

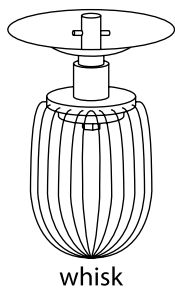


Russell Hobbs

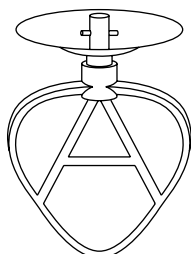


instructions

attachments

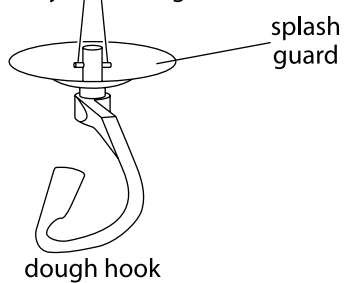


whisk



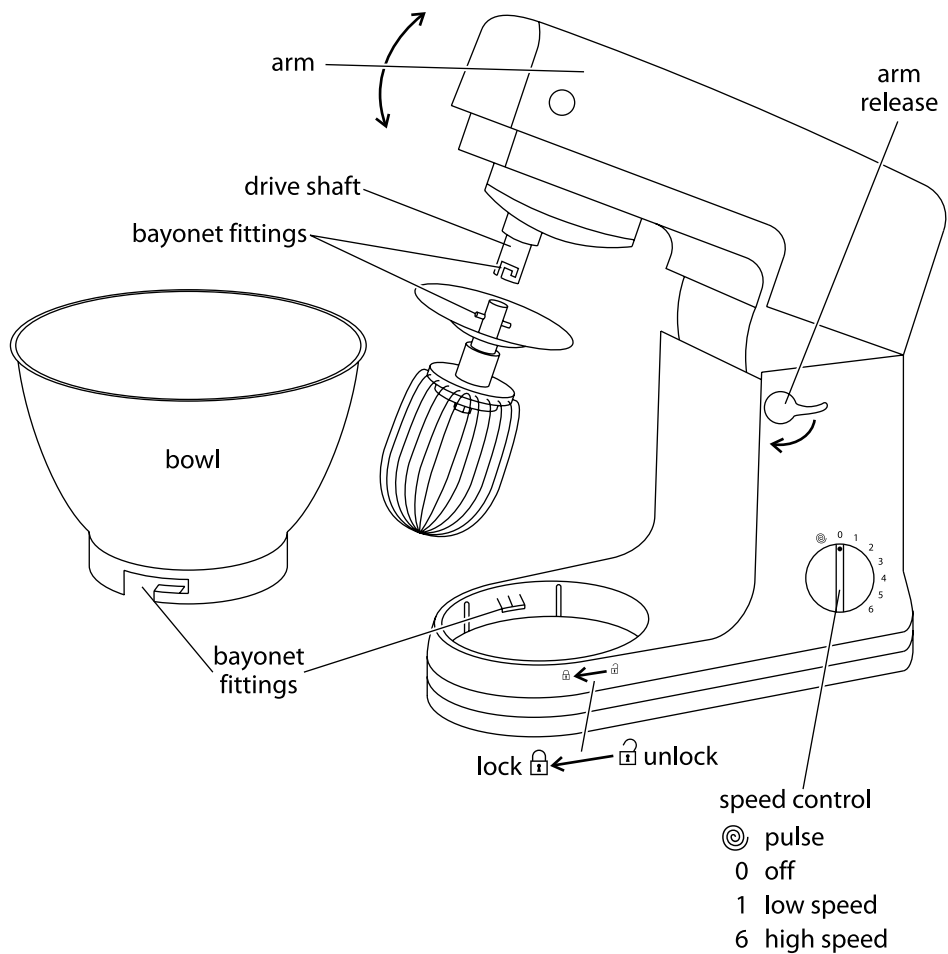
beater

bayonet fittings



splash guard


dough hook



Read the instructions and keep them safe. If you pass the mixer on, pass on the instructions too. Remove all packaging, but keep it till you know the mixer works.

important safeguards

Follow basic safety precautions, including:

- 1 The mixer must only be used by or under the supervision of a responsible adult.
- 2 It's not a toy, don't let children play with it.
- 3 Don't put the mixer in liquid, don't use it in a bathroom, near water, or outdoors. 
- 4 Keep fingers, hair, clothing, kitchen utensils, etc. clear of the bowl and attachments.
- 5 Switch off, unplug the mixer, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.
- 6 Don't put anything into the bowl that's hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 7 Don't let anything other than ingredients and the attachments get into the bowl while the mixer is plugged in.
- 8 Don't leave the mixer unattended while plugged in.
- 9 Sit the mixer on a water-resistant, dry, stable, level surface.
- 10 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 11 Keep the mixer and the cable away from sources of heat.
- 12 Don't run the motor for more than 10 minutes, or it may overheat. After 10 minutes, switch off for at least 10 minutes, to let the motor cool.
- 13 Don't use the mixer for any purpose other than those described in these instructions.
- 14 Don't use attachments or accessories unless we supply them.
- 15 Don't run the mixer empty, it may overheat.
- 16 Don't use the mixer if it's damaged or malfunctions.
- 17 If the cable is damaged, return the mixer, in order to avoid hazard.

household use only

before using for the first time

Turn to "care and maintenance" on page 5 and clean the mixer, to remove any manufacturing residues, dust, etc.

positioning

- 1 Sit the mixer on a water-resistant, dry, stable, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Don't plug the mixer in yet.

raising the arm

- 4 To withstand the load, the springs in the arm are quite powerful, so:
 - a) Hold the bottom of the mixer firmly, to reduce splashing.
 - b) Keep clear of the top of the arm, so it won't hit you.
 - c) Check that the mixer is switched off (0).
 - d) Hold the bottom of the mixer with one hand.
 - e) Turn the arm release clockwise about a quarter of a turn, with the other hand.
 - f) The arm will spring up into the raised position.
 - g) Let the arm release go.

the bowl

- 5 To remove the bowl, turn it anti-clockwise (⌚) to release it from its bayonet fittings, then lift it off the mixer.
- a) Whenever possible, add ingredients while the bowl is off the mixer.
 - b) If this isn't practical, stop the motor before adding ingredients.
 - c) If you have to add ingredients while the motor is running, try not to pour them on the attachment, as this'll cause splashing (certainly when using the whisk).
 - d) The contents of the bowl will rise when you start the motor – the higher the speed, the more they'll rise.
 - e) Try not to fill the bowl more than about half full (specially when using the whisk).

caution You must only use the bowl supplied – don't use any other bowl.

- 6 To fit the bowl, lower it on to the mixer, and turn it clockwise (⌚) to lock it in place.
- 7 Handling the bowl is easier without an attachment fitted, so:
- a) Fit the bowl before fitting the attachment.
 - b) Remove the bowl after removing the attachment.

the attachments

- 8 Fit and remove the attachments with the arm in the raised position.
- 9 Push the top of the attachment into the drive shaft, and turn, to lock it in place.
- 10 To remove it, turn it the opposite way, then pull it out of the drive shaft.

the speed control

- 11 Turn the control clockwise to the speed you want.
- 12 The range is from 1 (low) to 6 (high).
- 13 Turning the speed control anti-clockwise to Ⓢ will give you a pulse at high speed, for use with the whisk.
- 14 In this position, the switch is spring-loaded – when you let go, it'll move back to 0.
- 15 Use the Ⓢ function to give more precise control over the state of the mixture.
- a) Turn the speed control to Ⓢ for a second or two, then release it.
 - b) Check the state of the mixture.
 - c) Repeat till the mixture is the consistency that you need.

★ Don't use Ⓢ with the beater or dough hook – you may overload the motor

16 You'll have your own preferences, but generally:

attachment	speed	use
whisk	5-6 + Ⓢ	beating/aerating cream, egg whites, batter, light mixes
beater	3-4	creaming butter and sugar, medium cake mixes
dough hook	1-2	heavy mixtures, bread, pastry

lowering the arm

- 17 Again, the springs in the arm are quite powerful, so:
- a) Check that the mixer is switched off (0).
 - b) Hold the bottom of the mixer with one hand.
 - c) Turn the arm release clockwise about a quarter of a turn, with the other hand.
 - d) Press firmly down on the top of the arm, till it's horizontal.
 - e) Let the arm release go.
 - f) Let the arm go.

power up

- 18 Check that the speed control is set to 0.
- 19 Put the plug into the power socket (switch the socket on, if its switchable).
- 20 Turn the speed control clockwise to the speed you want (1-6 or ©).
- 21 Turn the speed control back to 0 to turn the motor off.
- 22 Don't run the motor continuously for more than 10 minutes, it may overheat. After 10 minutes switch off for at least 10 minutes, to recover.
- 23 Switch off, unplug the mixer, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.

hot liquids

- 24 No matter how careful you are, splashing is inevitable with this sort of appliance.

caution Don't put anything into the bowl that's hotter than you can comfortably handle (i.e. liquid temperature below 40°C).

care and maintenance

- 1 Switch off (0) and unplug before cleaning.
- 2 Clean as soon after use as possible, to prevent residues setting inside the bowl.
- 3 Turn the bowl anti-clockwise (↺) to release it from its bayonet fittings, then lift it off the mixer.
- 4 Wash the bowl and attachments in warm soapy water, rinse well, then leave them to drain and air dry.
- 5 Wipe the outside surfaces of the mixer with a clean damp cloth.
- 6 Don't put any part of the mixer in a dishwasher.
- 7 Don't put the mixer in water or any other liquid.
- 8 Don't use harsh or abrasive cleaning agents or solvents.

a few simple recipes to get you started

pizza dough

- 400g plain flour
- 250ml warm water
- ½ tsp sugar

dough hooks

- 1 sachet active dried yeast (about 2½ tsp)
- 1½ tbsp olive oil
- 1 tsp salt

Put the flour in the bowl. Mix the remaining ingredients in a bowl or jug. Run the mixer at speed 1, and gradually add the liquid. As the ingredients incorporate, and the dough ball becomes more formed, increase the speed to 2. Knead for a couple of minutes on this speed, till the dough ball is smooth.

Remove from the bowl and split into 2-4 pieces. Roll into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray. Spread the pizza bases with tomato purée and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas 6 for 15-20 minutes, till the toppings are bubbling and golden brown.

currant loaf

(makes a 1kg/2lb loaf)

500g wholemeal flour
1 tbsp baking powder
150g sugar
50g mixed peel
2 tbsp milk

150g butter (softened)
½ tsp salt
150g currants
2 eggs (medium)

Put the flour in the bowl, add the softened butter, and mix on speed 1. When the butter and flour start to blend, add the sugar, salt, currants, peel and baking powder. Leave it mixing while you beat the eggs and milk together, then add the egg/milk mixture to the bowl. Increase the speed to 2 and mix till the ingredients are combined. Put into a greased loaf tin and bake in a preheated oven at 180°C/350°F/gas 4 for 35 minutes. Turn on to a wire rack and allow to cool before slicing. Serve toasted with butter.

basic white bread

(makes a 1kg/2lb loaf)

600g strong white bread flour
345ml warm water
1 tsp sugar

1 sachet active dried yeast (about 2½ tsp)
1 tbsp sunflower oil or butter
2 tsp salt

Use the mixing instructions for pizza dough, then put the dough in a bowl, cover and leave in a warm place till it's doubled in size (30-40 minutes). Remove the dough and punch down to remove air. Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes. Bake in a preheated oven at 200°C/400°F/gas 6 for 25-30 minutes, till golden brown and hollow sounding on the bottom.

basic wholemeal bread

(makes a 1kg/2lb loaf)

575g strong wholemeal bread flour
375ml warm water
1 tbsp light brown sugar

1 sachet active dried yeast (about 2½ tsp)
2 tbsp sunflower oil or butter
2 tsp salt

Follow the method for basic white bread.

soft poppy seed rolls

(makes 8-10)

570g strong white bread flour
300ml milk (warmed slightly)
1 tbsp sunflower oil
2 tsp salt

1 sachet active dried yeast (about 2½ tsp)
2 eggs (room temperature)
1½ tsp sugar
75g poppy seeds

Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes. Put the flour and poppy seeds in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for five minutes. Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then put on a greaseproof baking sheet. Leave in a warm place till doubled in size. Brush with a little egg or milk, and bake in a preheated oven at 220°C/425°F/gas 7 for 20-25 minutes, till golden brown and hollow sounding on the base.

dough hooks

dough hooks

dough hooks

dough hooks

Italian herb bread

dough hooks

(makes a 1kg/2lb loaf)

575g strong white bread flour
290ml water
2 tsp sugar
4 tbsp mixed dried herbs

1 sachet active dried yeast (about 2½ tsp)
2 tbsp olive oil
2 tsp salt

Mix the water, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes. Put the flour and dried herbs in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for 5 minutes. Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes). Put on a floured surface, knead gently to knock out the air, then shape, put on a baking sheet, and leave in the warm till doubled in size. Bake in a preheated oven at 200°C/400°F/gas 6 for 25 minutes or till golden brown and hollow sounding on the bottom.

chicken & pesto pancake wraps

whisk

pancake wraps

100g plain flour
300ml milk
oil for frying

1 large egg
½ tsp salt

filling

6 tbsp pesto (green or red)
75g Gruyere cheese, grated
handful of baby plum tomatoes

2 cooked chicken fillets, shredded
50g Parmesan cheese, grated
large handful of fresh basil leaves

Mix the egg and milk in a jug. Sift the flour into the bowl, add the salt, and mix at speed 3, gradually adding the liquid, then increase the speed to 5 or 6, and whisk for a minute or so, till smooth and light.

Drop small amounts of the batter into a hot saucepan coated with a little hot oil. Cook for a minute on each side or till golden brown. Set aside and keep warm.

Roughly chop the tomatoes, and tear the basil into shreds. Spread each of the pancake wraps with a little of the pesto, add cooked chicken, chopped tomatoes, and basil.

Season with salt and black pepper, then roll up, and put the wraps in an ovenproof dish and sprinkle with the two cheeses. Brown under a hot grill till golden and bubbling.

apricot, lemon & rum pancakes

whisk

100g plain flour
50g dried apricots
1 egg
grated rind of ½ lemon
pinch salt

25g ground almonds
300ml milk
25g butter (melted)
2-3 tbsp rum
oil for frying

Soak the dried apricots overnight in the rum, and set aside. Mix the egg, milk, lemon rind and melted butter in a jug. Sift the flour into the bowl, add the ground almonds and salt, and mix at speed 3, gradually adding the liquid, then increase the speed to 5 or 6, as everything becomes incorporated, and whisk till the batter has a smooth consistency. Heat the oil in a frying pan and drop in small amounts of the batter to coat the base. Cook for a minute or so on each side till golden. Put in a stack and keep warm. Purée the rum and apricots in a blender (or chop finely and press through a sieve), put a little purée on each pancake and roll up. Serve warm with cream or ice cream.

hot chocolate soufflé

whisk

75g butter	50g plain flour
1½ tbsp cocoa powder	450ml milk
4 eggs, separated	50g caster sugar

Melt the butter in a pan, stir in the flour and cocoa, and blend over a low heat. Add the milk and mix well till thickened slightly. Remove from the heat and set aside to cool, then add the egg yolks and beat in. Put the egg whites in the bowl, mix at speed 6 for a few seconds, then add the sugar and continue to whisk till soft peaks form. Fold in the sauce. Pour the mixture into a greased 1.2 litre (2 pint) dish. Stand the dish in a roasting tin filled half full with boiling water, put into the oven, and bake at 190°C/375°F/gas 5 for 40-45 minutes, till well risen.

coffee & brandy ice cream

whisk

3 eggs	75g caster sugar
300ml single cream	2 tbsp instant coffee powder
300ml double cream	2½ tbsp brandy

Add the sugar and eggs to the bowl and process at speed 6 till smooth in texture. In a saucepan, bring the single cream and coffee just to the boil and stir in the egg and sugar mixture. Put in a heatproof bowl over a simmering pan of water and cook gently, stirring well, till thick enough to coat the back of a spoon. Strain into a bowl and leave to cool.

Whip the double cream at speed 6 till soft peaks form, then fold into the cold egg and sugar mixture, with the brandy.

Pour into a container, cover, and freeze for 2½-3 hours, till partially frozen. Remove, stir well and then freeze again, till the desired texture is achieved.

basic meringues

whisk

4 egg whites	100g caster sugar
100g icing sugar	

Combine the sugars and set aside.

Put the egg whites in the bowl and process at speed 6 till fairly stiff. Add half the sugar and whisk again till the mixture is smooth, and stiff peaks have formed. Remove the bowl, and lightly fold in the remaining sugar with a metal spoon. Line a baking sheet and spoon or pipe the meringue mixture into ovals. Sprinkle with the remaining sugar and put on the lowest shelf of a cool oven (120°C/250°F/ gas ½) for 1½ hours. Cool on a wire rack. Top with soft fruits, chocolate, and sweetened cream.

basic biscuits

whisk

100g (4oz) butter	150g (6oz) caster sugar
1 tsp vanilla essence	1 medium egg
100g (4oz) plain flour	100g (4oz) self raising flour

Cream the butter, sugar and vanilla essence at speed 5 for 1-2 minutes till light, pale and fluffy, add the egg, then whisk till everything has combined. Sift the flours together then gradually add them to the mixture. Remove the bowl.

Form the mixture into balls, put them on a greased baking tray, flatten them slightly, then bake in a preheated oven at 180°C/350°F/gas 4 for 12-15 minutes.

Cool on the tray for a few minutes, then move to a wire rack.

classic Victoria sponge cake

beater

100g (4oz) butter/margarine
2 large eggs
1 drop vanilla essence

100g (4oz) caster sugar
100g (4oz) self raising flour

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper. Beat the butter at speed 3 till light and fluffy, gradually add the eggs, then the vanilla. Gradually add the flour, and turn the mixer up to speed 4 once the ingredients start to incorporate. Divide the mixture equally between the two cake tins and level the surfaces. Bake the cakes in the centre of a preheated oven at 180°C/350°F/gas 4 for about 25 minutes, then cool on a wire rack.

steamed treacle pudding

beater

100g caster sugar
100g self raising flour
100g butter

2 eggs
5 tbsp golden syrup
extra butter for greasing

Grease a 900ml pudding basin and set aside. Put the butter and sugar in the bowl and whisk at 2-3 till light and fluffy. Add one egg, then a little flour, then the other egg, then mix and fold in the remaining flour.

Put the syrup into the greased pudding basin, and pour the mixture on top. Cover with greaseproof paper or foil, secure with string and steam for 1½-2 hours. Serve hot with custard or cream.

very moist chocolate cake

beater

50g butter, softened
50ml milk
125g caster sugar
2 tsp vanilla extract
35g cocoa powder
2 tbsp light vegetable oil (sunflower, etc.)

2 tbsp golden syrup
2 eggs, beaten
100g cooking chocolate, melted
100ml boiling water
125g self raising flour

Dissolve the cocoa powder in the boiling water and set aside to cool.

Put the butter and sugar in the bowl. Cream for a few seconds at low speed (1-2) and gently add half the egg, followed by half the flour, gently increasing the speed to a medium speed (3-4). Add the remaining egg and flour and mix to a smooth texture.

Add the remaining ingredients and mix till smooth and velvety. Pour the mixture into a dish, cover with foil or greaseproof paper and steam for one hour, or till a knife inserted into the cake comes out clean.

farmhouse fruit cake

beater

150g butter
75g glacé cherries, chopped
25g mixed peel
Pinch salt
3 tbsp milk

150g caster sugar
75g each of sultanas and raisins
300g self raising flour
1 tsp mixed spice
3 eggs

Grease a 20cm (8") round cake tin and line with greaseproof paper. Preheat the oven to 180°C/350°F/gas 4. Put the butter, sugar, dried fruits and spices in the bowl, and beat at speed 3 till combined slightly. Add the eggs and milk and beat for a few seconds, Gradually add the flour and continue beating till well mixed. Pour into the cake tin and bake for about 1½ hours. Cool in the tin for 15 minutes then turn on to a wire rack.

buttery vanilla bean cake

beater

125g butter	1 vanilla bean pod
125g self raising flour	100g caster sugar
2 eggs	1 tbsp milk

Split the vanilla pod, and scrape out the seeds with a knife.

Grease two 18cm (7") straight sided sandwich tins and line with greaseproof paper.

Preheat the oven to 180°C/350°F/gas 4. Put the butter, sugar and vanilla seeds in the bowl, and beat on speed 2 for a few seconds. Add one of the eggs, mix well on speed 3, then add half the flour. Repeat, adding eggs and flour, till all the ingredients are combined and smooth in texture. Divide into the two tins and bake in the centre of the oven for 20-25 minutes. Cool on a wire rack. Fill with butter cream or whipped cream and jam.

sponge mixture (basic recipe)

beater

500g plain flour	250g soft butter or margarine
250g sugar	2 drops vanilla essence
4 eggs	1 tbsp baking powder
125ml milk	pinch of salt

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Put everything into the bowl, mix at speed 1 for 30 seconds, then at speed 3 for 3 minutes, till combined. Pour the mixture into the cake tin, and bake in the centre of the oven for 50-60 minutes. Before removing the cake from the oven, test to see if it's done. Pierce the centre of the cake with a cocktail stick. If no mixture sticks to it, the cake is cooked. Turn the cake on to a wire tray and allow to cool.

You may vary the basic recipe by adding 100g raisins, chopped nuts, or grated chocolate.

walnut and ricotta cake

beater, then whisk

150g butter, softened	150g caster sugar
5 eggs, separated	grated rind of 1 lemon
150g ricotta cheese	50g plain flour
1 tsp vanilla extract	
100g walnut pieces, chopped and toasted under the grill	

topping

2 tbsp brandy	50g plain chocolate, grated
extra handful walnut pieces	

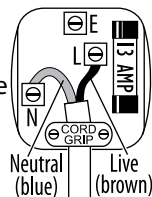
Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Fit the beater. Put the butter and half the sugar in the bowl and cream at speed 3 for a few minutes, till light and fluffy. Add the egg yolks, lemon rind, cheese, flour and walnuts, mix for a few seconds, till combined. Transfer to a large bowl, and set aside. Clean the bowl, and fit the whisk.

Whisk the egg whites at speed 4 till fairly stiff, then turn to speed 3 and whisk in the remaining sugar. Remove the bowl from the mixer. Using a large metal spoon, fold the stiff egg whites into the cheese mixture. Pour into the baking tin and cook for 25-30 minutes till risen and firm. Remove from the oven and drizzle with the brandy. Leave the cake to cool in the tin. When cool, top with grated chocolate and walnuts.

notes

connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Salton Europe Ltd, Failsworth, Manchester M35 0HS

email: service@saltoneurope.com

telephone: 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products