

SALTER

SUPER
CHARGED
25,000 RPM
1500 W
POWER



BLENDER PRO 1500

PROFESSIONAL QUALITY & HIGH PERFORMANCE!

The easier way to a healthier lifestyle.

 OVER 250 YEARS OF GREAT BRITISH
DESIGN & INNOVATION

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BlenderPro 1500

Professional quality & high performance

"Up to a massive 2 litre capacity."

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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 level marked on 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.
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.

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

BlenderPro 1500 base unit

2 L BPA-free jug

Blender lid

Filler cap

Plunger

Instruction manual

Features

1500 W – high power offers a faster and more effective way of extracting nutrients

Up to a massive 2 litres – a larger capacity allows for more healthy fruit, vegetables and superfoods to be packed into your super smoothies

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

Description of Parts



Introduction

The BlenderPro 1500 is an innovative and professional, high-performance appliance, making it the perfect addition to any kitchen. It makes light work of crushing ice, chopping and blending as well as nutrient and vitamin extraction. With 1500 W power the BlenderPro 1500 is quick and powerful, meaning that delicious drinks can be made even smoother and faster.

Instructions for Use

Before First Use

Before using the BlenderPro 1500 for the first time, wash all of the accessories in warm, soapy water, then rinse and dry thoroughly.

Wipe the BlenderPro 1500 base unit with a soft, damp cloth and allow to dry thoroughly. Do not immerse the BlenderPro 1500 base unit in water or any other liquid.

Note: When using the BlenderPro 1500 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 BlenderPro 1500.

Assembling the BlenderPro 1500

Ensure that the BlenderPro 1500 is unplugged from the mains power supply. Place the BlenderPro 1500 base unit onto a flat, stable surface, at a height that is comfortable for the user.

Fit the jug onto the BlenderPro 1500 base unit, ensuring that it is secure.

Push down the blender lid onto the jug.

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

Note: The BlenderPro 1500 is equipped with a safety switch; it will only turn on once the jug is correctly attached to the BlenderPro 1500 base unit.

Using the BlenderPro 1500

Remove the blender lid by pulling it off the jug.

Chop the ingredients to be blended into small pieces and then place them into the jug, ensuring that they do not exceed the 1-litre mark.

Pour a small amount of liquid into the jug, ensuring that it does not go past the 2-litre mark; this will help to blend the ingredients.

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

Plug in and switch on the BlenderPro 1500 at the mains power supply.

Turn on the BlenderPro 1500 by flicking the 'On/Off' switch to the 'On' position.

To pulse blend the ingredients, press and hold the pulse setting switch for approximately 1–3 seconds at a time. The 'Pulse' setting provides quick bursts of speed and can be stopped at any time by simply releasing the pulse setting switch. 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 control dial to '0'.

Flick the 'On/Off' switch to the 'Off' position to turn off the BlenderPro 1500.

Switch off and unplug the BlenderPro 1500 from the mains power supply.

Note: Ensure that the filler cap is securely fitted before use.

Note: 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.

Warning: Maximum operation time is 1 minute. Allow to cool for 3 minutes before using the BlenderPro 1500 again.

Using the Plunger

The plunger can be used to release ingredients from the sides of the jug and unclog the multipurpose cross blade.

Ensure that the BlenderPro 1500 is unplugged from the mains power supply.

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

Insert the plunger through the opening in the blender lid and use it to stir the ingredients.

If the ingredients have solidified, use the 'Pulse' setting 2–3 times before using the plunger to stir the ingredients.

After use, remove the plunger and refit the filler cap.

Note: Ensure that the blender lid is securely fitted before using the plunger; do not use the plunger without the blender lid.

Dos and Don'ts

Do:

Ensure that any attachments are securely fitted before use.

Ensure that all of the ingredients added to the BlenderPro 1500 have been cut up into small pieces.

Add a small amount of cold liquid or reduce the quantity of the ingredients in the jug if the blades are not running smoothly.

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

If the ingredients stick to the sides of the jug during use, follow the instructions in the section entitled 'Using the Plunger' to push the ingredients back down towards the multifunctional cross blade.

Do not:

To prevent the BlenderPro 1500 from overheating, do not blend dry ingredients for more than 30 seconds at a time.

Warning: Do not blend for long periods of time. Do not exceed the maximum fill mark when adding ingredients to the jug, as this could cause spillage and may damage the BlenderPro 1500. Do not operate the BlenderPro 1500 when the jug is empty, cracked or broken.

Disassembling the BlenderPro 1500

Always ensure that the BlenderPro 1500 is unplugged from the mains power supply, has fully cooled and that the multipurpose cross blade has completely stopped moving before attempting to disassemble.

Once the BlenderPro 1500 has fully cooled, remove the lid by pulling it off the jug. Twist the filler cap in an anticlockwise direction, then pull it up and out of the lid to remove it.

Remove the jug by gently lifting it up and off the BlenderPro 1500 base unit.

Motor Overload Protection

The BlenderPro 1500 is fitted with motor overload protection, which will activate if the multipurpose cross blade becomes stuck or the ingredients used are too thick and heavy.

If this happens, press the reset button on the underside of the BlenderPro 1500 base unit.

Thermal Cut-Out Device

The BlenderPro 1500 is fitted with a thermal safety cut-out device, built-in to prevent it from overheating. Should the BlenderPro 1500 start to overheat, the thermal safety cut-out system will automatically operate and switch it off.

If this happens, switch off and unplug the BlenderPro 1500 from the mains power supply and allow it to fully cool for approximately 15 minutes.

Check the multipurpose cross blade for anything that could be causing a blockage. Plug in and switch on the BlenderPro 1500 at the mains power supply.

Note: The maximum operation time for the BlenderPro 1500 is 1 minute, with 3 minutes cooling time.

Caution: In order to avoid a hazard, due to inadvertent resetting of the thermal cut-out, this BlenderPro 1500 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 BlenderPro 1500 is unplugged from the mains power supply before performing any cleaning or user maintenance.

Wash all of the parts, except the BlenderPro 1500 base unit in warm, soapy water, then rinse and dry thoroughly.

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

Wipe the BlenderPro 1500 base unit with a soft, damp cloth and allow to dry thoroughly. Never immerse the BlenderPro 1500 base unit in water or any other liquid.

Do not use harsh or abrasive scourers to clean the BlenderPro 1500, as this could cause damage.

The BlenderPro 1500 should be cleaned after every use.

The BlenderPro 1500 is not suitable for use in a dishwasher.

Tip: Add 100 ml of warm, soapy water to the jug, fit it to the BlenderPro 1500 base unit and plug the appliance into the mains power supply. Turn on the BlenderPro 1500 and mix for several short bursts. Remove the jug from the BlenderPro 1500 base unit and rinse thoroughly.

Warning: Handle the multipurpose cross blade with care, as the blades are extremely sharp. Exercise caution when cleaning.

Storage

Reassemble the BlenderPro 1500 before storing.

Ensure that the BlenderPro 1500 is cool, clean and dry.

Store in a cool, dry place.

Specifications

Product code: EK2154

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

Power: 1500 W

Maximum operation time: 1 minute

Troubleshooting

Symptom	Possible Cause	Solution
The BlenderPro 1500 will not operate.	<p>The BlenderPro 1500 is not connected to the mains power supply.</p> <p>The ingredients are too thick and/or heavy, which has caused the motor overload protection to activate.</p> <p>The BlenderPro 1500 has overheated, causing the thermal cut-out device to activate.</p>	<p>Plug in and switch on the BlenderPro 1500 at the mains power supply.</p> <p>Press the reset button on the underside of the BlenderPro 1500 base unit.</p> <p>Follow the instructions in the section entitled 'Thermal Cut-Out Device'.</p>
The BlenderPro 1500 is vibrating.	<p>The BlenderPro 1500 is not balanced.</p> <p>The jug is not correctly installed to the BlenderPro 1500 base unit.</p>	<p>Ensure that the BlenderPro 1500 is placed onto a flat, stable surface.</p> <p>Follow the instructions in the section entitled 'Assembling the BlenderPro 1500' to correctly assemble the jug to the BlenderPro 1500 base unit.</p>
The multipurpose cross blade will not move when in contact with the ingredients.	<p>The ingredients are too heavy, making them difficult to chop or blend.</p>	<p>Follow the instructions in the section entitled 'Using the Plunger' to stir the ingredients.</p>
Ice will not crush properly and produces ice dust instead.		<p>For the best results, use ice straight from the freezer.</p> <p>Use the 'Pulse' setting to blend the ice in shorter bursts.</p>
The jug is leaking.	<p>There are too many ingredients in the jug.</p> <p>The blender lid and/or filler cap are not correctly fitted.</p>	<p>Ensure that the ingredients do not exceed the maximum fill mark.</p> <p>Follow the instructions in the section entitled 'Assembling the BlenderPro 1500' to correctly fit the blender lid and filler cap.</p>



How To Create All Of Our Delicious Drinks And Smoothies

Method

Roughly chop any large ingredients into pieces no larger than 2 cm, to help with the blending process. Place all of the ingredients into the jug and then add the lid and filler cap. Blend until the drink reaches the desired consistency.

50 Healthy Recipes To Get You Started

Berry Chocanana Krush

Ingredients

20 almonds
4 handfuls kale
2 cups blackberries
1 cup cooked black beans
1 banana
4 tbsp raw cacao
Top up with water to the maximum fill mark

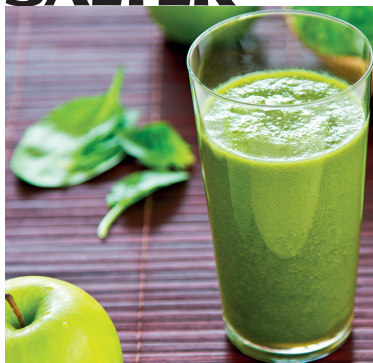


Nuts about Nutrition

Ingredients

20 raw cashew nuts
10 walnuts, halved
4 handfuls kale
2 orange
1 red bell pepper
1 avocado
1 tsp pure vanilla extract
Top up with water to the maximum fill mark

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Berry Chocacado Bliss

Ingredients

4 handfuls spinach
4 tbsp raw cacao powder
2 cups blueberries
1 avocado
Top up with water to the maximum fill mark



Wild Thing (You Make My Juice Zing)

Ingredients

4 tbsp sunflower seeds
2 cups strawberries
2 handfuls spinach
2 handfuls parsley
2 tbsp sesame seeds
1 orange
Top up with water to the maximum fill mark

Morning Zing Zinger

Ingredients

4 handfuls spinach
2 apples, sliced
2 tbsp olive oil
½ cup whole rolled oats
Top up with water to the maximum fill mark



Kapow Papow Zinger

Ingredients

4 handfuls spinach
4 tbsp sesame seeds
2 bananas
2 cups papaya
½ cup rolled oats
Top up with water to the maximum fill mark



Citrus Aid

Ingredients

4 cm ginger
4 tbsp honey
2 oranges
1 lemon
1 lime
Sea salt
Top up with water to the maximum fill mark



Skin Glow Refresher

Ingredients

20 walnuts
4 handfuls spinach
2 cups papaya
1 avocado

Top up with water or almond milk to the maximum fill mark



Tropical Glow Go-Go-Go

Ingredients

4 handfuls spinach
4 tbsp sunflower seeds
2 cups papaya
2 cups pineapple
Top up with water to the maximum fill mark



Chanana Cha-Cha-Cha

Ingredients

20 walnuts
4 handfuls spinach
2 bananas
2 cups cherries (pits removed)

Top up with water or almond milk to the maximum fill mark



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On the Go-Go-Go

Ingredients

20 almonds
4 handfuls spinach
2 bananas
1 cup cherries (pits removed)
1 cup blueberries
Top up with water to the maximum fill mark



Very Verde Vitalitea

Ingredients

4 handfuls spinach
2 apples
Juice of 1 lime
Top up with water or unsweetened green tea to the maximum fill mark

Na-Na-Nature's Cure

Ingredients

20 walnuts
4 handfuls spinach
1 avocado
1 banana
Top up with water to the maximum fill mark



Caulifornia Krush

Ingredients

4 handfuls kale
4 brasil nuts
2 apples
1 cup blackberries
1 cup cauliflower
Top up with water to the maximum fill mark



OMG Vitalitea

Ingredients

4 handfuls spinach
2 bananas
1 courgette
Top up with chilled, unsweetened
green tea to the maximum fill mark



Very Berry Bliss

Ingredients

4 handfuls turnip greens or kale
1 avocado
1 cup blueberries
1 cup raspberries
1 cup blackberries
Top up with water or unsweetened
green tea to the maximum fill mark



Rice Carb-Boom

Ingredients

4 handfuls spinach
2 bananas
2 brasil nuts
1 orange, peeled
1 cup cooked brown rice
Top up with almond milk
to the maximum fill mark

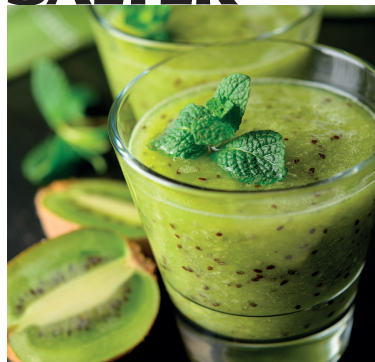


Verde Va-Va-Voom

Ingredients

4 handfuls kale
2 cups shredded cabbage
2 cups pineapple
2 tbsp sunflower seeds
1 avocado
Top up with water to the maximum fill mark

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Lean, Green, Cleansing Machine

Ingredients

4 handfuls lettuce
2 small, raw new potatoes,
cut into quarters
2 kiwi fruits, peeled
1 cup pineapple
Top up with water or coconut water
to the maximum fill mark

A Spice Surprise

Ingredients

4 handfuls lettuce
2 ripe pears (skin on)
2 tsp cinnamon
3 cm slice peeled ginger root
1 banana
1 tsp nutmeg
Top up with water or almond milk
to the maximum fill mark



Sweet Potatolicious

Ingredients

10 walnuts, halved
4 handfuls lettuce
4 medjool dates
4 tsp cinnamon
1 steamed sweet potato
(skin included)
1 orange (peeled)
Top up with water to the maximum fill mark

Carrobabbage Cleanser

Ingredients

4 handfuls spinach
4 tbsp flax or chia seed
2 bananas
2 carrots, quartered
2 cups shredded cabbage
½ cup blueberries
Top up with water to the maximum fill mark



Keep it in Mind

Ingredients

20 almonds
4 apricots
4 handfuls spinach
2 tbsp sunflower seeds
1 avocado
Top up with water to the maximum fill mark



Thanks for the Memories

Ingredients

20 almonds
4 tbsp chia or flax seed
2 handfuls kale
2 handfuls spinach
1 steamed sweet potato
Top up with water to the maximum fill mark



Brainiac Boost Juice

Ingredients

4 handfuls turnip or collard greens
2 bananas
2 tbsp sunflower seeds
2 tbsp flax seed
1 cup sprouted lentils
1 cup cantaloupe melon
Top up with water to the maximum fill mark

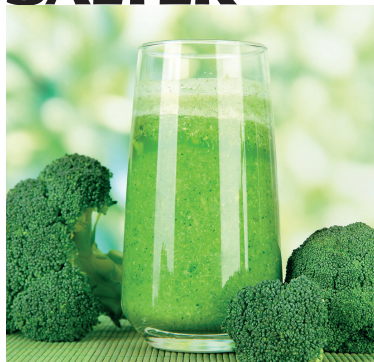


Cinnamorning Motivator

Ingredients

4 handfuls spinach
4 tsp cinnamon
2 cups blackberries
2 avocados
½ cup rolled oats
Top up with water to the maximum fill mark

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Berry Nutri-Rich Vitamix

Ingredients

20 raspberries
20 red seedless grapes
4 small broccoli florets
2 tbsp goji berries
2 tsp olive oil
1 small avocado
½ small beet
Top up with water to the maximum fill mark



Homosapiblend

Ingredients

30 blueberries
20 red seedless grapes
4 small broccoli florets
2–4 tbsp olive oil
½ cup of pumpkin seeds
½ small beet
Top up with water to the maximum fill mark
* Any recipe images used in this instruction manual are intended for illustrative purposes only.

Lean n' Green

Ingredients

24 almonds
4 handfuls kale
2 cups broccoli
2 tsp cinnamon
1 banana
1 cup blueberries
Top up with water to the maximum fill mark



Pumpkin Powerhouse

Ingredients

24 almonds
4 handfuls spinach
2 bananas
½ cup pumpkin seeds
Top up with almond milk to the maximum fill mark



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.

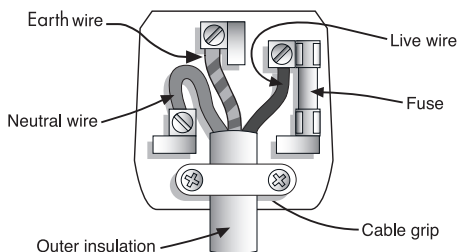
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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

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.



MADE IN CHINA.

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CD250815/MD300915/V3