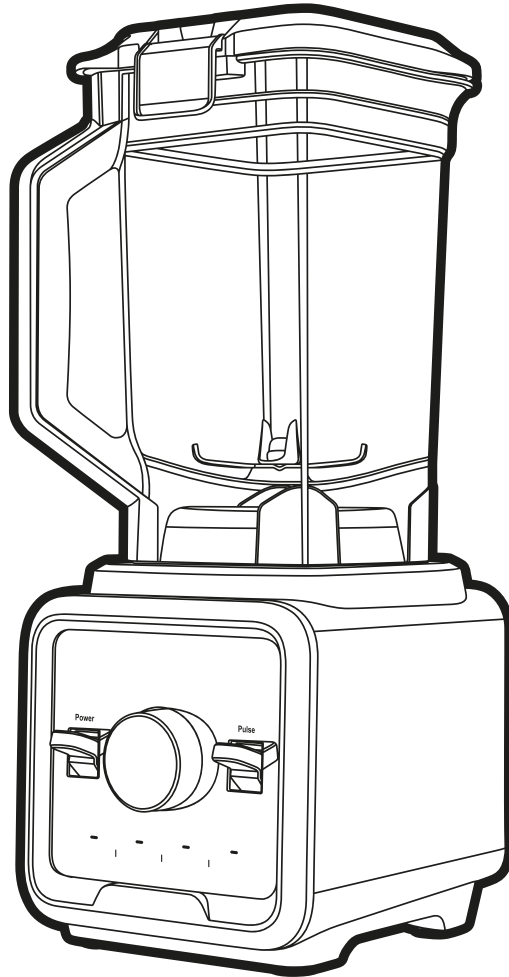


User manual

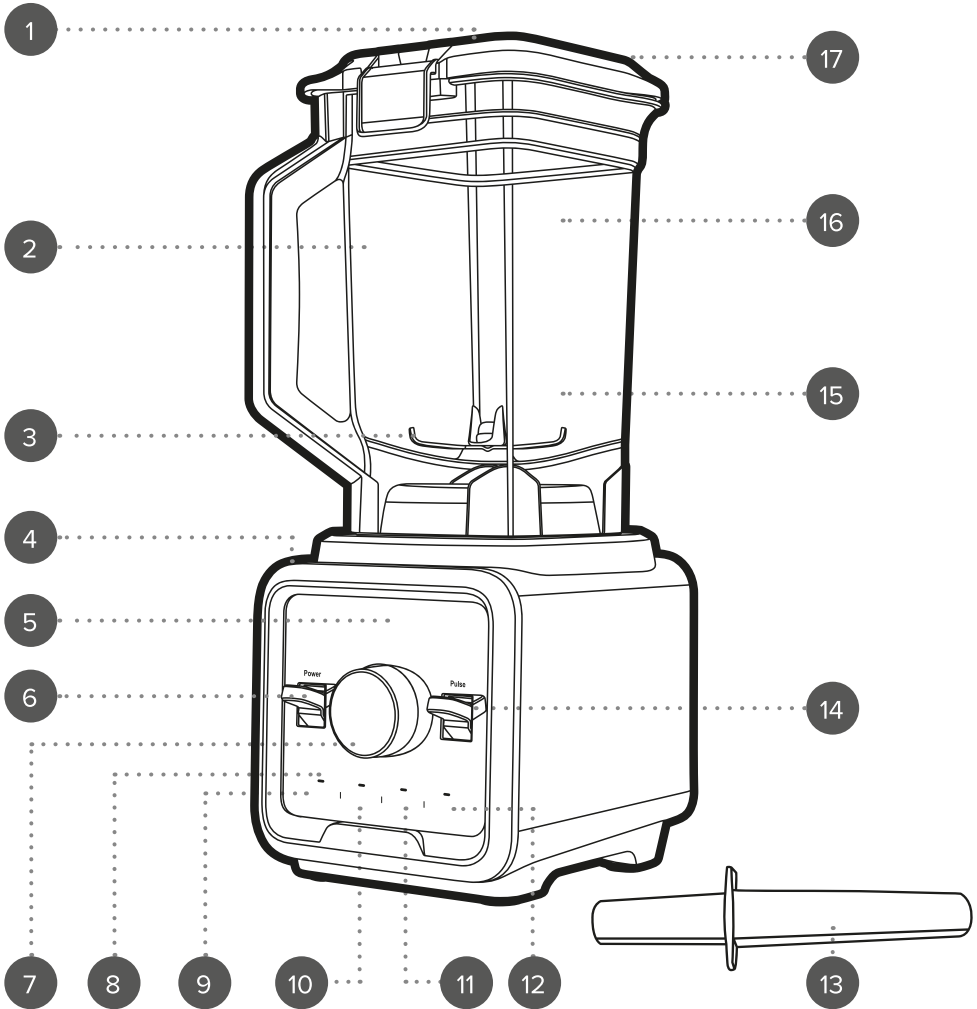
Blender



To register for your extended guarantee, scan the QR code or visit guarantee.upplc.com/salter and register your product within 30 days of purchase. For any further queries, visit www.salter.com.

SALTER
1760

Description of parts



- | | |
|--------------------------|-----------------------------|
| 1. Filler cap | 10. Blend function |
| 2. Plastic jug | 11. Ice crush function |
| 3. Blades | 12. Frozen dessert function |
| 4. Blender base unit | 13. Stirrer |
| 5. Power indicator light | 14. Pulse function switch |
| 6. Power switch | 15. Min. fill mark (0.5 L) |
| 7. Speed control dial | 16. Max. fill mark (2 L) |
| 8. Digital control panel | 17. Lid |
| 9. Smoothie function | |

Please retain instructions 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, 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 out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections

are wet.

- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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 pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not move the appliance whilst it is in use.
- Do not use any accessories other than those supplied.
- Do not use any damaged accessories.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- 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.
- Always unplug the appliance after use and ensure it has cooled fully before any cleaning, user maintenance or storing away.
- 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.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.



WARNING: Do not touch sharp blades.

Dos and don'ts

DO:

Chop ingredients into approx. 2 cm pieces before blending.

Add liquid before adding solid ingredients; ensure equal parts are added.

If the ingredients do not blend evenly, remove the plastic jug from the blender base unit. Use the stirrer to redistribute the ingredients and then blend once more.

Exercise caution when cleaning the blade.

DO NOT:

Dry blend or blend hot ingredients/liquids.

Exceed the max. fill line.

Use the stirrer whilst the blender is running.

Blend for more than approx. 2 minutes at a time.

Clean the plastic jug with boiling water.

Care and maintenance

STEP 1: Switch off and unplug the blender from the mains power supply before performing any cleaning or user maintenance.

STEP 2: Wipe the blender base unit with a soft, damp cloth and allow to dry thoroughly.

STEP 3: Wash the plastic jug and attachments in warm, soapy water, then rinse and dry thoroughly.

Never touch the blades; using extreme caution, clean the blade attachment with a brush or sponge under a running tap and allow to air dry.

Never use harsh or abrasive detergents or scourers to clean the blender, as this could cause damage.



NOTE: Always clean the blender immediately after each use. The blender is not suitable for use in a dishwasher.



WARNING: Handle the plastic jug with care, as the blades are extremely sharp.

Instructions for use

Before first use

Before connecting to the mains power supply, clean the blender following the instructions in the section entitled '**Care and maintenance**'.



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

Using the control panel

Manual function

STEP 1: To blend the ingredients, turn the control dial to the desired speed setting.

STEP 2: Turn the control dial to '0' to stop blending.

Press and hold the pulse function switch to activate pulse function; release to stop. The pulse function provides quick bursts of speed useful for more solid foods.

Preset functions

The blender has 4 preset functions. Select a preset function by pressing one of the function buttons below the speed control dial. The blender will automatically start blending after a function is selected.

| Function | Operation time |
|----------------|-----------------------------|
| Smoothie | Approx. 1 minute |
| Blend | Approx. 2 minutes |
| Ice crush | Approx. 1 minute |
| Frozen dessert | Approx. 1 minute 45 seconds |

Using the blender

STEP 1: Position the blender base unit onto a flat, stable surface at a height that is comfortable for the user.

STEP 2: Place the plastic jug on top of the blender base unit, ensuring the handle is towards the front with the lid securely locked into place. The blender will not operate if the jug is not in the correct place.

STEP 3: Pour the required amount of liquid into the plastic jug. Make sure it does not exceed the max. fill mark. The filler cap can be used as a small measuring cup.

STEP 4: Chop the ingredients to be blended into chunks approx. 2 cm and then place them into the plastic jug. Make sure they do not exceed the max. fill mark

STEP 5: Secure the jug lid and filler cap onto the plastic jug using the clips on either side of the lid.

STEP 6: Plug in and switch on the blender at the mains power supply. Push the power switch down. The power indicator light will illuminate to show that the blender is ready to be used.

STEP 7: Follow the steps in the section entitled '**Using the control panel**' to start blending.

STEP 8: Push the power switch up, switch off and unplug the blender from the mains power supply.

STEP 9: Detach the plastic jug from the blender base unit by twisting and pulling it away from the blender base unit.



NOTE: Ensure the filler cap is in place before blending. Ingredients can be carefully added whilst the blender is in operation via the filler cap. Twist the filler cap and pull away to remove. Ensure the area surrounding the blender is clear before use.



WARNING: Maximum operation time is approx. 2 minutes. Allow to cool for approx. 2 minutes before using the blender again. Use little to no liquid when using the 'Ice crush' preset function. Too much liquid can cause the unit to wobble whilst in use.

Troubleshooting

| Symptom | Solution |
|---|--|
| The blender will not operate. | Ensure the blender is plugged into the mains power supply. Ensure the plastic jug and lid are fully secured in place. |
| The drink still contains lumps or has not blended well. | Reduce the amount of solid ingredients in the plastic jug or add more liquid. Use the pulse function in short bursts for harder ingredients and ice. |
| The drink is watery and lacking flavour. | Use the pulse function in short bursts to ensure the ingredients are not over-blended. |

Storage

Reassemble the blender.

Check that the blender is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the blender; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6164

Input: 220–240 V ~ 50/60 Hz

Output: 2000 W

Smoothie Colour Dial

Trying to achieve a certain colourway?

1 To keep your smoothies looking a beautiful sharp colour, avoid adding dark fruits/greens

2 Use the fruits below to give your smoothies a bright colour

açaí /
blackberry /
blueberry

Purple

dragon fruit /
passion fruit /
melon

Pink

cherries / tomatoes / strawberries

Red

peach / orange / pumpkin

Orange

banana / pineapple / lemon

Yellow

milk / coconut / oats

White

matcha / cucumber / grapes

Green

For more info and ingredients visit: www.salter.com

RECIPES SMOOTHIE



Green juice

Ingredients

1 red grapefruit, peeled and chopped
1 lemon, peeled and chopped
1 green apple, peeled and chopped
1 cucumber, chopped
600 ml coconut water
2 tbsp chia seeds
4 tsp greens powder (optional)

Method

Pour the coconut water into the plastic jug.

Add the grapefruit, lemon, apple, cucumber and chia seeds. Add greens powder as desired.

Press **'Smoothie'** to blend.

Breakfast smoothie

Ingredients

2 bananas, peeled and chopped
1 avocado, peeled and chopped
600 ml milk
100 g berries of choice
50 g baby spinach
1 tsp cinnamon
1 tsp vanilla extract
2 tbsp almond butter

Method

Pour the milk into the plastic jug.

Add the remaining ingredients.

Press **'Smoothie'** to blend.

Tropical smoothie

Ingredients

2 bananas
1 lime, juiced
600 ml coconut milk
150 g mango, chopped
150 g pineapple, chopped
20 g passion fruit

Method

Pour the coconut milk and lime juice into the plastic jug.

Add the remaining ingredients.

Press **'Smoothie'** to blend.



Berry smoothie

Ingredients

150 g raspberries
150 g cherries
100 g blackberries
600 ml pomegranate juice

Method

Add the pomegranate juice to the plastic jug.

Add the remaining ingredients.

Press **'Smoothie'** to blend.

BLEND

Gazpacho

Ingredients

2 garlic cloves, minced
1–2 chilis, chopped (optional)
1 cucumber, chopped
½ red onion, chopped
700 g vine tomatoes, chopped
125 ml olive oil
30 g parsley, chopped
3 tbsp red wine vinegar
½ tsp salt
½ tsp black pepper

Method

Add the olive oil and red wine vinegar to the plastic jug.

Add the remaining ingredients.

Press **'Blend'** to blend.

Pour into a sealed container and chill for approx. 1–2 hours before serving.

Chilled coconut soup

Ingredients

4 spring onions, chopped
2 garlic cloves, minced
1 red pepper, chopped
1 veg stock cube
400 ml coconut milk
400 g tomatoes, chopped
20 g ginger, peeled and chopped
3 tbsp tomato purée
1 tbsp olive oil

1 tsp smoked paprika
1 tsp ground cumin
½ tsp salt
½ tsp black pepper

Method

Add the coconut milk and chopped tomatoes to the plastic jug.
Add the remaining ingredients.
Press **'Blend'** to blend.
Pour into a sealed container and chill for approx. 1–2 hours before serving.

Peach protein shake

Ingredients

100 g peaches, sliced
100 g raspberries
100 g Greek yoghurt
200 ml milk
30 g protein powder

Method

Add the milk to the plastic jug.
Add the remaining ingredients.
Press **'Blend'** to blend.

Dark chocolate hazelnut spread

Ingredients

250 g hazelnuts
25 g sugar
25 g cacao powder
100 ml coconut milk
3 tbsp coconut oil
1 tsp salt
1 tsp vanilla bean paste

Method

Put the hazelnuts on a baking tray and bake in the oven for approx. 10 minutes at 160 °C, stirring halfway through.
Add the coconut milk and hazelnuts to the plastic jug.
Press **'Blend'** to blend.
Stir and add the sugar, cacao and coconut oil.
Press **'Blend'** to blend.
Stir and add the salt and vanilla bean

paste.
Press **'Blend'** to blend.

ICE CRUSH

Mixed berry slush

Ingredients

700 g ice
400 ml mixed berry cordial

Method

Add the mixed berry cordial to the plastic jug. Add the ice.
Press **'Ice Crush'** to blend.

Frappuccino

Ingredients

700 g ice
250 ml milk
150 ml cold coffee

Method

Add the coffee and milk to the plastic jug. Add the ice.
Press **'Ice Crush'** to blend.

Frozen caipirinha

Ingredients

600 g ice
200 ml cachaça
60 ml lime juice
40 ml sugar syrup

Method

Add the cachaça, lime juice and sugar syrup to the plastic jug. Add the ice.
Press **'Ice Crush'** to blend.

FROZEN DESSERT

Frozen yoghurt

Ingredients

500 g yoghurt
350 g strawberries, frozen
5 g mint, chopped
3 tbsp maple syrup

Method

Add the yoghurt and maple syrup to the plastic jug.

Add the mint and strawberries.
Press '**Frozen Dessert**' to blend.

Mango coconut ice cream

Ingredients

500 g mango, frozen
500 ml coconut milk

Method

Add the coconut milk to the plastic jug. Add the mango.
Press '**Frozen Dessert**' to blend.

Banana ice cream

Ingredients

4 bananas, sliced and frozen
250 ml coconut milk
60 g chocolate chips
4 tbsp peanut butter
2 tbsp maple syrup
1 tsp vanilla extract

Method

Add the coconut milk, maple syrup and vanilla extract to the plastic jug. Add the peanut butter and frozen bananas.
Press '**Frozen Dessert**' to blend.
Stir in the chocolate chips.

Açai bowl

Ingredients

1 banana, chopped
200 ml coconut milk
150 g frozen mixed berries
80 g granola
2 tsp açai powder
2 tsp chia seeds
2 tsp coconut flakes

Method

Add the coconut milk to the plastic jug.
Add the mixed berries, banana and açai powder.
Press '**Frozen Dessert**' to blend.
Pour into 2 bowls and top with the granola, chia seeds and coconut flakes.

PULSE

Guacamole

Ingredients

4 ripe avocados, chopped
2 vine tomatoes, chopped
1 lime, juiced
½ red onion, chopped
½ tsp sea salt

Method

Add the avocado, tomatoes and onion to the plastic jug.
Add the lime juice and sea salt.
Press and release '**Pulse**' to blend; wait for the blades to stop moving. Repeat for 20–30 seconds until the guacamole has the desired consistency.

Salsa verde

Ingredients

1 garlic clove, chopped
1 lime, zested and juiced
½ red onion, chopped
40 g jalapeños
30 g basil, chopped
30 g parsley, chopped
30 g mint, chopped
2 tbsp apple cider vinegar
1 ½ tbsp capers

Method

Add the basil, parsley, mint, garlic and red onion to the plastic jug.
Add the remaining ingredients.
Press and release '**Pulse**' to blend; wait for the blades to stop moving. Repeat for approx. 20–30 seconds until the salsa verde has the desired consistency.

Mediterranean pesto

Ingredients

2 garlic cloves
½ lemon, juiced
100 g basil, chopped
90 g sundried tomatoes, chopped

60 g almonds, soaked
100 ml walnut oil
2 tbsp parmesan or nutritional yeast

Method

Place the almonds in a bowl and cover with water. Leave to soak for 12–24 hours.

Add the basil and sundried tomatoes to the plastic jug.

Add the remaining ingredients.

Press and release '**Pulse**' to blend; wait for the blades to stop moving. Repeat for approx. 1 minute until the pesto has the desired consistency.

Curry paste

Ingredients

5 garlic cloves, chopped
1–3 chillis, chopped
1 lime, juiced
1 stalk of fresh lemongrass, chopped
½ red onion, chopped
400 ml tinned coconut milk
50 g fresh parsley
40 g ginger, peeled and chopped
3 tbsp sesame oil
1 tsp coriander seeds
1 tsp cumin seeds

Method

Add the ginger, garlic, chillis, lemongrass and onion to the plastic jug.

Add the parsley, lime juice, sesame oil, coriander seeds and cumin seeds.

Press '**Pulse**' to blend. After approx. 10 seconds, turn off the blender and use the stirrer to move the ingredients closer to the blade. Repeat until the curry paste has the desired consistency.

Stir in the coconut milk.

UK
CA CE

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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MADE IN CHINA.

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