

**SALTER®**  
SINCE 1760



## Handheld Blender

Practical and stylish design, perfect for any kitchen

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*"I love my healthy smoothie  
making Salter blender"*

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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 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 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 cutting or rotating blades.

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

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

Always ensure that the Handheld Blender is unplugged from the mains power supply before performing any cleaning or user maintenance.

Wipe the Handheld Blender motor unit with a soft, damp cloth and allow to dry thoroughly.

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

Never touch the stainless steel blades; ensure that they are washed using a brush and dried carefully.

Never immerse the Handheld Blender motor unit in water or any other liquid.

Do not use harsh or abrasive cleaning detergents or scourers to clean the Handheld Blender, as this could cause damage. The Handheld Blender is not suitable for use in a dishwasher. Always clean the Handheld Blender immediately after each use.

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

## 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

Handheld Blender motor unit

Blender attachment

Whisk attachment

Attachment holder

500 ml chopping bowl

Chopping bowl lid

Instruction manual with recipes

## Features

Whisking, blending and chopping functions

200 W power

500 ml chopping bowl

Soft-touch handle

2-speed operation

Stainless steel blades

## Description of Parts



## Introduction

With three attachments, the Handheld Blender is extremely useful and versatile, enabling you to whisk, blend and chop your favourite ingredients using the same base motor unit. Featuring two soft-touch speed settings, it can create delicious soups, sauces, smoothies and baby food. The black design gives the Handheld Blender an elegant finish, ideally suited to any home.

## Instructions for Use

### Before First Use

Before using the Handheld Blender for the first time, wash all of the attachments in warm, soapy water, then rinse and dry thoroughly. Never touch the blades; the stainless steel blades should be washed using a brush and dried carefully.

Wipe the Handheld Blender motor unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the Handheld Blender motor unit in water or any other liquid.

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

### Using the Handheld Blender

Check that any attachments are securely fitted before use; do not attempt to remove them until the stainless steel blades have stopped moving.

**Warning:** Maximum operation time is 1½ minutes. Allow to cool for 1 minute before using the appliance again.

### With the Chopping Attachments

The chopping attachment is ideal for slicing and dicing fruit and vegetables to help to prepare delicious meals and salads.

**STEP 1:** Switch off and unplug the Handheld Blender from the mains power supply.

**STEP 2:** Place the food to be chopped into the chopping bowl, then secure the chopping bowl lid into position by placing it on top, aligning the guides and then twisting it in a clockwise direction until it locks into position.

**STEP 3:** To attach the Handheld Blender motor unit, place it on top of the chopping bowl lid and twist it in a clockwise direction to secure it into position.

**STEP 4:** Plug in and switch on the Handheld Blender at the mains power supply.

**STEP 5:** Holding the chopping bowl steady, press and hold the desired soft-touch speed setting on the Handheld Blender motor unit.

**STEP 6:** Once the food has been chopped to the required size, release the soft-touch speed setting and wait for the stainless steel blades to stop rotating before removing the chopping bowl lid.

**STEP 7:** Any extra food may be added to the chopped ingredients at this point by removing the chopping bowl lid, adding the ingredient(s), replacing the chopping bowl lid and repeating the chopping process.

**STEP 8:** To remove the Handheld Blender motor unit from the chopping bowl lid, twist it in an anticlockwise direction and lift it in an upwards motion.



**Caution:** Switch off and unplug the Handheld Blender from the mains power supply before attempting to remove any food from the chopping bowl and before cleaning.

**Warning:** Do not use if the chopping bowl is cracked or broken. Do not operate the Handheld Blender when the chopping bowl is empty as this will cause damage to the appliance.

## With the Whisk Attachment

The whisk attachment is ideal for mixing light ingredients such as egg whites, cream and instant desserts. It is not suitable for mixing heavier ingredients such as margarine and sugar, as this will damage it.

**STEP 1:** Switch off and unplug the Handheld Blender from the mains power supply.

**STEP 2:** Attach the whisk attachment to the Handheld Blender motor unit by twisting it in a clockwise direction until it locks into position.

**STEP 3:** Place the food to be whisked into a mixing jug, then plug in and switch on the Handheld Blender at the mains power supply.

**STEP 4:** Insert the whisk attachment into the mixing jug and then press and hold the desired soft-touch speed setting.

**STEP 5:** Slowly rotate the whisk attachment in a clockwise direction to avoid splashing. Be careful that any liquid to be whisked does not rise above the top of the whisk attachment wires. Release the soft-touch speed setting once whisking is complete.

**STEP 6:** After use, remove the whisk attachment from the Handheld Blender motor unit by twisting it in an anticlockwise direction until it is released.

**Note:** When mixing liquid, especially hot liquid, use a tall container or whisk small quantities at a time to reduce spillage, splattering and the possibility of injury from scalding.

**Warning:** Do not use the whisk attachment to blend very hot or boiling liquid, as this may cause injury.

When placing food into a mixing jug, be careful not to overfill it in order to avoid spillages.

Switch off and unplug the Handheld Blender from the mains power supply before attempting to remove the whisk attachment and before cleaning.



## With the Blender Attachment

The blender attachment is ideal for blending or mashing cooked vegetables such as potatoes or carrots. It is not suitable for blending hard or uncooked foods, as this will damage the blender attachment.

**STEP 1:** Switch off and unplug the Handheld Blender from the mains power supply.

**STEP 2:** Attach the blender attachment to the Handheld Blender motor unit by twisting it in a clockwise direction until it clicks into position.

**STEP 3:** Place the food to be blended into a mixing jug, then plug in and switch on the Handheld Blender at the mains power supply.

**STEP 4:** Insert the blender attachment into the mixing jug and then press and hold the desired soft-touch speed setting.

**STEP 5:** Slowly move the blender attachment up and down in the mixture to blend the food evenly. Release the soft-touch speed setting once blending is complete.

**STEP 6:** After use, remove the blender attachment from the Handheld Blender motor unit by twisting it in an anticlockwise direction until it is released.

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

**Warning:** Do not use the blender attachment to blend very hot or boiling liquid, as this may cause injury.

Do not allow the Handheld Blender to stand in a hot pan whilst not in use.

When placing food into a mixing jug, be careful not to overfill it in order to avoid spillages.

Switch off and unplug the Handheld Blender from the mains power supply before attempting to remove the blender attachment and before cleaning.

## Storage

Ensure that the Handheld Blender is cool, clean and dry before storing in a cool, dry place.

## Troubleshooting

Problem	Possible Cause	Solution
The Handheld Blender will not operate.	The Handheld Blender is not connected to the mains power supply.	Plug in and switch on the Handheld Blender at the mains power supply.
The blades will not move when in contact with ingredients.	The ingredients are hard vegetables such as potato, carrot and turnip, making it difficult for the Handheld Blender to blend.	Only blend ingredients such as cooked vegetables or soft fruit.

## Specifications

Product code: EK1655

Input: 220–240 V ~ 50/60 Hz

Output: 200 W

## Recipes

Check that all of the ingredients are no bigger than 2 cm in size by chopping them prior to blending.

### Raspberry Sparkle

#### Ingredients

Handful of raspberries  
Frozen yoghurt or vanilla ice cream, to taste  
Glass of sparkling wine or champagne

#### Method

Place all of the ingredients into a mixing jug and blend until smooth.



### Strawberry Smoothie

#### Ingredients

Handful of strawberries, chopped if large  
1 small, ripe banana  
1 small pot of vanilla yoghurt  
100 ml skimmed milk

#### Method

Place all of the ingredients into a mixing jug and blend until smooth; garnish with a strawberry.

### Fresh Pineapple Juice

#### Ingredients

Approx. ½ a pineapple, cut into chunks

#### Method

Place all of the ingredients into a mixing jug and blend until smooth.



## Cold Tomato Soup

### Ingredients

225 g sweet cherry tomatoes	Herbs, to season (e.g. basil or parsley)
1 garlic clove	Tabasco or any other chilli sauce (optional)
100 ml hot water	Salt and pepper, to taste
2 tbsp soured cream	

### Method

Fill a mixing jug with the cherry tomatoes, add the hot water and blend until smooth.

Add the garlic, herbs and soured cream and blend for a further 10 seconds.

Season to taste with salt, pepper and Tabasco sauce, if desired.



## Omelette

### Ingredients

50 g grated cheese (optional)	2 tsp milk
2 medium eggs	Salt and pepper, to taste
½ green pepper, finely chopped	

### Method

Blend the eggs with the milk in a mixing jug and then pour the mixture into a greased frying pan on a low heat, stirring frequently.

Add the green pepper to the frying pan after approx. 2 minutes and cook until the omelette is firming.

Fold the omelette in half using a non-stick, heat-resistant spatula.

Season to taste with salt, pepper and cheese, if desired.

## Salad Dressing

### Ingredients

2-3 tbsp olive oil (or ½ olive oil and ½ sunflower oil)	1 tsp white wine vinegar
2 tsp French Dijon mustard	Salt and pepper, to taste

### Method

Place all of the ingredients into a mixing jug and blend until smooth.



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

## 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)**

**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**.

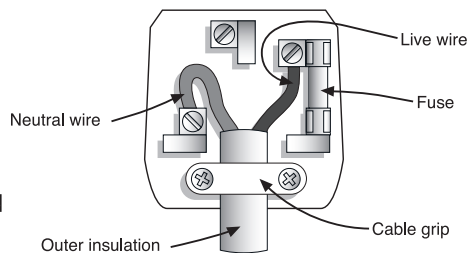
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

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](mailto: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.



Go to [www.salterhousewares.co.uk](http://www.salterhousewares.co.uk)  
to register your product for a  
12 month guarantee.



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