

# SALTER<sup>®</sup>

SINCE 1760

# NUTRI**PRO** 900

Vitamin-packed, nutritious home-made drinks



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

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

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 pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

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

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

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

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

Do not dry blend ingredients; always add a small amount of liquid.

Do not overload the appliance as the mixture level may rise during blending.

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

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Do not use broken or loose cutting or rotating blades.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before 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.

**Warning:** Do not touch sharp blades.

## Care and Maintenance

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

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

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

Never touch the blades; using extreme caution, clean the blades with a brush and dry carefully.

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

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

The Nutri Pro and its accessories are not suitable for use in a dishwasher.

**Note:** The Nutri Pro should be cleaned after every use.

**Warning:** Handle the lid multipurpose blade attachment with care as the blades are sharp. Exercise caution when attaching, removing, cleaning or storing the attachment.

## Description of Parts



- |                                  |                        |
|----------------------------------|------------------------|
| 1. Nutri Pro 900 base unit       | 4. 740 ml blending cup |
| 2. Multipurpose blade attachment | 5. Easy-drink lid      |
| 3. 975 ml blending cup           | 6. Keep fresh lid      |

## Instructions for Use

### Before First Use

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

Wipe the Nutri Pro base unit with a soft, damp cloth and allow to dry thoroughly. Never touch the blades; the attachments should be washed using a brush and dried carefully.

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

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

## Using the Nutri Pro 900 Blender

**STEP 1:** Position the Nutri Pro base unit onto a flat, stable surface, at a height that is comfortable for the user.

**STEP 2:** Place the ingredients into the desired blending cup, making sure that they do not exceed the max. fill mark.

**STEP 3:** Pour in a small amount of liquid; this will help to blend the ingredients.

**STEP 4:** Carefully secure the multipurpose blade attachment onto the blending cup by twisting it in a clockwise direction.

**STEP 5:** Plug in and switch on the Nutri Pro at the mains power supply.

**STEP 6:** Invert the blending cup and align the three tabs on the multipurpose blade attachment with the corresponding slots on the Nutri Pro base unit. Push downwards to pulse blend the ingredients.

**STEP 7:** For a continuous blend, press the blending cup down and twist it in a clockwise direction to lock into position. To stop blending, twist the blending cup in an anticlockwise direction and lift it up and away from the Nutri Pro base unit.

**STEP 8:** Switch off and unplug the Nutri Pro from the mains power supply.

**STEP 9:** Remove the multipurpose blade attachment by twisting it in an anticlockwise direction and then replace it with either the easy-drink lid or keep fresh lid, as required.

**Note:** Check that the multipurpose blade attachment is securely fitted before use.

To prevent the Nutri Pro from overheating, do not blend dry ingredients for more than 30 seconds at a time.

If the blades are not running smoothly, stop the Nutri Pro and carefully remove the multipurpose blade attachment. Add a small amount of cold liquid or reduce the quantity of the ingredients in the blending cup.

When mixing liquid, use a tall container or blend small quantities at a time to reduce spillage, splattering and the possibility of injury from scalding.

**Caution:** Take care when handling the multipurpose blade attachment, as the blades may get hot during use.

**Warning:** Do not blend warm or hot liquid or food, as this may cause a pressure build-up and, in turn, serious injury. Do not blend for long periods of time. Max. operation time is 30 seconds; allow the Nutri Pro to cool for 1 minute before

using it again.

Using the Nutri Pro for longer than 30 seconds at a time will cause the temperature to increase, which may in turn lead to a pressure build-up. If this happens, switch off and unplug the Nutri Pro from the mains power supply and allow it to cool thoroughly before attempting to remove the multipurpose blade attachment. Do not immerse the blending cup in cold water at this time.

Do not exceed the max. fill mark when adding ingredients to the blending cup, as this could cause spillage and may damage the Nutri Pro.

Do not operate the Nutri Pro if the blending cup is cracked, broken or empty.

### Handy Hint

If the ingredients do not blend evenly, remove the blending cup from the Nutri Pro base unit. Shake the blending cup to redistribute the ingredients and then blend once more.

### Troubleshooting

Symptom	Possible Cause	Solution
The Nutri Pro will not operate.	The Nutri Pro is not connected to the mains power supply.	Plug in and switch on the Nutri Pro at the mains power supply.
	The multipurpose blade attachment is not correctly secured to the blending cup.	Checking that the threads are correctly aligned, twist the multipurpose blade attachment in a clockwise direction until it is secure.



The easy-drink lid or keep fresh lid is loose.	The easy-drink lid or keep fresh lid is not correctly secured to the blending cup.	Position the blending cup on a level surface and attach the easy-drink lid or keep fresh lid to the top of the blending cup, checking that the threads are correctly aligned. Twist the lid in a clockwise direction until secure.
The blended ingredients are lumpy.	There are too many ingredients in the blending cup.	Reduce the amount of ingredients.
The blended ingredients are watery and lacking flavour.	The ingredients have been overblended.	Press the pulse function to activate the pulse setting. Blend in short bursts for best results.
Ice cannot be crushed.		Use ice straight from the freezer for best results.
The blending cup is leaking.	<p>The multipurpose blade attachment is not correctly secured to the blending cup.</p> <p>The easy-drink lid or keep fresh lid is not correctly secured to the blending cup.</p>	<p>Checking that the threads are correctly aligned, twist the multipurpose blade attachment in a clockwise direction until it is secure.</p> <p>Position the blending cup on a level surface and attach the easy-drink lid or keep fresh lid to the top of the blending cup, checking that the threads are correctly aligned. Twist the lid in a clockwise direction until secure.</p>



The ingredients will not combine.		<p>Use the Nutri Pro to pulse blend ingredients in short bursts for the best results.</p> <p>For frozen ingredients, pulse blend in short bursts of approx. 2–5 seconds.</p>
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## Storage

Reassemble the Nutri Pro.

Check that the Nutri Pro is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the Nutri Pro; wrap it loosely to avoid causing damage.

## Storage

Product code: EK2435SILVERLDL

Operating voltage: 220–240 V ~ 50/60 Hz

Power: 900 W

# Recipes

\*Any recipe images used in this instruction manual are intended for illustrative purposes only.



## How to Create All of Our Delicious Drinks and Smoothies

### Method

Chop any large ingredients into small pieces, to help with the blending process. Place all of the ingredients into the blending cup and then add the multipurpose blade lid attachment.

Invert the blending cup and place it onto the blender base unit.

Blend until the drink reaches the desired consistency.

Remove the blending cup from the blender base unit and then detach the multipurpose blade lid attachment.

Either drink straight from the blending cup by attaching the easy-drink lid or replace with the keep-fresh storage lid and refrigerate until ready to drink.

### Healthy Recipes To Get You Started

#### Berry Chocanana

##### Ingredients

10 almonds

2 handfuls kale

1 cup blackberries

½ cup cooked black beans

½ banana

2 tbsp raw cacao

Top up with water to the max. fill mark

#### Fresh Morning

##### Ingredients

2 handfuls spinach

1 apple, sliced

1 tbsp olive oil

¼ cup whole rolled oats

Top up with water to the max. fill mark

#### Cacao Berry

##### Ingredients

2 handfuls spinach

2 tbsp raw cacao powder

1 cup blueberries

½ avocado

Top up with water to the max. fill mark

#### Spinach and Sesame Zing

##### Ingredients

2 handfuls spinach

2 tbsp sesame seeds

1 banana

1 cup papaya

¼ cup rolled oats

Top up with water to the max. fill mark

## Seeds and Greens

### Ingredients

2 tbsp sunflower seeds  
1 cup strawberries  
1 handful spinach  
1 handful parsley

1 tbsp sesame seeds

½ orange

Top up with water to the max. fill mark

## Fresh Citrus

### Ingredients

2 cm ginger  
2 tbsp honey  
1 orange  
½ lemon

½ lime

1 pinch sea salt

Top up with water to the max. fill mark

## Spinach and papaya

### Ingredients

10 walnuts  
2 handfuls spinach  
1 cup papaya

½ avocado

Top up with water or almond milk to the max. fill mark

## Tropical Glow

### Ingredients

2 handfuls spinach  
2 tbsp sunflower seeds  
1 cup papaya

1 cup pineapple

Top up with water to the max. fill mark

## Cherry-nana

### Ingredients

10 walnuts  
2 handfuls spinach  
1 banana

1 cup cherries (pits removed)

Top up with water or almond milk to the max. fill mark

## Natural Cure

### Ingredients

10 walnuts  
2 handfuls spinach  
½ avocado

½ banana

Top up with water to the max. fill mark





## Banana Berries

### Ingredients

10 almonds  
2 handfuls spinach  
1 banana

½ cup cherries (pits removed)  
½ cup blueberries  
Top up with water to the max. fill mark

## Cauliflower Krush

### Ingredients

2 handfuls kale  
2 brasil nuts  
1 apple

½ cup blackberries  
½ cup cauliflower  
Top up with water to the max. fill mark

## Fruity Rice

### Ingredients

2 handfuls spinach  
1 banana  
1 brasil nut  
½ orange, peeled

½ cup cooked brown rice  
Top up with almond milk to the max.  
fill mark

## Berry Bliss

### Ingredients

2 handfuls turnip greens or kale  
½ avocado  
½ cup blueberries  
½ cup raspberries

½ cup blackberries  
Top up with water or unsweetened  
green tea to the max. fill mark

## Pineapple and Kale

### Ingredients

2 handfuls kale  
1 cup shredded cabbage  
1 cup pineapple

1 tbsp sunflower seeds  
½ avocado  
Top up with water to the max. fill mark

## Exotic Green

### Ingredients

2 handfuls round lettuce  
1 small, raw new potato, cut  
into quarters  
1 kiwi fruit, peeled  
½ cup pineapple

Top up with water or coconut water to  
the max. fill mark

## **Spice Sunset**

### **Ingredients**

2 handfuls lettuce  
1 ripe pear (skin on)  
1 tsp cinnamon  
1½ cm slice peeled ginger root

½ banana  
½ tsp nutmeg  
Top up with water or almond milk to the max. fill mark

## **Sweet Potato and Walnut**

### **Ingredients**

5 walnuts, halved  
2 handfuls lettuce  
2 medjool dates  
2 tsp cinnamon

½ steamed sweet potato (skin included)  
½ orange (peeled)  
Top up with water to the max. fill mark

## **Cabbage Cleanser**

### **Ingredients**

2 handfuls spinach  
2 tbsp flax or chia seed  
1 banana  
1 carrot, quartered

1 cup shredded cabbage  
¼ cup blueberries  
Top up with water to the max. fill mark

## **Almonds and Spinach**

### **Ingredients**

10 almonds  
2 tbsp chia or flax seed  
1 handful kale

1 handful spinach  
½ steamed sweet potato  
Top up with water to the max. fill mark



## 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**.

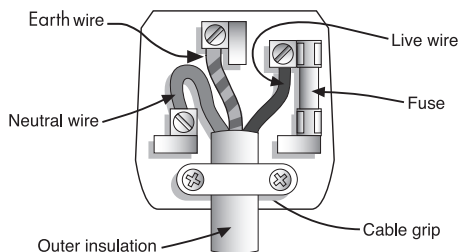
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\perp$ .

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 an 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.,  
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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **[www.saltercookshop.com](http://www.saltercookshop.com)**

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.



\*To be eligible for the extended guarantee, go to **www.saltercookshop.com** and register your product within 30 days of purchase.

**3**  
YEAR  
GUARANTEE\*

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