

# SALTER



## 1.5 L Glass Blender

Practical, powerful and stylish design with five speed settings

 OVER 250 YEARS OF GREAT BRITISH  
DESIGN & INNOVATION

# SALTER

## 1.5 L Glass Blender

Practical, powerful and stylish design  
with five speed settings

*"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 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; only fill up to the maximum capacity, 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.

# SALTER

## 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

1.5 L Glass Blender base unit

Glass jug

Blender lid

Filler cap

Instruction manual

## Features

Powerful blender with glass jug

500 W power

1.5 L capacity

5 speed settings with pulse function

Stainless steel cross blade

Removable filler cap

Stainless steel base

## Description of Parts



## Introduction

The 1.5 L Glass Blender is extremely versatile and can be used for basic kitchen tasks such as creating delicious drinks, soups and sauces. Featuring 5 speed settings and a pulse function, it is ideal for precise blending.

## Instructions for Use

### Before First Use

Before using the 1.5 L Glass Blender for the first time, wash the glass jug, blender lid and filler cap in warm, soapy water, then rinse and dry thoroughly.

Wipe the 1.5 L Glass Blender base unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the 1.5 L Glass Blender base unit in water or any other liquid.

**Note:** When using the 1.5 L Glass Blender for the first time, a slight odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the 1.5 L Glass Blender.

### Assembling the 1.5 L Glass Blender

Ensure that the 1.5 L Glass Blender is unplugged from the mains power supply.

Remove the blender lid by pulling it off the glass jug.

Place the 1.5 L Glass Blender base unit onto a flat, stable surface, at a height that is comfortable for the user.

Fit the glass jug onto the 1.5 L Glass Blender base unit, ensuring that it is secure.

Push down the blender lid onto the glass jug.

Fix the filler cap into place by slotting it into the opening in the blender lid and twisting it in a clockwise direction to lock it into position.

**Note:** The 1.5 L Glass Blender is equipped with a safety switch; it will only turn on once the glass jug is attached to the 1.5 L Glass Blender base unit correctly.

### Using the 1.5 L Glass Blender

Ensure that the 1.5 L Glass Blender is unplugged from the mains power supply.

Remove the blender lid by pulling it off the glass jug.

Chop the ingredients to be blended into small pieces and then place them into the glass jug, ensuring that they do not exceed the maximum capacity.

Replace the blender lid by pushing it down onto the glass jug.

Plug in and switch on the 1.5 L Glass Blender at the mains power supply.

To pulse blend the ingredients, turn the speed setting dial in an anticlockwise direction to select the 'Pulse' setting and hold it in position. The 'Pulse' setting provides quick bursts of speed and can be stopped at any time by simply releasing the speed setting dial.

For a continuous blend, turn the speed setting dial in a clockwise direction to the desired setting for the food type. To stop blending, turn the speed setting dial to '0'. Switch off and unplug the 1.5 L Glass Blender from the mains power supply.

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

**Note:** It is recommended to begin blending on a low speed setting and gradually increase to a higher speed setting when necessary.

**Warning:** Do not use if the glass jug is cracked or broken.

**Warning:** Do not operate the 1.5 L Glass Blender when the glass jug is empty.

**Warning:** Do not exceed the maximum capacity (1.5 L) when adding ingredients to the glass jug, as this could cause spillage and may damage the 1.5 L Glass Blender.

**Warning:** Maximum operation time is 3 minutes. Allow to cool for approximately 2 minutes before using the 1.5 L Glass Blender again.

**Caution:** Exercise caution if hot liquid has been used.

Speed Settings

Speed Setting	Description
P	The 'Pulse' setting provides quick bursts of speed and will operate as long as the speed setting dial is held in this position.
0	The 1.5 L Glass Blender is off.
1–2	Mixing speed for light ingredients (frothing milk, milkshakes, whisking egg etc.).
3–4	Mixing speed for thicker consistencies (sauces, soup, fruit smoothies etc.).
5	Mixing speed ideal for creating smoothies, slushies, cocktails etc.

Disassembling the 1.5 L Glass Blender

Always ensure that the 1.5 L Glass Blender is unplugged from the mains power supply, has stopped moving completely and has fully cooled before attempting to disassemble. Once the 1.5 L Glass Blender has fully cooled, remove the lid by pulling it off the glass jug.

Twist the filler cap in an anticlockwise direction, then pull it up and out of the lid to remove it.

Remove the glass jug by gently lifting it up and off the 1.5 L Glass Blender base unit.

**Warning:** Do not twist or turn the glass jug in an attempt to remove it from the 1.5 L Glass Blender base unit, as this may loosen the stainless steel cross blade and could cause spillage.

Hints and Tips

Ensure that all of the ingredients added to the 1.5 L Glass Blender have been cut up into small pieces.

For a consistent blend, add any liquid ingredients to the 1.5 L Glass Blender first, before adding the solids.

More ingredients can be added during blending by removing the filler cap and pouring them through the opening.

If the ingredients stick to the sides of the glass jug during use, turn the 1.5 L Glass Blender off, unplug it from the mains power supply and use a plastic spatula to push the ingredients back down towards the stainless steel cross blade.

Do not remove the glass jug from the 1.5 L Glass Blender base unit whilst the 1.5 L Glass Blender is in operation.

### **Thermal Cut-Out Device**

The 1.5 L Glass Blender is fitted with a thermal safety cut-out device, built-in to prevent it from overheating. Should the 1.5 L Glass Blender start to overheat, the thermal safety cut-out system will automatically operate and switch it off. If this happens, switch off and unplug the 1.5 L Glass Blender from the mains power supply and allow it to fully cool for approximately 15 minutes.

Check the stainless steel cross blade for anything that could be causing a blockage. Plug in and switch on the 1.5 L Glass Blender at the mains power supply.

**Caution:** In order to avoid a hazard, due to inadvertent resetting of the thermal cut-out, this 1.5 L Glass Blender must not be supplied through an external switching device such as a timer or connected to a circuit that is regularly switched on and off by the appliance.

### **Care and Maintenance**

Always ensure that the 1.5 L Glass Blender is unplugged from the mains power supply before performing any cleaning or user maintenance.

Wash the glass jug, blender lid and filler cap in warm, soapy water, then rinse and dry thoroughly.

Using extreme caution, clean the stainless steel cross blade with a brush and dry carefully; do not attempt to remove the stainless steel cross blade.

Wipe the 1.5 L Glass Blender base unit with a soft, damp cloth and allow to dry thoroughly.

Never immerse the 1.5 L Glass Blender base unit in water or any other liquid.

Do not use harsh or abrasive scourers to clean the 1.5 L Glass Blender, as this could cause damage.

The 1.5 L Glass Blender is not suitable for use in a dishwasher.

**Tip:** Add 100 ml of warm, soapy water to the glass jug, fit it to the 1.5 L Glass Blender base unit and plug the appliance into the mains power supply. Turn on the 1.5 L Glass Blender and mix for several short bursts. Remove the glass jug from the 1.5 L Glass Blender base unit and rinse thoroughly.

**Warning:** Handle the stainless steel cross blade with care, as it is extremely sharp. Exercise caution when cleaning.

## Storage

Reassemble the 1.5 L Glass Blender before storing.  
Ensure that the 1.5 L Glass Blender is cool, clean and dry.  
Store in a cool, dry place.

## Troubleshooting

Symptom	Possible Cause	Solution
The 1.5 L Glass Blender will not operate.	The 1.5 L Glass Blender is not connected to the mains power supply. The fuse has blown.  The micro-switch has activated, as the glass jug is not correctly fitted.	Plug in and switch on the 1.5 L Glass Blender at the mains power supply. Check the 3 amp fuse by replacement.  Ensure that the glass jug is correctly fitted following the instructions in the section entitled 'Assembling the 1.5 L Glass Blender'.
The 1.5 L Glass Blender will not blend after initial use.	The 1.5 L Glass Blender has overheated.	Unplug the 1.5 L Glass Blender from the mains power supply and allow it to cool for approximately 15 minutes. Remove some of the ingredients and blend a smaller quantity when trying again.
The ingredients have blocked the stainless steel cross blade.	The speed setting in use is too low.	Start with a higher speed setting and vary if required.
The ingredients are not blending correctly.	The speed setting in use is too high. Too much or too little liquid is being used.	Start with a lower speed setting and vary if required. Vary the quantity of liquid that is used.

## Specifications

Product code: EK1689  
Operating voltage: 220–240 V ~ 50 Hz  
Power: 500 W  
Maximum operation time: 3 minutes

# Spiced Carrot and Lentil Soup

## Ingredients

600 g carrots, grated  
140 g split red lentils  
2 tsp cumin seeds  
Pinch of chilli flakes  
1 litre hot vegetable stock  
125 ml milk  
2 tbsp olive oil  
Plain yoghurt and naan bread, to serve  
Salt and pepper, to taste



## Method

Heat a large saucepan and dry-fry the cumin seeds and chilli flakes for approximately 1 minute.

Scoop out half of the contents of the pan and set this aside.

Add the oil, carrots, lentils, vegetable stock and milk to the pan and bring it to the boil.

Simmer for approximately 15 minutes, until the lentils have softened.

Pour the mixture into the 1.5 L Glass Blender and blend until smooth.

Season to taste; finish with a dollop of yoghurt and sprinkle over the remaining cumin seeds and chilli flakes.

Serve with warmed naan bread.

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## Carrot and Coriander Soup

### Ingredients

450 g carrots  
1 onion  
1 garlic clove  
3 tbsp fresh coriander, chopped  
1 tsp ground coriander  
1 large knob of butter  
1.2 litres cold vegetable stock  
Squeeze of lemon juice  
Salt and pepper, to taste



### Method

Peel and slice the carrots, onion and garlic.

Melt the butter in a pan, add the chopped onion and fry for approximately 5 minutes, until softened.

Add the garlic, ground coriander, carrots and stock to the pan, bring to the boil and then reduce the heat. Cover and cook for approximately 20 minutes, until the carrots are tender.

Pour the mixture into the 1.5 L Glass Blender and add the remaining ingredients, then blend until smooth.

Stir the mixture occasionally to ensure that all of the ingredients have been blended together.

Season to taste with the salt and the pepper, sprinkle over the fresh coriander and add a squeeze of lemon juice.

Serve in warm soup bowls.

# Butternut Squash Soup with Parsley Purée

## Ingredients

1.8 kg butternut squash  
2 carrots, finely chopped  
2 onions, finely chopped  
2 sticks of celery,  
finely sliced  
6 garlic cloves, 4 whole,  
unpeeled and  
2 finely chopped  
2 sprigs of thyme  
1 tbsp freshly  
chopped sage

2 litres hot vegetable stock  
3 tbsp olive oil  
Salt and pepper, to taste

## For the Parsley Purée

30 g Parmesan,  
finely grated  
1 bunch flat leaf parsley,  
roughly chopped  
1 garlic clove, crushed  
100 ml extra virgin  
olive oil  
Lemon juice, to taste



## Method

Preheat the oven to 240 °C/475 °F/Gas 9.

Cut the butternut squash (including skin) into 7 cm wedges and scoop out the seeds using a large spoon. Brush the wedges with 1 tbsp of olive oil, place in a roasting tray and season to taste with salt and pepper. Place in the oven and roast for approximately 45 minutes, until soft and caramelised.

After approximately 25 minutes of cooking, add the unpeeled garlic and the sprigs of thyme.

Meanwhile, heat the remaining olive oil in a large pan. Add the onions, carrots, celery, sage and remaining garlic; cook gently for 10–15 minutes until soft but not brown. Pour in the vegetable stock, bring to the boil and simmer for approximately 20 minutes or until the vegetables are tender.

Allow the butternut squash to cool for 5 minutes once cooked, then using a large spoon, remove the flesh from the skin and add it to the vegetable stock. Squeeze the roasted garlic from its skin into the vegetable stock and discard the thyme. Simmer the vegetable stock and vegetables for a further 5 minutes or until the butternut squash is beginning to break up.

Place the soup in batches into the 1.5 L Glass Blender and blend until smooth; do not exceed the maximum fill mark.

Return the soup to the pan and gently reheat.

## For the parsley purée:

Place the chopped parsley into the 1.5 L Glass Blender with the garlic and the parmesan; blend until smooth. With the motor still running, slowly add the olive oil and some lemon juice.

Ladle the soup into bowls and top each with a spoonful of the parsley purée.

Serve immediately with crusty bread.

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## Chicken Soup

### Ingredients

450 g skinless chicken, cut into chunks  
3 shallots  
1 leek, chopped  
1 tbsp parsley, chopped  
1 tbsp fresh thyme, chopped  
3 tbsp butter  
800 ml cold chicken stock  
200 ml double cream  
Salt and pepper, to taste



### Method

Peel and slice the shallots.

Melt the butter in a pan and fry the shallots for approximately 5 minutes, until softened. Add the chicken chunks, leek and chicken stock to the pan, bring to the boil and then reduce the heat. Cover and cook for approximately 30 minutes, until the vegetables are soft and the chicken is fully cooked.

Pour the mixture into the 1.5 L Glass Blender and add the remaining ingredients, excluding the double cream and blend until smooth.

Stir the mixture occasionally to ensure that all of the ingredients have been blended together.

Add the double cream to the mixture and stir in with a wooden spoon.

Season to taste with the salt and the pepper.

Serve in warm soup bowls.

## Cucumber Mousse

### Ingredients

500 ml Greek yoghurt  
1 cucumber  
1 shallot  
1 garlic clove  
2 sprigs fresh mint  
1 sprig fresh coriander  
Salt and pepper, to taste



### Method

Slice the cucumber, the shallot and the clove of garlic into small pieces.  
Mix everything in the 1.5 L Glass Blender with the Greek yoghurt until it has turned into a mousse. Allow to cool in the fridge.  
Season to taste with salt and pepper.  
Serve in a glass; garnished with mint leaves.

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## Guacamole

### Ingredients

1 ripe avocado, peeled and pitted  
1 spring onion, trimmed and cut  
into 1½ cm pieces  
1 garlic clove, peeled and crushed  
½ jalapeno pepper, cored, seeded and cut  
into 1½ cm pieces  
½ tsp cumin  
¼ tsp powdered coriander  
1 tbsp fresh lime juice  
¼ tsp salt, to taste



### Method

Place the garlic, spring onion and jalapeno pepper into the 1.5 L Glass Blender and blend until the desired consistency is reached.

Add the avocado, lime juice, cumin, coriander and salt, then blend until the desired consistency is reached, pausing approximately every 20–30 seconds to scrape the sides of the glass jug.

Transfer the mixture into a serving bowl, cover with plastic film and refrigerate for approximately 30 minutes before serving to allow the flavour to develop.

## Mango Salsa

### Ingredients

1 mango, peeled, pitted and cut into 1½ cm pieces  
½ small red onion, peeled and cubed  
½ jalapeno pepper, cored, seeded and cut into 1 ½ cm pieces  
¼ red bell pepper  
1 small garlic clove  
1½ tbsp fresh coriander leaves  
2 tsp fresh lime juice  
1½ tsp rice vinegar (may substitute for white balsamic vinegar)  
½ tsp honey



### Method

Chop the red bell pepper, onion, jalapeno pepper and clove of garlic into small pieces. Add the mango and coriander to the 1.5 L Glass Blender and blend until the desired consistency is reached.

Transfer the chopped red bell pepper, onion, jalapeno pepper and garlic into the mixture, then stir in the lime juice, vinegar and honey. Blend until the desired consistency is reached.

Cover the mixture with plastic film or wrap and allow to rest for approximately 30 minutes to allow the flavour to develop.

Mango salsa is best served the day that it is prepared but may be prepared up to one day ahead. Remove from the refrigerator approximately 30 minutes before serving.

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## Salad Dressing

### Ingredients

2 tsp French Dijon mustard  
1 tsp White Wine Vinegar  
2–3 tbsp Olive Oil  
(or half olive oil and half sunflower oil)  
Salt and pepper, to taste



### Method

Place the mustard and white wine vinegar into the 1.5 L Glass Blender and blend for approximately 10 seconds.  
Add the olive oil, salt and pepper and blend until smooth.

## Fruit Smoothie

### Ingredients

60 g strawberries and 1 strawberry  
to garnish each glass  
1 slice of pineapple, either fresh or tinned  
½ lime, squeezed  
Strawberry syrup, to taste (depending upon  
the quality and flavour of the strawberries)



### Method

Add all of the ingredients to the 1.5 L Glass Blender and mix until smooth.  
Pour over ice to serve with a strawberry to garnish each glass.

## Vegetable Smoothie

### Ingredients

100 ml tomato juice  
1 strip/piece of roasted pepper from a jar  
1 tsp red pesto  
2 drops of Worcester sauce  
¼ lime, squeezed  
1 stalk of blanched celery as garnish  
Tabasco and celery salt, to taste



### Method

Add all of the ingredients to the 1.5 L Glass Blender and mix until smooth.  
Season to taste with Tabasco and celery salt.  
Pour over ice to serve with the blanched celery to garnish.

## Fruit and Vegetable Smoothie

### Ingredients

⅓ of a cucumber and 1 slice to garnish  
15 ml apple juice  
5 ml ginger syrup  
5 ml lemon juice  
5 ml sugar syrup or 1 tsp sugar



### Method

Add all of the ingredients to the 1.5 L Glass Blender and mix until smooth.  
Pour over ice to serve.

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## Apple Smoothie

### Ingredients

1 apple, peeled and sliced  
1 banana  
112 ml orange juice  
56 ml skimmed milk



### Method

Add all of the ingredients to the 1.5 L Glass Blender and mix until smooth.  
Pour over ice to serve.

## Peach and Mango Smoothie

### Ingredients

3 peaches  
2 mangos  
½ lemon, juiced  
150 ml white grape juice



### Method

Cut the mango and peaches in half and remove the stones. Remove the skin and chop into chunks.  
Add all of the ingredients to the 1.5 L Glass Blender and blend until smooth.

## Honeydew Melon and Kiwi Fruit Smoothie

### Ingredients

1 small honeydew melon, cubed  
1 kiwi fruit, peeled and cut up  
1 small green apple, peeled, cored and cut up  
1 tbsp of sugar  
1 tbsp lemon juice  
50 ml water



### Method

Add all of the ingredients to the 1.5 L Glass Blender and blend until smooth.  
Pour over ice to serve.

## Blueberry Health Smoothie

### Ingredients

100 g Blueberries  
2 tbsp natural yoghurt  
1 tsp green tea  
6 Ice cubes  
Chilled water or pure juice



### Method

Add all of the ingredients to the 1.5 L Glass Blender. Top-up to the maximum fill line with chilled water or juice, then blend until smooth.  
Pour over ice to serve.

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## Muesli Breakfast Smoothie

### Ingredients

60 g muesli  
1 small banana, halved  
1 tsp dry chia seeds  
1 tsp peanut butter  
Chilled soya or semi-skimmed milk



### Method

Add all of the ingredients to the 1.5 L Glass Blender.  
Top-up to the maximum fill line with milk and blend.  
Pour over ice to serve.

## Forest Fruit Milkshake

### Ingredients

40 g blueberries  
40 g raspberries  
40 g redcurrants  
40 g blackberries  
75 g sugar  
750 ml milk (semi-skimmed)  
60 g soured cream



### Method

Rinse and clean the fruit.  
Add all of the ingredients to the 1.5 L Glass Blender and mix until smooth.  
Sieve the mixture.  
Pour over ice to serve.

## Strawberry Daiquiri

### Ingredients

90 g frozen strawberries  
30 ml fresh lime juice  
1 piece of fresh pineapple



### Method

Add all of the ingredients into the 1.5 L Glass Blender and mix until smooth.  
Pour over ice to serve.

## Exotic Dream

### Ingredients

Half a pineapple  
2 bananas  
250 ml coconut milk  
250 ml orange juice



### Method

Add all of the ingredients into the 1.5 L Glass Blender and mix until smooth.  
Pour over ice to serve.

# SALTER

## Tropical Party

### Ingredients

1 pineapple  
Half a melon (approximately 500 g)  
250 ml coconut milk



### Method

Peel and deseed the melon.

Peel the pineapple.

Slice the prepared fruit into small pieces.

Add all of the ingredients into the 1.5 L Glass Blender.

Pour a quarter of the coconut milk at a time into the 1.5 L Glass Blender and blend until smooth.

Pour over ice to serve.

\* 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)**

**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.

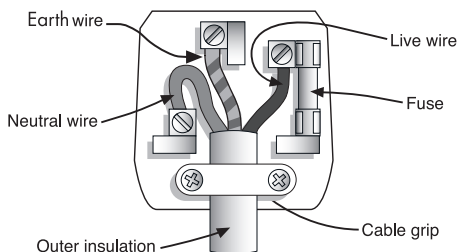
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### 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,  
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

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

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

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheellie 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.



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