



INSTRUCTIONS AND WARRANTY



MODEL NO. SB600E

SALTON ELITE STANDING BLENDER

Congratulations on purchasing our Salton Elite Standing Blender. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

IMPORTANT SAFEGUARDS

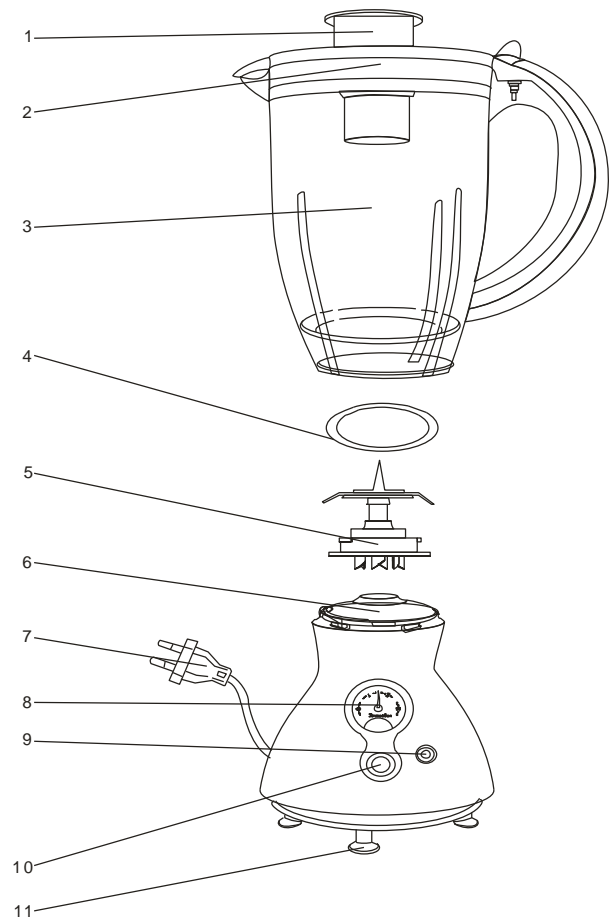
When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. Close supervision is required when any appliance is used near or by children or invalids.
7. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
8. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
9. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
10. Never immerse the unit in water or any other liquid for cleaning purposes.
11. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
12. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
13. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

14. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
15. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
16. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
17. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
18. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
19. DO NOT carry the appliance by the power cord.
20. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
21. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
22. Ensure that the switch is in the "Off" position after each use.
23. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
24. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.
25. Do not insert fingers or other objects into the blender when it is plugged into the power supply.

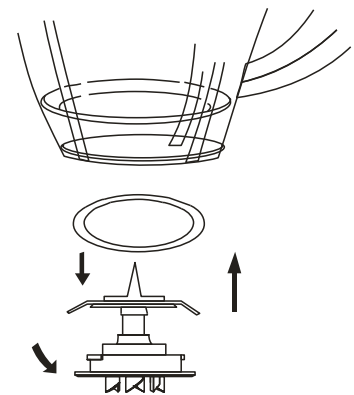
PARTS DIAGRAM

1. Removable top lid
2. Safety locking lid with various positions for straining
3. Shatterproof plastic jug (1.5 litre)
4. Silicone rubber seal
5. Removable blade assembly with 4 durable blades
6. Motor base
7. Plug & power cord
8. 3 Speed analogue dial
9. Pulse-button
10. 3 Speed control knob
11. Non-slip feet



BEFORE USING YOUR BLENDER

- Ensure that the blender is not plugged into the power supply when working with the blades
 - Always handle the blades and blade assembly with care, as the blades are very sharp
 - Before using the blender for the first time, the blade system will have to be assembled:
 - Place the silicone rubber seal over the blade assembly
 - Place the blade assembly into the base of the plastic jug
 - Turn the blade assembly in a clockwise direction and ensure the blade assembly is firmly in place
- The blender is now ready for use.



OPERATING INSTRUCTIONS

- Place the plastic jug on the motor base and turn in an anti-clockwise direction until the jug locks into place. The arrow on the jug must line up with the closed padlock on the base.
- Remove the lid or the measuring cup from the blender jug and place the food or ingredients into the jug. Do not fill the unit to above the MAX line.
- Place the lid and measuring cap back onto the jug, and rotate the lid until the lid locks into place. The brown 'fin' on the lid will line up with the handle on the jug.
- Use the selector dial to select the desired blending speed:
 - "0" = Off
 - "1" = Low speed
 - "2" = Medium speed
 - "3" = High speed

The blender will stay on the selected speed until it is switched off.

- To switch the unit on and off quickly, use the Pulse button. The blender will remain on as long as the Pulse button is being pressed, and will switch off when the button is released.
- To add extra ingredients while blending, remove the measuring cup from the pouring hole, and insert the new ingredients through this hole. Replace the measuring cup, and turn it until it locks into place again.
- After blending is completed, turn the control dial to "0" to switch the unit off.
- Turn the lid until the desired pouring size is lined up with the spout, and pour the liquid out of the blender.

BLENDING HINTS

- The blender can turn lumpy gravy into smooth gravy, or recombine egg-based sauces that have separated.
- To assist the blender, cut all foods into cubes approximately 2-3cm in size before blending
- Use a flat spatula to push food or liquid down the side of the jug. Do not use metal cooking ware, as this may damage the blades.
- Always blend liquids first, and then add dry ingredients slowly.

- Always remove hard objects from the ingredients, such as bones, stones and hard pips. These will damage the blades and make them blunt.
- Do not process hot liquids in your blender. Always allow the liquids to cool before blending. When blending warm liquids, allow the blender to ventilate by removing the measuring cup while blending.

BLENDING GUIDE

PLEASE NOTE: Times for blending will vary based on the quantity and food type in the blender. Times given are a guide only.

| Processing Task | Food | Suggested Setting | Suggested Processing Procedure |
|--------------------|----------------------------------|-------------------|--|
| Aerating | Milkshakes, smoothies | 2, 3 | Use chilled milk. Blend it until desired consistency is achieved. |
| Chopping | Nuts, chocolate, garlic or herbs | PULSE | Process 1/2 cup at a time, to ensure evenly sized pieces. |
| Creaming | Butter or sugar | 2, 3 | Blend butter and sugar until creamed. It is advisable to top half way through and scrape the mixture down from the sides of the blender jug. DO NOT OVERPROCESS. |
| Crumbing | Bread crumbs, biscuit crumbs | 2, 3 | Break into pieces and process until crumbed. |
| Crushing ice | Ice | PULSE | Add 1/4 cup of water. Use the PULSE button 3-4 times in succession for crushed iced |
| Emulsifying | Salad dressing | 1, 2 | Blend until well combined. Oil may be added to the mixture during processing through the pouring hole in the lid. |
| Making icing sugar | Crystal sugar | 2, 3 | Process for approximately 20 seconds for caster sugar and then a further 10 seconds for icing sugar. |
| Mixing | Batters, Cakes | 1, 2 | Process ingredients until just combined. DO NOT OVERPROCESS. |
| Pureeing | Soups, vegetables, fruits | 2, 3 | Blend until smooth. |

CLEANING AND MAINTENANCE

- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to "0".
- To clean the unit between ingredients, fill the blender to the 1000ml mark with warm water and a small amount of detergent. Press the Pulse button for 2 seconds and release. Repeat this 3 times. Empty the unit and repeat the process, using only warm water.

- Before storing the blender between uses, clean the unit thoroughly by doing the following:
 - Remove the jug from the motor base by turning the jug in a clockwise direction.
 - Unscrew the blade assembly from the plastic jug by turning the blade assembly in an anti-clockwise direction
 - Remove the rubber seal from the blade assembly
 - Wash the blender lid, measuring cup, rubber seal, blade assembly and plastic jug in warm soapy water. Rinse well in clean warm water.
- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- It is much easier to clean the accessories directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The motor base should be cleaned with a damp cloth. Do not let water enter the base.
- Do not use bleach or other abrasive substances or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the motor base in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet, dirty or hot.
- Never wrap the power cord around the appliance, use the cord storage facility in the base of the unit.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

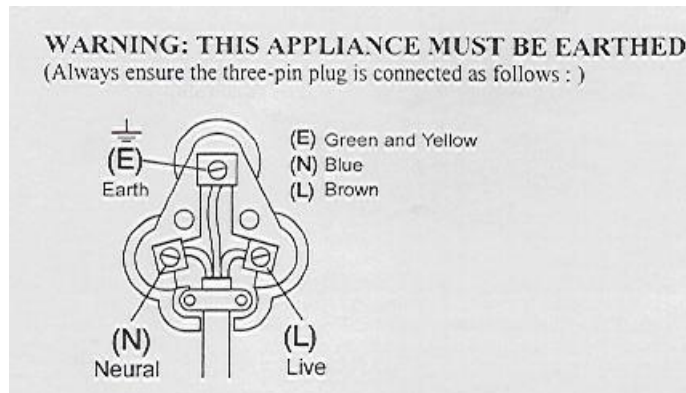
CHANGING THE PLUG

The unit is supplied with a 2 pin VDE plug.

If you wish to change the plug to a 3 pin, round pin plug, please connect as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.**

W A R R A N T Y

1. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

TEDELEX TRADING (PTY) LTD (JOHANNESBURG)

JOHANNESBURG
CAPE TOWN
DURBAN

TEL NO. (011) 490-9000
TEL NO. (021) 552-5161
TEL NO. (031) 792-6000

www.amap.co.za