

# User manual

## Blender

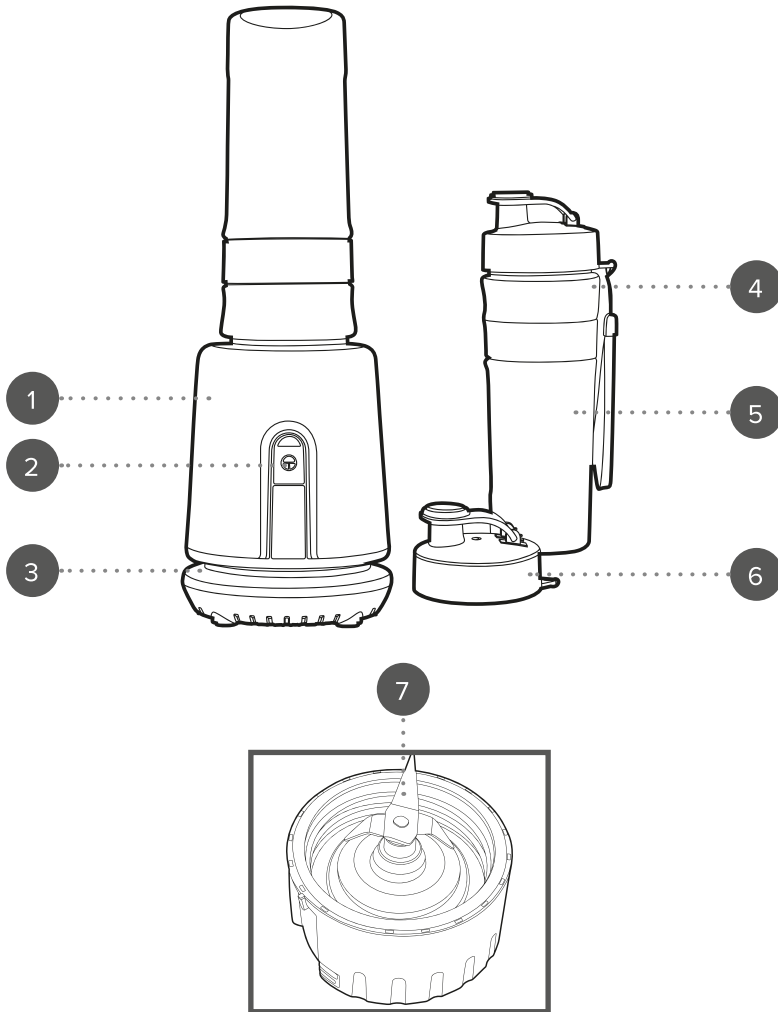


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**SALTER**  
1760

## Description of parts



1. Blender main unit
2. Power button
3. Cord storage
4. Max. fill mark

5. 600 ml blending cup (qty. 2)
6. Leak-proof lid (qty. 2)
7. Four-blade lid attachment

Please retain instructions 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, 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 out of the reach of children when it is switched on or cooling down.
- 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 other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.

- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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 for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use any damaged accessories.
- 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 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.
- Always unplug the appliance after use and ensure it has cooled fully before any cleaning, user maintenance or storing away.
- 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.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



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



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

## Dos and don'ts

### DO:

Be careful if hot liquid is poured into the appliance, as it can be ejected out of the appliance due to sudden steaming.

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

### DON'T:

Dry blend ingredients; always add a small amount of liquid.

Use attachments or cutting/rotating blades if they are loose, damaged or broken.

## Care and maintenance

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

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

**STEP 3:** To clean the blending cups, either rinse under a tap, or add soapy water and blend for approx. 30 seconds.

**STEP 4:** Empty the water, fill again with fresh water and repeat until clean.

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

Do not use harsh or abrasive scourers to clean the blender, as this could cause damage.

The blender, easy-drink lid and four-blade lid attachment are not suitable for use in a dishwasher.

The blending cups are suitable for dishwasher use.



**NOTE:** Always clean the blender immediately after each use.



**WARNING:** Handle the four-blade lid attachment with care, as the blades are sharp. Exercise caution when attaching, removing, cleaning or storing the attachments.

## Instructions for use

### Before first use

Before using the blender for the first time, clean the accessories following the instructions in the section entitled '**Care and maintenance**'.



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



**WARNING:** Max. continuous operation time is approx. 30 seconds. Leave to cool down for approx. 1 minute before using again.

### Using the blender

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

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

**STEP 3:** Pour a small amount of liquid into the desired size blending cup; this will help to blend the ingredients.

**STEP 4:** Secure the four-blade lid attachment onto the blending cup by twisting it in a clockwise direction.

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

**STEP 6:** To blend the ingredients, invert the blending cup so that the four-blade lid attachment is facing downwards, align the indicator arrow on the four-blade lid attachment with the indicator arrow on the blender main unit.

**STEP 7:** Press the blending cup down and twist it in a clockwise direction to lock it into position. To begin blending, hold the power button on the blender main unit. Blend for the desired amount of time before releasing the power button.

**STEP 8:** Switch off and unplug the blender from the mains power supply. To remove the blending cup, twist it in an anticlockwise direction before lifting it away from the main unit.

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



**NOTE:** Check that the easy-drink lid is securely fitted before use. If the blades are not running smoothly, stop the blender and carefully remove the four-blade lid attachment. Add a small amount of cold liquid or reduce the quantity of the ingredients in the blending cup.



**CAUTION:** Take care when handling the four-blade lid 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 approx. 30 seconds; allow the blender to cool for approx. 1 minute before using it again. Using the blender for longer than approx. 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 blender from the mains power supply and allow it to cool thoroughly before attempting to remove the four-blade lid 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 blender. Do not operate the blender if the blending cup is cracked, broken or empty.

#### Handy hint

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

## Suggested uses for the blending cups

Purpose	Type of food
Mixing	Batter Dips
Sauces	Vinaigrettes Salad dressings Simple sauces
Frozen blending	Ice Frozen fruit Ice cream
Nutrient/super smoothies	Fruit Vegetables Juices

## Troubleshooting

Symptom	Possible cause	Solution
The blender will not operate.	The blender is not connected to the mains power supply.	Plug in and switch on the blender at the mains power supply.
	The four-blade lid attachment is not correctly secured to the blending cup.	Checking that the threads are correctly aligned, twist the four-blade lid attachment in a clockwise direction until it is secure.
The required lid will not secure to the blending cup.		Position the blending cup on a level surface and attach the required lid to the top of the blending cup, ensuring that the threads are correctly aligned. Twist the required lid in a clockwise direction until it is secure.
The drink still contains lumps.	There are too many ingredients in the blending cup.	Reduce the amount of ingredients in the blending cup.
The drink is watery and lacking flavour.	The ingredients have been over blended.	Use the blender to pulse blend ingredients in short bursts for the best results.
The blending cup is leaking.	The required lid is not correctly secured to the blending cup.	Checking that the threads are correctly aligned, twist the required lid in a clockwise direction until it is secure.



Symptom	Possible cause	Solution
The ingredients do not blend well.		Use the blender to pulse blend ingredients in short bursts for the best results.
		For frozen ingredients, pulse blend in short bursts of approx. 2–5 seconds.

### Storage

Reassemble the blender.

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

### Specifications

Product code: EK6133

Operating voltage: 220–240 V ~ 50 Hz

Power: 350 W

**5** Lastly, add tougher ingredients  
e.g. frozen fruit / chocolate

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**4** Then add sticky fillers  
e.g. protein powder / butter

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**3** Add soft greens to help the  
blending process e.g. spinach / rocket

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**2** Add soft fruits e.g. strawberries /  
orange / mango (Chop ingredients  
into approx. 2 cm pieces before blending)

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**1** Add liquid before adding any solid ingredients  
e.g. water / juices / milk

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**DO** Add liquid before solid ingredients

**DO NOT** Dry blend or blend hot ingredients  
and liquids

**DO NOT** Blend without liquid

**DO NOT** Exceed the max. fill line

# Actifusion

For more info and ingredients visit: [www.salter.com](http://www.salter.com)



# Smoothie Colour Dial

Trying to achieve a certain colourway?

**1** To keep your smoothies looking a beautiful sharp colour, avoid adding dark fruits/greens

**2** Use the fruits below to give your smoothies a bright colour

acai /  
blackberry /  
blueberry

**Purple**

dragon fruit /  
passion fruit /  
melon

**Pink**

cherries / tomatoes / strawberries

**Red**

peach / orange / pumpkin

**Orange**

banana / pineapple / lemon

**Yellow**

milk / coconut / oats

**White**

matcha / cucumber / grapes

**Green**

For more info and ingredients visit: [www.salter.com](http://www.salter.com)

# RECIPES

The below recipes have been provided for inspiration. The ingredient measures should be used as a guide and are based on blending chopped ingredients (no larger than approx. 2 cm) with intervals and using the 600 ml sports bottle.



**NOTE:** Shaking the bottle in-between the addition of ingredients ensures the ingredients are evenly distributed, aiding the blending process.



**CAUTION:** Never exceed the max. fill line.



### **Lean and green smoothie**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

150 g mango chunks  
110 g banana, frozen and sliced  
40 g spinach leaves or 1 clump of frozen whole leaf spinach  
250 ml sweetened almond milk

#### **Method**

Pour the milk into the bottle.  
Add the spinach and blend. To break down the spinach, press the power button for short bursts to pulse.  
Add 50 g mango chunks and 50 g sliced banana then press and hold the power button for several seconds.  
Once sufficiently blended, add a further 50 g of mango chunks and remaining sliced banana.  
Shake the bottle and blend again. Once blended add the remaining mango chunks, shake and blend.

### **Strawberry and banana smoothie**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

160 g full-fat Greek yoghurt  
150 g banana, frozen and sliced  
130 g strawberries, frozen and sliced  
130 ml whole milk

#### **Method**

Pour the milk into the bottle.  
Add the Greek yoghurt.  
Add 50 g banana and 50 g strawberries, shake the bottle then begin blending.  
Press and hold the power button for several seconds. Once the ingredients are sufficiently blended add another 50 g banana and 40 g strawberries.  
Shake and blend again.  
Repeat above method with the remaining banana and strawberries.

### **Mango tango smoothie**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

120 g full-fat Greek yoghurt  
140 g mango chunks  
140 g pineapple chunks  
140 ml sweetened almond milk  
2 tsp vanilla extract

#### **Method**

Pour the milk into the bottle. Add the Greek yoghurt with 50 g mango and 50 g pineapple chunks. Shake the bottle then begin blending. Press and hold the power button for several seconds.  
Once the ingredients are sufficiently blended add another 50 g mango and 50 g pineapple chunks. Shake and blend again, then repeat above method with the remaining mango and pineapple.  
For a thicker consistency, use a mixture of fresh and frozen mango and pineapple chunks.

### **Banana and peanut butter protein shake**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

120 g banana, frozen and sliced  
240 ml sweetened almond milk  
1 scoop plain protein powder  
2 tbsp peanut butter  
1 ½ tbsp honey  
1 tsp vanilla extract

#### **Method**

Pour the milk into the bottle. Add the honey, vanilla extract, peanut butter and protein powder. Add 50 g banana then shake the bottle and begin blending. Press and hold the power button for several seconds. Once the ingredients are sufficiently blended add another 50 g banana. Shake and blend again. Repeat above method with the remaining banana.

### **Chocolate hazelnut milkshake**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

3 chocolate hazelnut wafer bars, broken into 12 pieces  
200 g soft-scoop vanilla ice cream  
235 ml whole milk

#### **Method**

Pour the milk into the bottle. Add 100 g ice cream and 4 chocolate hazelnut wafer pieces then shake the bottle. Begin blending and press and hold the power button for several seconds. Once sufficiently blended, add 50 g ice cream and another 4 chocolate hazelnut wafer pieces. Shake and blend again. Add the remaining ice cream and the remaining chocolate hazelnut wafer pieces then shake and blend once more. Decorate with whipped cream and chocolate flakes (optional).

### **Chocolate fudge brownie milkshake**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

6 mini brownies, halved  
250 g soft-scoop chocolate ice cream  
200 ml whole milk

#### **Method**

Pour the milk into the bottle. Add 70 g chocolate ice cream and half of the brownie halves. Shake the bottle then begin blending. Press and hold the power button for several seconds.

Once sufficiently blended, add 50 g ice cream, then shake and blend again.

Repeat above method twice using 50 g ice cream each time. Add the remaining brownies, then shake and blend.

### **Caramel coffee milkshake**

Serves up to 1 sports bottle (600 ml)

#### **Ingredients**

260 g soft-scoop vanilla ice cream  
170 ml whole milk  
1 tbsp instant coffee  
1 tbsp cocoa powder  
1 tbsp salted caramel

#### **Method**

Add the milk to the bottle. Add 75 g ice cream followed by the coffee. Shake the bottle then begin blending. Press and hold the power button for several seconds. Once sufficiently blended, add another 80 g ice cream followed by the cocoa powder. Shake and blend again. Once blended, add another 80 g ice cream followed by the salted caramel. Shake and blend.

Lastly, add the remaining ice cream, shake and blend.

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**Disposal of Waste Batteries and Electrical and Electronic Equipment**



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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**MADE IN CHINA.**

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CD060324/MD280324/V3