

salton®

JUICE EXTRACTOR BLENDER

MODEL JEB-10

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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. Unplug from outlet when not in use and before cleaning.
5. 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 Salton for examination, repair or adjustment. See Warranty.
6. The use of accessories or attachments not recommended by Salton may cause hazards.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Prior to connecting or disconnecting plug from wall outlet, turn any control to "off".
11. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
12. Do not leave unit unattended while in use.
13. Avoid contacting moving parts and cutting blades.
14. Let the Strainer come to a complete stop before removing the Top Cover.
15. Never put your fingers or other objects into the Food Chute.
16. Check that the control is 'Off' before plugging unit into the wall outlet. To disconnect, press the 'Off' button then remove the plug from the wall outlet.
17. Always make sure that the Top Cover is locked securely in place before the unit is plugged into the outlet. Do not unlock the Top Cover while the Juice Extractor is in operation.
18. Make sure that the motor stops completely and the units is unplugged before disassembling.
19. The appliance is equipped with a safety interlock system that prevents it from operating unless the Juice Extractor or the Blender is in place correctly.

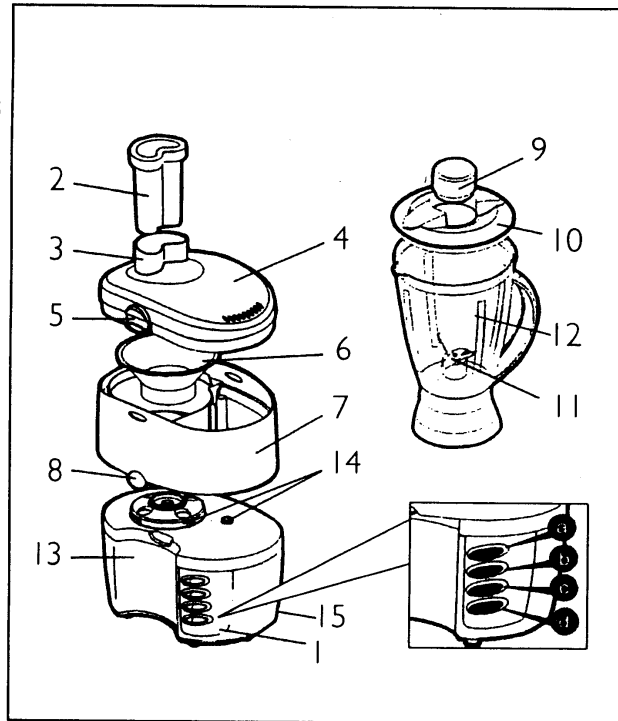
SAVE THESE INSTRUCTIONS

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. Speed Control Buttons
 - a) Pulse
 - b) Off
 - c) High
 - d) Low
2. Food Pusher
3. Food Chute
4. Top Cover
5. Cover Locking Buttons
6. Strainer
7. Pulp container
8. Anti-drip Spout
9. Filler Cap
10. Blender Lid
11. Blade Assembly
12. Blender Jar
13. Base
14. Safety System
15. Cord Storage



BEFORE FIRST USE

Remove all packaging. Wash all parts, except the Base in warm soapy water to remove any residue from the manufacturing process. Wipe Base with a damp cloth. **DO NOT IMMERSER THE BASE IN WATER OR ANY OTHER LIQUID.** See the Care and Cleaning section for directions on how to disassemble the Juice Extractor and Blender.

HOW TO USE

Juice Extractor

1. See the 'Care & Cleaning Section' to assemble or disassemble the Juice Extractor.
2. Press the 'Off' button, then plug the assembled Juice Extractor into a 120V outlet.
3. Place a container under the Anti-drip Spout and pull down on the lip of the Anti-drip Spout so juice can flow into a glass or container.
4. Wash all fruits and vegetables. Peel fruits such as oranges, mangos, kiwis, melons, etc. Remove the core of apples, pears, etc. Remove the stone, seeds or pips from cherries, prunes, peaches etc. Tiny seeds found in kiwi or strawberries may be ignored. Remove the white pith from citrus fruits. Use only good quality fruit and vegetables. **NOTE:** Soft vegetables and overripe

fruit make the juice thick and cloudy. Apple juice may turn brown quickly. A few drops of lemon juice will slow down the process. Shake the leaves of vegetables or herbs to remove excess water. Discard stalks, stems, etc. before processing.

5. Cut fruits and vegetables into pieces that will fit into the Food Chute.
6. Turn the unit onto either High or Low speed:
 - High speed for hard and less juicy fruit and vegetables such as carrots, pineapple and apple.
 - Low speed for soft and juicy fruit or vegetables such as melons, tomatoes and citrus fruits.
7. Insert fruit and vegetables into the Food Chute. Use the Food Pusher to push food into the Chute. **NEVER USE YOUR FINGERS OR ANY OTHER OBJECT IN THE FOOD CHUTE.**
8. Continue juicing until the juice container or the Pulp Container is full. Press the 'Off' button. Remove and empty these containers as necessary. See the 'Care & Cleaning' section. NOTE: If the Juice Extractor starts to produce less juice or vibrates, remove and clean the Grating Sieve.

Blender

1. Remove the Pulp Container and place the Blender on the Base (see the Care and Cleaning section for assembly instructions).
2. Plug into a 120V wall outlet.
3. Cut food into small pieces (1" x 1-1/4" or 2 - 3 cm) and place in the Blender.
4. Do not fill to more than the 'max' level on the Blender Jar.
5. When chopping nuts or other dry mixtures use 3/4 cup (180 ml) at a time, to ensure even chopping.
6. Turn on the Blender by pressing the Control Button, High, Low or Pulse.
 - High speed: For heavier mixes such as fruit, soups and mayonnaise.
 - Low speed: For light blending such as batters, milk shakes, sauces and scrambled eggs.
 - Pulse: For a quick burst of power and to crush ice. When Pulse is selected the button must be pressed and held in position.
7. While the motor is running, ingredients can be added through the Filler Cap in the center of the Blender Lid. **NEVER POUR BOILING LIQUID INTO THE JAR.**
8. When turning off the Blender, wait until the blades have stopped before removing the Blender Jar.
9. NOTE: Do not operate the Blender for more than one minute especially when processing dry ingredients. Do not run the Blender when empty.
10. To crush ice, add 1/4 cup of water to 1 cup of ice cubes. Use the Pulse setting in small bursts. Place your hand on top of the Blender Lid to reduce the vibration. When crushed completely the ice will have a snowy texture.

CARE AND CLEANING

PULP CONTAINER AND STRAINER

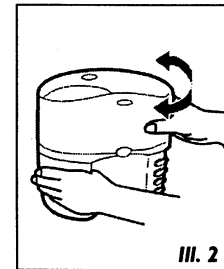
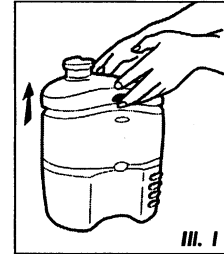
To Assemble:

1. Place the Pulp Container on the Base at a 30° angle. Rotate, counterclockwise, until it locks in position.
2. Position the Strainer and rotate until it falls into place on the drive spindle.
3. Reinstall the Top Cover (with the Chute over the Strainer) by lining up the two oval buttons with the holes in the Pulp Container. Snap into place.

To Disassemble:

1. Remove the Top Cover from the Pulp Container by pressing the oval Cover Locking Button. Lift lid and remove. (See III. 1)
2. Lift out the Grating Sieve. Handle with care, it is sharp.
3. Remove the Pulp Container by rotating the top right side of the Container forward (See III. 2). Lift and remove.

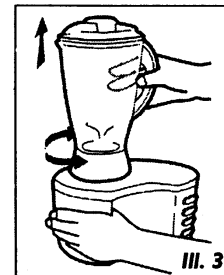
NOTE: THE PULP CONTAINER CANNOT BE REMOVED UNLESS THE TOP COVER HAS BEEN REMOVED. DO NOT FORCE.



BLENDER

To Assemble:

1. Remove the Pulp Container.
2. Place Blender on the Base with the handle on the right side, pointing toward the buttons. Turn counterclockwise until it snaps into position (See III. 3)



To Disassemble:

1. Grasp handle and turn clockwise. Lift and remove.

Cleaning

1. Wipe the Base with a damp cloth. If necessary, you can use a little mild detergent. **DO NOT IMMERSE THE BASE IN WATER OR ANY OTHER LIQUID.**
2. The Strainer should be scrubbed inside and out with a stiff nylon brush to remove all traces of pulp. Wash in hot soapy water along with the other parts. Rinse to remove all traces of soap. Dry thoroughly before storing.
Warning: The bottom of the Strainer is sharp. Be careful when removing from the Base and washing.
3. All removable parts are dishwasher safe.
4. Do not leave the Blender soaking with water in the jar.
5. To remove the Blade Assembly turn the Blender Jar upside down and rotate the white plastic bottom of the Blade Assembly counterclockwise until the

white tabs are disengaged from the clear plastic slots. Carefully remove the Blade Assembly. Remove the rubber Gasket, rinse and dry. **WARNING: The Blades are very sharp. DO NOT touch the Blades when removing the Blade Assembly.**

6. Reassemble by placing the Gasket back in the groove at the bottom of the Blade Assembly. Insert the Blade Assembly through the hole in the bottom of the Blender Jar. Turn the Blade Assembly clockwise until the white tabs are secured under the clear plastic slots.

NOTE: If any part becomes discoloured by food such as carrots or oranges, rub gently with a little vegetable oil on a cloth, then wash as usual. Do not use harsh or abrasive cleansers.

RECIPES

JUICE EXTRACTOR RECIPES

Vegetable Juice

1/2 medium tomato
1 medium carrot
2 stalk celery
1 handful spinach
1/2 green pepper
1 green onion

Wash ingredients. Cut into chunks. Juice and serve.

3 Colour Pepper Juice

1 large green pepper, stem removed
1 large red pepper, stem removed
1 large yellow pepper, stem removed
2 celery stalks
5 lettuce leaves

Wash ingredients. Cut into chunks. Juice and serve.

Energizer

2 medium carrots
1 celery stalk
1 medium cucumber
5 handfuls spinach

Wash ingredients. Cut large pieces into chunks. Juice and serve.

BLENDER 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 until smooth on low speed. 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 low 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 low 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 low 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. 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. Blend on high speed until well combined and ice is crushed. 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. Blend on high speed until well combined and ice is crushed. Pour into glasses.

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