



salton®

stainless steel
hand blender



Instruction Booklet

Model: HB1737

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. Children should be supervised to ensure they do not play with the appliance.
4. 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.
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 the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.
7. Avoid contacting moving parts.
8. **DO NOT** allow long hair, scarves, etc. to hang down over the blender or whisk when they are in operation.
9. 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.
10. Blades are sharp. Handle carefully.
11. 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.
12. Be certain that the chopper lid is securely locked in place before operating appliance.
13. The use of accessories or attachments, not recommended or sold by the manufacturer may cause fire, electric shock or injury.
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. Do not use appliance for other than intended use.
19. Do not leave unit unattended while in use.
20. Before using for the first time, clean the accessories carefully.
DO NOT immerse the Motor Body in water or any liquid.

SAVE THESE INSTRUCTIONS

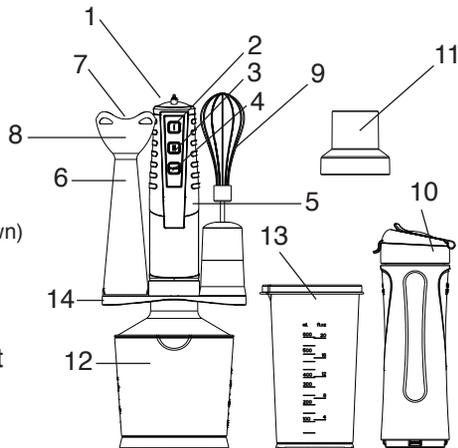
HOUSEHOLD USE ONLY

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. Variable Speed Dial
2. Speed 1
3. Speed 2
4. Turbo Button
5. Motor Body
6. Hand Blender Attachment
7. Stainless Steel Blade (not shown)
8. Blade Guard
9. Whisk
10. ToGo Bottle & Lid
11. Smoothie Blender Attachment
12. Chopper & Lid
13. Measuring Cup & Lid
14. Storage Bracket



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Wash the Blending Attachment; Whisk; ToGo Bottle & Lid; Smoothie Attachment; Chopper with Lid and Blade; Measuring Cup and Lid and Storage Bracket in warm soapy water. Do not wash the Blending Attachment, Smoothie Attachment and Chopper Lid in the dishwasher.

NOTE:

- **DO NOT** IMMERSE THE MOTOR BODY IN WATER OR ANY OTHER LIQUID.
 - Be careful when handling the blades on the Blending Attachment, Smoothie Attachment and Chopper, the blades are sharp.
4. Rinse and dry thoroughly.
 5. Wipe the Motor Body with a damp cloth.

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 – 2 minutes between each use.

Speed Settings

Speed 1:	Low speed
Speed 2:	Medium speed
Speed 2 + Variable MAX Speed:	Maximum speed
Turbo:	Maximum speed
Speed 2 + Variable Speed MIN to MAX:	Precise speed control

How to Use the Hand Blender

The Blending Attachment is designed for stirring, mixing, pureeing and blending foods, milkshakes and other beverages.

1. Gently push the Blending Attachment onto the Motor Body and turn clockwise until it locks into position.
2. Plug the unit into the wall outlet.

3. Choose the desired speed setting. See the Speed Settings section.
NOTE: Speed 1, 2 or Turbo 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. Once ingredients have reached the desired consistency, release the Speed Button.
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.
5. Wait until the motor has completely stopped before lifting the hand blender out of the mixture.
6. Unplug from the wall outlet.
7. To detach the Blending Attachment, hold the Motor Body with one hand and turn the Blending Attachment counterclockwise. Pull the Motor Body away from the Blending Attachment until the two pieces separate.

IMPORTANT:

- **DO NOT** fill the measuring cup more than 2/3 full to prevent overflowing.
- The Blending Attachment can also be used directly in a pot or bowl. **DO NOT** immerse beyond the seam of the Blending Attachment.
- **NEVER** immerse the Motor Body in any liquid or mixture.
- **DO NOT** blend hard foods such as coffee beans, ice cubes, chocolate, etc. Ice should only be blended with other liquid ingredients.

Helpful Hints

- 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 crush ice. Small amounts of ice can be blended with other recipe liquids or you can add ice to beverages after blending.
NOTE: Do not attempt to crush only ice. This may damage the blades.
- To achieve best results, use deep, tall pots or containers.
- For easy cleanup, rinse Blending Attachment immediately after use.

How to Use the Chopper

The Chopper is designed for chopping cheese, onions, herbs & spices, garlic, carrots, nuts and more.

1. Place the Chopper Blade onto the metal pin in the center base of the Chopper Bowl.
2. Prepare food to be processed in the Chopper Bowl by cutting into uniform size pieces.
IMPORTANT: Do not fill above the (MAX) marking.
3. Line up the slots on the Chopper Bowl with the guide dots on the Lid and turn until it locks into place.
4. Align the Motor Body with the Center Hub in the Chopper Lid. Turn the Motor Body clockwise until it locks into place.
NOTE: Make sure the Chopper Lid is thoroughly dry and there is no water left inside before attaching the Motor Body.
5. Plug the unit into the wall outlet.
6. Turn the Variable Speed Dial at the top of the Motor Body to the desired speed between MIN and MAX then press the Speed II Button.
NOTE: Speed II must be depressed for the duration of use.
7. Although the Chopper has rubberized feet on the bottom of the Chopper Bowl, keep one hand on the Motor Body and the other hand on the Chopper Bowl to stabilize the unit while in use.
8. Once ingredients have reached the desired consistency or texture, release the Speed II Button.
9. Wait until the motor has completely stopped then unplug from the wall outlet. Detach the Motor Body from the Chopper by turning the Motor Body counterclockwise. Lift the Motor Body away from the Chopper Lid.
10. Remove the Chopper Blade and use a spatula to remove any food stuck to the Chopper Blade and around the walls of the Chopper Bowl.
NOTE: The Chopper Blade is very sharp. DO NOT use your fingers to remove food that is stuck to the Chopper Blade.

HELPFUL HINTS

- When chopping, cut food into uniform sizes for best results.
- Do not process hard foods such as coffee, nutmeg, ice cubes or chocolate. This may damage the Chopper Blade.
- Never process hot or boiling foods in the Chopper Bowl.

How to Use the Whisk Attachment

The Stainless Steel Whisk Attachment is designed for instant puddings, ready-mix deserts, pancake mix, gravy and sauces, salad dressings, scrambled eggs, whipping creams and egg whites.

1. Gently push the Whisk Attachment onto the Motor Body and turn clockwise until it locks into position.
NOTE: Ensure the Whisk Attachment is thoroughly dry and there is no

water left inside before attaching to the Motor Body.

2. Place food to be processed in the Measuring Cup or a deep bowl.
3. Plug the unit into the wall outlet and choose the desired Speed.
NOTE: Speed 1, 2 or Turbo 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 texture.
5. Once ingredients have reached the desired consistency, release the Speed or Turbo Buttons.
6. Wait until the motor has completely stopped before lifting the Whisk out of the Measuring Cup or bowl.
7. Unplug from the wall outlet.
8. To detach the Whisk Attachment, hold the Motor Body with one hand and turn the Whisk Attachment counterclockwise to separate the 2 pieces.

IMPORTANT:

- **NEVER** immerse the hand blender past the stainless portion of the Whisk Attachment.
- **NEVER** immerse the Motor Body into any liquid or mixture.

Helpful Hints

- The stainless steel Whisk may scratch non-stick coatings, avoid using the Whisk in non-stick cookware.
- Do not allow the Whisk to hit the sides or bottom of the bowl or container while in use to avoid damage to the Whisk.
- To prevent splattering, use deep, bowls or containers.
- When whipping egg whites and creams, use maximum speed for best results.
- For easy cleanup, rinse Whisk Attachment immediately after use.

How to Use the Smoothie Blender Attachment

1. Fill the ToGo Bottle with smoothie/milkshake ingredients with the harder ingredients on the bottom and the softer ingredients on the top. Add a small amount of ice, if desired.
2. Place the Smoothie Blender Attachment on the ToGo Bottle by turning clockwise until it locks into position.
3. Place the Motor Body on the Smoothie Blender Attachment by turning the Motor Body clockwise.
4. Plug into the wall outlet.
5. Turn the assembly so that the Motor Body is on the bottom and the smoothie ingredients fall towards the blade.
6. Choose the desired speed - see the Speed Setting section. Process until you reach the desired consistency.
7. When complete turn the assembly so that the Motor Body is on

- the top. Keeping one hand on the ToGo Bottle turn the Motor Body counterclockwise and remove from the Smoothie Blender Attachment.
8. Remove the Smoother Blender Attachment by turning it counterclockwise.
 9. Cover the ToGo Bottle with it's Lid.
 10. The Smoothie can be consumed immediately or taken with you without having to transfer to a different container.

CARE AND CLEANING

Storage Bracket

The Storage Bracket is designed to be placed over the Chopper Bowl with Lid for convenient storage of the Motor Body in the center circle and the Whisk and Hand Blender Attachments on the sides.

NOTE:

- The Smoothie Blender Attachment can be stored inside the Measuring Cup.
- The Storage Bracket fits over the Chopper with Lid and can be left in position permanently as the Chopper can be used without removing the Bracket.

Cleaning

1. Ensure 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.

IMPORTANT: DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.

3. Clean the accessories as follows:

Dishwasher or hand wash in warm soapy water: Chopper Bowl, Measuring Cup and Lid and the ToGo Bottle and Lid.

Hand wash ONLY in warm soapy water: Hand Blender Attachment, Whisk, Smoothie Blender Attachment, Chopper Lid, Chopper Blade.

CAUTION: Be careful when handling the blades of the Hand Blender Attachment, Smoothie Blender Attachment and Chopper. The blades are sharp.

NOTE: To avoid stuck on food rinse accessories immediately after use.

4. Rinse and dry thoroughly. Ensure that there is no standing water in the top of the Whisk Attachment, Chopped Lid and Smoothie Blender Attachment.

RECIPES

Smoothies & Milkshakes

Eggnog Milkshake

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

Follow the instructions in the How to Use the Hand Blender or Smoothie Blender Attachment sections and blend the first 3 ingredients until mixture is smooth and creamy. Sprinkle with nutmeg.

Vanilla or Chocolate Milkshake

2 scoops	vanilla or chocolate ice cream
1 cup (250 ml)	milk
2 tsp. (10 ml)	vanilla extract

Follow the instructions in the How to Use the Hand Blender or Smoothie Blender Attachment sections and blend ingredients until mixture is smooth and creamy.

Strawberry Milkshake

2 scoops	vanilla or chocolate ice cream
1 cup (250 ml)	milk
½ cup (125 ml)	fresh strawberries - cut in pieces

Follow the instructions in the How to Use the Hand Blender or Smoothie Blender Attachment sections and blend until mixture is smooth and creamy.

Fruit Smoothie Recipe

Vanilla yogurt
Frozen banana
Frozen strawberries
Frozen blueberries
Honey
Milk

Follow the instructions in the How to Use the Hand Blender or Smoothie Blender Attachment sections and blend until mixture is smooth and creamy.

NOTE: The Fruit Smoothie recipe does not have any measurements. It is intended to give you examples of what you could use so you can mix and match different yogurts and frozen fruit to your create own unique smoothie.

Soups

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

1. Heat oil in a large pot over medium heat. Add onions and sauté until tender.
2. Add broccoli, chicken broth, oregano and cayenne pepper.
3. Reduce heat to medium low and simmer until broccoli is tender.
4. Remove pot from heat and add milk.
5. Stir to blend and let cool down.
6. Follow the instructions in the How to Use the Hand Blender section.
7. 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	

1. Heat butter in a large pot over medium heat. Add onions and celery and sauté until tender.
2. Add sweet potatoes and chicken broth.
3. Bring to a boil then reduce heat to medium low and simmer until sweet potatoes are tender.

4. Remove pot from heat and let cool down.
5. Follow the instructions in the How to Use the Hand Blender section.
6. Stir in the milk and cloves.
7. Season with salt and pepper to taste.
8. Reheat and serve.

Serves 6

Dressings, Sauces and Dips

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. (4 ml)	salt
1 tsp. (5 ml)	Dijon mustard
Pinch	thyme

1. Add all ingredients to the Measuring Cup.
2. Follow the instructions in the How to Use the Whisk Attachment section.
3. Blend all ingredients until well combined.
4. 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	

1. Add all ingredients to the Measuring Cup.
2. Follow the instructions in the How to Use the Whisk Attachment section.
3. Blend all ingredients until well combined.

4. Season with salt and pepper to taste.
5. Store in fridge for up to 2 days.

Raspberry Vinaigrette

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 tbsp (15 ml)	sugar
1 tbsp (15 ml)	lemon juice
1/2 tsp (3 ml)	salt

1. Place all ingredients in the Measuring Cup.
2. Follow the directions in the How to Use the Hand Blender section on low speed until blended.
3. Change to Speed II until raspberry have liquefied.
4. Keep in the fridge until ready to use.

Hollandaise Sauce

4	egg yolks, large
1 tbsp. (15 ml)	lemon juice
3/4 tsp. (4 ml)	salt
2 sticks	butter, unsalted
	water, warm

1. Place the egg yolks, lemon juice and salt in the Measuring Cup.
2. Melt butter until warm, not hot.
3. Add melted butter to the Measuring Cup (only add the butter not the milk solids at the bottom).
4. Follow the instructions in the How to Use the Hand Blender section on low speed, keeping the blade on the bottom of the Measuring Cup.
5. Once the mixture starts to emulsify use a gentle up and down motion until all ingredients thicken.
6. Add a little warm water, 1 tsp./5ml at a time until you reach the desired consistency.
7. Transfer to a double boiler to keep warm.

Hummus

1/2 can (400 ml)	chickpeas
1 tsp. (5 ml)	salt
2	large garlic cloves, crushed
4 tbsp. (60 ml)	lemon juice
3/4 cup (80 ml)	tahini
1/2 cup (125 ml)	water

1. Place all ingredients in the chopper. Follow the directions in the How to Use the Chopper section.
2. Serve with fresh cut vegetables such as broccoli, cauliflower, carrots, radishes, celery, etc.
3. Store leftovers in the fridge for up to 2 weeks.

Breakfast and Dessert

Crepe Batter

1 cup (250 ml)	self-rising flour
1/2 tsp. (3 ml)	salt
2 tsp. (10 ml)	sugar
1 tsp. (5 ml)	vanilla extract
1/2 cup (125 ml)	milk
1/2 cup (125 ml)	water
2 tbsp. (30 ml)	melted butter
4	eggs

1. In the Measuring Cup or deep bowl blend all ingredients except the flour on Speed I, following the directions in the How to Use the Whisk Attachment section.
2. Add flour last and mix until well blended and smooth.
3. Pour 1/4 cup (60 ml) of mixture in a preheated and lightly oiled frypan. Turn and cook other side when edges begin to curl and have a nice golden colour. Remove keep warm and repeat with remaining mixture.

Peanut Butter

1 cup (250 ml)	roasted peanuts
1 tbsp. (15 ml)	peanut or vegetable oil
1/2 tsp. (3 ml)	salt, optional

1. Place all ingredients in the Chopper.
2. Follow the directions in the How to Use the Chopper section on Turbo

speed for 30 seconds.

3. Unplug the unit from the wall outlet. Remove the cover then scrape down the sides of the bowl with a spatula.
4. Continue to process until you reach the desired consistency.

NOTE: When mixing thick ingredients do not run the Motor Body for longer than 30 seconds without stopping and allowing it to cool down for 1 – 2 minutes.

Basic Whipped Cream Recipe

2 cups (500 ml)	heavy cream
1/4 cup (60 ml)	icing sugar
1 tbsp. (15 ml)	vanilla extract

1. Pour the heavy cream into the Measuring Cup.
2. Follow the directions in the Hot to Use the Whisk Attachment section whipping until the cream is slightly thickened.
3. Add the sugar and vanilla extract. Continue to whip until cream forms soft peaks.
4. Cream can be stored in the fridge for up to 2 days.

Chocolate or Graham Crumbs

For use as a base in cheesecake recipes

1-1/2 cup (375 ml)	chocolate or graham cookies (without filling)
--------------------	---

1. Place cookies in the chopper.
2. Follow the directions in the How to Use the Chopper section and process on Speed I until you reach 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

****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 two (2) 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