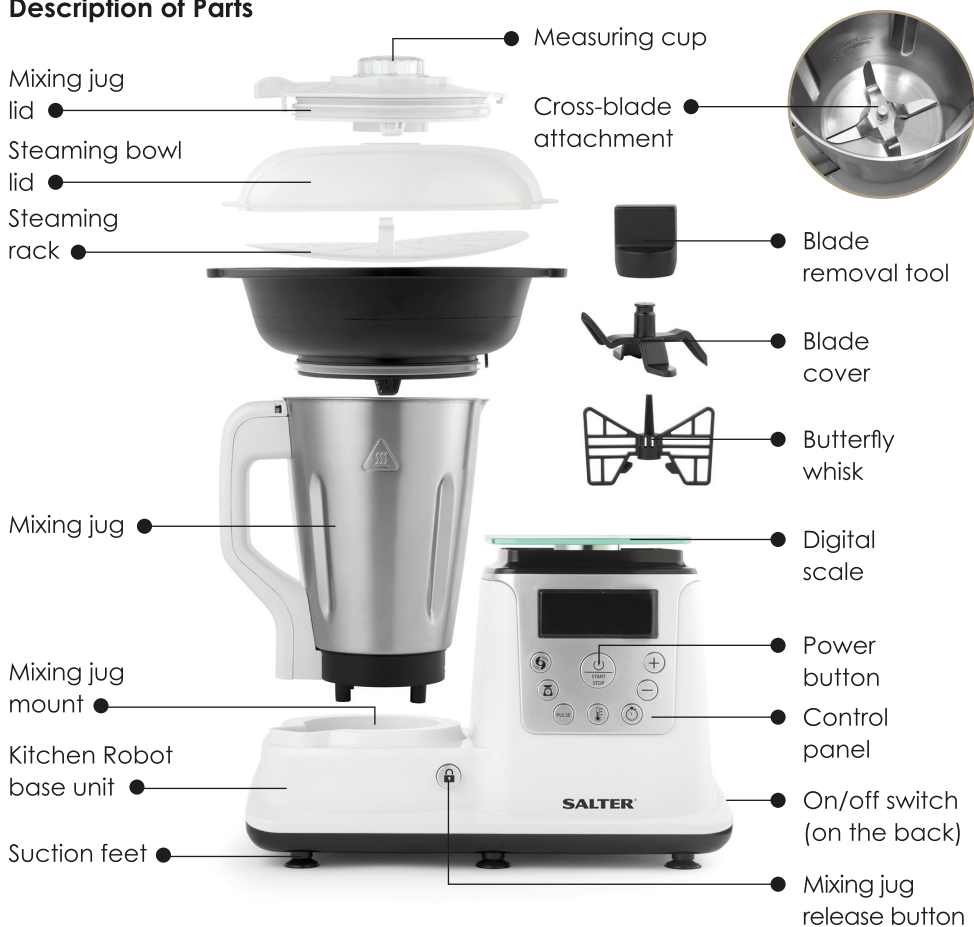
– chop, stir and mix

Detachable easy-clean butterfly whisk –
whip, beat and stir

Steaming tray for vegetables, eggs,
pasta, fish and meat

Blade cover and blade removal tool

Description of Parts



Instructions for Use

Before First Use

Before using the Kitchen Robot for the first time, wash all of the accessories in warm, soapy water, then rinse and dry thoroughly.

Wipe the base unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the base unit in water or any other liquid.

Note: When using the Kitchen Robot for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the blender.

Using the Kitchen Robot

Taking the effort out of making meals, the Kitchen Robot provides an all-in-one cooking solution for your kitchen. Weigh, chop, blend, mix and whisk with the easy-to-use appliance, with in-built cooking function to cook and steam delicious meals too.

Attaching the Cross-blade Attachment

The cross-blade attachment can be used to chop, mix, blend and puree ingredients in the mixing jug. The cross-blade attachment should already be fitted to the mixing jug but, if disassembled due to cleaning, always securely attach the cross-blade attachment before use. The blade cover attachment should be used when inserting or removing the cross-blade attachment to avoid injury. The blade cover slots over the cross-blade attachment so that it can be handled safely.

STEP 1: Check that the rubber sealing ring is correctly placed onto the cross-blade attachment, to prevent leakage during use.

STEP 2: Holding the cross-blade attachment by the metal stem, push the bottom of the cross-blade attachment through the hole in the base of the mixing jug. The metal lugs must align with the gaps in the mixing jug. If they do not align, carefully turn the cross-blade attachment until the lugs rest into place.

STEP 3: Holding the cross-blade attachment into place, carefully turn the mixing jug upside down. Place the black wing nut over the lugs in the cross-blade attachment. Using the blade removal tool, align the wing nut with the tabs in the tool and twist clockwise. The wing nut will lock into place, securing the cross-blade attachment.

STEP 4: To remove the cross-blade attachment, the steps are the same as to insert it but in reverse order. With the mixing jug upside down, hold the cross-blade attachment by the metal stem and use the blade removal tool to twist the wing nut anticlockwise. Remove the blade attachment from the mixing jug.

Assembling the Mixing Jug

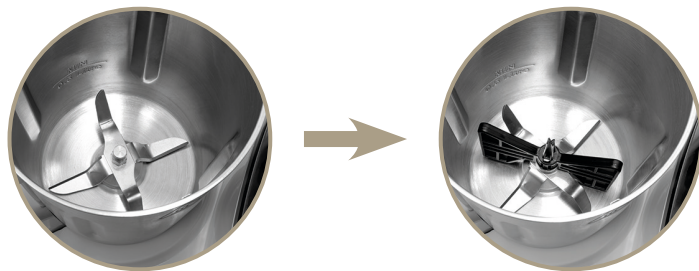
The mixing jug is required for all functions except for weighing using the scales.

STEP 1: Attach the mixing jug by placing it onto the mixing jug mount on the Kitchen Robot base unit so that the base of the jug engages. Align the mixing jug handle with the recess in the base unit and gently apply pressure until the mixing jug clicks securely into place.

STEP 2: To remove the mixing jug, push and hold the mixing jug release button and gently lift the mixing jug away from the Kitchen Robot base unit.

Note: The Kitchen Robot will not operate unless the mixing jug lid or the steam bowl attachment are fixed to the mixing jug. Always attach one of these accessories securely before use.

Attaching the Butterfly Whisk



The butterfly whisk should be used to whisk or stir foods such as egg whites, soups and cakes.

STEP 1: Fit the butterfly whisk by pressing it down onto the cross-blade attachment until it clicks into place.

STEP 2: To remove the butterfly whisk after use, it should be rocked gently back and forth whilst pulling upwards. Take care not to touch the cross-blade attachment whilst removing the butterfly whisk.

Using the Measuring Cup

The measuring cup is fixed into the mixing jug lid. It can be used to measure out small quantities of ingredients.

STEP 1: Twist the measuring cup anticlockwise and lift it to remove it from the mixing jug lid.

STEP 2: After use, reinsert the measuring cup and twist it clockwise to fit it back into the mixing jug lid.

Note: The lid should always have the measuring cup fitted when using the blend or mixing function to prevent liquid from escaping.

Using the Steaming Accessories

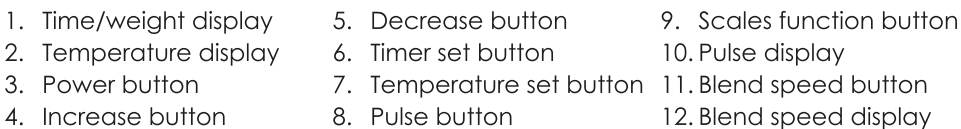
The steaming attachment consists of a steaming rack, steaming bowl and lid, ideal for steaming meat and vegetables.

STEP 1: Place the steaming bowl on top of the mixing jug with the locking tab placed near to the slot on the measuring jug.

STEP 2: Gently twist the steamer bowl clockwise until the tab locks into the slot, securing the steamer bowl to the mixing jug.

STEP 4: Cover the steaming bowl using the steaming bowl lid. Follow the instructions in the section entitled 'Cooking in the Steaming Bowl'.

Using the Control Panel and Display



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STEP 2: Press the power button to activate the Kitchen Robot.

STEP 3: To use the scales function, switch on the Kitchen Robot and press the scales function button. Press the scales function button again to cycle between units of measurement.

STEP 4: To use the pulse function, press the pulse function without selecting any time or temperature. Never use the pulse function without ingredients in the mixing jug. The mixing jug lid must be securely attached when pulsing.

STEP 5: Select the desired cooking time by pressing the timer set button. Use the + and – buttons to adjust the cooking time as required. Press once to select the minutes, and again to select seconds. Time can be set for up to 1 hour. The Kitchen Robot will not activate if a time is not selected.

STEP 6: Select the desired temperature by pressing the temperature set button. Use the + and – buttons to adjust the cooking temperature as required between 40 °C and 120 °C. To cook without mixing, select a time and temperature without selecting a blade speed and then press the power button to activate the Kitchen Robot.

STEP 7: Choose the required blade speed using the blade speed button when mixing or chopping. The +/- buttons can be used to move between speed setting 1 and speed setting 2. To mix without cooking, select a time and speed without selecting a temperature and then press the power button to activate the Kitchen Robot.

STEP 8: Once the required settings are selected, press the power button to activate the Kitchen Robot; this will take several seconds. The Kitchen Robot will beep once the cycle has completed.

STEP 9: After use, turn off the Kitchen Robot using the on/off switch. Switch it off and unplug it from the mains power supply before carrying out any cleaning or maintenance.

Cooking in the Mixing Jug

STEP 1: Check that the Kitchen Robot is switched off and unplugged from the mains power supply.

STEP 2: Position the mixing jug onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 3: Securely fit the mixing jug following the instructions in the section entitled 'Assembling the Mixing Jug'. If using any extra accessories, such as the butterfly whisk, follow the instructions in the applicable section.

STEP 4: Carefully apply a thin coat of cooking oil to the bottom of the mixing jug. This will help to prevent any ingredients from sticking. Be careful not to touch the blades.

STEP 5: Pour any ingredients to be cooked into the mixing jug, taking care not to exceed the max. fill mark.

STEP 6: Secure the mixing jug lid into place on the mixing jug, checking that the measuring cup is fitted.

STEP 7: Select the desired time, temperature and blending speed (if necessary), following the instructions in the section entitled 'Using the Control Panel and Display'. The cooking cycle will begin once the settings are selected.

STEP 8: Once the cooking cycle has completed, turn off the Kitchen Robot using the on/off switch on the base unit. Switch off and unplug it from the mains power supply before removing the mixing jug from the base unit. Carefully empty the food out into the desired container and serve.

Cooking in the Steaming Bowl

STEP 1: Check that the Kitchen Robot is switched off and unplugged from the mains power supply.

STEP 2: Position the mixing jug onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 3: Securely fit the mixing jug following the instructions in the section entitled 'Assembling the Mixing Jug'.

STEP 4: Attach the steaming accessories following the instructions in the section entitled 'Using the Steaming Accessories'.

STEP 5: Place the food to be cooked onto the steaming rack or, if steaming a lot of food, place food directly into the steaming bowl without using the steaming rack.

STEP 6: When the food is ready to be steamed and the Kitchen Robot is fully assembled, pour a minimum of 0.5 L water into the mixing jug.

STEP 7: Set the temperature to 120 °C.

STEP 8: Select the desired cooking time by pressing the timer set button. Use the + and – buttons to adjust the cooking time as required. Press once to select the minutes, and again to select seconds. Time can be set for up to 1 hour. The water will take time to heat up so the cooking time needs to be adjusted accordingly.

STEP 9: Once the cooking cycle has completed, remove the steamer lid using heat-resistant oven gloves.

STEP 10: Switch off and unplug the Kitchen Robot from the mains power supply before serving. Once steaming has finished, carefully removing the steaming lid using heat-resistant oven gloves. Remove the steamed food and serve.

STEP 11: Once cooled, dismantle the steaming accessories.

Note: Check that some slots on the steaming bowl are left open to allow steam to escape.
Do not use the blend or pulse settings when the steaming bowl is attached to the mixing jug.

Using the Scales Function

STEP 1: Switch on the Kitchen Robot, ensuring that the scales are empty. Use the scales function button to select the desired unit of measurement.

STEP 2: Add food to the scales plate until the desired weight is achieved. If the scales button is held for approx. 3 seconds, the scales will reset to 0, so that further ingredients can be weighed.

Specifications

Product code: EK2709

Input: 220–240 V ~ 50/60 Hz

Heating output: 850 W

Blending output: 600 W



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RECIPES

THE MULTIFUNCTION COOKING SOLUTION



Basic Preparation

Steamed Vegetables

Ingredients

Water or vegetable stock

Selection of vegetables

Method

Pour the water or stock into the mixing jug.

Place the steaming bowl onto the mixing jug.

Position the vegetables in the steaming bowl or arrange on the steaming bowl rack, if required.

Cook for the required amount of time at 120 °C, checking periodically to see if they are cooked.

Note: Cooking times will vary, depending upon the type of vegetable used – potatoes require approx. 30 minutes, whereas vegetables such as broccoli or cauliflower take approx. 10 minutes.

For every 15 minutes of cooking time, 250 ml of water or stock is required.

All steaming should be carried out at 120 °C, without mixing.

Pasta

Ingredients

Pasta of choice

Water (as per the guidelines on the pack of pasta)

Salt, to taste

Method

Pour the pasta, water and salt into the mixing jug.

Insert the measuring cup and cook for approx. 5 minutes at 100 °C, until it is brought to the boil.

Remove the measuring cup and cook for approx. 9 minutes, until the pasta is cooked thoroughly.

Drain the pasta before serving.



Rice

Ingredients

Rice of choice

Water (as per the guidelines on the pack of rice)

Salt, to taste

Method

Pour the rice, water and salt into the mixing jug.

Insert the measuring cup and cook for approx. 3 minutes at 100 °C, until it is brought to the boil.

Remove the measuring cup, then reduce the temperature to 80 °C and cook for approx. 10–25 minutes, depending upon the type of rice.

Drain the rice before serving.

Fish

Fish can be steamed using the steaming bowl and steaming bowl rack.

Lightly grease the steaming bowl or steaming bowl rack and then follow the instructions in the 'Steamed Vegetables' recipe to cook.

Soups and Stews

Ingredients for soups and stews can be chopped, mixed and cooked in the mixing jug.

Soups and stews can be made whilst steaming ingredients.

Note: Do not use the blend or pulse settings when the steaming bowl is attached to the mixing jug.

Appetisers

Spicy Baked Crab

Ingredients

300 g crabmeat	1 egg yolk
100 g semi-mature Gouda, cut into chunks	250 ml stock
40 g flour	250 ml cream
30 g butter	1 tsp curry powder
1 tomato	Salt and pepper, to taste

Method

Put the stock, cream, flour, butter, cheese, salt and pepper into the mixing jug and mix for approx. 10 seconds on speed setting 2.

Once combined, cook the ingredients for approx. 2 minutes at 100 °C using speed setting 1.

Add the egg yolk and curry powder. Cook for a further minute.

Meanwhile, blanch the tomato, then peel and cut into large cubes.

Remove the mixing jug from the base unit and stir in the diced tomato and crabmeat using a spatula. Season to taste.

Put the mixture into 4 greased moulds and bake in the oven at 200 °C for approx. 15–20 minutes.

Serve with rice.

Potato Pancake

Ingredients

500 g potatoes, peeled	¼ bunch parsley
80 g flour	Pinch ground nutmeg
1 small onion	Salt and pepper, to taste
1 egg	

Method

Chop the onion, parsley and peeled potatoes into chunks, put them into the mixing jug and mix for approx. 20–25 seconds on speed setting 2.

Add the egg, salt and pepper, nutmeg and flour, then mix for approx. 15–20 seconds on speed setting 2.

Once combined, divide the mixture into golf ball sized pieces and then flatten each into 1 cm-thick pancakes.

Cook in a frying pan of hot oil over a moderate heat, until golden brown on both sides.

Serve with creamy scrambled egg and crisp rashers of bacon.



Leek Soup

Ingredients

100 g bacon, diced
40 g butter
3 leeks
1 small onion
1 L vegetable stock

125 ml single cream
1 tsp salt
Pinch ground nutmeg
Salt and pepper, to taste

Method

Chop the onion and leeks into chunks.

Pour the vegetable stock into the mixing jug and then add the chopped onions and leeks, along with the bacon, butter, salt and pepper and nutmeg. Cook for approx. 20 minutes at 100 °C using speed setting 1.

Add the cream and then cook for a further minute.

Serve in warm bowls and garnish with a spoonful of cream and sprinkle of chive, if desired.

Creamy Mushroom Soup

Ingredients

250 g mushrooms
40 g flour
40 g butter
500 ml vegetable stock

250 ml milk
100 ml single cream
Lemon juice, to taste
Salt and pepper, to taste

Method

Pour the vegetable stock, milk and cream into the mixing jug, then add the butter, flour and salt and pepper. Cook for approx. 8–10 minutes at 100 °C using speed setting 1.

Meanwhile, chop the mushrooms and sprinkle them with lemon juice. Add them to the mixing jug and the cook for approx. 5 minutes at 100 °C using speed setting 1.

Serve in warm bowls and garnish with a spoonful of cream, if desired.

Main Courses

Cheese and Ham Pasta

Ingredients

200 g pasta (small shells work best)	200 ml single cream
100 g boiled ham, finely sliced into strips	120 ml water
100 g cream cheese	Paprika, to taste
1 clove of garlic, pressed	Salt and pepper, to taste

Method

Pour the water, cream and cream cheese into the mixing jug and then season with salt, pepper and paprika.

Cook for approx. 5 minutes at 100 °C using speed setting 1, until the sauce is brought to the boil.

Add the pasta, ham and garlic into the mixing jug. Cook for approx. 9 minutes at 80 °C, until the pasta is cooked thoroughly.

Serve in warm bowls with a side of crusty garlic bread.

Steamed Salmon Fillet and Vegetables

Ingredients

200 g salmon fillet	30 g onion
50 g carrot	2 cloves of garlic
30 g leek	1 L water
30 g celery	

Method

Cut the leeks and onion into rings and dice the celery. Chop the carrot into slices and the garlic into quarters.

Pour the water into the mixing jug.

Place the steaming bowl onto the mixing jug.

Arrange the vegetables onto the steaming bowl rack at the bottom of the steaming bowl and then place the salmon fillet on top.

Cover with the steaming bowl lid and then steam for approx. 15–20 minutes at 120 °C.

Serve with new potatoes and season to taste.



Steamed Turkey Breast with Vegetables and Cream Cheese Sauce

Ingredients

300 g turkey breast, sliced	1 vegetable stock cube, crumbled
300 g mixed vegetables (e.g. courgette, pepper, broccoli, cauliflower etc.)	1 L water
100 g herby cream cheese	Salt and pepper, to taste
30 g flour	

Method

Pour the water and vegetable stock into the mixing jug.

Season the slices of turkey breast with the salt and pepper.

Chop the vegetables into large chunks and season.

Arrange the turkey slices and vegetables onto the steaming bowl rack at the bottom of the steaming bowl.

Cover with the steaming bowl lid and then cook for approx. 18–20 minutes at 120 °C.

Remove the steaming bowl lid and carefully take out the steaming bowl and steaming bowl rack. Set to one side and cover with the steaming bowl lid to keep warm.

Empty the mixing jug, leaving approx. 300 ml of liquid.

Add the cream cheese, flour and salt and pepper and cook for approx. 3 minutes at 100 °C using speed setting 1.

Serve with new potatoes and pour over the cream cheese sauce.

Meatballs

Ingredients

350 g potatoes, peeled and chopped
200 g minced meat
50 g onion
20 g breadcrumbs
1 egg
½ meat stock cube
400 ml water
Salt and pepper, to taste

For the Caper Sauce

30 g capers, drained
25 g flour
250 ml stock
100 ml single cream
3 ml lemon juice
Salt and pepper, to taste

Method

Peel the onion and cut into chunks.

Put the onion into the mixing jug and chop further using the pulse setting for approx. 2 seconds, 2–3 times.

Add the breadcrumbs, egg, salt, pepper and minced meat, then mix for approx. 50 seconds on speed setting 1.

Take the mixture out of the mixing jug, shape it into meatballs and then place them into the steaming bowl.

Arrange the potatoes onto the steaming bowl rack, and then place into the steaming bowl.

Pour the water and meat stock into the mixing jug and then fit the steaming bowl and steaming bowl rack.

Cover with the steaming bowl lid and then cook for approx. 25–30 minutes at 120 °C.

Remove the steaming bowl lid and carefully take out the steaming bowl and steaming bowl rack. Set to one side and cover with the steaming bowl lid to keep warm.

Place all of the ingredients for the caper sauce, except the capers, into the stock in the mixing jug and attach the mixing jug lid.

Heat for approx. 3–4 minutes at 100 °C using speed setting 1.

Add the capers and stir in for approx. 10 seconds using speed setting 1.

Serve with the potatoes and pour over the caper sauce. Add a crisp green salad to garnish.



Dips and Sauces

Pepper and Onion Dip

Ingredients

175 g cream cheese
150 g crème fraîche
1 onion
½ red pepper

Tomato purée, to taste
Sweet chilli sauce, to taste
Salt and pepper, to taste

Method

Peel the onion, cut it into quarters and place it into the mixing jug.
Wash the pepper, cut it into chunks and place it into the mixing jug.
Chop the ingredients using the pulse setting for approx. 2 seconds, 3 times.
Add the rest of the ingredients to the mixing jug and then mix for approx. 15 seconds on speed setting 1.
Serve with crudités or nachos.

Cream Cheese Spread

Ingredients

200 g cream cheese
200 g whipping cream
30–50 g frozen or fresh herbs (e.g. flat leaf parsley)

1 small onion
1 clove of garlic
Salt and pepper, to taste

Method

Peel the onion and garlic, cut the onion into quarters and then place both into the mixing jug.
Chop the ingredients using the pulse setting for approx. 2 seconds, 3 times.
Add the rest of the ingredients to the mixing jug and season with salt and pepper.
Mix the ingredients for approx. 30–40 seconds on speed setting 1.
Serve with a variety of cooked meats and crackers or crusty bread rolls.

Avocado Spread

Ingredients

1 avocado
200 ml whipping cream
1 tsp curry powder

½ tsp herb salt
Juice of ½ lemon

Method

Pour the cream into the mixing jug and beat for approx. 30 seconds on speed setting 1.
Cut the avocado in half, remove the pit and then cut the flesh into pieces.
Add the avocado to the whipped cream, along with the curry powder, herb salt and lemon juice.
Mix the ingredients for approx. 15–20 seconds on speed setting 2.
Serve with nachos or on toast.

Béchamel Sauce

Ingredients

40 g flour
40 g butter, melted
500 ml milk

Pinch ground nutmeg
Salt and pepper, to taste

Method

Pour the flour, butter and milk into the mixing jug and season with the nutmeg and salt and pepper.

Mix the ingredients for approx. 10 seconds on speed setting 2.

Once combined, cook the ingredients for approx. 3 minutes at 80 °C using speed setting 1.

Serve as part of a delicious, home-made lasagne.

Mustard Sauce

Ingredients

150 g butter
100 g mustard
4 egg yolks
40 ml water

10 ml white wine
Juice of ½ lemon
Salt and pepper, to taste

Method

Place all of the ingredients into the mixing jug and mix for approx. 10 seconds on speed setting 2.

Once combined, cook the ingredients for approx. 4–5 minutes at 60 °C using speed setting 1.

Stir until the sauce reaches the desired, creamy consistency – heat for an additional 1–2 minutes if required.

Serve with roast gammon and crispy roast potatoes.

Hollandaise Sauce

Ingredients

150 g butter
4 egg yolks
40 ml water

20 ml white wine
1 tsp lemon juice
Salt and pepper, to taste

Method

Place all of the ingredients into the mixing jug and mix for approx. 10 seconds on speed setting 2.

Once combined, cook the ingredients for approx. 2–3 minutes at 60 °C using speed setting 1.

Serve over poached eggs to create delicious eggs benedict.



Desserts

Cookie Cake

Ingredients

200 g sugar
100 g flour
100 g cornflour

5 g yeast
4 eggs, separated

Method

The butterfly whisk is required for this recipe.

Place the egg whites into the mixing jug, along with 100 g of the sugar. Heat for approx. 1 minute at 40 °C using speed setting 1. Stir continuously.

Add the egg yolks and the remaining sugar and heat for a further minute, stirring continuously.

Pour the flour, cornflour and yeast into the mixture and mix for approx. 3 minutes on speed setting 1.

Transfer the batter into a greased baking dish, cover it with a tea towel and allow to rise in a warm place for approx. 20 minutes.

Bake in a preheated oven for approx. 30–45 minutes at 180 °C.

Serve warm with ice cream.

Drinks

Tomato Juice

Ingredients

500 g tomatoes
250 ml water
25 ml oil

Sugar, to taste
Salt and pepper, to taste

Method

Place all of the ingredients into the mixing jug and mix for approx. 1 minute on speed setting 2.

Strain the tomato juice and refrigerate.

Lemon Liqueur

Ingredients

300 g sugar
2 organic lemons, zested and sliced
500 ml clear peach liqueur

400 ml water
100 ml lemon juice

Method

Place all of the ingredients, except the peach liqueur, into the mixing jug.

Heat for approx. 10 minutes at 100 °C using speed setting 1.

Add the peach liqueur and stir in for approx. 10 seconds.

Strain the liqueur and transfer to sealed glass bottles.

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

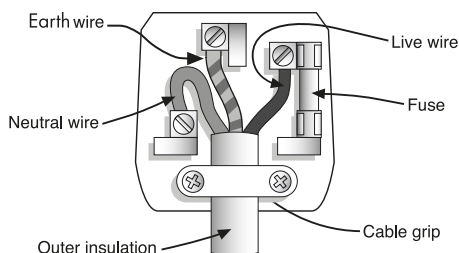
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



3
YEAR

GUARANTEE*

*To be eligible for the extended guarantee,
go to www.salterhousewares.co.uk
and register your product.



Find us on 

www.facebook.com/SalterCookshop



Manufactured by:

UP Global Sourcing UK Ltd.,
Victoria Street,
Manchester OL9 0DD. UK.

Made in China.



SALTER®

CD241017/MD000000/V1



GLOBAL SOURCING
THE ULTIMATE WAY

Manchester
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United Kingdom
www.upgs.com

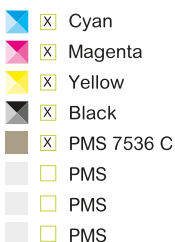
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Artwork Version **2**

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