



TREATS
salton[®]

**hot chocolate
maker**



Instruction Booklet

Model: SP1963

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
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. 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.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. **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.
8. The use of accessories or attachments not recommended by Salton may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, press the CANCEL Button, then remove plug from the outlet.
13. Do not use appliance for other than intended use.
14. Do not leave unit unattended while in use.
15. Extreme caution must be used when moving an appliance containing hot liquids.
16. Do not use appliance without the Lid in place.
17. Scalding may occur if Lid is removed during the cycle.

18. Avoid contact with moving parts.
19. **DO NOT** run the appliance if the Mixing Container is empty.
20. After operating the appliance continuously for one cycle, let the unit rest for a minimum of 5 minutes before running another cycle.

SAVE THESE INSTRUCTIONS

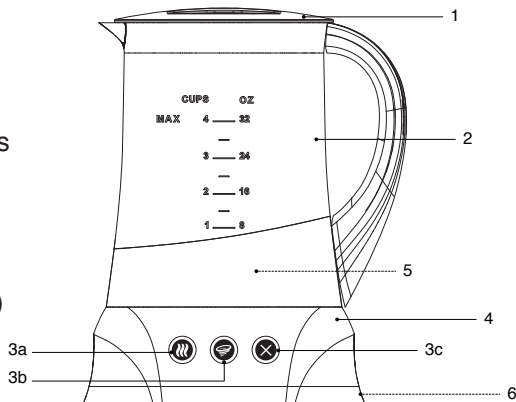
HOUSEHOLD USE ONLY

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. Lid
2. Mixing Container
3. Illuminated Control Buttons
 - a. Heat
 - b. Mix
 - c. Cancel
4. Base
5. Mixing Paddle (not shown)
6. Cord Wrap (not shown)



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Wash the Lid and the inside of the Mixing Container in warm soapy water.

NOTE: DO NOT immerse the Mixing Container in water or any other liquid.
4. Rinse and dry thoroughly with a soft cloth. Wipe the Base with a damp cloth and dry.

NOTE: DO NOT wash any parts in the dishwasher

HOW TO USE

Your Hot Chocolate Maker has 3 Control Buttons:




HEAT




MIX








CANCEL

Heat:  This function is used to Heat and Mix your beverage. When pressed all 3 buttons will illuminate.

Mix:  This function is used to Mix your beverage ONLY. Press once for low speed, twice for high speed. When the Mix Button is pressed the Mix and Cancel buttons will illuminate. The Mix function will operate for 10 minutes and will automatically shut off.

NOTE: If the Heat Button is pressed during this cycle, the mixing speed will automatically return to low speed.

Cancel:  This Button will Cancel all functions. The Cancel Button can be pressed at any time in the cycle, and the appliance will shut off.

1. Remove the Lid from the Mixing Container.
2. Pour 4 cups (1 L) of either water or milk into the Mixing Container
NOTE: NEVER fill the Mixing Container past the MAX fill line (4 cups / 1 L)
3. Add 12 tbsp. (177 ml) of your favorite instant mix.
4. Place the Lid on the Mixing Container and secure the Lid in place turning Clockwise. Place the closed Mixing Container on the Base.
5. Plug power cord into 120V AC wall outlet.
NEVER plug the appliance into the wall outlet when empty.
6. Press the Heat Button  and the Hot Chocolate Maker will heat and mix at low speed. To change to high speed press the Mix Button  .
When your beverage reaches 70°C/158°F the appliance will automatically go into sleep mode. If the beverage temperature goes lower than 70°C/158°F, the appliance will automatically reheat and mix the beverage back to 70°C/158°F. The Chocolate Maker will remain on unless the Cancel Button  is pressed. You can press the Cancel Button  at any time to turn the appliance off.
NOTE: It takes approximately 8 - 12 minutes to make a full 4 cups (1 L) of your favorite beverage.
7. When the cycle is complete, twist the Lid open and lift the Mixing Container off the Base. Pour and serve.

NOTE: DO NOT use the Chocolate Maker if there is less than 1 cup (250 ml) of liquid in the Mixing Container or if the Mixing Container is empty.

NOTE: Press the Cancel Button  to turn the unit off.


SERVING SUGGESTIONS

SERVINGS	1	2	3	4
LIQUID (Milk/Water)	8 oz. (250 ml)	16 oz. (500 ml)	24 oz. (750 ml)	32 oz. (1 L)
POWDER MIX	3 tbsp. (44 ml)	6 tbsp. (88 ml)	9 tbsp. (133 ml)	12 tbsp. (177 ml)

NOTE: Depending on the powder mix (hot cocoa, instant coffee or teas) the quantities in the above chart may vary, if your box/container has specific instructions follow those instructions.

AUTOMATIC REHEAT FEATURE

Your Hot Chocolate Maker has a special automatic reheat feature that is designed to maintain the temperature (70°C/158°F). When your desired beverage reaches temperature (70°C/158°F) the appliance will stop and the Mixing Paddle will stop mixing, but the Illuminated Control Buttons will remain lit. The appliance will enter into sleep mode. If the beverage temperature goes lower than 70°C/158°F, the appliance will automatically reheat and mix the beverage back to the temperature (70°C/158°F).

NOTE: The appliance will continue the Automatic Reheat Cycle until the Cancel Button  is pressed.

At any time you can press any of the Illuminated Control Buttons to change your desired function.

HELPFUL HINTS

- Protein: The protein content of milk differs from one type and brand to another. Lower protein content can considerably reduce the amount of foam produced.
- Fat: The fat content in milk also plays a role. The higher the fat content, the richer the flavor. However, if there is too much fat, the milk may not froth as the protein cannot support the bubbles.

- Skim milk has more protein and less fat than whole milk. Frothing skim milk will produce more foam with larger bubbles, making it light and airy.
- Soy or Almond milk: As some people have dairy allergies, this is a great alternative due to the low fat content, and it provides lots of froth.
- Be sure to thoroughly clean the inside of the Mixing Container after each use as cocoa powder may settle in the bottom and adhere to the heating element that can build-up with subsequent use. This build-up will affect the performance of the Hot Chocolate Maker. See the Care and Cleaning section.

CARE AND CLEANING


1. Unplug the power cord from the wall outlet and allow the unit to cool before cleaning.
2. Wash the Lid and the inside of the Mixing Container in warm soapy water. Rinse and dry thoroughly with a soft cloth. Wipe the Base and exterior with a damp cloth and dry.

IMPORTANT NOTE: DO NOT immerse the Mixing Container in water or any other liquid.

IMPORTANT NOTE: DO NOT wash any parts in the dishwasher.

DO NOT use steel wool or abrasive cleaners on any part of the appliance.

DO NOT immerse the base or the plug in water or any other liquid.

3. It is recommended to thoroughly clean the Mixing Container periodically. Pour ¼ tsp (1ml) of white vinegar and 2 cups (500 mL) of water in the Mixing Container. Place the Lid on the Mixing Container and close the Lid by twisting Clockwise. Place the closed Mixing Container on the Base. Start the Hot Chocolate Maker by pressing the HEAT Button . Once the unit stops, remove the Mixing Container and discard the contents.
4. Fill with 2 cups (500 mL) of fresh cold tap water and run another cycle. Repeat. Rinse and dry thoroughly.
5. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

RECIPES

Classic Hot Chocolate

3 cups (750 ml)	Milk
7 ½ tsp (37 ml)	Unsweetened cocoa powder*
1/3 cup (95 ml)	Sugar
1 ½ tsp (7 ml)	Vanilla

1. Add ingredients in the Mixing Container
2. Close the Lid
3. Press the Heat Button

* You can substitute sugar and cocoa powder with 6 tbsp. (88 ml) of chocolate syrup.

Gourmet Hot Chocolate

2 1/4 cups (625 ml)	Milk
3/4 cup (175 ml)	Half-and-half cream
4 1/2 oz (133 ml)	Grated or finely chopped bittersweet chocolate
1 1/2 tsp (7 ml)	Vanilla

1. Add ingredients in the Mixing Container
2. Close the Lid
3. Press the Heat Button

Café au Lait

1 1/2 cups (375 ml)	Water
1 1/2 cups (375 ml)	Milk
1 1/2 heaping tsp. (7 ml)	Instant coffee
3 tsp. (15 ml) (optional)	Sugar

1. Add ingredients in the Mixing Container
2. Close the Lid
3. Press the Heat Button
4. Top with sweetened chocolate powder or cinnamon for garnish.

Chocolate & Cream Coffee

3 cups (750 ml)	Water
3/4 cup (175 ml)	Heavy cream
3 heaping tsp. (15 ml)	Instant coffee
6 tbsp. (88 ml)	Chocolate syrup OR
6 tbsp. (88 ml)	Unsweetened cocoa powder and 4 1/2 tbsp. (67 ml) of Sugar

1. Add ingredients in the Mixing Container
2. Close the Lid
3. Press the Heat Button
4. Top with whipping cream and sprinkle sweetened chocolate powder or cinnamon.

Mocha Chai Latte

3 cups (750 ml)	Milk
¾ cup (175 ml)	Water
1 ½ heaping tsp. (7ml)	Instant tea
4 ½ tbsp. (67 ml)	Chocolate syrup OR
1 ½ tbsp. (7 ml)	Unsweetened cocoa powder and 3 tbsp. (44 ml) of Sugar
Pinch	Ground cinnamon
Pinch	Ground ginger

1. Add ingredients in the Mixing Container
2. Close the Lid
3. Press the Heat Button
4. Top with Whipped cream and sprinkle sweetened chocolate powder or chocolate shavings.

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 Appliances (1985) Corp. 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 Appliances (1985) Corp., 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 Appliances (1985) Corp. 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.

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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:

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