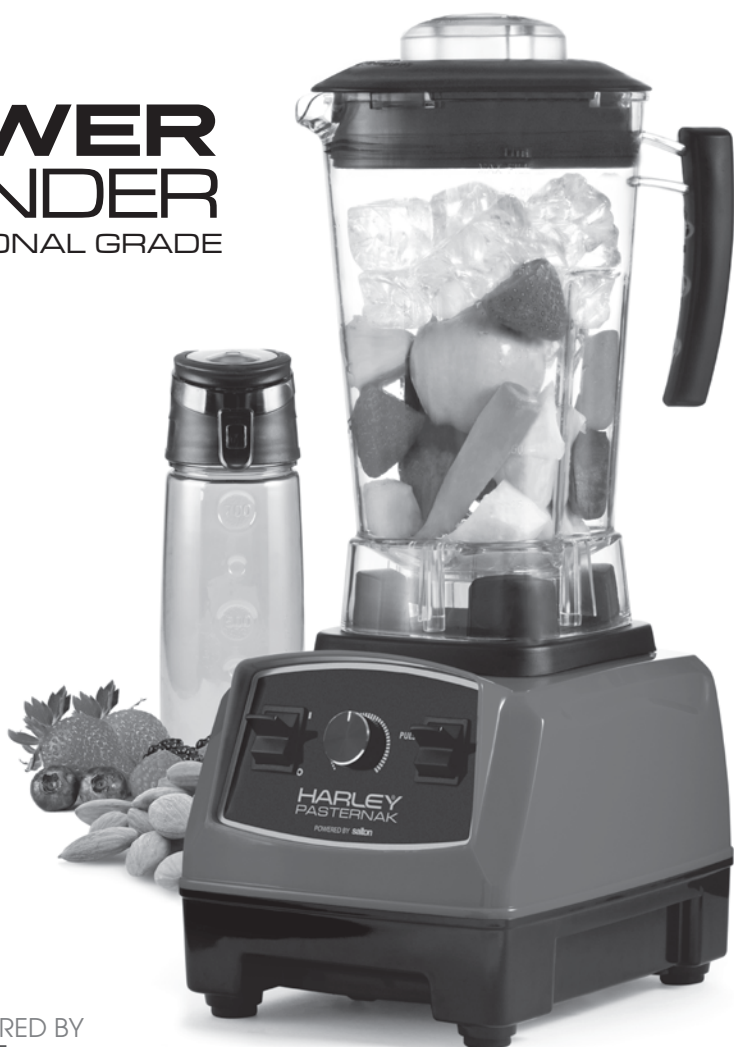


HARLEY PASTERNAK

INSTRUCTION BOOKLET

POWER BLENDER

PROFESSIONAL GRADE



MODELS

BL1486RBT
BL1486BLBT
BL1486SBT



POWERED BY
salton

CONGRATULATIONS!

Welcome to the world of healthy, delicious eating and drinking made easy. My Power Blender is a powerful kitchen machine designed to provide exceptional performance for many years to come. Once you are familiar with all the functions your new Blender can perform it will become one of the most frequently used tools in your kitchen. Before you begin using your Power Blender, please read all the important safeguards, warnings and directions in this booklet.

A handwritten signature in black ink, appearing to read 'Hayden' followed by a stylized monogram.

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IMPORTANT SAFEGUARDS

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

1. **Read all instructions before using your Blender.**
2. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
6. **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.
7. To reduce the risk of injury, **NEVER** operate the Blender without the Lid and Filler Cap securely in place. The Filler Cap should be removed only when adding ingredients or using the Tamper. Use the Tamper **ONLY** when the Lid is in place.
8. Avoid contacting moving parts. **NEVER** remove or rock the Jar/Lid during operation. Keep hands and utensils out of Jar while blending to reduce the risk of severe injury or damage to the Blender. A rubber spatula or scraper may be used, but only when the Blender is not running.
9. Blades are sharp. Handle carefully.
10. Use caution when blending hot ingredients as spray or escaping steam may cause scalding and burns. **DO NOT** fill the Jar to the maximum capacity. Always begin processing on the lowest speed setting. Keep hands and other exposed skin away from the Lid. Extreme caution must be used when moving a Jar containing hot liquids. Always allow the Blender and Jar to cool before taking off parts and before cleaning.
11. The use of accessories or attachments, including canning jars, not authorized or sold by **SALTON** may cause fire, electric shock or injury.
12. Alteration or modification of any part of the Blender or Blender parts, including the use of any part that is not authorized by **SALTON**, may cause fire, electric shock or injury.
13. **DO NOT** overfill the Jar or operate the Blender when the Jar is empty.
14. **DO NOT** use outdoors.
15. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.

16. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
17. 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.
18. This appliance is for **Household Use Only**. It is not intended to be used for commercial purposes. Do not use appliance for other than intended use.
19. **DO NOT** leave unit unattended while in use.
20. **DO NOT** use an extension cord.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

WARNING: Failure to follow any of the Important Safeguards above and Instructions below constitute a misuse of your Blender which may cause serious injury and will void the warranty.

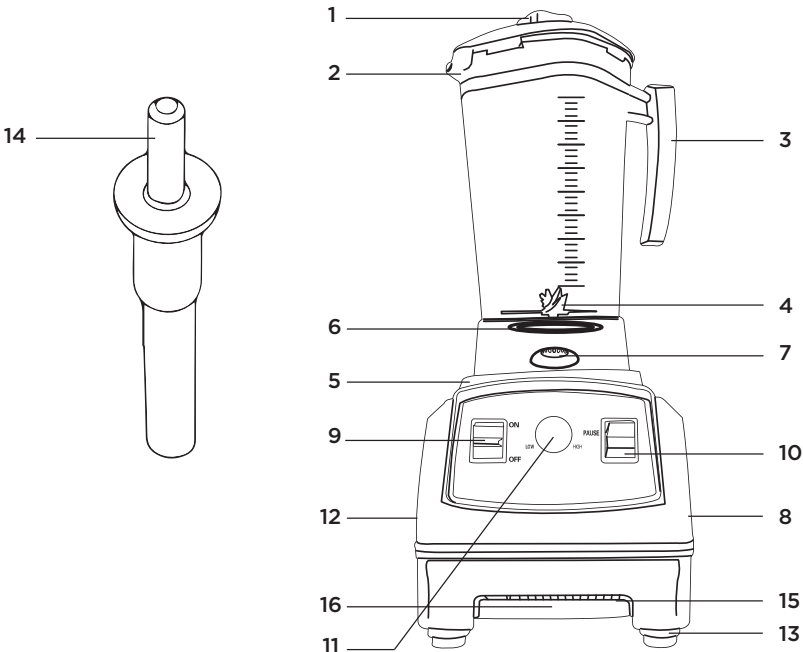
GROUNDING PLUG

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 & ASSEMBLY OF PARTS

1. **Filler Cap** - Insert Cap into Lid by aligning tabs and slots. Turn clockwise to lock. Turn counter-clockwise to remove.
2. **Lid** - Push Lid onto Jar until upper Lid ledge is flush with upper lip of Jar. Ensure that the Lid is securely positioned before operating the Blender. Extra care must be taken especially when handling hot liquids.
3. **Jar** - 2 Litre/Quart Jar made from durable BPA free Triton with Cup and milliliter markings. Place Jar on Centering Platform, ensuring that it is well seated.
4. **Blades** - 8 stainless steel blades provide multi-purpose and consistent blending.
5. **Centering Platform** - Pad which holds the Jar in place on the Blender Base. It can be removed for cleaning but must be repositioned before using the Blender.
6. **Locking Nut** - Fastens Blades securely to Jar.
7. **Drive Socket** - Hardened metal socket where Jar connects with Motor Base to turn the Blades
8. **Blender Base** - Powerful motor housed in a durable plastic container that contains the control panel.
9. **On/Off Switch** - The Blender is off when the Switch is in the down position (O). With the Speed Control turned to the lowest setting and the Jar/Lid properly installed, toggle the ON/OFF Switch up to the (I) position to operate the Blender.

10. **Pulse Switch** - With the Jar/Lid properly installed, press down on this Switch to operate the Blender momentarily at the highest speed. The Blender will run at this speed as long as the Pulse Switch is held down. The Pulse function can be used when the ON/OFF Switch is in either the 'I' or 'O' position. The Blender will return to its previous speed or stop when the Pulse Switch is released.
11. **Variable Speed Control** - Control the rotational speed of the Blades by turning the Speed Control, clockwise to increase and counter clockwise to decrease.
12. **Power Cord** - Grounded (3 prong) 120 volt cord
13. **Feet** - 4 rubber anti-slip feet
14. **Tamper** - Designed specifically for this Blender, the Tamper will help to safely move blocked ingredients without contacting the Blades. It is intended to be used only when the Lid is in position and food stops circulating in the Jar. Remove the Cap and Insert the Tamper up to the stopper. Hold the Jar handle with one hand and with the other move the Tamper in both a circular and up/down motion to unblock the contents of the Jar.
15. **Cord Wrap Retainer** - flexible Cord Wrap Retainers hold the excess power cord in position. Unwind the Power Cord to the desired length leaving the unused portion stored **under the Blender Base**.
16. **Overload Reset Button** - To protect the motor of your Blender from overheating during exceptional situations, the Blender will automatically shut off. If this happens return the ON/OFF Switch to Off 'O' position, remove the Jar and wait for the motor to cool. After approximately 5 - 20 minutes the Blender will reset automatically. If not, press this Button **under the Blender Base**.



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Place Jar on Blender Base and wash the Jar by following the directions in the Care and Cleaning Section. Wash the Lid, Cap and Tamper in warm soapy water.
WARNING: Use extreme caution when handling the Jar, the Blades are very sharp.
4. Rinse, dry and reassemble.
5. 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.

GENERAL USE

1. Place the Blender on a clean, flat, dry and level surface.
2. **NEVER run the Blender when the Jar is empty.**
3. Add ingredients to Jar and push Lid securely in place before positioning on Blender Base. Unless instructed otherwise, load first with wet ingredients and then dry ingredients. Always add ice and larger, harder ingredients last. Make sure that the Cap is locked in position by turning it clockwise in the Lid.
WARNING: When adding warm liquids take care to prevent splashing and allow the liquid to stand for a few minutes with Lid off to permit steam to escape.
4. While the Blender is off, place the Jar securely on the Blender Base.
5. Plug into a 120V AC grounded wall outlet.
NEVER attempt to set the Jar on or remove it from the Blender Base while the motor is running. NEVER operate the Blender Base without the Jar properly positioned.
6. Set the Speed Control to minimum and turn on the blender. Slowly increase speed as required. The Jar may move slightly as it locates on the Centering Platform. Let the Blender run until the desired consistency or temperature has been reached.
7. If the contents stop circulating, **DO NOT rock or shake the Jar while the motor is running.** Using the Pulse function or the Tamper will help. First, Switch the On/Off button to Off Position ('O'). Then either:
 - a) pulse on and off by pressing and releasing the Pulse Switch.
or
 - b) turn the Speed Control to the lowest setting, remove the Cap and insert the Tamper through the Lid opening. NOTE: Tamper should not be used when the Jar is more than $\frac{3}{4}$ full. Switch to the On position ('I'). Hold the Jar handle with one hand and with the other move the Tamper in both a circular and up/down motion to unblock the contents of the Jar.

DO NOT use Tamper for longer than 45 seconds as this may cause overheating.

DO NOT use this Tamper in any other appliance as this may damage your Tamper.

DO NOT use a Tamper from any other appliance in this Blender as this may damage your Blender.

8. If this does not work, press the On/Off Switch to the Off position ('O') to stop the motor. Once the Blades stop turning, remove the Jar from the Blender Base and move the contents around with a rubber spatula. Return the Jar to the Blender Base, replace the Lid/Cap and continue blending.
9. When blending is complete move Switch to the Off position ('O').
WARNING: Rotating blades can cause severe injury. Wait until the Blades have completely stopped rotating before removing or reaching into the Jar.
10. Unplug from the wall outlet and remove the Jar by lifting up.
WARNING: The Drive Socket, Locking Nut and Blades may become very hot after extended use. DO NOT touch. Allow to cool down before handling or cleaning.

BLENDING DRY INGREDIENTS

- **Always review the General Use instructions above.**
- **DO NOT operate the Blender continuously for more than 90 seconds when processing dry ingredients.**
- When chopping nuts or other dry mixtures, ensure even chopping by adding more than enough ingredients to cover the Blades
- With Jar in place on Blender Base turn the Speed Control counter-clockwise to the minimum setting. Flip the On/Off Switch to On position ('I'). Then slowly increase the speed to the appropriate level. Take care to not over-process.
- For more accurate control of the blending process use the Pulse function and stop processing when the contents have reached the desired size or consistency.
- NOTE: Chopping/grinding hard ingredients may scratch or mar the inside of the Jar. This will in no way alter the performance of your Blender. However, over time continue use in this manner may dull the Blades or cause cracks to appear in the Jar.
- NOTE: Some ingredients may cause discoloration of or impart odors to the Jar that remain even after cleaning.

BLENDING HOT LIQUIDS

- **Always review all the General Use instructions above.**
- **WARNING: When filling the Jar with hot liquids take care to prevent splashing that could cause injury.**
- Allow hot liquids to stand for a few moments to permit steam to escape before processing.

- Before placing the Jar on the Blender Base, ensure that the Filler Cap is turned clockwise and securely locked into the Lid. Then push the Lid/Cap firmly onto the Jar.
NEVER remove the Cap or add ingredients while the hot contents are being processed.
- Extreme caution must be used when moving a Jar containing hot liquids.
- With Jar in place on Blender Base turn the Speed Control counter-clockwise to the minimum setting. Flip the On/Off Switch to the On position ('I') then slowly increase the speed to maximum. Allow the Blender to run until the desired temperature or consistency is reached.
- **DO NOT remove the Lid, Cap or Jar until the Blender is switched to the Off position ('O'), the Cord has been unplugged and the blades have stopped turning.**
- Once the Jar has been removed from the Blender, carefully twist and lift off the Cap to permit excess steam to escape.
CAUTION: The Cap may be hot.
- **WARNING: The Drive Socket, Locking Nut and Blades become very hot. DO NOT touch. Allow to cool down before handling or cleaning.**

HELPFUL HINTS

- While the motor is running, ingredients can be added, with care, through the Filler Cap opening in the center of the Lid. When processing hot ingredients do not add ingredients through the Filler Cap.
- To crush ice, place the ice cubes into the Jar. Close the Lid and place on the Blender Base. Press and release the Pulse Switch. Repeat until the desired consistency is reached. Add a little water through the Filler Cap opening for a slushier consistency.

CARE AND CLEANING

Before first and after each subsequent use, follow the directions in the Regular Cleaning section.

REGULAR CLEANING

Jar, Lid, Cap and Tamper

1. Remove the plug from the wall outlet.
2. Remove the Jar from the Blender Base and empty the Jar completely. Rinse the inside with warm water.
3. Then add 2 drops of liquid dishwashing soap and 4 cups (1 L) of warm water to the Jar.
4. Lock the Cap into the Lid and push the Lid tightly onto the Jar. Place the Jar on the Blender Base.

5. With the ON/OFF Switch in the Off position ('O'), plug the Cord into a 120 volt wall outlet.
6. Rotate the Speed Control to the lowest setting. Then flip the ON/OFF Switch to the On position ('I') and slowly increase the speed to maximum. Run at this speed for 30 - 60 seconds.
7. Switch to the Off position ('O') and unplug the Blender Base from the wall outlet.
8. Remove the Jar from the Base, empty and rinse the Jar with clear water to remove all soap from Jar.
9. Wipe the Blender Base with a damp cloth. If necessary, you can use a little mild detergent on the cloth.
DO NOT immerse Blender Base in water or any other liquid.
10. Clean the Tamper, Lid and Cap with warm soapy water.
11. Air or towel dry with a soft towel. Then place onto Blender Base ready for next use.
WARNING: Use extreme caution when handling the Jar, the Blades are very sharp.

Blender Base

1. Unplug from the wall outlet. Wipe exterior housing with a soft damp soapy cloth.
NEVER allow any liquid to enter the interior of the Blender Base. NEVER use stiff brushes or abrasive cleaners or pads to clean the Blender Base as this will scratch or dull the surface.
2. Lift the Centering Platform off the Blender Base and wash the Platform in warm soapy water. Rinse and Dry.
3. Should the Switches or Speed Control become sticky, clean with a cotton swab dampened with a mild liquid detergent. Dry immediately.

Periodic Jar Sanitizing

1. To sanitize, fill the Jar with hot water.
2. Add 1 tablespoon (15 ml) of liquid chlorine bleach.
3. **DO NOT turn Blender on.** Use spoon to gently and carefully stir for 10 seconds. Let mixture stand in Jar for ten minutes.
4. Empty water/bleach mixture. Without rinsing, set Jar aside to air dry. Then place onto Blender Base ready for next use.

NOTE: The Jar is dishwasher safe on the top rack ONLY. However, to prolong the life of the Blender parts we recommend you hand wash the Jar, Lid, Cap and Tamper by hand as described above.

TROUBLESHOOTING

Blender does not operate (no power)

1. Ensure the cord is plugged into a grounded 120V outlet. Check the circuit breaker or fuse.

2. Unplug the Base, remove the Jar and press the Overload Reset Button under the Base.

My Blender stops while blending

1. Your Blender is equipped with an overload protector that will prevent it from overheating during exceptional situations such as when blending thick contents for extended periods of time. To protect the motor the Blender will automatically shut off. If this happens return the ON/OFF Switch to Off position ('O'), remove the Jar and wait for the motor to cool. After approximately 5 - 20 minutes the Blender will reset automatically. If not, press this Overload Reset Button under the Blender Base.
2. Check consistency and volume of contents and reduce as required.
3. To prevent overheating:
 - Ensure that nothing is blocking the air vents under Blender Base.
 - Follow tested recipes.
 - Do not run Blender for longer than necessary.
 - Use the Tamper to ease blending of thick mixtures.

Results are uneven

1. Reduce the amount of ingredients.
2. Ensure that all ingredients are about the same size.

Results are too watery or fine

1. Use the Pulse function to prevent over processing.

Liquid is spilling out of the Jar

1. Reduce volume of ingredients in the Jar.
2. Ensure that the Lid and Cap are securely in place.

Unusual Noise or Vibration

1. Ensure the Blender is on a clean, flat, dry and level surface.
2. Switch to Off position ('O'), wait for Blades to stop rotating and unplug Cord. Check that the Jar has been properly seated on the Centering Platform and that no undesired object is in the Jar.
3. **NEVER move, rock or remove the Jar while the Blades are turning.** This will damage your Blender.
4. Ensure that the Jar is not overloaded.
5. The noise level will vary during blending depending on the size, hardness and type of ingredient(s) being processed. The sound will change during the blending cycle as contents are chopped and the mixture is blended.
6. Check to ensure that the Locking Nut is tight (see below).

Locking Nut is loose

1. Should the Locking Nut under the Jar become loose, STOP using the Jar immediately.
2. Contact the SALTON service department (see Warranty section).

ACORN SQUASH AND PEAR SOUP

SERVES 4

INGREDIENTS

3 cups (750 ml)	chicken broth
3 cups (750 ml)	cooked acorn squash
2	pears, cored and quartered
1/2	onion
1 tsp (5 ml)	salt
1/2 tsp (3 ml)	thyme
1/2 tsp (3 ml)	ground black pepper

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting and blend for about 7 minutes or until steam escapes from the lid.
5. If a thinner consistency is desired, a little more broth and blend for another 2 minutes.

ROASTED CARROT AND FENNEL SOUP

SERVES 4

INGREDIENTS

1	fennel bulb, quartered
4	medium carrots, peeled
1	onion, peeled and quartered
2 tbsp (30 ml)	oil
3 cups (750 ml)	chicken broth
1 cup (250 ml)	milk
1 tsp (5 ml)	salt
1/2 tsp	ground black pepper

DIRECTIONS

1. Preheat oven to 400F.
2. Place fennel, carrots and onion on a baking sheet and drizzle with oil.
3. Bake vegetables for 1 hour. Cool to room temperature.
4. Place all ingredients in the blender jar in the order listed above.
5. Secure the lid.
6. Set the speed control to the lowest speed and turn the blender on.
7. Slowly increase the speed to the highest setting and blend for about 7 minutes or until steam escapes from the lid.
8. If a thinner consistency is desired, a little more broth and blend for another 2 minutes.

BUTTERMILK RANCH DRESSING

MAKES 2 CUPS (500 ML)

INGREDIENTS

1 cup (250 ml)	buttermilk
1 cup (250 ml)	mayonnaise
1	garlic clove
1 tbsp (15 ml)	sugar
1 tbsp (15 ml)	dried parsley
1 tbsp (15 ml)	dried chives
1/2 tsp (3 ml)	salt

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the middle setting and blend for about 1 minute.
5. Keep in the fridge until ready to use.

POPPY SEED DRESSING

MAKES 2 CUPS (500 ML)

INGREDIENTS

1/2 cup (125 ml)	white vinegar
1/3 cup (80 ml)	sugar
1 cup (250 ml)	vegetable or canola oil
2 tsp (10 ml)	dijon mustard
1/2 tsp (3 ml)	salt
2 tsp (10 ml)	poppy seeds

DIRECTIONS

1. Place all ingredients, except the poppy seeds, in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the high setting and blend for about 1 minute.
5. Add the poppy seeds and secure the lid.
6. Press the pulse button a couple times to incorporate the seeds into the dressing.
7. Keep in the fridge until ready to use.

RASPBERRY VINAIGRETTE

MAKES 2 CUPS (500 ML)

INGREDIENTS

1 1/2 cup (375 ml)	fresh raspberries
1/3 cup (80 ml)	olive oil
1/3 cup (80 ml)	grapeseed oil
1/4 cup (60 ml)	white vinegar
1 tbs (15 ml)	sugar
1 tbs (15 ml)	lemon juice
1/2 tsp (3 ml)	salt

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the middle setting and blend for about 1 minute.
5. Keep in the fridge until ready to use.

MAYONNAISE

MAKES 1 1/2 CUPS (375 ML)

INGREDIENTS

3	egg yolks
2 tbs (30 ml)	lemon juice
1 tsp (5 ml)	dijon mustard
1/2 tsp (3 ml)	salt
1 cup (250 ml)	oil

DIRECTIONS

1. Place all ingredients, except the oil, in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting and blend for about 1 minute.
5. Set control speed to mid-range and remove the clear cap on the lid.
6. Turn on the blender and slowly drizzle the oil through the hole in the blender lid until all of the oil is emulsified.
7. Keep in the fridge until ready to use.

SRIRACHA AIOLI

MAKES 1 1/2 CUPS (375 ML)

INGREDIENTS

3	egg yolks
3 tbsp (45 ml)	lemon juice
2 tbsp (30 ml)	sriracha hot sauce
1	garlic clove
1 tsp (5 ml)	salt
1 cup (250 ml)	olive oil

DIRECTIONS

1. Place all ingredients, except the oil, in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting and blend for about 1 minute.
5. Set control speed to mid-range and remove the clear cap on the lid.
6. Turn on the blender and slowly drizzle the oil through the hole in the blender lid until all of the oil is emulsified.
7. Keep in the fridge until ready to use.

PEANUT BUTTER

MAKES 1 1/2 CUPS (375 ML)

INGREDIENTS

3 cups (750 ml)	toasted unsalted peanuts
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DIRECTIONS

1. Place the peanuts in the blender jar.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting, using the tamper to push the nuts into the blades.
5. Continue to blend until it develops an even and creamy consistency.

CHOCOLATE HAZELNUT SPREAD

MAKES 1 1/2 CUPS (375 ML)

INGREDIENTS

1/3 cup (80 ml)	water
2 cups (500 ml)	toasted hazelnuts
2/3 cup (160 ml)	sugar
1/3 cup (80 ml)	cocoa powder
1 tbsp (15 ml)	oil

DIRECTIONS

1. Remove skin off the hazelnuts.
2. Place all the ingredients in the blender jar in the order listed above.
3. Secure the lid.
4. Set the speed control to the lowest speed and turn the blender on.
5. Slowly increase the speed to the highest setting, using the tamper to push the nuts into the blades.
6. Continue to blend until it develops an even and creamy consistency.

BUFFALO CHICKEN DIP

SERVES 4

INGREDIENTS

1 (250g) brick	cream cheese
3/4 cup (180 ml)	plain greek yogurt
1/3 cup (80 ml)	mayonnaise
1/3 cup (80 ml)	hot sauce
1/4 cup (60 ml)	crumbled blue cheese
1 cup (250 ml)	cooked chicken breast, chopped

DIRECTIONS

1. Place the first four ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the middle setting and blend for about 1 minute.
5. Add the blue cheese and chicken. Secure the lid.
6. Press the pulse button for 1 second and release it. Do this about 4-5 times so the chicken is incorporated into the dip, but still chunky.
7. Dump the dip into a small baking dish.
8. Bake in a 350F preheated oven for 20-30 minutes, or until the dip is starting to bubble up the sides of the dish.

ROASTED RED PEPPER HUMMUS

SERVES 4

INGREDIENTS

3 cups (750 ml)	canned chick peas, drained
3 tbsps (45 ml)	tahini
2	roasted red peppers
2 tbsps (30 ml)	lemon juice
2 tbsps (30 ml)	olive oil
1	garlic clove
1 tsp (5 ml)	salt
1 (250 ml)	water

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting and blend for about 1 minute, using the tamper to push ingredients into the blades.
5. If a thinner consistency is desired, add a little extra water and blend for another 20 seconds.

STRAWBERRY FREEZER JAM

MAKES 6 250ML JARS

INGREDIENTS

4 cups (1000 ml)	fresh strawberries
1 1/2 cups (375 ml)	sugar
1 tbsps (15ml)	lemon juice
1 (45g) package of freezer jam pectin or 5 tbsps (75 ml) instant pectin	

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting and blend for about 1 minute.
5. Pour the jam into glass or plastic freezer jars and secure with lids.
6. Refrigerate up to 3 weeks or freeze for up to 1 year.

PEANUT BUTTER PANCAKES

SERVES 4

INGREDIENTS

2	eggs
2 cups (500 ml)	whole milk
1/4 cup (60 ml)	oil
1/3 cup (80 ml)	brown sugar
1 tsp (5 ml)	vanilla
1/3 cup (80 ml)	peanut butter
3 tsp (15 ml)	baking powder
2 cups (500 ml)	all purpose flour

DIRECTIONS

1. Place the first six ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the middle setting and blend for about 15-30 seconds.
5. Add the flour and baking powder. Secure the lid.
6. Turn on the blender and run on the middle speed setting for about 15-30 seconds.
7. Using a 1/4 cup measuring cup, pour the batter on a greased griddle or frypan. Griddle should be set to 350F or the stovetop element should be medium/high heat. Cook for about 2-3 minutes per side. Pancakes should be a light brown colour.

BLUEBERRY ICE CREAM

SERVES 4

INGREDIENTS

1 1/2 cup (375 ml)	whole milk
2/3 cup (160 ml)	sugar
2 1/2 cups (625 ml)	frozen blueberries or other fruit

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Use the tamper to press the ingredients into the blades.
5. Slowly increase the speed to the highest setting and blend for about 1 minute.
6. Serve immediately.

VERY BERRY POPSICLE

MAKES 12 POPSICLES

INGREDIENTS

1 cup (250 ml)	water
2 cups (500 ml)	fresh strawberries
1 cup (250 ml)	fresh raspberries
1 cup (250 ml)	fresh blueberries
1/2 cup (125 ml)	sugar
1/4 cup (60 ml)	lime juice

DIRECTIONS

1. Place all ingredients in the blender jar in the order listed above.
2. Secure the lid.
3. Set the speed control to the lowest speed and turn the blender on.
4. Slowly increase the speed to the highest setting and blend for about 1 minute.
5. Pour the mixture into popsicle molds.
6. Freeze until solid, about 2 hours.

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

The limited warranty is extended to the original purchaser of the appliance.

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of five (5) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. 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, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

SALTON CANADA
81A Brunswick,
Dollard-des-Ormeaux, Quebec H9B 2J5
Canada

Telephone: 514-685-3660 (Ext.226)
E-mail: service@salton.com
Fax: 514-685-8300
www.salton.com