

SALTER[®]

SINCE 1760

POWERFUL
400 W
MOTOR

*Easily Converts
into a Masher*



2 in 1 Blender and Masher

The all-in-one potato masher and stick blender

SALTER®

2 in 1 Blender and Masher

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*"I love making creamy mashed potato
with my Salter 2 in 1 masher"*

CONTENTS	PAGE
Safety Instructions	4-5
Getting Started	6
In the Box	6
Features	6
Description of Parts	7
Introduction	8
Instructions for Use	8
Before First Use	8
Using the 2 in 1 Blender and Masher	8-9
As a Blender	8-9
As a Masher	9
Hints and Tips for Mashing	10
Suggested Ingredients for Mashing	10
Care and Maintenance	11
Storage	11
Specifications	11
Recipes	12-16
Wiring Page	17
Guarantee	18

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.

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

2 in 1 Blender and Masher motor unit

Blender shaft attachment with stainless steel blade

Masher attachment

Removable mashing head

Instruction manual with recipes

Features

400 W power

2 speed settings

Interchangeable mashing head and stick blender

Stainless steel blade

Quick and easy to use

Description of Parts



Introduction

Versatile and compact, the 2 in 1 Blender and Masher is ideal for not just blending ingredients but mashing them too. Featuring two speed settings, a blender shaft attachment with stainless steel blade and removable mashing head, it is the perfect addition to any kitchen.

Instructions for Use

Before First Use

STEP 1: Ensure that the 2 in 1 Blender and Masher is switched off and unplugged from the mains power supply.

STEP 2: Wipe the 2 in 1 Blender and Masher motor unit with a soft, damp cloth and dry thoroughly.

STEP 3: Clean the accessories in warm, soapy water, then rinse and dry thoroughly. Do not immerse the 2 in 1 Blender and Masher motor unit in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the 2 in 1 Blender and Masher motor unit or its accessories, as this could cause damage.

Note: When using the 2 in 1 Blender and Masher for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the 2 in 1 Blender and Masher.

Using the 2 in 1 Blender and Masher

As a Blender

STEP 1: Ensure that the 2 in 1 Blender and Masher is unplugged from the mains power supply.

STEP 2: Chop the ingredients to be blended into small pieces and then place them into a bowl or suitable container.

STEP 3: Attach the blender shaft attachment to the 2 in 1 Blender and Masher motor unit by twisting it in a clockwise direction, until it locks into position.

STEP 4: Plug in and switch on the 2 in 1 Blender and Masher at the mains power supply.

STEP 5: To blend the ingredients, press and hold the required speed setting button. Slowly move the 2 in 1 Blender and Masher up and down in the bowl to evenly blend the ingredients.

STEP 6: For the best results and a smoother texture, blend the ingredients using a pulse method by pressing and releasing the required speed setting button in short bursts.

STEP 7: End the blending process by releasing the selected speed setting button.

STEP 8: Switch off and unplug the 2 in 1 Blender and Masher from the mains power supply.

STEP 9: Remove the blender shaft attachment by twisting it in an anticlockwise direction.

Note: It is recommended to start blending on a low speed setting; this will help to avoid splashing.

Warning: Maximum operation time is 1 minute. Allow to cool for 3 minutes before using the 2 in 1 Blender and Masher again.

As a Masher

STEP 1: Cook the ingredients that are to be mashed, drain any water and then place them into a bowl or suitable container.

STEP 2: Twist the mashing head onto the masher attachment in a clockwise direction, until secure.

STEP 3: Attach the assembled masher attachment to the 2 in 1 Blender and Masher motor unit by twisting it in a clockwise direction, until it locks into position.

STEP 4: Plug in and switch on the 2 in 1 Blender and Masher at the mains power supply.

STEP 5: To mash the ingredients, press and hold the required speed setting button. Slowly move the 2 in 1 Blender and Masher up and down in the bowl to evenly mash the ingredients.

STEP 6: For the best results and a smoother texture, mash the ingredients using a pulse method by pressing and releasing the required speed setting button in short bursts.

STEP 7: End the mashing process by releasing the selected speed setting button.

STEP 8: Switch off and unplug the 2 in 1 Blender and Masher from the mains power supply.

STEP 9: Remove the masher attachment by twisting it in an anticlockwise direction.

STEP 10: To remove the mashing head from the masher attachment, twist it in an anticlockwise direction.

Note: It is recommended to start mashing on a low speed setting; this will help to avoid splashing.

Warning: Maximum operation time is 1 minute. Allow to cool for 3 minutes before using the 2 in 1 Blender and Masher again.

Hints and Tips for Mashing

1. To create smooth, fluffy mash, it is recommended to use potatoes with higher starch content (e.g. Russets or Yukon Golds), as they tend to absorb flavours more easily and take less mashing than waxy potatoes (e.g. red or white varieties) to become creamy.
2. Not only do potatoes with a higher starch content create a smoother mash, they also require less cooking time and only take approximately 15 minutes to boil, compared to approximately 30 minutes for waxy potatoes.
3. When cooking the potatoes to be mashed, cover them with cold water and add salt. Bring to the boil and then reduce to a gentle simmer. Covering the potatoes with already hot water may cook them unevenly and could cause them to fall apart before fully cooked.
4. Drain the potatoes thoroughly after cooking. Failure to do so could leave the mash tasting watery. A quick and easy method to dry out the potatoes slightly before mashing is to gently reheat them.
5. Allow any butter to reach room temperature before melting it into hot potatoes and then mash in the warm milk or cream. This will allow it to be absorbed more easily and will prevent the mashed potato from cooling down too much.
6. The more potatoes are mashed, the more starch is released. If too much starch is released, the mashed potato will become glue-like and unappetising in texture.

Suggested Ingredients for Mashing

- Potato
- Sweet potato
- Carrot
- Swede
- Pumpkin
- Parsnip
- Aubergine
- Broccoli
- Cauliflower
- Mushroom
- Celeriac
- Turnip

Care and Maintenance

STEP 1: Before attempting any cleaning or maintenance, ensure that the 2 in 1 Blender and Masher is switched off and unplugged from the mains power supply.

STEP 2: Wipe the 2 in 1 Blender and Masher motor unit with a soft, damp cloth and allow to dry thoroughly. Do not immerse the 2 in 1 Blender and Masher motor unit in water or any other liquid.

STEP 3: Wash all of the accessories in warm, soapy water, then rinse and dry thoroughly. Never use harsh or abrasive detergents or scourers to clean the 2 in 1 Blender and Masher, as this could cause damage.

Note: Always clean the 2 in 1 Blender and Masher immediately after each use. The 2 in 1 Blender and Masher is not suitable for use in a dishwasher.

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

Storage

Ensure that the 2 in 1 Blender and Masher is cool, clean and dry.

Never store the 2 in 1 Blender and Masher whilst it is wet.

Reassemble the 2 in 1 Blender and Masher before storing.

Never wrap the cord tightly around the 2 in 1 Blender and Masher; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

Specifications

Product code: EK2255

Input: 220–240 V~ 50/60 Hz

Output: 400 W

Maximum operation time: 1 minute, cool for 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 a suitable container, ensuring that it does not overfill.

With the blender shaft attachment fitted, place the 2 in 1 Blender and Masher upright into the mixture, ensuring that it is completely immersed to reduce any splashing, then press and hold the required speed setting button. Blend until smooth. Stir the mixture occasionally to ensure that all of the ingredients have been blended together.

Repeat until all of the mixture has been blended.

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

Serve with warmed naan bread.

Carrot & 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 a suitable container, ensuring that it does not overfill and add the remaining ingredients.

With the blender shaft attachment fitted, place the 2 in 1 Blender and Masher upright into the mixture, ensuring that it is completely immersed to reduce any splashing, then press and hold the required speed setting button. Blend until smooth. Stir the mixture occasionally to ensure that all of the ingredients have been blended together.

Repeat until all of the mixture has been blended.

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.

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 a suitable container ensuring that it does not overfill and add the remaining ingredients, excluding the double cream.

With the blender shaft attachment fitted, place the 2 in 1 Blender and Masher upright into the mixture, ensuring that it is completely immersed to reduce any splashing, then press and hold the desired soft-touch speed setting. Blend until smooth.

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

Repeat until all of the mixture has been blended.

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.

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 a suitable container. With the blender shaft attachment fitted, use the 2 in 1 Blender and Masher to pulse blend the ingredients by pressing and releasing the low speed setting button in short bursts.

Add the avocado, lime juice, cumin, coriander and salt, pulse approximately 10 times and then continuously blend until the desired consistency is reached, pausing approximately every 20–30 seconds to scrape the sides of the container. 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 1½ 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

Place the red bell pepper into a suitable container and pulse blend by pressing and releasing the low speed setting button in short bursts (approximately 6–8 pulses). Transfer the chopped red bell pepper to a separate bowl, then add the clove of garlic, jalapeno pepper and onion to the container. Pulse blend the ingredients to chop them. Add this mixture to the already chopped red bell pepper. Add the mango and coriander to the container and pulse blend until the mango reaches the desired consistency (approximately 10–12 pulses). Transfer the mango and coriander into the rest of the mixture, then stir in the lime juice, vinegar and honey. Continuously 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.

* 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**.

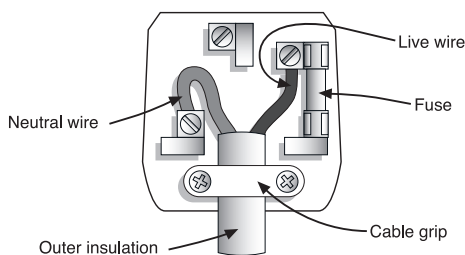
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\equiv).

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.



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