

salton®

professional power blender



Instruction Booklet

Model: BL-1051

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
5. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Salton for examination, repair or electrical or mechanical adjustment. See "Warranty" section.
6. Avoid contacting moving parts.
7. Keep hands and utensils out of Glass Blender Jar while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the blender is not running.
8. Blades are sharp. Handle carefully.
9. To reduce the risk of injury, never place the Cutter Blade Assembly on the base without the jar properly attached.
10. Always operate the blender with the cover in place.
11. When blending hot liquids, remove the Filler Cap.
12. The use of accessories or attachments, not recommended or sold by Salton may cause fire, electric shock or injury.
13. **DO NOT** use outdoors.
14. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
15. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
16. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
17. Extreme caution must be used when moving an appliance containing hot liquids.
18. This appliance is for Household Use Only. **DO NOT** use appliance for other than intended use.
19. **DO NOT** leave unit unattended while in use.

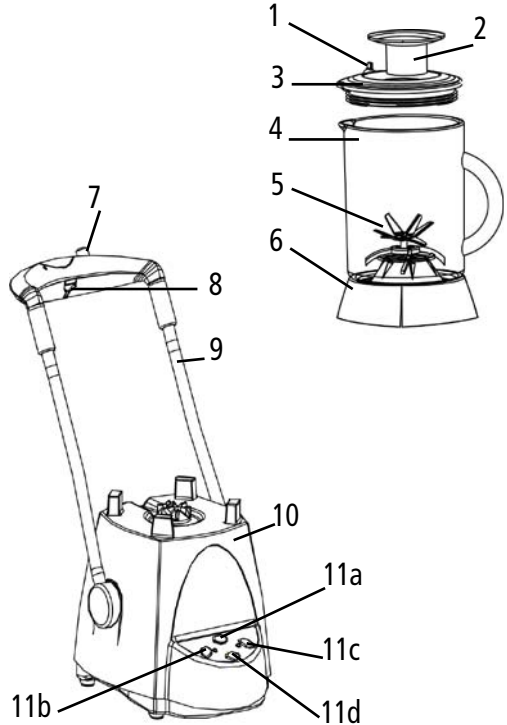
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

GROUNDED PLUG

To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. **DO NOT** modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

1. Safety Locking Pin
2. Filler Cap
3. Lid
4. Glass Blender Jar
5. Cutting Blade Assembly
6. Jar Base
7. Safety Lock Release Button
8. Safety Locking Pin Slot
9. Safety Locking Handle
10. Blender Base
11. Control panel
 - a) Pulse/Ice Crush
 - b) Hi
 - c) Low
 - d) Off



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Press the Safety Lock/Release button. Gently push the handle backwards.
4. Lift the Blender Jar upwards (do not twist or turn). Wash the Blender Jar, Lid and Filler Cap in warm soapy water. **NOTE:** For safety purposes the Cutting Blade Assembly is designed so it cannot be removed from the Blender Jar. **IMPORTANT:** Use extreme caution when cleaning Blender Jar by hand as the blades are very sharp.
5. Rinse, dry and reassemble making sure that the handle of the Blender Jar is aligned with the right edge of the Blender Base.

6. Wipe the Blender Base with a damp cloth.

DO NOT IMMERSE THE BLENDER BASE IN WATER OR ANY OTHER LIQUID.

DO NOT use harsh detergents or abrasive cleaners on any part of the appliance.

Speed Settings

Low – for mixing and light blending including drinks, sauces, scrambled eggs and berries

High – for heavier mixing such as whole fruit, soups, mayonnaise and solid ingredients

Pulse/Ice Crush – for quick bursts of power and to crush ice

HOW TO USE

1. Place the Blender Jar securely on the Blender Base making sure that the handle of the Blender Jar is aligned with the right edge of the Blender Base.
2. Plug into a 120V AC wall outlet.
3. Add ingredients and replace the Lid by aligning the arrow on the Lid with the arrow indicated above the handle of the Blender Jar. **IMPORTANT:** If the Lid is not installed properly, the Safety Lock Pin will not fit into the Safety Lock Pin Slot.
4. Raise the Safety Locking Handle over the Lid and secure the Safety Lock Pin into Safety Lock Pin Slot. The Safety Locking Handle will 'click' into place and the red 'Power' light will illuminate indicating the blender is now ready for use. **NOTE:** If the Safety Locking Handle has not been secured in place properly and the red 'Power' light does not illuminate, the blender will not operate.
5. Press the desired blending speed.
6. When the ingredients have been blended, press the 'OFF' button. Unplug from the wall outlet and push the Safety Lock/Release button to lower the Safety Locking Handle.
7. Remove the Blender Jar by lifting up - do not twist. **NOTE:** Wait until the Cutting Blades have stopped before removing the Blending Jar.

HELPFUL HINTS

- Allow hot liquids to cool to a lukewarm temperature before processing.
- Always place your hand on top of the Safety Handle when operating.
- While the motor is running, ingredients can be added through the Filler Cap opening in the center of the Blender Lid.
- **DO NOT** operate the Blender for more than 90 seconds when processing dry ingredients.
- **DO NOT** run the Blender when empty.

CARE AND CLEANING

1. Unplug from wall outlet.
2. Remove Blender Jar from Blender Base. **NOTE:** For safety purposes the Cutting Blade Assembly is designed so it cannot be removed from the Blender Jar.
3. Empty the Blender Jar completely. Rinse the inside of the Blender Jar with water to dislodge any food that may be stuck to the Cutting Blades.
4. Add a small amount of dishwashing liquid into the Blender Jar and fill halfway with water.
5. Put the Blender Jar back on the Blender Base, raise Safety Locking Handle and blend on 'LOW' speed for 30 seconds.
6. Remove Blender Jar from Blender Base, rinse Blender Jar with clean water and then repeat with clean running water only. Air dry Blender Jar thoroughly and ensure that the inside of the Blender Jar is completely dry before storing. **IMPORTANT:** Use extreme caution when cleaning Blender Jar by hand as the blades are very sharp.
7. Wash the Lid and Filler Cap in warm soapy water. Rinse, air dry thoroughly and reassemble.
8. Wipe the Blender Base with a damp cloth. If necessary, you can use a little mild detergent. **DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.** **DO NOT** use harsh detergents or abrasive cleaners on any part of the appliance.

RECIPES

Raspberry Salad Dressing

- 1/2 cup (125g) fresh or frozen raspberries, thawed
- 2 tbsp. (30 ml) vegetable oil
- 2 tbsp. (30 ml) Balsamic vinegar
- 1 tsp. (5 ml) chopped mint
- 2 tsp. (10 ml) sugar (add up to 1 tbsp. (15 ml) depending on sweetness of raspberries)

Place raspberries into Blender Jar. Blend on Low speed until smooth. If desired, push through a sieve to remove seeds. Return raspberry puree to Blender Jar and add oil, vinegar, mint and sugar. Pulse until combined.

Avocado Salad Dressing

- 1 tbsp. (15 ml) lemon juice
- 3 tbsp. (45 ml) plain yogurt
- 1/2 cup (125 ml) sour cream
- 1 tsp. (5 ml) honey
- 1/2 tsp. (5 ml) crushed garlic
- 1 avocado, peeled, stoned and chopped

Add all ingredients to the Blender Jar. Blend on high speed until smooth.

Crepes with Strawberry Sauce

- 1-1/4 cups (310 ml) milk
- 1 cup (250 ml) all purpose flour
- 2 eggs
- 1 tbsp. (15 ml) melted butter or margarine

Place milk, flour eggs and butter in the Blender Jar. Blend on high speed until smooth. Pour 1/4 cup (60 ml) batter into a non-stick frying pan and cook over a medium heat until golden brown. Turn and cook for 30 seconds longer. Remove from pan and keep warm. Repeat with remaining mixture.

Strawberry Sauce

- 1/2 lb. (225 g) strawberries, fresh or frozen
- 1/4 cup (60 ml) icing sugar
- 2 tbsp. (30 ml) Grand Marnier
- 2 tbsp. (30 ml) water

Place strawberries, icing sugar, Grand Marnier and water into the Blender Jar. Blend until smooth on high speed. Pour over crepes. If desired, top with a few sliced strawberries, a dollop of whipped cream and sprinkle with icing sugar.

Banana Shake

- 2 cups (500 ml) milk
- 2 bananas, peeled and cut in chunks
- 1/4 cup (60 ml) yogurt
- 1 tbsp. (15 ml) honey
- 1 tsp. (5 ml) lemon juice
- 1 cup (250 ml) ice cubes
- nutmeg - garnish

Place milk, bananas, yogurt, honey, lemon juice and ice cubes in Blender Jar. Blend on high speed until well combined and ice is crushed. If necessary, Pulse a few times to crush ice. Pour into glasses and sprinkle with nutmeg.

Strawberry Daiquiri

- 2 tbsp. (30 ml) white rum
- 1/4 cup (60 ml) lime juice
- 1 tbsp. (15 ml) sugar
- 2 cups (500 ml) strawberries
- 2 cups (500 ml) ice cubes

Place rum, lime juice, sugar, strawberries and ice cubes into Blender Jar. Pulse until ice is crushed and ingredients are combined. Pour into glasses.

Margarita

- 2 tbsp. (30 ml) Tequila
- 2 tbsp. Triple Sec
- 1 cup (250 ml) lime juice
- 2 cups (500 ml) ice cubes

Place tequila, Triple Sec, lime juice and ice cubes into Blender Jar. Pulse until ice is crushed and ingredients are combined. Pour into glasses..

Peach Smoothie

- 4 ripe peaches, halved, pitted and peeled
- 1/4 cup (60 ml) peach yogurt
- 1 tbsp. (15 ml) honey
- 1 tsp. (5 ml) vanilla extract
- 6 ice cubes

Place peaches, peach yogurt, honey, vanilla extract and ice cubes in blender. Pulse until desired consistency is reached. Pour into glasses and serve immediately.

Frozen Yogurt

- 2-1/2 cups (600 g) unsweetened frozen peaches or frozen strawberries
or frozen blueberries
- 1 cup (250 ml) container plain yogurt
- 1 cup (250 ml) confectioners' sugar
- 1 tbsp. (15 ml) lemon juice
- 1/8 tsp. (0.5 ml) almond extract

Allow frozen fruit to stand at room temperature for 10 minutes. Place fruit, yogurt, confectioners' sugar, lemon juice and almond extract in blender. Blend on high until mixture is smooth and creamy.

Applesauce

- 4 large apples cored and peeled
- 1/4 cup (60 ml) apple juice
- 3 tbsp. (45 ml) honey
- 1/2 tsp. (2.5 ml) cinnamon
- 1 tsp. (5 ml) lemon juice

Place apples, apple juice, honey, cinnamon and lemon juice in blender. Blend on high speed about 2 minute or until mixture is smooth. Serve immediately.

Peanut Butter

- 2 cups (450 g) roasted peanuts
- 1 tbsp. (15 ml) peanut oil
- 1/2 tsp. (5 ml) salt (omit if salted peanuts are used)

Place peanuts in blender and blend on high until powdery. Add peanut oil and salt and blend until desired consistency is reached. Store leftovers in fridge for up to 2 weeks.

Slushies

- 1/2 cup (125 ml) sweetened Kool-Aid or Crystal light drink mix
- 3 cups (750 ml) ice

Place ice cubes and drink mix in blender. Pulse until desired consistency is reached. Serve immediately. Store leftover in the freezer.

NOTE: More or less ice can be used depending on the desired consistency

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.salton.com" for the service centre nearest you. You may also contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and postal code.

For repairs not covered by the warranty, please contact us for assistance.

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SALTON CANADA

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* Return/exchange policies at each retailer vary and may differ from the Salton Canada 1 year limited warranty period.

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