



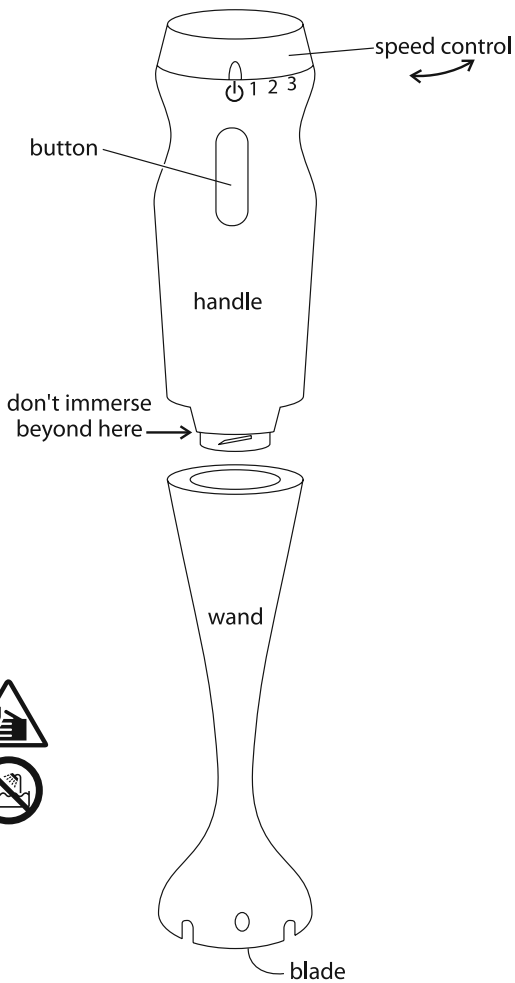
# Russell Hobbs



instructions

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Read the instructions, keep them safe, pass them on if you pass the blender on. Remove all packaging before use.



## **IMPORTANT SAFEGUARDS**

Follow basic safety precautions, including:

- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved.
- Children must not use or play with the appliance.
- Keep the appliance and cable out of reach of children.
- ⚠ Misuse of the appliance may cause injury.
- 2 Unplug the appliance before assembly, disassembly, or cleaning.
- 3 Don't leave the appliance unattended while plugged in.
- 4 If the cable is damaged, return the appliance, to avoid hazard.
- ⊘ Don't put the handle in liquid.
- 5 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 6 Don't try to chip ice, or chop raw meat.
- 7 Don't fit an attachment or accessory other than those we supply.

- 8 Don't use the appliance for any purpose other than those described in these instructions.
- 9 Don't operate the appliance if it's damaged or malfunctions.

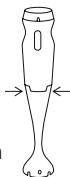
## **household use only**

### **👁 FITTING/REMOVING THE WAND**


- 1 Unplug the appliance before fitting or removing the wand.
- 2 Push the end of the handle into the wand, and turn the handle to the right.
- 3 To remove the wand, turn the handle to the left, and lift it off the wand.

### **👁 USING THE WAND**

- 4 Generally, the wand can do anything a normal blender can do, but faster, and with less washing up – make mayonnaise, milkshakes, smoothies, or fruit drinks. Blend, pulp or purée your ingredients in the pan or bowl you cook them in.
- 5 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it wandering over the work surface.
- 6 Don't immerse the wand past the bottom of the handle.
- 7 Don't try to chip ice, or chop raw meat..
- 8 Don't run the motor for more than 1 minute at a time, then leave it for 1 minute to cool before using it again.




### **👁 AVOIDING SPRAY/SPLASHING**

- a) hold the wand vertically
- b) don't start blending till it's well inside the food container
- c) switch to  before lifting it out of the container
- d) in liquids, start and stop with the blade under the surface


### **👁 HOT LIQUIDS**

- 9 The wand will withstand temperatures near boiling point. When using it in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 10 Don't use the wand in hot oil – not even moderately hot oil. While you may be able to stand fairly hot water, oil at the same temperature will cause serious burns.

## THE SPEED CONTROL

- 11 The positions are:  – standby, 1 – low, 2 – medium, 3 – high.
- 12 Use high speeds for thicker mixtures. Use low speeds for thinner mixtures, and for better control over the final stages of blending.
- 13 Press the button to start the motor, release it to stop.

## CARE AND MAINTENANCE

- 14 Switch to , unplug the blender, and clean it after each use.
- 15 Take great care with the blade – don't handle it, use a brush.
- 16 Wipe outside surfaces with a soft damp cloth.
- 17 Don't put any part of the blender in a dishwasher.

### **a few simple recipes to get you started**

#### **leek & potato soup** (serves 4)

- |                                 |                       |
|---------------------------------|-----------------------|
| 150g leeks, trimmed             | 150g potatoes, peeled |
| 2 chicken/vegetable stock cubes | 800ml water           |
| salt and pepper to taste        |                       |

Cut the leeks and potatoes into 2cm (1") lengths/cubes, put them in a pan (2 litre or bigger), and add the water and stock cubes. Bring to the boil, stirring, then reduce the heat, cover the pan, and simmer gently for 20 minutes.

Let it cool for 30 minutes, then blend at speed 3, till silky smooth. Warm to serve (don't let it boil), adjust the seasoning, and serve with crusty bread.

#### **coriander pesto** (dip, topping or sauce)

- |                                 |                          |
|---------------------------------|--------------------------|
| 4 handfuls fresh leaf coriander | 4 cloves fresh garlic    |
| 120g pine nuts                  | 250ml olive oil          |
| 120g freshly grated Parmesan    | salt and pepper to taste |

Put the coriander, garlic, pine nuts, and a bit more than half the oil in a large bowl.

Blend at low to medium speed, till the mixture looks smooth.

To adjust the thickness, add a little oil and give it a short burst.

Repeat till the consistency looks right.

Stir in the Parmesan, taste, and adjust the seasoning.

Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

### **horseradish and apple sauce**

2 sharp apples, peeled and grated      250ml double cream

6 tbsp horseradish relish      2 tsp paprika

Blend the cream in a large bowl at high speed, till soft peaks form, then gently fold in the rest of the ingredients – “gently” means don’t knock the air out of the cream or it’ll collapse.

Season with fresh ground black pepper, serve with beef or sausage.

### **black olive and anchovy tapenade/sauce**

250g pitted black olives      60g anchovy fillets, drained

3 tbsp capers, drained      150ml olive oil

2 tsp brandy (optional)      fresh ground black pepper

Reserve half the oil, put everything else in the beaker, and blend for a couple of seconds. Adjust the oil and blend till you achieve the consistency you need. For a tapenade, to spread on toast, you need a paste. For a sauce, to toss through warm pasta, it should be runny.

### **sweet and sour sauce**

4 shallots, peeled      2 cloves fresh garlic

1 small piece fresh ginger, peeled      2 tbsp soy sauce

2 tsp mustard      2 tsp tomato purée

a dash of white wine vinegar

Put everything in the beaker, then blend till smooth.

### **peach & apricot smoothie**

4 halves of tinned apricot      80ml apricot juice (from tin)

2 peaches, stoned and chopped      4 tbsp natural yogurt

200ml milk      2 tsp honey

Blend in a large bowl at 2 for 15 seconds, then at 3 for 15 seconds.

### **breakfast smoothie**

1 large banana, roughly chopped      200ml milk

2 apples, cored and chopped      2 tsp honey

2 tbsp oatmeal or porridge oats      4 tbsp natural yogurt

Blend in a large bowl at 2 for 10 seconds, then at 3 for 15 seconds.

**mango lassi** (a rich mango smoothie)

200ml natural yogurt

1 ripe mango

200ml milk

2 tsp honey

Stone, peel and chop the mango, then put everything in a large bowl, and blend at 2 for 10 seconds, then at 3 for 5 seconds.

**very chocolatey cherry smoothie**

125ml chocolate ice cream

350ml lemonade

100g cherries, stoned

Blend in a large bowl at 2 for 10 seconds, then at 3 for 10 seconds.

**more recipes are available on our website:**

<http://www.russellhobbs.com/ifu/550931>

**smoothies:**

<http://www.russellhobbs.com/ifu/55094>



## ENVIRONMENTAL PROTECTION

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.



## CUSTOMER SERVICE

If you ring, have the Model No. to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product). The product isn't user-serviceable. If it isn't 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 for advice. If they tell 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, Spectrum Brands (UK) Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: [service@russellhobbs.com](mailto:service@russellhobbs.com)

telephone: 0845 658 9700 (local rate number)



## GUARANTEE

Defects affecting product functionality appearing within two years of first retail 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.



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