

**SALTER<sup>®</sup>**  
Let's **GO Healthy.**



**NUTRIPRO<sup>1200</sup>**  
MULTIPURPOSE BLADE FOR  
SUPERFOOD EXTRACTION!

**SALTER®**

**NutriPro 1200**

Multipurpose Blade For Superfood Extraction

*The unique multipurpose blade  
chops, crushes and extracts*

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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

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.



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

Never immerse the NutriPro base unit in water or any other liquid. 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.

## 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

NutriPro1200 Blender base unit

Six-blade lid attachment

1 litre blending cup

800 ml blending cup

Easy-drink lid

Storage lid

## Features

1200 W – high power offers a faster and more effective way of extracting nutrients

Up to a massive 1 litre – a larger capacity allows for more healthy fruit, vegetables and superfoods to be packed into your super smoothies

The unique multipurpose blade design enables max. vitamin and nutrient release, whilst still being able to effectively chop and crush ice

**Description of Parts**



## Introduction

The NutriPro is versatile and compact, making it perfect for those on the go. It makes light work of crushing ice, chopping and blending as well as nutrient and vitamin extraction. With 1200 W power, the NutriPro is quick and powerful, meaning that delicious drinks can be made even smoother and faster.

## 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.

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

**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:** Position the NutriPro 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 a small amount of liquid into the blending cup; this will help to blend the ingredients.

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

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

**STEP 6:** 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 7:** 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 8:** Switch off and unplug the NutriPro from the mains power supply.

**STEP 9:** 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.
Ice will not crush properly and produces ice dust instead.		For the best results, use ice straight from the freezer.

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: EK2002V3  
Operating voltage: 220–240 V ~ 50/60 Hz  
Power: 1200 W





# **SALTER<sup>®</sup>**

Let's **GO** Healthy.

## **NUTRI**PRO** 1200**

### **RECIPES**

MULTIPURPOSE BLADE FOR  
SUPERFOOD EXTRACTION!



# SALTER®

## 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.

### 50 Healthy Recipes To Get You Started



### 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



### Berry Chocanana Krush

#### Ingredients

10 almonds  
2 handfuls kale  
1 cup blackberries  
½ cup cooked black beans  
½ banana  
2 tbps raw cacao  
Top up with water to the max. fill mark



## Morning Zing Zinger

### 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



## Kapow Papow Zinger

### 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



## Berry Chocacado Bliss

### Ingredients

2 handfuls spinach  
2 tbsp raw cacao powder  
1 cup blueberries  
½ avocado  
Top up with water to the max. fill mark



## Wild Thing (You Make My Juice Zing)

### 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





## 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

## Skin Glow Refresher

### 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 Go-Go-Go

### Ingredients

2 handfuls spinach  
2 tbsp sunflower seeds  
1 cup papaya  
1 cup pineapple

Top up with water to the max. fill mark



## Chanana Cha-Cha-Cha

### 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



## Na-Na-Nature's Cure

### Ingredients

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



## Caulifornia Krush

### Ingredients

2 handfuls kale  
2 brazil nuts  
1 apple  
½ cup blackberries  
½ cup cauliflower  
Top up with water to the max. fill mark



## On the Go-Go-Go

### 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



## 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



## Rice Carb-Boom

### Ingredients

2 handfuls spinach  
1 banana  
1 brazil nut  
½ orange, peeled  
½ cup cooked brown rice  
Top up with almond milk 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

## OMG Vitalitea

### Ingredients

2 handfuls spinach  
1 banana  
½ courgette  
Top up with chilled, unsweetened green tea  
to the max. fill mark



## Very 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





## 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



## Sweet Potatolicious

### 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



## A Spice Surprise

### 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



## Carrobabbage 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



## Brainiac Boost Juice

### Ingredients

2 handfuls turnip or collard greens  
1 banana  
1 tbsp sunflower seeds  
1 tbsp flax seed  
½ cup sprouted lentils  
½ cup cantaloupe melon  
Top up with water to the max. fill mark



## Cinnamorning Motivator

### Ingredients

2 handfuls spinach  
2 tsp cinnamon  
1 cup blackberries  
½ avocado  
¼ cup rolled oats  
Top up with water to the max. fill mark

## Keep it in Mind

### Ingredients

10 almonds  
2 apricots  
2 handfuls spinach  
1 tbsp sunflower seeds  
½ avocado  
Top up with water to the max. fill mark



## Thanks for the Memories

### 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



## 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



## Pumpkin Powerhouse

### Ingredients

12 almonds  
2 handfuls spinach  
1 banana  
¼ cup pumpkin seeds  
Top up with almond milk to the max. fill mark



## Berry Nutri-Rich Vitamix

### Ingredients

10 raspberries  
10 red seedless grapes  
2 small broccoli florets  
1 tbsp goji berries  
1 tsp olive oil  
½ small avocado  
¼ small beet  
Top up with water to the max. fill mark



## Homosapiblend

### Ingredients

15 blueberries  
10 red seedless grapes  
2 small broccoli florets  
1-2 tbsp olive oil  
¼ cup of pumpkin seeds  
¼ small beet  
Top up with water to the max. fill mark





## Dude-ilicious Energiser

### Ingredients

1 banana  
1 handful kale  
1 handful spinach  
¼ cup hazelnuts  
¼ pumpkin seeds  
Top up with water to the max. fill mark



## Berry Chokale Powerhouse

### Ingredients

10 cashew nuts  
2 tbsp raw cacao  
2 handfuls kale  
½ cup raspberries  
½ cup blueberries  
¼ cup wheat bran  
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



## Flower Power Hippy Shake

### Ingredients

2 handfuls kale  
½ steamed sweet potato  
¼ cup sunflower seeds  
Top up with water or almond milk  
to the max. fill mark



## Earth Angel Bone Booster

### Ingredients

10 almonds  
2 handfuls spinach  
1 banana  
1 tbsp blackstrap molasses  
½ orange  
Chia or flax seeds  
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



## Va-Va-Voom Bone Booster

### Ingredients

12 almonds  
1 handful spinach  
1 handful kale  
½ avocado  
½ orange  
⅓ cup chia seeds  
Top up with almond milk  
to the max. fill mark



## Cherry Aid

### Ingredients

12 almonds  
2 handfuls kale  
1 cup steamed sweet potato  
1 cup cherries  
1 tbsp olive oil  
Top up with water or almond milk  
to the max. fill mark



## Power Breakfast Blitz

### Ingredients

2 handfuls spinach  
1–2 tbsp plant protein powder  
(spirulina, pea, hemp, rice, soy)  
1 banana  
1 orange, peeled  
1 carrot  
¼ cup pumpkin seeds  
Top up with water or dairy alternative  
(almond, soy or rice milks) to the max. fill mark



## Skip to the Beet

### Ingredients

2 handfuls spinach  
1 apple, seeds removed  
1 lemon, peeled  
1 beet, cut into cubes  
Top up with water to the max. fill mark

## Fighting Fit Energiser

### Ingredients

5 walnuts, halved  
2 handfuls spinach  
1 banana  
1 tbsp flax seeds  
Top up with water or almond milk  
to the max. fill mark



## Full Steam Ahead

### Ingredients

2 handfuls kale  
1 handful blueberries  
1 cored apple  
1 tbsp flax seeds  
½ avocado  
¼ cup gluten free rolled oats  
Top up with water or dairy alternative  
(almond, soy or rice milks) 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



## Grass Root Refresher

### Ingredients

3 spears of asparagus  
2 handfuls spinach  
1 apple, cut into chunks  
1 head of broccoli  
Top up with water to the max. fill mark



## Apple Verde Refresher

### Ingredients

3 stalks celery  
1 apple, seeds removed  
Juice from 1 lemon  
Top up with water to the max. fill mark



## Sweet Dream Elixir

### Ingredients

12 cashews  
2 dates  
1 tsp cinnamon  
¼ cup cooked oatmeal  
Top up with almond milk to the max. fill mark



## Chocolate Almond Sipper

### Ingredients

- 2 tbsp raw cacao
- 1 ½ cup almond milk
- ¼ goji berries
- ¼ cup almonds

## Sweet Dream Sipper

### Ingredients

- 2 handfuls spinach
- 1 cup watermelon
- ¼ pumpkin seeds
- Top up with water to the max. fill mark



## Young at Heart

### Ingredients

- 5 walnuts, halved
- 2 handfuls spinach
- 1 medium nectarine
- ½ avocado
- ½ cup blueberries
- Top up with water to the max. fill mark



## Apple Verde Zingerade

### Ingredients

- 5 walnuts, halved
- 2 handfuls spinach
- 2 tsp cinnamon
- 1 red apple, cored and cut into chunks
- ½ avocado
- Top up with water or almond milk 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**.

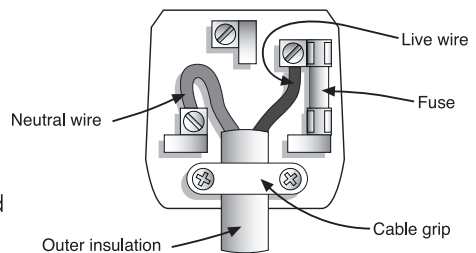
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

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 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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