

ONE·TOUCH™

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SALAD DRESSING MAKER



PLEASE READ AND SAVE THESE
USE AND CARE INSTRUCTIONS

USER MANUAL

Model no.: KC69

INTRODUCTION

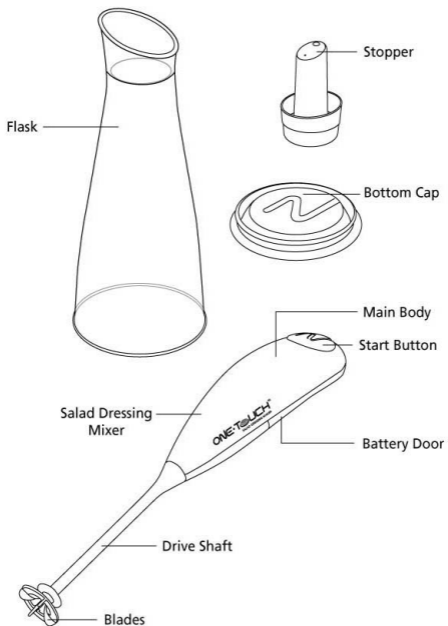
Congratulations on your purchase of the Salad Dressing Maker (model No.: KC69). This product makes the emulsification of salad dressing easy and effortless. Add your favourite herbs and ingredients to the appropriate lines on the Flask. Just press and hold the Start Button on the Salad Dressing Mixer. The dressing will be mixed thoroughly. The recipe on the Flask with the accompanying recipe book will help you make your favourite salad dressings.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using your Salad Dressing Maker

- Clean the Salad Dressing Mixer and the Flask before first time use.
- Close supervision is necessary when this product is used near children.
- Ensure the Salad Dressing Maker is on a secure surface during operation.
- DO NOT immerse the main body of Salad Dressing Mixer into any liquid.
- Keep the Drive Shaft in the liquid during operation. DO NOT try to lift it out before emulsification completes to avoid splash.
- DO NOT USE in a conventional or microwave oven.
- Store the unit out of reach of children.
- DO NOT fill Flask above the 180 ml mark.

PARTS



GETTING STARTED

Installation

Plug the Drive Shaft into the end of the main body.

Battery Installation

1. Slide back and remove the Battery Door. Install 2 AA alkaline or rechargeable batteries into the battery compartment according to the polarity (+/-) instructions.
2. Replace the Battery Door after installing the batteries.
3. Always replace all batteries in one go and never mix old and new batteries or batteries of different types.

Operating the Salad Dressing Maker

1. Pour your favourite liquids and ingredients into the Flask.
2. Immerse the Blades vertically into the liquid and rest the mixer on the rim of the Flask.
3. Press and hold the Start Button to start mixing.
4. DO NOT try to lift the mixer up to the surface as the dressing may splash out.
5. Release the Start Button to stop mixing after emulsification completes.
6. Lift the mixer out of the Flask.
7. Insert the Stopper in the top of the Flask to retain the freshness of the dressing until you are ready to serve.

CLEANING AND CARE

1. Remove the Stopper and the Bottom Cap.
2. Pull the Driver Shaft off the Main Body.
3. Wash the Flask, Stopper, Bottom Cap and the Driver Shaft under tap water and dry them thoroughly with a dry cloth.
4. Wipe the Main Body with a damp cloth or a sponge.
DO NOT use abrasive material to clean it.
5. Always remove the batteries when storing the unit for a long period of time.
6. Store the unit out of reach of children.

TROUBLE SHOOTING

| | |
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| Water leakage at the bottom. | Close the Bottom Cap tightly. |
| The Salad Dressing Mixer does not blend the ingredients in the Flask | The mixer may be out of power. Replace with new batteries and it will work properly. |

SPECIFICATIONS

Dimension: 343 x 136 x 45 mm

Storage temperature: 4 to 40°C (40 to 104°F)

SALAD DRESSING MAKER RECIPE

NOTES:

1 Tbsp = 1 tablespoon

1 tsp = 1 teaspoon

Asian Vinaigrette

This is an ideal dressing for Asian noodles, toasted sesame seeds and steamed vegetables.

Ingredients:

5 Tbsp Oil

2 Tbsp Rice Vinegar

2 tsp Light Soy Sauce

1 tsp Sugar

1/8 tsp Fresh Ground White Pepper
to Taste

A few drops Sesame Oil

Greek Vinaigrette

Tossed with salad greens, feta cheese, black olives, cucumbers and thinly sliced red onion, this lemony dressing make the Greek Salad perfect.

Ingredients:

130ml Extra Virgin Olive Oil

1 1/2 Tbsp Red Wine Vinegar

1 1/2 Tbsp Lemon Juice

1/2 tsp Dried Oregano

1 clove Garlic, finely chopped

Salt and Fresh Ground Black
Pepper to Taste

Citrus Vinaigrette

This dressing is good with asparagus, green beans, spinach and other vegetables, giving a fresh citrus taste.

Ingredients:

Juice of one Large Navel Orange

2 Tbsp Lemon Juice

1 tsp Brown Sugar

1 clove Garlic, crushed

2 Tbsp Balsamic Vinegar

1/4 tsp Dry Mustard

Dash Salt

Fresh Ground Black Pepper

Lime Vinaigrette

This fresh lime dressing is a perfect match for Mexican or Asian salads.

Ingredients:

110ml Light Virgin Olive Oil

55 ml Red Wine Vinegar

3/4 tsp Dijon Mustard

3/4 tsp Honey

2 tsp Fresh Lime Juice

1 clove Garlic, minced

Salt and Freshly Ground Black
Pepper to Taste

SALAD DRESSING MAKER RECIPE

Raspberry Vinaigrette

This delicious dressing is perfect for green salads and fresh fruit.

Ingredients:

60 ml Raspberry Vinegar
120 ml Fresh Orange Juice
Salt and Fresh Ground Black Pepper
to Taste

Caesar Dressing

This is a delicious tangy dressing for Caesar salad with grated parmesan cheese, croutons, bacon bits and Romaine lettuce.

Ingredients:

90 ml Extra Virgin Olive Oil
30 ml Red Wine Vinegar
1 Tbsp Dijon Mustard
1 Tbsp Lemon Juice
1 tsp Garlic, minced
1 tsp Anchovy Paste
1 tsp Worcestershire Sauce
Salt and Freshly Ground Black Pepper to Taste

Roasted Garlic Vinaigrette

This dressing adds flavour to mixed vegetables or can be used as a dip for crusty baguettes.

Ingredients:

100 ml Olive Oil
30 ml White Wine Vinegar
½ Egg White
1 Tbsp Chopped Shallots
½ tsp Dijon Mustard
¼ tsp Salt
1 pinch of White Pepper
3 Garlic Cloves, roasted in a 360° F oven until softened and lightly browned.

Waldorf Salad Dressing

This dressing brings back the classic Waldorf Salad with torn red-leaf lettuce, sliced apples, celery and walnuts.

Ingredients:

40 ml Orange Juice
110 ml Plain Yogurt
1 Tbsp Smooth Peanut Butter
1 Tbsp Chopped Parsley
Salt and Fresh Ground Black Pepper to Taste

SALAD DRESSING MAKER RECIPE

Creamy Dill Dressing

Tossing thinly sliced cucumber and red onion with this delightful dressing makes this a delicious Middle-Eastern inspired salad.

Ingredients:

110 ml Plain Yoghurt
30 ml Fresh Lemon Juice
30 ml Extra Virgin Olive Oil
1 Tbsp Fresh Dill, minced
2 cloves Garlic, minced
Salt and Freshly Ground Black Pepper to Taste

Ranch Dressing

This delicious dressing produces a zesty flavour.

Ingredients:

110 ml Plain Yoghurt
40 ml Heavy Cream
1 Tbsp Parmesan Cheese, grated
½ Tbsp Fresh Ground Black Pepper
½ tsp Dried Chives
½ tsp Dried Dill
½ tsp Dried Oregano
½ tsp Dried Parsley
½ tsp Garlic powder
Dash Hot Sauce