

salton®

DRINK MIXER

Classic “Soda Fountain” Design

MODEL DM-11

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IMPORTANT SAFEGUARDS

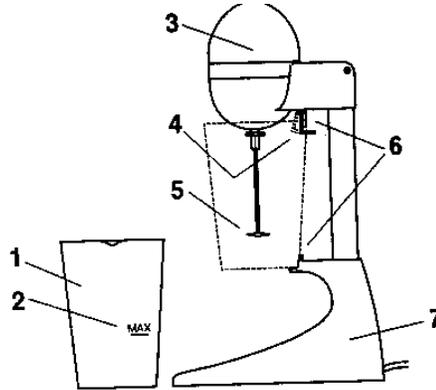
When using electrical appliances, basic safety precautions should always be followed including the following:

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. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the factory for examination, repair or adjustment. See Warranty.
5. Do not operate the Salton Drink Mixer without the Cup. Do not use any Cup other than the one provided with the Mixer.
6. The use of accessory attachments not recommended by Salton may cause hazards.
7. Unplug the Salton Drink Mixer before cleaning or when not in use.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended household use.

SAVE THESE INSTRUCTIONS

DESCRIPTION OF PARTS

1. Aerator Mixing Blade (Stainless Steel)
2. Maximum Fill Line
3. Motor Housing
4. Micro Switch
5. Stainless Steel Cup
6. Cup Bracket
7. Weighted Base



OPERATING INSTRUCTIONS

1. Place the Salton Drink Mixer on a level, dry surface. Plug the appliance into a 120 Volt outlet.
2. Combine ingredients for milk shake, fruit drink or other beverage in the Stainless Steel Cup provided with the Drink Mixer. Do not fill beyond Maximum Fill Line.
3. Place the Cup onto the Drink Mixer ensuring the top of the Cup contacts the Micro Switch which will automatically activate the mixer. Rest the Cup on the Cup Bracket.
4. When the ingredients are fully combined remove the Cup from the Drink Mixer. It will automatically disengage the Micro-Switch and turn off the appliance.

NOTE: NO MORE THAN ONE MINUTE IS REQUIRED FOR MAKING ANY DRINK

CARE & CLEANING

1. To clean the Aerator Mixing Blade, fill the Cup with 1 cup of warm water. Operate the Salton Drink Mixer as previously described in operating instructions.
2. Wipe the Motor Housing with a damp cloth. Ensure that the cloth is not excessively wet and that no moisture is able to enter the Motor Housing.
3. Wash the Cup in warm soapy water, rinse and allow to dry.

WARNING: Never immerse the Salton Drink Mixer in water or any other liquid.

RECIPES

Introduction

The volume of a milk shake will vary depending on the type of milk used. Whole milk does not froth as much as skim or low fat milk. It is important to follow the recipe guidelines to avoid spills caused by over filling the Cup.

Remember that solids such as ice cream or fruit will increase the volume of a milk shake.

When combining with other ingredients for a milk shake use only 3/4 cup of skim, whole, coconut milk or 1 cup of fruit juice. Chilling the ingredients will result in extra volume.

The following recipes are suggested only as a guide. Experiment with other ingredients and variations to suit your personal taste.

POWDERED DRINKS

Follow the directions on the powder package for making a single serving. Use ice cold water and/or milk.

SHAKES AND FLOATS (with Ice-Cream)

Strawberry Float

3/4 cup	cold milk
1/4 cup	strawberry nectar
1 tbsp	honey

After mixing ingredients pour into a tall glass and top with a spoon of vanilla or strawberry ice cream.

Spicy Health Shake

3/4 cup	cold milk
1	small banana, mashed
1 tsp.	honey
pinch	each of cinnamon, nutmeg and allspice

Chocolate Malted Milk

3/4 cup cold milk
1 tbsp. chocolate syrup
2 heaping tsp. chocolate malted milk powder
1 scoop chocolate ice cream

Vanilla Malted Milk

3/4 cup cold milk
1/2 tsp. vanilla extract
1 scoop ice cream
2 tbsp. malt powder

Choc-Nut Surprise

3/4 cup cold milk
2 tbsp. ground nuts
1 tbsp. drinking chocolate
1 scoop ice cream

Vintage Caramel Shake

3/4 cup cold milk
2 tbsp. caramel topping
2 scoops vanilla ice cream
2 tbsp. malt

Banana Nut Malted

1/4 cup coconut cream
1/2 cup cold milk
1 scoop vanilla ice cream
1/2 - 3/4 ripe banana mashed well
drop lemon juice

SHAKES & MALTS (without ice cream)

Peanut Crunch

1 cup cold milk
1 tbsp. peanut butter
1 tsp. honey
1 egg

Buttermilk Strawberry Shake

2/3 cup cold buttermilk
1/3 cup strawberry nectar
2 tsp. honey
cinnamon to taste

Diet Malted

3/4 cup	cold skim milk
1 tsp.	vanilla extract
1 tsp.	low calorie sweetener
1 tbsp.	skim milk powder

FOR MOCHA - omit vanilla and add 1 tsp. instant coffee and 1 tsp. chocolate extract

FOR STRAWBERRY - add 1 tsp. of strawberry extract

Avocado And Honey Shake

3/4 cup	cold milk
1/2	avocado, well mashed
1 tsp.	honey

Iced Coffee

3/4 cup	cold milk
1/4 cup	natural yogurt
1 tsp.	instant coffee
1 tbsp.	malt
1 tsp.	honey

Yogurt And Apricot Shake

1/2 cup	cold milk
1/2 cup	apricot nectar
1/2 cup	apricot yogurt
1 tbsp.	ground almonds

Egg Nog

3/4 cup	hot milk
1	egg
2 tsp.	sugar
Few drops	vanilla extract
	nutmeg, to taste

FRUIT DRINKS**Hawaiian Sunshine**

1/2 cup	carrot juice
1/2 cup	unsweetened pineapple juice
1 tbsp.	lemon juice
dash	basil

Cranberry Sunshine

1/2 cup	cranberry juice cocktail
1/2 cup	orange juice
1 tbsp.	lemon juice
1 tbsp.	honey
dash	wheat germ

Fruit Medley

¼ cup	orange juice
¼ cup	apricot nectar
¼ cup	unsweetened pineapple juice
1 tsp.	lime juice

Add ¼ cup soda water for a refresher

Tomato And Lemon Dash

1 cup	tomato juice
Squeeze	lemon juice
Dash	Worcestershire sauce
Dash	Tabasco sauce

Papaya Shake

1/2 cup	papaya nectar
1/2 cup	apple juice
1 tsp.	honey
	cinnamon to taste

ALCOHOLIC MIXED DRINKS

Mocha Splash

3/4 cup	cold milk
2 tbsp.	creme de menthe
1/2 - 1 tsp.	instant coffee

Fruit'n Nuts

3/4 cup	cold apple juice
1/4 cup	Amaretto
1-2 drops	egg white

Brandy Alexander

1/3 cup fresh heavy cream

1/3 cup creme de cacao

1/3 cup brandy

serve over cracked ice

Cafe Blanca

1/4 cup Kahlua coffee liquer

3/4 cup cold milk or light cream

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 of the grounding-type 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 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 that period these defects will be repaired or the product will be replaced at SALTON's option without charge. 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.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

SALTON CANADA

81A Brunswick

Dollard-des-Ormeaux

Quebec H9B 2J5

Website: www.salton.com

Service: service@salton.com