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- › [Salton](#) /
- › [Salton BL1486RBT Power Blender Instruction Manual](#)

Salton BL1486RBT

Salton BL1486RBT Power Blender Instruction Manual

MODEL: BL1486RBT

1. Product Overview

The Salton Power Blender is designed for efficient blending, crushing, emulsifying, chopping, puréeing, and liquefying. It features a 1500W, 2HP motor that generates 30,000 RPMs, coupled with an 8-blade blending system. The 2-liter BPA-free Tritan™ Vortex Jar is engineered to eliminate unblended food pockets.



Figure 1: Salton BL1486RBT Power Blender.

Key Features:

- Powerful 1500W, 2HP motor with 30,000 RPM.
- 8-blade blending system for versatile food processing.
- 2-liter/quart BPA-free Tritan™ Vortex Jar.
- Capable of blending, crushing, emulsifying, chopping, puréeing, and liquefying.
- Suitable for whole fruits, vegetables, ice, frozen fruits, and nuts.
- Prepares hot foods like soups and sauces using friction heat.

2. Product Components

The Salton Power Blender consists of the following main components:

- **Motor Base:** Houses the 1500W motor and control panel.
- **2L Tritan™ Vortex Jar:** A durable, BPA-free container with a unique cloverleaf shape designed to create a vortex for efficient blending.
- **8-Blade Blending System:** Features 4 sawtooth and 4 ultra-sharp angled stainless steel blades on a heavy-duty all-metal drive.

- **Lid and Lid Plug:** Securely covers the jar during operation. The lid plug can be removed to add ingredients or use the tamper.
- **Tamper:** Used to push ingredients towards the blades for thicker mixtures.



Figure 2: Key features of the Salton Power Blender, including the Vortex Jar, 8-Blade Blending System, and Professional Grade Power.



Figure 3: Detailed view of the 8-Blade Blending System.

3. Setup

Unpacking and Initial Cleaning:

1. Carefully remove all components from the packaging.
2. Wash the Tritan™ Vortex Jar, lid, and lid plug with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the motor base with a damp cloth. Do not immerse the motor base in water.

Assembly:

1. Place the motor base on a clean, dry, and stable surface.
2. Ensure the control dial is set to 'OFF' and the unit is unplugged before assembly.
3. Place the Tritan™ Vortex Jar onto the motor base, ensuring it is seated correctly.
4. Add ingredients to the jar. Do not overfill past the maximum fill line.
5. Secure the lid onto the jar. Ensure the lid plug is inserted into the lid opening.

4. Operating Instructions

The Salton Power Blender offers various functions for diverse culinary needs.

General Blending:

1. Add desired ingredients to the blender jar. For best results, add liquids first, then soft ingredients, followed by harder ingredients and ice.
2. Secure the lid and lid plug.
3. Plug the blender into a power outlet.
4. Select the desired speed using the control dial or use the 'PULSE' function for short bursts of power.
5. Blend until the desired consistency is achieved.
6. Turn the dial to 'OFF' and unplug the unit before removing the jar.



Figure 4: Ingredients prepared for blending.





Figure 5: Blended smoothie in the jar.

Video 1: Demonstration of the Salton BL1486RBT Professional Grade Power Blender in action, showcasing its ability to blend various ingredients.

Specific Applications:

Crushing Ice:

The powerful 2 HP motor can crush ice into snow in seconds, ideal for frozen drinks, snow cones, and slushies. Use the 'PULSE' function for controlled crushing.



Figure 6: Illustration of the blender's ice crushing capability.

Emulsifying:

The blender effectively emulsifies ingredients, helping to preserve enzymes and other nutrients. This is beneficial for creating smooth dressings and sauces.



EMULSIFY

Preserve enzymes and other nutrients to power your metabolism

Figure 7: The blender's emulsifying function in progress.

Preparing Hot Soups (Friction Heat):

The high-speed blending action generates friction heat, allowing you to prepare hot soups and sauces directly in the jar in minutes. Start with raw ingredients and blend on high speed until heated.

Making Nut Butters:

Create all-natural, homemade nut butters by blending nuts until smooth. Use the tamper to push ingredients down towards the blades as needed.

Creating Dairy-Free Milks:

Prepare delicious dairy-free milks from nuts or grains. Blend the soaked nuts/grains with water, then strain through a nut milk bag for a smooth consistency.

Video 2: Overview of the Salton Tabletop Power Blender, demonstrating its versatility for smoothies, nut butters, hot soups, and easy cleaning.

5. Cleaning and Maintenance

Self-Cleaning Function:

The blender features a convenient self-cleaning function:

1. After use, rinse the jar to remove large food particles.

2. Add two drops of dish soap to the Vortex Jar and fill halfway with warm water.
3. Secure the lid and lid plug.
4. Blend at the highest speed for 30-60 seconds.
5. Pour out the soapy water, rinse the jar thoroughly, and let it air dry.

EASY TO CLEAN



1. Add two drops of dish soap to the vortex jar and fill halfway with warm water.
2. Blend at the highest speed for 30-60 seconds and your blender is clean!

Figure 8: Steps for using the self-cleaning function.

Manual Cleaning:

- Always unplug the blender before cleaning.
- The jar, lid, and lid plug are dishwasher safe (top rack only) or can be hand-washed.
- Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
- Ensure all parts are completely dry before storing.

6. Troubleshooting

If you encounter issues with your Salton Power Blender, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Blender does not turn on.	Unit not plugged in; power switch off; jar not seated correctly.	Ensure unit is plugged in, power switch is on, and jar is securely placed on the base.
Ingredients are not blending smoothly.	Too little liquid; too many solid ingredients; ingredients stuck.	Add more liquid; reduce ingredient quantity; use tamper to push ingredients towards blades.
Burning smell during operation.	Overloading the motor; new motor break-in period.	Reduce load; allow motor to cool. A slight burning smell is normal for new motors during initial uses.
Loud noise during operation.	Improper lid placement; foreign object in jar.	Ensure lid is secure. Check for and remove any foreign objects.

7. Technical Specifications

Specification	Detail
Brand	Salton
Model Number	BL1486RBT
Color	Red
Special Feature	Table Top Blender
Capacity	2 Liters
Product Dimensions	9"D x 8.2"W x 18.8"H
Included Components	2xLiter/quart BPA free Tritan jar, Tamper
Power Source	Corded Electric
Voltage	120.0 V
Material Type Free	BPA Free
Blade Material	Stainless Steel
Item Weight	11.7 pounds
UPC	061283108746

8. Warranty and Support

Warranty Information:

The Salton BL1486RBT Power Blender comes with a **5-year limited warranty** from the date of purchase. This warranty covers defects in material and workmanship under normal household use. Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact Salton Customer Service:

- **Website:** www.salton.com
- **Email:** support@salton.com
- **Phone:** Refer to your regional Salton website for local contact numbers.

Please have your model number (BL1486RBT) and date of purchase available when contacting support.