

SALTER®

SINCE 1760

NUTRIPRO¹⁰⁰⁰

Maximum vitamin and nutrient release



Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not place boiling water or very hot liquid in the appliance.

Do not dry blend ingredients; always add a small amount of liquid.

Do not overload the appliance as the mixture level may rise during blending.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Do not use broken or loose cutting or rotating blades.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is

not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

Warning: Do not touch sharp blades.

Care and Maintenance

STEP 1: Switch off and unplug the blender from the mains power supply before performing any cleaning or user maintenance.

STEP 2: Wipe the blender base unit with a soft, damp cloth and allow to dry thoroughly.

STEP 3: To clean the blending cups, either rinse under a tap, or add soapy water and blend for 30 seconds.

STEP 4: Empty the water, fill again with fresh water and repeat until clean.

Never touch the blades; using extreme caution, clean the blade with a brush and dry carefully.

Never immerse the blender base unit or the underside of the six blade lid attachment in water or any other liquid.

Do not use harsh or abrasive scourers to clean the blender, as this could cause damage.

The blender and accessories, including the six blade lid attachment, are not suitable for use in a dishwasher.

Note: Always clean the blender immediately after each use.

Warning: Handle the six blade lid attachment with care, as the blades are sharp. Exercise caution when attaching, removing, cleaning or storing the attachments

Description of Parts



- | | |
|------------------------------------|-------------------------|
| 1. NutriPro 1000 Blender base unit | 4. 1 litre blending cup |
| 2. Six-blade lid attachment | 5. Easy-drink lid |
| 3. 800 millilitre blending cup | 6. Storage lid |

Instructions for Use

Before First Use

Before using the blender for the first time, wash all of the accessories and the interior of the blending jug in warm, soapy water, then rinse and dry thoroughly. Wipe the blender base unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the blender base unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the blender or its accessories, as this could cause damage.

Note: When using the blender for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the blender.

Warning: Do not touch sharp blades. Max. continuous operation time is 30 seconds. Leave to cool down for at least 1 minute before using again.

Using the NutriPro 1000 Blender

STEP 1: Position the NutriPro base unit onto a flat, stable surface, at a height that is comfortable for the user.

STEP 2: Place the ingredients into the desired blending cup, making sure that they do not exceed the max. fill mark.

STEP 3: Pour a small amount of liquid into the blending cup; this will help to blend the ingredients.

STEP 4: Secure the six-blade lid attachment onto the blending cup by twisting it in a clockwise direction.

STEP 5: Plug in and switch on the NutriPro at the mains power supply.

STEP 6: To pulse blend the ingredients, invert the blending cup so that the six-blade lid attachment is facing downwards, align the three tabs with the corresponding slots in the NutriPro base unit and then push it down.

STEP 7: For a continuous blend, press the blending cup down and twist it in a clockwise direction to lock it into position. To stop blending, twist the blending cup in an anticlockwise direction and lift it up and away from the NutriPro base unit.

STEP 8: Switch off and unplug the NutriPro from the mains power supply.

STEP 9: Remove the six-blade lid attachment by twisting it in an anticlockwise direction and then replace it with either the easy-drink lid or storage lid, as required.

Note: Check that the lid is securely fitted before use.

If the blades are not running smoothly, stop the NutriPro and carefully remove the six-blade lid attachment. Add a small amount of cold liquid or reduce the quantity of the ingredients in the blending cup.

When mixing liquid, use a tall container or blend small quantities at a time to reduce spillage, splattering and the possibility of injury from scalding.

Caution: Take care when handling the six-blade lid attachment, as the blades may get hot during use.

Warning: Do not blend warm or hot liquid or food, as this may cause a pressure build-up and, in turn, serious injury. Do not blend for long periods of time. Max. operation time is 30 seconds; allow the NutriPro to cool for 1 minute before using it again. Using the NutriPro for longer than 30 seconds at a time will cause the temperature to increase, which may in turn lead to a pressure build-up. If this happens, switch off

and unplug the NutriPro from the mains power supply and allow it to cool thoroughly before attempting to remove the six-blade lid attachment. Do not immerse the blending cup in cold water at this time.

Do not exceed the max. fill mark when adding ingredients to the blending cup, as this could cause spillage and may damage the NutriPro.

Do not operate the NutriPro if the blending cup is cracked, broken or empty.

Handy Hint

If the ingredients do not blend evenly, remove the blending cup from the NutriPro base unit. Shake the blending cup to redistribute the ingredients and then blend once more.

Suggested Uses for the Blending Cups

Purpose	Suggested Blending Cup	Type of Food
Mixing	800 millilitre 1 litre	Batter Dips
Sauces	800 millilitre 1 litre	Vinaigrettes Salad dressings Simple sauces
Frozen Blending	800 millilitre 1 litre	Ice Frozen fruit Ice cream
Nutrient/Super Smoothies	800 millilitre 1 litre	

Storage

Reassemble the NutriPro.

Check that the NutriPro is cool, clean and dry before storing in a cool, dry place.

Troubleshooting

Symptom	Possible Cause	Solution
The NutriPro will not operate.	The NutriPro is not connected to the mains power supply. The six-blade lid attachment is not correctly secured to the blending cup.	Plug in and switch on the NutriPro at the mains power supply. Checking that the threads are correctly aligned, twist the six-blade lid attachment in a clockwise direction until it is secure.
The required lid will not secure to the blending cup.		Position the blending cup on a level surface and attach the required lid to the top of the blending cup, ensuring that the threads are correctly aligned. Twist the required lid in a clockwise direction until it is secure.
The drink still contains lumps.	There are too many ingredients in the blending cup.	Reduce the amount of ingredients in the blending cup.
The drink is watery and lacking flavour.	The ingredients have been overblended.	Use the NutriPro to pulse blend ingredients in short bursts for the best results.
The blending cup is leaking.	The required lid is not correctly secured to the blending cup.	Checking that the threads are correctly aligned, twist the required lid in a clockwise direction until it is secure.
The ingredients do not blend well.		Use the NutriPro to pulse blend ingredients in short bursts for the best results. For frozen ingredients, pulse blend in short bursts of approximately 2–5 seconds.

Specifications

Product code: EK2002V4

Operating voltage: 220–240 V ~ 50/60 Hz

Power: 1000 W



SALTER[®]
Let's **GO** Healthy.
NUTRIPRO 1000
RECIPES

MULTIPURPOSE BLADE FOR
SUPERFOOD EXTRACTION!

SALTER®

How To Create All Of Our Delicious Drinks And Smoothies

Method

Chop any large ingredients into small pieces, to help with the blending process. Place all of the ingredients into the large blending cup and then add the six-blade lid attachment. Invert the blending cup and place it onto the NutriPro base unit. Blend until the drink reaches the desired consistency. Remove the blending cup from the NutriPro base unit and then detach the six-blade lid attachment. Either drink straight from the blending cup by attaching the easy-drink lid or replace with the storage lid and refrigerate until ready to drink.

50 Healthy Recipes To Get You Started



Nuts about Nutrition

Ingredients

10 raw cashew nuts
5 walnuts, halved
2 handfuls kale
1 orange
½ red bell pepper
½ avocado
½ tsp pure vanilla extract
Top up with water to the max. fill mark



Berry Chocanana Krush

Ingredients

10 almonds
2 handfuls kale
1 cup blackberries
½ cup cooked black beans
½ banana
2 tbsps raw cacao
Top up with water to the max. fill mark



Morning Zing Zinger

Ingredients

2 handfuls spinach
1 apple, sliced
1 tbsp olive oil
¼ cup whole rolled oats
Top up with water to the max. fill mark



Kapow Papow Zinger

Ingredients

2 handfuls spinach
2 tbsp sesame seeds
1 banana
1 cup papaya
¼ cup rolled oats
Top up with water to the max. fill mark



Berry Chocacado Bliss

Ingredients

2 handfuls spinach
2 tbsp raw cacao powder
1 cup blueberries
½ avocado
Top up with water to the max. fill mark



Wild Thing (You Make My Juice Zing)

Ingredients

2 tbsp sunflower seeds
1 cup strawberries
1 handful spinach
1 handful parsley
1 tbsp sesame seeds
½ orange
Top up with water to the max. fill mark



Citrus Aid

Ingredients

- 2 cm ginger
- 2 tbsp honey
- 1 orange
- ½ lemon
- ½ lime

1 pinch sea salt
Top up with water to the max. fill mark

Skin Glow Refresher

Ingredients

- 10 walnuts
- 2 handfuls spinach
- 1 cup papaya
- ½ avocado

Top up with water or almond milk to the max. fill mark



Tropical Glow Go-Go-Go

Ingredients

- 2 handfuls spinach
- 2 tbsp sunflower seeds
- 1 cup papaya
- 1 cup pineapple

Top up with water to the max. fill mark



Chanana Cha-Cha-Cha

Ingredients

- 10 walnuts
- 2 handfuls spinach
- 1 banana
- 1 cup cherries (pits removed)

Top up with water or almond milk to the max. fill mark



Na-Na-Nature's Cure

Ingredients

10 walnuts
2 handfuls spinach
½ avocado
½ banana
Top up with water to the max. fill mark



Caulifornia Krush

Ingredients

2 handfuls kale
2 brazil nuts
1 apple
½ cup blackberries
½ cup cauliflower
Top up with water to the max. fill mark



On the Go-Go-Go

Ingredients

10 almonds
2 handfuls spinach
1 banana
½ cup cherries (pits removed)
½ cup blueberries
Top up with water to the max. fill mark



Very Verde Vitalitea

Ingredients

2 handfuls spinach
1 apple
Juice of ½ lime
Top up with water or unsweetened green tea
to the max. fill mark



Rice Carb-Boom

Ingredients

2 handfuls spinach
1 banana
1 brazil nut
½ orange, peeled
½ cup cooked brown rice
Top up with almond milk to the max. fill mark



Verde Va-Va-Voom

Ingredients

2 handfuls kale
1 cup shredded cabbage
1 cup pineapple
1 tbsp sunflower seeds
½ avocado
Top up with water to the max. fill mark

OMG Vitalitea

Ingredients

2 handfuls spinach
1 banana
½ courgette
Top up with chilled, unsweetened green tea to the max. fill mark



Very Berry Bliss

Ingredients

2 handfuls turnip greens or kale
½ avocado
½ cup blueberries
½ cup raspberries
½ cup blackberries
Top up with water or unsweetened green tea to the max. fill mark



Lean, Green, Cleansing Machine

Ingredients

2 handfuls round lettuce
1 small, raw new potato, cut into quarters
1 kiwi fruit, peeled
½ cup pineapple
Top up with water or coconut water
to the max. fill mark



Sweet Potatolicious

Ingredients

5 walnuts, halved
2 handfuls lettuce
2 medjool dates
2 tsp cinnamon
½ steamed sweet potato (skin included)
½ orange (peeled)
Top up with water to the max. fill mark



A Spice Surprise

Ingredients

2 handfuls lettuce
1 ripe pear (skin on)
1 tsp cinnamon
1½ cm slice peeled ginger root
½ banana
½ tsp nutmeg
Top up with water or almond milk
to the max. fill mark



Carrobabbage Cleanser

Ingredients

2 handfuls spinach
2 tbsp flax or chia seed
1 banana
1 carrot, quartered
1 cup shredded cabbage
¼ cup blueberries
Top up with water to the max. fill mark



Ingredients

2 handfuls turnip or collard greens
1 banana
1 tbsp sunflower seeds
1 tbsp flax seed
½ cup sprouted lentils
½ cup cantaloupe melon
Top up with water to the max. fill mark



Cinnamorning Motivator

Ingredients

2 handfuls spinach
2 tsp cinnamon
1 cup blackberries
½ avocado
¼ cup rolled oats
Top up with water to the max. fill mark

Keep it in Mind

Ingredients

10 almonds
2 apricots
2 handfuls spinach
1 tbsp sunflower seeds
½ avocado
Top up with water to the max. fill mark



Thanks for the Memories

Ingredients

10 almonds
2 tbsp chia or flax seed
1 handful kale
1 handful spinach
½ steamed sweet potato
Top up with water to the max. fill mark



Lean n' Green

Ingredients

12 almonds
2 handfuls kale
1 cup broccoli
1 tsp cinnamon
½ banana
½ cup blueberries
Top up with water to the max. fill mark



Pumpkin Powerhouse

Ingredients

12 almonds
2 handfuls spinach
1 banana
¼ cup pumpkin seeds
Top up with almond milk to the max. fill mark



Berry Nutri-Rich Vitamix

Ingredients

10 raspberries
10 red seedless grapes
2 small broccoli florets
1 tbs goji berries
1 tsp olive oil
½ small avocado
¼ small beet
Top up with water to the max. fill mark



Homosapiblend

Ingredients

15 blueberries
10 red seedless grapes
2 small broccoli florets
1-2 tbs olive oil
¼ cup of pumpkin seeds
¼ small beet
Top up with water to the max. fill mark



Dude-ilicious Energiser

Ingredients

1 banana
1 handful kale
1 handful spinach
¼ cup hazelnuts
¼ pumpkin seeds
Top up with water to the max. fill mark



Berry Chokale Powerhouse

Ingredients

10 cashew nuts
2 tbsp raw cacao
2 handfuls kale
½ cup raspberries
½ cup blueberries
¼ cup wheat bran
Top up with water to the max. fill mark

Wakey, Wakey Shakey

Ingredients

2 handfuls spinach
1 cup watermelon, seeded
½ cup grapefruit
Top up with water to the max. fill mark



Flower Power Hippy Shake

Ingredients

2 handfuls kale
½ steamed sweet potato
¼ cup sunflower seeds
Top up with water or almond milk
to the max. fill mark



Earth Angel Bone Booster

Ingredients

10 almonds
2 handfuls spinach
1 banana
1 tbsp blackstrap molasses
½ orange
Chia or flax seeds
Top up with water to the max. fill mark



Blueberry Bone Booster

Ingredients

12 almonds
2 handfuls spinach
1 cup blueberries
1 tbsp flax seeds
½ avocado
Top up with water or almond milk
to the max. fill mark



Va-Va-Voom Bone Booster

Ingredients

12 almonds
1 handful spinach
1 handful kale
½ avocado
½ orange
⅓ cup chia seeds
Top up with almond milk
to the max. fill mark



Cherry Aid

Ingredients

12 almonds
2 handfuls kale
1 cup steamed sweet potato
1 cup cherries
1 tbsp olive oil
Top up with water or almond milk
to the max. fill mark



Power Breakfast Blitz

Ingredients

2 handfuls spinach
1–2 tbsp plant protein powder
(spirulina, pea, hemp, rice, soy)
1 banana
1 orange, peeled
1 carrot
¼ cup pumpkin seeds
Top up with water or dairy alternative
(almond, soy or rice milks) to the max. fill mark



Skip to the Beet

Ingredients

2 handfuls spinach
1 apple, seeds removed
1 lemon, peeled
1 beet, cut into cubes
Top up with water to the max. fill mark

Fighting Fit Energiser

Ingredients

5 walnuts, halved
2 handfuls spinach
1 banana
1 tbsp flax seeds
Top up with water or almond milk
to the max. fill mark



Full Steam Ahead

Ingredients

2 handfuls kale
1 handful blueberries
1 cored apple
1 tbsp flax seeds
½ avocado
¼ cup gluten free rolled oats
Top up with water or dairy alternative
(almond, soy or rice milks) to the max. fill mark



Apple Verde Vitamix

Ingredients

2 handfuls kale
1½ cm slice of ginger, peeled
1 apple
1 lemon, peeled
Top up with water to the max. fill mark



Grass Root Refresher

Ingredients

3 spears of asparagus
2 handfuls spinach
1 apple, cut into chunks
1 head of broccoli
Top up with water to the max. fill mark



Apple Verde Refresher

Ingredients

3 stalks celery
1 apple, seeds removed
Juice from 1 lemon
Top up with water to the max. fill mark



Sweet Dream Elixir

Ingredients

12 cashews
2 dates
1 tsp cinnamon
¼ cup cooked oatmeal
Top up with almond milk to the max. fill mark



Sweet Dream Sipper

Ingredients

2 handfuls spinach
1 cup watermelon
¼ pumpkin seeds
Top up with water to the max. fill mark



Apple Verde Zingerade

Ingredients

5 walnuts, halved
2 handfuls spinach
2 tsp cinnamon
1 red apple, cored and cut into chunks
½ avocado
Top up with water or almond milk to the max. fill mark

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

Chocolate Almond Sipper

Ingredients

2 tbsp raw cacao
1 ½ cup almond milk
¼ goji berries
¼ cup almonds



Young at Heart

Ingredients

5 walnuts, halved
2 handfuls spinach
1 medium nectarine
½ avocado
½ cup blueberries
Top up with water to the max. fill mark



**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.saltercookshop.com.

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



Manufactured by:
UP Global Sourcing UK Ltd.,
Victoria Street,
Manchester OL9 0DD. UK.

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