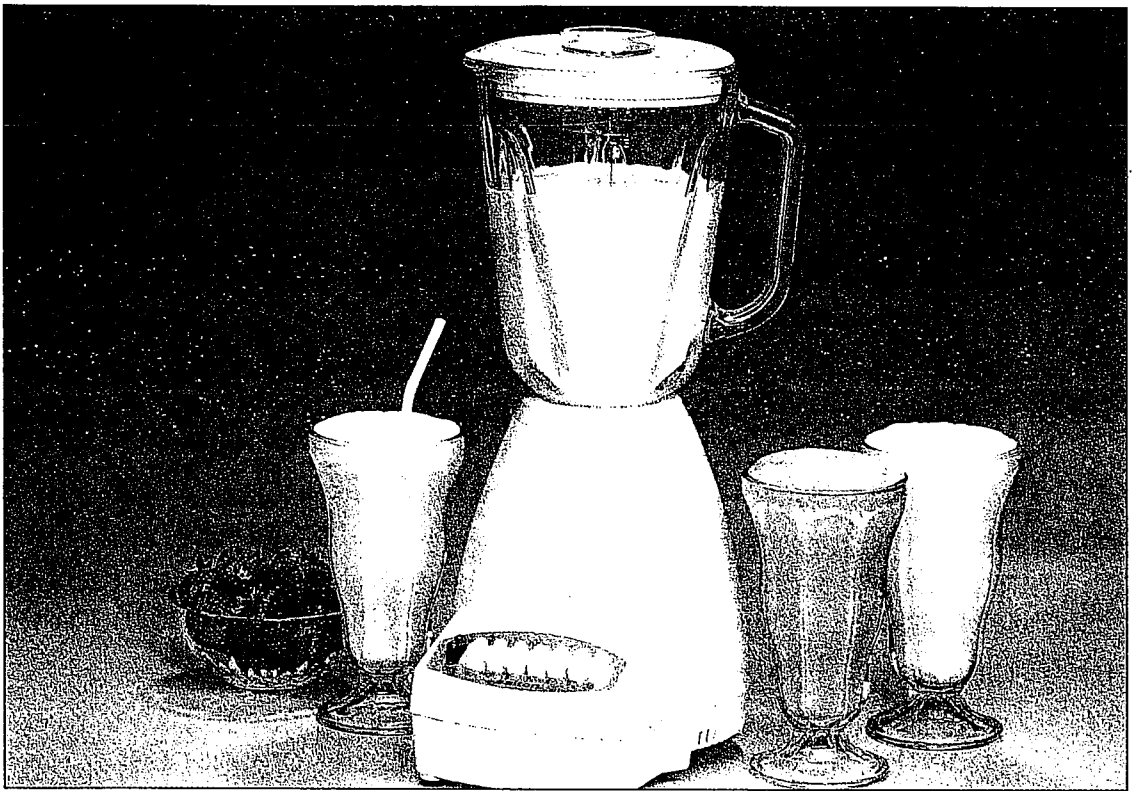


OWNER'S MANUAL
SCB100

Combi Blender

1 0 S P E E D S



innovation for a healthier today and tomorrow

Important Safeguards

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against risk of electrical shock, do not submerge the Motor Housing, cord or plug in water or other liquids.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
4. Avoid contact with moving parts.
5. Do not operate this appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped, or damaged in any manner. Call Consumer Service for return authorization.
6. The use of attachments, including canning jars, not recommended or sold by the manufacturer may cause a risk of injury to persons.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of table or counter or touch hot surfaces, including the stove.
9. Keep hands, hair, clothing, as well as utensils out of Blending Jar and away from the Chopper Cutting Blade while blending or chopping to reduce the risk of severe injury to persons or damage to the Blender or Chopper. A scraper may be used, but must be used only when the Blender or Chopper is not running.
10. Blades are sharp. Handle carefully.
11. To reduce the risk of injury, never place Blade Assembly or Chopper Blade on Base without Blending Jar or Chopper properly attached and in place.
12. Always operate Blender with Cover in place.
13. When blending hot liquids, remove Measuring Cup from the two-piece Cover.
14. Be certain Chopper Cover is securely locked in place before operating the appliance.
15. Do not attempt to defeat the Chopper Cover Interlock Mechanism.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Additional Important Safeguards

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 110V/120V AC electrical outlet only.
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately press "**OFF**" Button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Blending Jar or Chopper Container if cracked or chipped.
6. ***WARNING: The Chopper Blades are very sharp. To avoid injury, be sure to insert or remove Blade by using Hub.***

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Polarized Plug

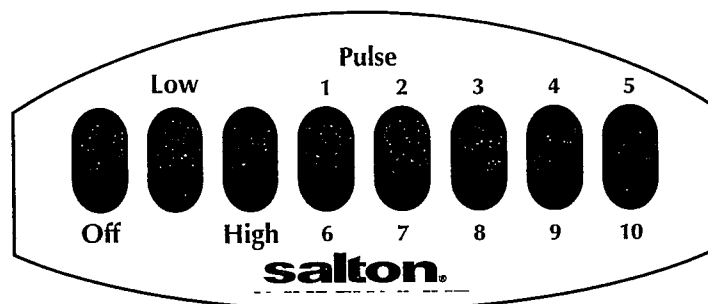
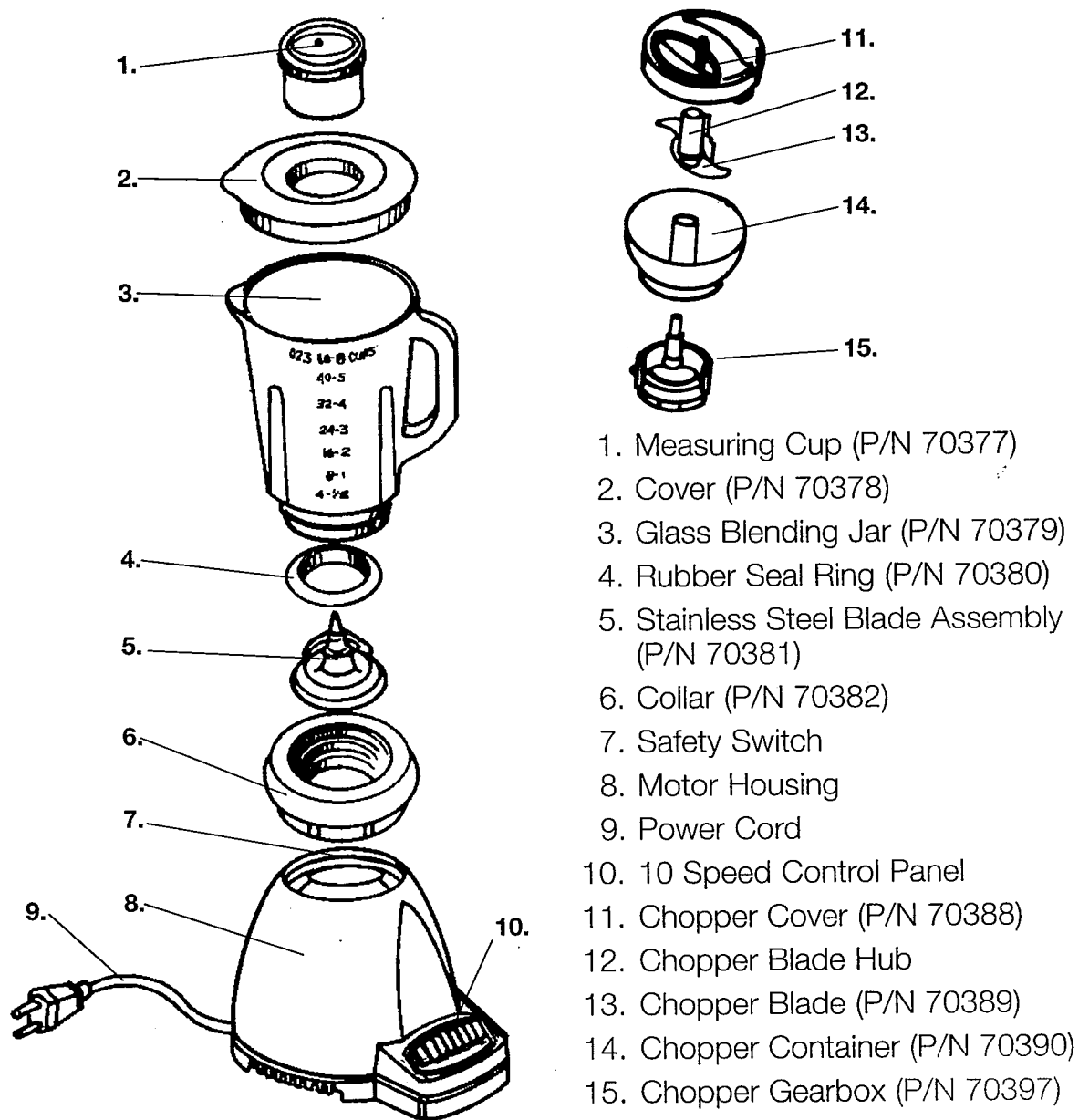
This appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting To Know Your Salton® SCB100 10 Speed Combi Blender



Cautions Before Using

1. Use this product with rated voltage AC outlet only.
2. Be sure to unplug the AC cord when Blender is not being used.

Safety System

This appliance has a Safety System which disables the Motor if the Blending Jar is not (or is improperly) seated in the Motor Housing. If the Blending Jar is not seated properly, the Blender will not turn on, or will turn off if it is already on. This System is intended for safety reasons only. DO NOT use this Safety System to turn the Blender on and off.

Before Using For The First Time

Wash Glass Blending Jar, Chopper Container, Measuring Cup, Covers, and Blades with warm, soapy water. Rinse and dry thoroughly.

CAUTION: To protect against risk of electrical shock, do not put Motor Housing in water or other liquid.

Operating Instructions: Blender

1. Place Motor Housing on a dry level surface.
2. Be sure **"OFF"** Button is depressed. Plug the cord into an AC wall outlet.
3. Place completely assembled Blender (Glass Blending Jar, Rubber Seal Ring, Blade Assembly and Collar) on Motor Housing.

NOTE: For blending hot ingredients, remove Measuring Cup to allow for heat expansion before blending. Place a small rag or paper towel over opening to prevent hot liquids from splashing out.

CAUTION: To prevent the risk of burns, do not use your hand to cover opening!

4. Add ingredients to Blending Jar as directed by your recipe.
5. Place Cover with Measuring Cup on Blending Jar. **Remember to always hold Cover in place during processing.**
6. Select the desired Speed Control.
7. Press either **"HIGH"** or **"LOW"** Control Button. The **"LOW"** Button produces speeds printed above the Buttons (Speeds **1-5**). The **"HIGH"** Button produces speeds printed below the Buttons (Speeds **6-10**).
8. Speeds with **"PULSE"** printed above the Buttons will process ingredients as long as you press the Button and will stop processing when the Button is released.

Operating Instructions: Blender (Con't.)

9. For continuous processing, press any Speed Button that does not have **"PULSE"** above it. To stop processing, press the **"OFF"** Button.
10. **CAUTION: Keep hands and utensils out of the Blending Jar while blending to prevent the possibilities of severe injury to persons or damage to the unit. A spatula may be used but must only be used when the unit is not running.**

Operating Instructions: Chopper

Important:

- Always unplug before dismantling.

WARNING: The Chopper Blades are very sharp. To avoid injury, be sure to insert or remove Blade by using Hub.

- Keep the appliance out of children's reach.
- Never immerse the Gearbox into water or any other liquid.
- The Gears inside the Chopper are lubricated. Do not re-oil.
- The Chopper does its work in seconds. NEVER USE IT FOR EXTENDED PERIODS.
- It is recommended that the Blending Jar (not the Chopper) should be used for mixing larger quantities of liquids. If food piles up against the sides of the Chopper Bowl while operating, switch off, unplug, take off the Cover and adjust the food towards the Blades with a spatula.
- The Chopper Attachment is NOT suitable for chopping hard spices, coffee beans, ice cubes or rice.

How To Use: Chopper

1. Place the Chopper Container onto the Chopper Gearbox and turn to lock into place.
2. Place the Chopper Blade into the Chopper and press firmly to seat into position.
3. Add the ingredients to the Chopper Container. Pre-cut the larger parts of foods into pieces of 1" - 2".
4. Put the Chopper Cover on the Chopper Container, push down and turn until locked. Place onto Motor Housing. Select desired Speed Control (see Operating Instructions: Blender). If the appliance trembles initially due to unequal distribution of the food in the Container, put your hand on Chopper Cover to steady.
5. When you have finished processing the food, switch off the Motor; unplug and detach the Chopper by turning. Remove the Chopper from the Motor Housing of the appliance before emptying the Bowl.

Chopping Guide for SCB100 Combi Blender

Food	Maximum Quantity	Approx. Operation Time (seconds)	Preparation
Carrots	3-1/2 oz.	15-20 Seconds	Peel, cut into 3/4" pieces.
Apple	3-1/2 oz.	15-20 Seconds	Peel and core, cut into 3/4" pieces.
Cheese	1 oz.	15-20 Seconds	Cut into 3/4" pieces.
Eggs	2	5-10 Seconds	Hard-boiled and peeled, cut into quarters.
Meats (cooked)	3-1/2 oz.	15-20 Seconds	Cut into 1/2" pieces.
Walnuts	1-3/4 oz.	10-15 Seconds	Use halved or broken nuts. Scrape down sides of bowl to ensure even processing.
Onions	3-1/2 oz.	10-15 Seconds	Peel, cut into quarters.
Parsley	Few sprigs	10 Seconds	To ensure successful results, it is essential the bowl and parsley are completely dry. Remove any stalks.

Hints and Tips

1. General

- Add ingredients to Container a little at a time to ensure proper blending and prevent overflow. Never fill Container more than 3/4 full; the action of the Blades will cause the ingredients to rise in the Container. Make large recipes in several batches.
- Unless the recipe states differently, pour liquid ingredients into Container before solid ingredients. The liquid will help the processing go faster and at a lower speed.
- **Always add 1 cup of liquid before processing ice.**
- Blend for 5 to 30 seconds, not minutes, and check consistency. Continue blending until desired consistency is reached. Over-blending will result in a loose consistency.

NOTE: Always operate Blender with Cover in place.

- Do not remove Container from the Motor Housing when the Motor is running.
- Keep hands and utensils out of Blending Jar while processing to prevent the possibility of severe personal injury and/or damage to the Blender. A spatula may be used, but must only be used when the Blender is not running.

2. Solids

- Thick mixtures require special attention during processing. Periodically press the **"OFF"** Button and scrape mixture off sides of Container and onto the Blades. Replace Cover and continue processing. Select a higher speed if processing becomes sluggish.
- With the Measuring Cup removed, add solids and ice a little at a time through the hole in the Container Cover. Always cut solid foods such as vegetables and cheese into small chunks before placing in the Container.

3. Hot Ingredients

- To prevent excessive heat expansion, remove Measuring Cup from Cover before adding hot ingredients. Add hot foods slowly (to a maximum of 2 cups) through the Cover's hole.

NOTE: For blending hot ingredients, remove Measuring Cup to allow for heat expansion before blending. Place a small rag or paper towel over opening to prevent hot liquids from splashing out.

CAUTION: To prevent the risk of burns, do not use your hand to cover opening!

Care and Cleaning: Blender

NOTE: Do not immerse Motor Housing in water.

1. First remove the plug from the wall socket and disassemble Blending Jar parts and wash in warm, soapy water; remove Measuring Cup from Cover before washing, wash separately. Rinse all parts and wipe dry.
2. For complete cleaning, remove Gasket from Blade Assembly, wash in warm, soapy water.
3. Wipe cord with warm, sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth.

NOTE: Always correctly assemble clean Blender Parts before storing on the Motor Housing. Severe injury can result if Blender is accidentally turned on when not properly assembled.

Care and Cleaning: Chopper

1. First remove the plug from the wall socket and disassemble the Chopper from the Motor Unit.
2. Detach the Gearbox.
3. The Cover, the Chopper Container and Blades may be washed in hot soapy water. Do not immerse the Gearbox in liquid.
4. **WARNING: The Chopper Blades are very sharp. To avoid injury, be sure to insert or remove Blade by using Hub.**

Recipes

Fruit Smoothie

1 cup sliced fresh or thawed frozen strawberries
1 large ripe banana, peeled and broken into chunks
2 scoops (1 cup) vanilla or strawberry ice cream or
strawberry sorbet
1/2 cup milk

Combine all ingredients in Blending Jar. Cover and blend at **“HIGH”** Speed **(10)** until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings.

Creamy Raspberry Smoothie

1 cup fresh or thawed frozen raspberries
2 scoops (1 cup) vanilla frozen yogurt or ice cream
1/2 cup milk
1 teaspoon vanilla extract

Combine all ingredients in Blending Jar. Cover and blend at **“HIGH”** Speed **(10)** until smooth. Pour into frosted mugs or glasses.

Makes 2 servings.

Tropical Shake

1 large ripe banana, peeled and broken into chunks
1 can (8 ounces) crushed pineapple in juice, undrained
2 scoops (1 cup) mango or papaya sorbet
1/4 cup lemonade, limeade or orange juice
Lime slices (optional)

Combine the first four ingredients in Blending Jar. Cover and blend at **“HIGH”** Speed **(10)** until smooth. Pour into frosted mugs or glasses. Garnish with lime slices, if desired.

Makes 2 servings.

Cranberry-Orange Cooler

3/4 cup orange juice
1/2 cup frozen cranberry cocktail concentrate, not thawed
4 large ice cubes, cracked into chunks or
1/2 cup mini ice cubes

Combine all ingredients in Blending Jar. Cover and blend at **“HIGH”** Speed **(10)** until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings.

Butternut Squash Bisque

2 tablespoons butter or margarine
1 large onion, chopped
1 small butternut squash, about 1-1/4 pounds
1 can (13-3/4 ounces) chicken broth
1/2 cup half and half, milk or additional chicken broth
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/8 teaspoon cayenne pepper

Melt butter in a medium saucepan over medium heat. Add onion; cook 5 minutes, stirring occasionally. Peel squash. Using a large knife, cut squash crosswise into 1/2 inch slices, discarding seeds and membrane. Cut slices into 1/2-inch pieces. Add to saucepan with broth; bring to a boil. Cover and simmer 20 to 25 minutes or until squash is very tender.

Transfer half of mixture to Blending Jar. Remove inner Measuring Cup from Blender Cover to allow steam to escape. Cover and process at **"HIGH"** Speed **(6)** until mixture is puréed. Return to saucepan. Repeat with remaining squash mixture. Add half and half, salt, nutmeg and cayenne pepper to squash mixture in saucepan; heat through.

Makes 4 servings, about 5 cups soup.

Cream of Broccoli Soup

1 pound fresh broccoli
1 can (13-3/4 ounces) chicken broth
3/4 cup half and half or cream
1/2 cup finely chopped ham (optional)
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 cup shredded Cheddar cheese
1/2 cup garlic croutons (optional)

Chop broccoli florets; thinly slice stems. Combine broccoli and broth in a medium saucepan. Bring to a boil; reduce heat. Cover and simmer 10 to 12 minutes or until broccoli is tender. Transfer to Blending Jar. Remove inner Measuring Cup from Blender Cover to allow steam to escape. Cover and process at **"HIGH"** Speed **(8)** until mixture is puréed. Return to saucepan; add half and half, ham, salt and pepper. Heat through, stirring frequently. Ladle into mixing bowls; top with cheese and serve with croutons.

Makes 4 servings, about 4 cups soup.

Basil Vinaigrette

1 large garlic clove, peeled
1/3 cup packed fresh basil leaves
2/3 cup olive oil, preferably extra virgin
1/3 cup white balsamic or white wine vinegar
1 teaspoon sugar
1 teaspoon salt
1/2 teaspoon freshly ground black pepper

Place garlic in Chopper Container of Chopper Attachment. Cover and process at **"HIGH"** Speed **(8)** until finely chopped. Add basil leaves; process until leaves are finely chopped. Add oil, vinegar, sugar, salt and pepper; pulse at **"LOW"** Speed **(1)** just until combined. Refrigerate at least 1 hour before serving. Toss with salad greens or use to marinate roasted peppers.

Cover and refrigerate for use up to 1 week.

Makes about 1 cup dressing.

Southwestern Salad Dressing

2 jalapeno or serrano chili peppers, quartered,
stems discarded
1 large garlic clove, peeled
2 green onions, cut into 1 inch pieces
2/3 cup olive or vegetable oil
1/4 cup red wine vinegar
1 teaspoon salt
1/2 teaspoon sugar
1/2 teaspoon ground coriander
1/2 teaspoon ground cumin

Place chili peppers and garlic in Chopper Container of Chopper Attachment. Cover and process at **"HIGH"** Speed **(8)** until finely chopped. Add green onions; process until onions are coarsely chopped. Add oil, vinegar, salt, sugar, coriander and cumin; pulse at **"LOW"** Speed **(1)** just until dressing is combined. Refrigerate at least 1 hour before serving. Toss with mixed salad greens or chopped vegetables or use to marinate chicken, pork or swordfish before grilling or roasting.

Cover and refrigerate for use up to 1 week.

Makes about 1-1/4 cups dressing.

For ***Southwestern Grilled Swordfish***: pour 1/3 cup marinade over four swordfish steaks cut 1 inch thick. Marinate in refrigerator 20 to 30 minutes. Drain swordfish; discard marinade. Grill over medium-hot coals about 3 minutes per side or until swordfish is barely opaque. (Do not over cook or swordfish will be tough.)

Makes 4 servings.

Oriental Marinade

2 large garlic cloves, peeled
2 thin slices fresh ginger root
1 green onion, cut into chunks
1/2 cup light or regular soy sauce or tamari
2 tablespoons dark sesame oil
1 tablespoon mirin (Japanese rice wine) or dry sherry
1/2 teaspoon dried red pepper flakes or hot chile oil

Place garlic and ginger in Chopper Container of Chopper Attachment. Cover and process at **“HIGH”** Speed **(8)** until finely chopped. Add green onion; process until onion is coarsely chopped. Add soy sauce, sesame oil, mirin and pepper flakes; pulse at **“LOW”** Speed **(1)** just until combined. Use immediately to marinate shrimp, chicken, tuna steaks or pork before grilling or broiling.

Cover and refrigerate for use up to 1 week.

Makes about 3/4 cup marinade.

For ***Oriental Grilled Chicken:*** pour 1/3 cup marinade over four boneless chicken breast halves and marinate in refrigerator 30 minutes to 2 hours. Drain chicken reserving marinade. Grill over medium-hot coals about 5 minutes per side or until chicken is cooked through. Boil reserved marinade 1 minute; drizzle over cooked chicken.

Makes 4 servings.

Italian Antipasto Spread

1 large garlic clove, peeled
1/3 cup packed Italian parsley or basil leaves
1/2 cup pitted drained calamata olives
1/4 cup drained sun dried tomatoes packed in oil
1 tablespoon oil from sun dried tomatoes or olive oil
1/4 teaspoon dried red pepper flakes
1/4 cup grated Parmesan cheese

Place garlic in Chopper Container of Chopper Attachment. Cover and process at **"HIGH"** Speed **(8)** until finely chopped. Add parsley; process until coarsely chopped. Add olives, sun dried tomatoes, oil and pepper flakes; process until coarsely chopped. Add cheese; pulse at **"LOW"** Speed **(1)** just until combined. Use immediately to serve as a spread for toasted Italian bread or bagel chips, a dip for crisp bread sticks or combined with olive oil and additional cheese as a sauce for hot cooked pasta.

Cover and refrigerate for use up to 1 week.

Makes about 3/4 cup.

Curried Cream Cheese Spread

2 tablespoons cilantro leaves
1 green onion, cut into chunks
1 thin slice fresh ginger root
1 package (8 ounces) regular or light cream cheese,
at room temperature, cut into quarters
1/3 cup bottled mango chutney
1 teaspoon curry powder
1/4 teaspoon cayenne pepper

Place cilantro, green onion and ginger in Chopper Container of Chopper Attachment. Cover and process at **“HIGH” Speed (8)** until finely chopped. Add remaining ingredients; cover and process until well blended. Use immediately or cover and chill to serve as a spread for pita chips or crackers or slices of pear or apple. To serve as a dip, stir in 2 tablespoons milk. Serve with crisp bread sticks or vegetable dippers.

Cover and refrigerate dip or spread for use up to 1 week.

Makes about 1-1/3 cups spread.

Best Ever Meatloaf

1 slice sourdough or white bread, broken into pieces
1 small onion, quartered, peeled
2 large garlic cloves, peeled
1/2 cup catsup
1/3 cup packed light brown sugar
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1-1/2 pounds meat loaf mix (beef, veal, pork) or
lean ground beef
1 egg
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper

Place bread in Chopper Container of Chopper Attachment. Cover and pulse at **"LOW"** Speed **(2)** until bread is chopped into coarse crumbs. Transfer crumbs to a medium mixing bowl. Add onion and garlic to Chopper Container. Cover and process until finely chopped. Add to mixing bowl with crumbs. Add catsup, brown sugar, Worcestershire and soy sauce to Chopper Container. Cover and process until smooth. Add 1/4 cup mixture to mixing bowl with crumbs; reserve remaining sauce. Add meat, egg, salt and pepper to mixing bowl with crumb mixture. Mix well and shape into an 8 x 5-inch oval loaf on a jelly roll pan or shallow roasting pan. Spread remaining sauce over meatloaf. Bake in a 375 degree oven 50 minutes or until internal temperature of meatloaf reaches 160 degrees. Let stand 5 minutes before slicing.

Makes 6 servings.

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model SCB100 when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status**. C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department, Salton, Inc.
550 Business Center Drive, Mt. Prospect, Illinois 60056

For more information on Salton, Inc. products, visit our website:
<http://www.salton-maxim.com>, or email us at: salton@saltonusa.com