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› Salter EK3171 Compact Prep Pro Mini Food Processor User Manual

Salter EK3171

Salter EK3171 Compact Prep Pro Mini Food Processor

Model: EK3171 | **Brand:** Salter

INTRODUCTION

The Salter EK3171 Compact Prep Pro is an innovative and versatile 8-in-1 mini food processor designed to simplify your food preparation tasks. Featuring a powerful 200W motor and a durable stainless steel blade that operates bidirectionally, this appliance effortlessly performs multiple functions including chopping, grating, grinding, whipping, stirring, mixing, blending, and kneading.

Its robust yet space-saving design, coupled with a 1-liter capacity, makes it ideal for preparing a variety of dishes, from delicious sauces and dressings to finely chopped ingredients. For added convenience, a whisking disc and spacing inserts are also included.



Image: The Salter Compact Prep Pro Mini Food Processor positioned on a kitchen counter, ready for use.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Salter EK3171 Compact Prep Pro. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor base unit, cord, or plug in water or any other liquid.
- Keep hands and utensils away from the moving blade during operation to prevent injury. Use a spatula only when the appliance is stopped.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments and accessories recommended or sold by the manufacturer.
- Ensure the processing bowl and lid are correctly assembled and locked into place before operating the appliance. The appliance features a blade locking system for safety.
- The blades are extremely sharp. Handle with extreme care when assembling, disassembling, or cleaning.
- Do not process hot liquids or ingredients that are too hard, as this may damage the appliance.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Salter Compact Prep Pro:

1. **Motor Base Unit:** Contains the powerful 200W motor and control buttons.
2. **Processing Bowl:** 1-liter capacity transparent bowl for holding ingredients.
3. **Lid:** Secures the bowl and features a safety interlock mechanism.
4. **Stainless Steel Blade Assembly:** The primary cutting tool for chopping, grinding, and grating. Designed for bidirectional operation.
5. **Whisking Disc:** An attachment used for whipping and mixing lighter ingredients.
6. **Spacing Inserts:** Used with certain attachments for optimal performance.



Image: An exploded view showing the main components of the Salter Compact Prep Pro: the motor base, the transparent processing bowl, the stainless steel blade assembly, and the whisking disc.

1 LITRE
capacity



Image: The Salter Compact Prep Pro displayed with its 1-liter capacity, surrounded by fresh ingredients like avocado, onion, lime, and tomatoes, highlighting its use for preparing dips and sauces.

SETUP

Before first use, wash all removable parts (processing bowl, lid, blade assembly, whisking disc, spacing inserts) in warm, soapy water, rinse thoroughly, and dry. Wipe the motor base unit with a damp cloth.

1. Place the motor base unit on a clean, dry, and stable surface.
2. Carefully place the processing bowl onto the motor base, aligning the tabs on the bowl with the slots on the base. Twist clockwise until it locks securely into place.
3. Insert the desired attachment (stainless steel blade assembly or whisking disc) onto the central spindle inside the processing bowl. Ensure it sits firmly.
4. Add your ingredients to the processing bowl. Do not exceed the MAX fill line indicated on the bowl.
5. Place the lid onto the processing bowl, aligning the lid's tab with the slot on the bowl's handle. Twist clockwise until it clicks and locks into place. The appliance will not operate unless the lid is correctly secured.
6. Plug the power cord into a suitable electrical outlet.



Image: The Salter Compact Prep Pro Mini Food Processor is shown plugged into a wall socket, indicating it is ready for operation.

OPERATING INSTRUCTIONS

Once assembled and plugged in, your Salter Compact Prep Pro is ready for use. The appliance operates by pressing and holding the control button(s) on the base unit.

Chopping, Grinding, and Grating

Use the **Stainless Steel Blade Assembly** for these functions.

- Ensure ingredients are cut into small, manageable pieces before placing them in the bowl.
- For best results, use the pulse function (press and release the button) to achieve desired consistency and prevent over-processing.
- The bidirectional blade ensures efficient processing.



Image: The Salter Compact Prep Pro containing freshly chopped avocado, tomato, and red onion, with a small bowl of sauce next to it, demonstrating its chopping and blending capabilities.



Image: The Salter Compact Prep Pro filled with grated cheese, showcasing its ability to grate ingredients efficiently.

Whipping and Mixing

Attach the **Whisking Disc** for these tasks.

- Ideal for whipping cream, egg whites, or mixing light batters and sauces.
- Ensure the whisking disc is properly seated on the spindle.
- Process until desired consistency is achieved.



Image: The Salter Compact Prep Pro containing whipped cream, with a bowl of strawberries and cream nearby, illustrating its whisking function.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Salter Compact Prep Pro.

1. Always unplug the appliance from the power outlet before cleaning.
2. Disassemble all removable parts: processing bowl, lid, blade assembly, whisking disc, and spacing inserts.
3. Wash these parts immediately after use in warm, soapy water. Rinse thoroughly and dry completely.
4. **Important:** The processing bowl and attachments are **NOT dishwasher safe**. Hand wash only.
5. Exercise extreme caution when handling the stainless steel blade assembly as the blades are very sharp. Use a brush to clean around the blades if necessary, avoiding direct contact with fingers.
6. Wipe the motor base unit with a soft, damp cloth. Do not immerse the motor base in water or any other liquid.
7. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these may damage the surfaces of the

appliance.

8. Store the appliance in a dry place, away from direct sunlight and heat, with all parts assembled or stored safely.



Image: Hands are shown cleaning the transparent processing bowl of the Salter Compact Prep Pro with a sponge and soapy water in a sink, demonstrating the hand-washing process.

TROUBLESHOOTING

If you encounter any issues with your Salter Compact Prep Pro, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Lid or bowl not correctly assembled/locked. Power outage.	Ensure the power cord is securely plugged into a working outlet. Check that the processing bowl and lid are fully twisted and locked into their respective positions. Verify power supply to the outlet.
Motor runs, but ingredients are not processing.	Blade/whisking disc not properly installed on the spindle. Too many ingredients or ingredients are too large/hard.	Unplug, then re-install the blade/whisking disc, ensuring it sits firmly. Reduce the quantity of ingredients or cut them into smaller pieces.
Appliance is excessively noisy or vibrates.	Uneven load of ingredients. Appliance not on a stable surface.	Distribute ingredients evenly in the bowl. Place the appliance on a flat, stable, and non-slip surface.

If the problem persists after trying these solutions, please contact Salter customer support for further assistance. Do not attempt to repair the appliance yourself.

SPECIFICATIONS

Technical specifications for the Salter EK3171 Compact Prep Pro Mini Food Processor:

Brand	Salter
Model Number	EK3171
Power	200 Watts
Capacity	1 Litre
Voltage	220 Volts
Material	Stainless Steel (blade), Plastic (bowl, base)
Dimensions (L x W x H)	18.5 x 13.5 x 24.7 cm
Item Weight	1.55 Kilograms
Dishwasher Safe Parts	No

Height: 24.7 cm



Image: A visual representation of the Salter Compact Prep Pro's dimensions, showing its height (24.7 cm), length (18.5 cm), and width (13.5 cm).

WARRANTY AND SUPPORT

Salter products are designed and manufactured to the highest standards. For information regarding warranty coverage, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official Salter website. Please have your model number (EK3171) and proof of purchase ready when contacting support.

For any queries or assistance, please contact Salter Customer Service.

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