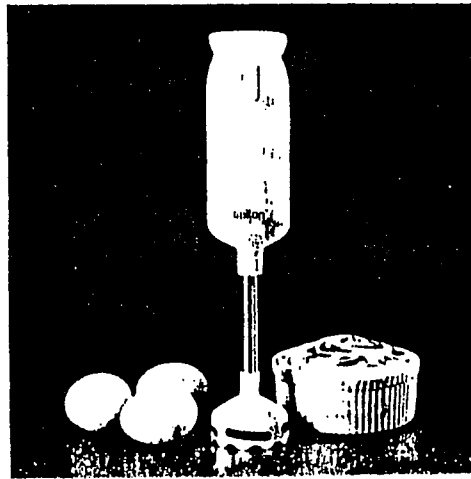


OWNER'S MANUAL  
MODEL No. MX-1

## **Portable Hand Blender**



**salton®**

*Get a taste of the good life with Salton.*

# **IMPORTANT SAFEGUARDS**

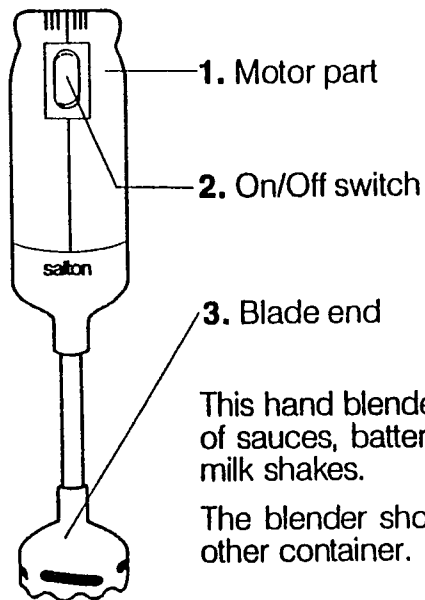
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. To protect against risk of electrical shock, do not put motor end of the appliance, its' cord or plug in water or other liquid.
3. This appliance should not be used by children and care should be taken when used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord, plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Salton/MAXIM service center for examination, electrical repair, mechanical repair or adjustment.
7. The use of attachments not recommended or sold by Salton/MAXIM may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surfaces, including the stove.
11. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage and possibility of injury.
12. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A spatula may be used, but must be used only when the unit is not running.
13. Blades are sharp, handle carefully.

# **SAVE THESE INSTRUCTIONS**

# Instructions For Use

Before attempting to use your MX-1, you should become familiar with the parts:



This hand blender is suitable for the preparation of sauces, batter, soups, puree, baby food and milk shakes.

The blender should be used in a bowl, pan or other container.

## **Blending**

Insert the blade end of the blender vertically into the mixture and switch on by depressing the switch.

The blender will only work while the switch is kept depressed. During processing, the best results will be obtained by moving the blender up and down and side to side within the mixture.

Switch off before removing the blender from the mixture.

## **CAUTION:**

There may be some noise from the bearings of the blender when new. This will disappear after a few uses.

Please remember to keep your hand blender out of the reach of children.

Before operating, check whether your voltage corresponds to the voltage printed on the unit.

## **User Maintenance Instructions**

1. Unplug the appliance before cleaning and allow to cool.
2. Rinse the blade end of the blender under the faucet.
3. Never hold the motor part under running water or immerse entirely in water or any other liquid.
4. The outer housing may be cleaned by wiping with a damp cloth.
5. This appliance is for household use only!
6. No user serviceable parts inside. Any service should only be done by an authorized Salton Service Department.

## **Recipes**

### **Strawberry Pancakes**

8 cooked pancakes  
1/3 cup soft butter or margarine  
1/4 cup packed brown sugar  
2 cups cleaned fresh strawberries  
1/4 cup granulated sugar  
1 cup whipped cream

Spread tops of pancakes with butter or margarine, sprinkle with brown sugar. Stack pancakes and keep warm. Combine strawberries and granulated sugar in container. Purée. Cut stacked pancakes into four wedges. Spoon strawberry purée sauce over each wedge and serve with whipped cream. Serves 4.

### **Shrimp Mousse**

1/2 pint milk  
3 eggs  
1 lb. shrimp, cleaned, cooked and sliced  
4 oz. pitted olives  
4-6 large lettuce leaves

In a large bowl, chop shrimp and olives. Add milk and salt. Continue to blend until you have a fine purée mixture. Place in a greased mold and cook in a double boiler for 30 minutes. Remove and let cool. Place a layer of lettuce leaves on a platter. Carefully turn onto plate. Serve with crackers.

## **Potato and Leek Soup**

2 leeks, white part only  
1 small onion  
2 tablespoons butter  
2 large potatoes  
2 cups chicken broth  
Salt to taste  
1 cup milk  
1 cup heavy cream  
1 tablespoon chopped chives

Slice leeks, onions and potatoes. Sauté leeks and onions in butter till translucent. Add potatoes, broth and boil for 20 to 25 minutes, or until potatoes are tender. Purée with the blender. Add milk and half cup cream, blend. Chill for several hours. Add remaining cream and salt, then blend. Serves 4.

## **Tomato Soup Oriental**

¼ cup butter or margarine  
2 stalks scallion  
1 bay leaf  
1 can (29 oz.) whole tomatoes  
½ cup dry white wine  
1 teaspoon sugar  
¼ teaspoon curry powder  
Dash black pepper  
2 cups chicken broth

Chop scallions. Melt butter in a large saucepan, add scallions and bay leaf. Cook about 1 minute. Stir in tomatoes, wine, sugar, curry and pepper. Simmer 2 to 3 minutes. Stir in chicken broth. Heat for 2 minutes. Serves 2 to 4.

## **Potato Pancakes**

3 medium potatoes  
1 medium onion  
1 egg  
½ teaspoon salt  
1 tablespoon flour  
Oil for frying

Peel and cut potatoes and onions into walnut-sized pieces. Place by the handful into the blender container and chop to desired consistency. Remove to large bowl. Add egg, salt, flour and combine with potato mixture. Heat oil in a large skillet over medium heat. Spoon mixture by tablespoon into pan and fry until brown and crisp on both sides. Serve hot with apple sauce or sour cream. Makes about 10 to 12 3-inch pancakes.

## **Mayonnaise**

1 egg  
1 tablespoon vinegar  
1 tablespoon lemon juice  
1 cup oil

Put egg, vinegar, lemon juice in container. Mix using an up-and-down motion and use free hand to pour oil in a steady, slow stream. Continue to blend just below surface until desired consistency is reached.

## **Herb Mayonnaise**

1 teaspoon parsley, minced  
1 teaspoon tarragon  
1 teaspoon watercress  
1 teaspoon basil  
1 cup mayonnaise

Place ingredients into container and blend well.

## **Vinaigrette Dressing**

½ cup olive or vegetable oil  
2 tablespoons white wine vinegar  
1 teaspoon salt  
1 teaspoon parsley, chopped  
1 teaspoon dried tarragon leaves  
1 teaspoon garlic powder  
Pepper to taste

Chop parsley in the container, then add all the ingredients and blend well.

## **Basic Cream Cheese Dip**

8 oz. cream cheese  
¼ cup milk

Cut cheese into quarters, add milk slowly. Mix with blender. Blend to a frothy cream. Add one or a combination of the following: ½ cup chopped chives, ½ cup chopped celery, ½ cup chopped parsley, ½ cup chopped strawberries.

### **Low Calorie Milk Shake**

1 cup water  
1/3 cup instant, nonfat dry milk solids  
1 teaspoon sugar  
1 teaspoon vanilla extract

Pour all ingredients into container and blend till frothy.  
Serve cold over ice cubes in a tall glass. Makes about 2 cups  
(approximately 100 calories.)

*Note:* For fruit shakes, add cut-up fruit. Omit sugar; if desired add artificial sweetener. This is calorie content: 1 cup fresh strawberries (about 50 calories), 1 cup fresh pineapple (about 80 calories), 1 medium banana (about 100 calories), 1/4 medium cantaloupe (about 60 calories).

### **Mocha Milk Shake**

3 scoops chocolate ice cream  
2 tablespoons instant coffee  
1 tablespoon sugar  
2 cups milk

Pour milk, instant coffee and sugar into a container. Blend until mixture begins to thicken. Add ice cream, a scoop at a time and blend until desired consistency.

### **Frosted Fruit Shake**

2 cups frozen peaches, slightly thawed  
2 cups orange juice  
1 cup strawberries  
2 tablespoons sugar  
4 mint sprigs

In a tall container, purée fruit. Add orange juice and blend until smooth. Pour into tall glasses, garnish with mint.  
Makes about 5 cups.

## LIMITED WARRANTY

Machines distributed by Salton/MAXIM Housewares Group are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. 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/MAXIM Housewares Group, or to units which have been altered or modified without authorization of Salton/MAXIM Housewares Group, or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

## Service and Repair

DO NOT attempt to repair your SALTON MX-1 Portable Hand Blender. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided.

## To Return for Service

1. Securely package and return the product, PREPAID to: Salton/MAXIM Housewares Group, Repair Department, 550 Business Center Drive, Mt. Prospect, IL 60056.
2. Be sure to enclose:
  - a. Your name, address and phone number.
  - b. The date of purchase (or receipt as a gift).
  - c. An explanation of the malfunction or reason for return.
  - d. Six dollars (\$6.00) Check or Money Order payable to Salton/MAXIM Housewares Group for return postage and handling.
  - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

3. Toll Free Number: 1-800-233-9054.



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