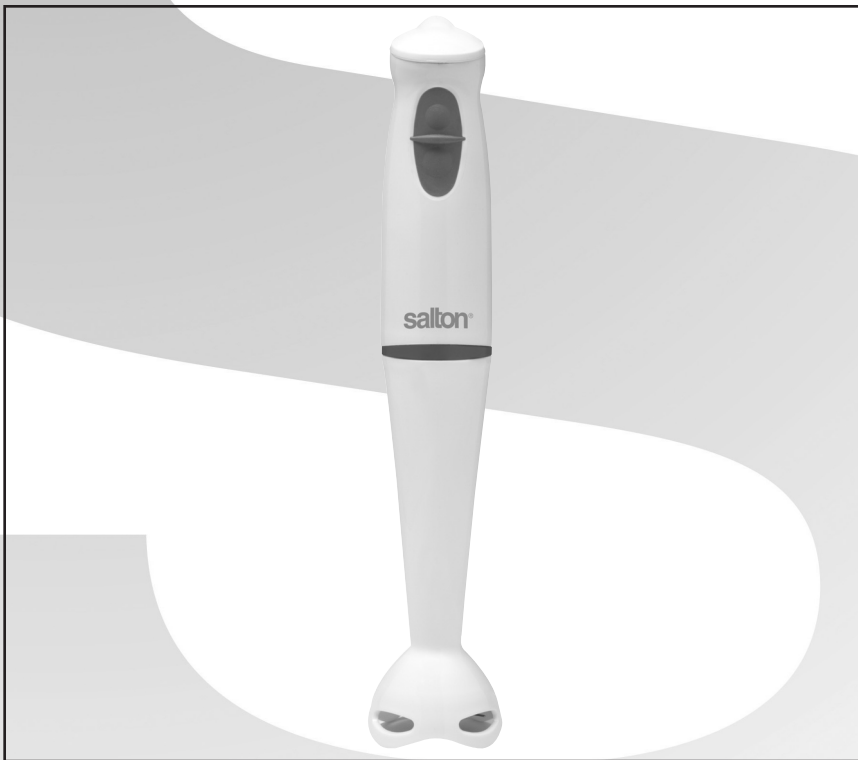


salton®

hand blender



Instruction Booklet

Model: HB-1101

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 motor body, 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 container while blending to reduce the risk of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
8. Blades are sharp. Handle carefully.
9. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
10. The use of accessories or attachments, not recommended or sold by SALTON may cause fire, electric shock or injury.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. 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.
15. This appliance is for Household Use Only. Do not use appliance for other than intended use.
16. Do not leave unit unattended while in use.

SAVE THESE INSTRUCTIONS

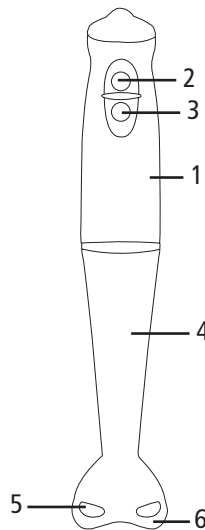
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

DESCRIPTION OF PARTS

1. Motor Body
2. Power Button
3. Turbo Button
4. Blending Attachment
5. Stainless Steel Blade
6. Blade Guard



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Wash the Blending Attachment in warm soapy water.
NOTE: Be careful when handling the Stainless Steel Blade on Blending Attachment, the blades are sharp.
4. Rinse and dry thoroughly.
5. Wipe the Motor Body with a damp cloth. DO NOT IMMERSE THE MOTOR BODY IN WATER OR ANY OTHER LIQUID.

HOW TO USE

IMPORTANT

- Make sure that the hand blender is unplugged from the wall outlet before assembling or removing attachments.
- Do not operate the hand blender continuously for more than 1 minute. Let the motor rest for 1 minute between each use.
- Do not operate the hand blender for more than 30 seconds when mixing dry, thick or heavy mixtures. Let the motor rest for 1 minute between each use.

How to use the Blending Attachment

1. Align the arrow on the Motor Body with the unlock symbol on the Blending Attachment. Push the Motor Body down into the Blending Attachment and turn clockwise until it locks into place and the arrow symbol and lock symbol are aligned.

NOTE: Make sure the Blending Attachment is thoroughly dry and there is no water left inside before attaching.

2. Place food to be processed in a tall container and place the Blending Attachment as deeply as possible into the container.
3. Plug the unit into the wall outlet and press the Power Button.

NOTE: The Power Button must be kept depressed for the duration of use.

4. Move the hand blender gently in an up and down motion, until the mixture is at the desired consistency. If an extra boost of power is required when blending, push the Turbo Button.

NOTE: The Power Button must be released when selecting the Turbo Button.

5. Once ingredients have reached the desired consistency, release the Power or Turbo Button.
6. Wait until the motor has completely stopped before lifting the hand blender out of the container.
7. Unplug from the wall outlet.
8. To detach the Blending Attachment, hold the Motor Body with one hand. Using the other hand, turn the Blending Attachment counterclockwise until the arrow symbol and the unlock symbol are aligned. Pull the Motor Body away from the Blending Attachment until the two pieces separate. 4

NOTE: If food gets lodged around the Blade or the Blade Guard, unplug the unit from the wall outlet and use a spatula to dislodge the food. The Blade is very sharp. DO NOT use your fingers.

IMPORTANT: NEVER immerse the hand blender past the length of the Blending Attachment. DO NOT immerse beyond the seam of the Blending Attachment. NEVER immerse the Motor Body into any liquid or mixture.

HELPFUL HINTS

- To use the Blending Attachment in a saucepan, be sure to remove the pan from the stove as the Blending Attachment is not designed for use over a heat source.
- When blending in non-stick cookware, be careful not to scratch the coating with the blade.
- When blending or pureeing, cut food into uniform sizes for best results.
- This appliance is not designed to chop ice. Add ice to beverages after blending.
- To achieve best results, use deep, tall pots or containers
- For easy cleanup, rinse Blending Attachment immediately after use.

CARE AND CLEANING

1. Make sure the unit is unplugged from the wall unit before removing attachments from the Motor Body.
2. Wipe the Motor Body with a damp cloth. If necessary, you can use a little mild detergent. DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.
3. Wash the Blending Attachment in warm soapy water.
NOTE: Be careful when handling the Stainless Steel Blade on Blending Attachment, the blades are sharp.
4. Rinse and dry thoroughly.

RECIPES

Eggnog Milkshake

1 cup (250 ml)	store bought ready eggnog
1/4 tsp. (1 ml)	vanilla
1 scoop	vanilla ice cream
Pinch	nutmeg

Blend the first 3 ingredients until mixture is smooth and creamy. Sprinkle with nutmeg.

Serves 1

Vanilla or Chocolate Milkshake

3 scoops	vanilla or chocolate ice cream
1-1/2 cups (375 ml)	milk
1 tbsp. (15 ml)	vanilla extract

Blend all ingredients until mixture is smooth and creamy.

Serves 2

Strawberry Milkshake

3 scoops	vanilla or chocolate ice cream
1-1/2 cups (375 ml)	milk

Handful of fresh strawberries cut in pieces

Blend all ingredients until mixture is smooth and creamy.

Serves 2

Fruit Smoothie Recipe

Vanilla yogurt

Frozen banana

Frozen strawberries

Frozen blueberries

Honey

Milk

Blend all ingredients until desired consistency. This recipe does not have any measurements. Mix and match different yogurts and frozen fruit to create your own unique smoothie.

Creamy Broccoli Soup

2 tsp. (10 ml)	olive oil
1	small onion, chopped
1 bunch	fresh broccoli
1-1/2 cups (375 ml)	chicken broth
1/4 tsp. (1 ml)	oregano
Pinch	cayenne pepper
1 cup (250 ml)	milk

Heat oil in a large pot over medium heat. Add onions and sauté until tender. Add broccoli, chicken broth, oregano and cayenne pepper. Reduce heat to medium low and simmer until broccoli is tender. Remove pot from heat and milk and stir to blend and let cool down. Immerse hand blender directly into pot and blend until creamy. Reheat and serve.

Serves 4

Sweet Potato Soup

1/2 cup (125 ml)	butter
1/2 cup (125 ml)	onions, chopped
1 cup (250 ml)	celery, chopped
2	large sweet potatoes, peeled and diced
3 cups (750 ml)	chicken broth
1 cup (250 ml)	milk
1/2 tsp. (2.5 ml)	ground cloves

Salt to taste

Pepper to taste

Heat butter in a large pot over medium heat. Add onions and celery and sauté for 10 minutes. Add sweet potatoes and chicken broth. Bring to a boil and reduce heat to medium low and simmer until sweet potatoes are tender. Remove pot from heat and let cool down. Immerse hand blender directly into pot and blend until creamy. Stir in the milk and cloves. Season with salt and pepper to taste. Reheat and serve.

Serves 6

Greek Salad Dressing

1/2 cup (125 ml)	extra virgin olive oil
2 tbsp. (30 ml)	red wine vinegar
1 tbsp. (15 ml)	lemon juice
1 tsp. (5 ml)	garlic powder
1/4 tsp. (1 ml)	pepper
2 tbsp. (30 ml)	dried oregano, crushed
3/4 tsp.(3.75 ml)	salt
1 tsp. (5 ml)	dijon mustard
Pinch	thyme

Blend all ingredients until well combined. Store in fridge for up to 3 weeks.

Cesar Salad Dressing

1/2 cup (125 ml)	freshly grated Parmesan
1/4 cup (60 ml)	olive oil
1/4 cup (60 ml)	vegetable oil
1/4 cup (60 ml)	lemon juice
2	garlic cloves
1 tsp. (5 ml)	worcestershire sauce
Salt to taste	
Pepper to taste	

Blend all ingredients until smooth. Season with salt and pepper to taste. Store in fridge for up to 2 days.

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.

SALTON CANADA

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E-mail: service@salton.com
Fax: 514-685-8300
Tel: 514-685-3660

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

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