

SALTER[®]

SINCE 1760

NUTRI**PRO**¹²⁰⁰

Maximum vitamin and nutrient release



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, and clean 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.

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 away from heat or sharp edges that could cause damage.

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 use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

Do not move the appliance whilst it is in use.

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 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

Switch off and unplug the NutriPro from the mains power supply before performing any cleaning or user maintenance.

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

Wash all of the accessories, except the six-blade lid attachment in warm, soapy water, then rinse and dry thoroughly.

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

The NutriPro is not suitable for use in a dishwasher.

Always clean the blender immediately after each use.

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

Description of Parts



- | | |
|-------------------------------------|-----------------------------|
| 1. NutriPro 1200 Blender base unit | 4. Six-blade lid attachment |
| 2. 1 litre blending cup | 5. 2 easy-drink lids |
| 3. 2 x 800 millilitre blending cups | 6. 2 storage lids |

Instructions for Use

Before First Use

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

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

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

Using the NutriPro 1200 Blender

STEP 1: Place the ingredients into the desired blending cup, making sure that they do not exceed the max. fill mark.

STEP 2: Pour a small amount of liquid into the blending cup; this will help to blend the ingredients.

STEP 3: Secure the six-blade lid attachment onto the blending cup by twisting it in a clockwise direction.

STEP 4: Plug in and switch on the NutriPro at the mains power supply.

STEP 5: To pulse blend the ingredients, invert the blending cup so that the six-blade lid attachment is facing downwards, align the three tabs with the corresponding slots in the NutriPro base unit and then push it down.

STEP 6: For a continuous blend, press the blending cup down and twist it in a clockwise direction to lock it into position. To stop blending, twist the blending cup in an anticlockwise direction and lift it up and away from the NutriPro base unit.

STEP 7: Switch off and unplug the NutriPro from the mains power supply.

STEP 8: Remove the six-blade lid attachment by twisting it in an anticlockwise direction and then replace it with either the easy-drink lid or storage lid, as required.

Note: Check that the lid is securely fitted before use. If the blades are not running smoothly, stop the NutriPro and carefully remove the six-blade lid 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 six-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 30 seconds; allow the NutriPro to cool for 1 minute before using it again. Using the NutriPro 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 NutriPro from the mains power supply and allow it to cool thoroughly before attempting to remove the six-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 NutriPro.

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

Handy Hint

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

Suggested Uses for the Blending Cups

Purpose	Suggested Blending Cup	Type of Food
Mixing	800 millilitre 1 litre	Batter Dips
Sauces	800 millilitre 1 litre	Vinaigrettes Salad dressings Simple sauces
Frozen Blending	800 millilitre 1 litre	Ice Frozen fruit Ice cream
Nutrient/Super Smoothies	800 millilitre 1 litre	

Troubleshooting

Symptom	Possible Cause	Solution
The NutriPro will not operate.	The NutriPro is not connected to the mains power supply. The six-blade lid attachment is not correctly secured to the blending cup.	Plug in and switch on the NutriPro at the mains power supply. Checking that the threads are correctly aligned, twist the six-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 overblended.	Use the NutriPro 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.
The ingredients do not blend well.		Use the NutriPro to pulse blend ingredients in short bursts for the best results. For frozen ingredients, pulse blend in short bursts of approximately 2–5 seconds.

Storage

Reassemble the NutriPro.

Check that the NutriPro is cool, clean and dry before storing in a cool, dry place.

Specifications

Product code: EK2002V2

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

Power: 1200 W

Recipes

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 large blending cup and then add the six-blade lid attachment.

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

Blend until the drink reaches the desired consistency.

Remove the blending cup from the NutriPro base unit and then detach the six-blade lid attachment.

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

Nuts about Nutrition

Ingredients

10 raw cashew nuts

5 walnuts, halved

2 handfuls kale

1 orange

½ red bell pepper

½ avocado

½ tsp pure vanilla extract

Top up with water to the max. fill mark



Citrus Aid

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



Na-Na-Nature's Cure

Ingredients

10 walnuts
2 handfuls spinach
½ avocado
½ banana
Top up with water to the max. fill mark



Very Verde Vitalitea

Ingredients

2 handfuls spinach
1 apple
Juice of ½ lime
Top up with water or unsweetened green tea
to the max. fill mark



Verde Va-Va-Voom

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



Lean, Green, Cleansing Machine

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



Lean n' Green

Ingredients

12 almonds

2 handfuls kale

1 cup broccoli

1 tsp cinnamon

½ banana

½ cup blueberries

Top up with water to the max. fill mark



Wakey, Wakey Shakey

Ingredients

2 handfuls spinach

1 cup watermelon, seeded

½ cup grapefruit

Top up with water to the max. fill mark



Blueberry Bone Booster

Ingredients

12 almonds

2 handfuls spinach

1 cup blueberries

1 tbsp flax seeds

½ avocado

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



Apple Verde Vitamix

Ingredients

2 handfuls kale

1½ cm slice of ginger, peeled

1 apple

1 lemon, peeled

Top up with water to the max. fill mark



* Any recipe images used in 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**.

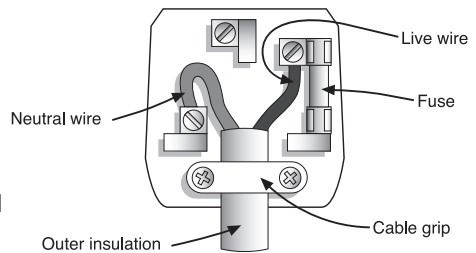
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

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 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.

SALTER®

**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 at **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).

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.



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SALTER®

Manufactured by:
UP Global Sourcing UK Ltd.,
Victoria Street,
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Made in China.

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