

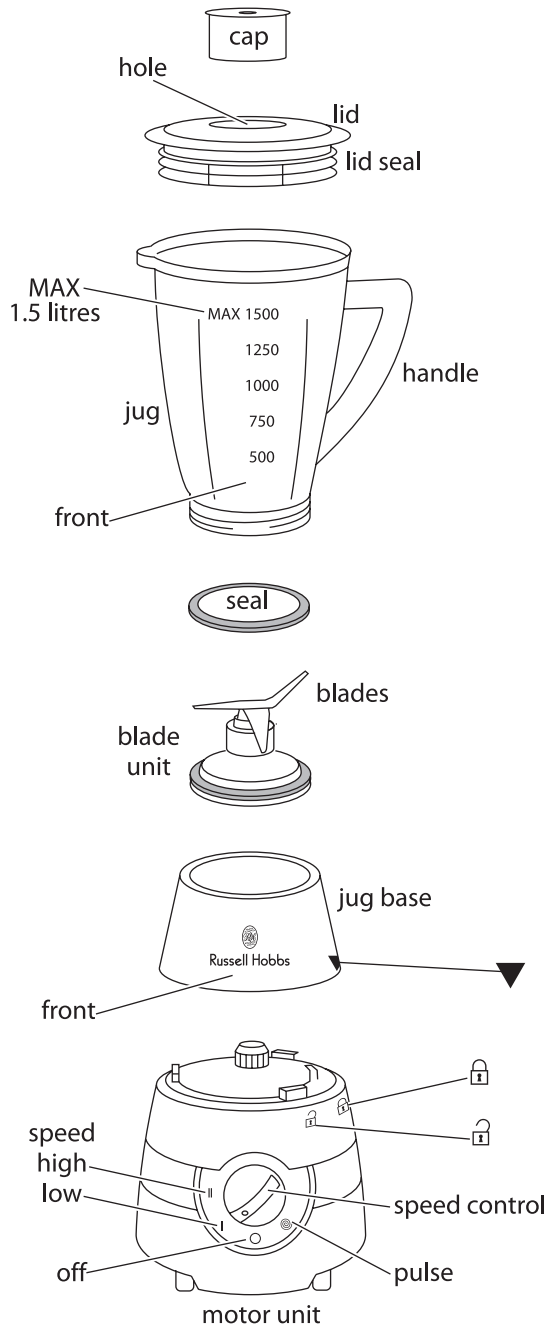


Russell Hobbs



instructions



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Read the instructions, keep them safe, pass them on if you pass the blender on. Remove all packaging, but keep it in case you ever need to return the blender.

important safeguards

Follow basic safety precautions, including:



- 1 This blender must only be used by a responsible adult. Use and store the blender out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 Unplug before dismantling or cleaning.
- 4 The blender is fitted with a safety switch to prevent the motor operating unless the jug is in place. Don't use this to switch the blender on and off.
- 5 Switch off (○) before fitting the jug to the motor unit.
- 6 Switch off (○) and wait till the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
- 7 Don't use the blender unless the lid is in place.
- 8 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 9 When blending hot liquids, put a hand on the lid to hold it in place.
- 10 Don't put your hand into the jug, even when it's been removed for cleaning – the blades are sharp. 
- 11 Take great care when handling the blade unit.
- 12 Don't put any other object (spoon, spatula, etc.) into the jug while the blender is plugged in.
- 13 Don't leave the blender unattended while plugged in.
- 14 Sit the motor unit on a dry, firm, level surface, out of reach of children.
- 15 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 16 Keep the blender and the cable away from hotplates, hobs or burners.
- 17 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 18 Don't fill the jug above the MAX (1500ml) mark – if you do, the contents may force the lid off when you start the motor.
- 19 Don't run the motor for more than 3 minutes, or it may overheat. After 3 minutes, switch off for 3 minutes, to let the motor cool.
- 20 Don't use the blender for any purpose other than those described in these instructions.
- 21 Don't run the blender empty, it may overheat.
- 22 Don't use the blender if it's damaged or malfunctions.
- 23 If the cable is damaged, return the blender, in order to avoid hazard.

household use only

before using for the first time

Turn to "care and maintenance" on page 4, and clean the blender.

preparation

- 1 Sit the motor unit on a dry, firm, level surface, out of reach of children.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- ★ In normal use, treat the jug and jug base as a single unit – separate them only for cleaning.
- 3 Align the arrow ▼ on the jug base with the open padlock  on top of the motor unit, lower the jug on to the motor unit, then turn the jug to bring the arrow ▼ over the closed padlock  on top of the motor unit.
- 4 Pull the lid up and off the jug – it's stiff, because of the seal.
- 5 Put the ingredients into the jug. Don't fill it past the MAX (1500ml) mark. If you do, the contents may force the lid off when you start the motor.

fitting the lid

- 6 Don't use the blender without fitting the lid. The contents may escape; you may hurt someone; you may be tempted to put a hand into the jug.
- 7 Put the lid on the jug, and push it down to seal it.
- 8 Push the cap into the hole in the lid.
- 9 Don't run the blender without the cap, solid ingredients may be ejected through the hole in the lid when they hit the blades.

power up

- 10 Check that the speed control is set to ○.
- 11 Put the plug into the power socket (switch the socket on, if its switchable).

speed control

- 12 Turn the speed control clockwise to the speed you want, I = low, II = high).
- 13 Turn the speed control back to ○ to turn the motor off.
- 14 You'll no doubt have your own preferences, but, generally, use low speed (I) for lighter applications (e.g. using mainly liquid ingredients), and high speed (II) for heavier applications (e.g. using mainly solid ingredients).
- 15 Turning the speed control anti-clockwise to ⊙ will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to ○.
- 16 Use the ⊙ function to "pulse" the motor in bursts, for more precise control – pulse, check, pulse, check, till you achieve the result you want
- 17 Don't run the motor for more than 3 minutes, after 3 minutes, then let it cool for 3 minutes.

adding ingredients

- 18 To add ingredients while the blender is working, lift the cap off, pour the new ingredients through the hole, then replace the cap.
- 19 Check that the added ingredients don't push the volume in the jug past MAX (1500ml).

finished?

- 20 Turn the speed control to ○, and wait till the blades stop moving before removing the lid from the jug, or removing the jug from the motor unit.

hot liquids



- 21 At higher temperatures, the lid may soften enough to lose its seal, allowing the contents of the jug to escape, so, when using hot liquids:
 - a) before pouring into the blender, let the liquid cool down to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C)
 - b) put a hand on the lid, to hold it in place while blending
 - c) if the lid is too hot for comfort, remove it and let the liquid cool down further – replace the lid before blending.

crushing ice ⊙

- 22 Before using the blender to crush ice, make sure it's clean, and rinse it out thoroughly. The slightest trace of detergent may affect the taste of the crushed ice, and will flatten any drink to which it is added.
- 23 Ice "cubes" come in many shapes and sizes. You'll have to experiment with the ice from your ice cube tray.
- 24 Start with half to threequarters of a cup of ice, or 4 to 6 cubes, and add 15ml (1 tablespoon) of fresh cold water.
- 25 Put the lid on the blender, then:
 - a) turn the speed control to ⊙ for a second or two, then release it
 - b) check the state of the ice
 - c) repeat till the ice is the consistency that you need

- 28 Take care – too much blending will reduce the ice to liquid, too little will merely chip the edges/corners off the ice.
- 29 Don't try to crush ice without adding water to the jug.
- 30 Don't be tempted simply to increase the amount of ice and blend for longer. This won't work. Too much ice will never give you satisfactory results.

care and maintenance

- 1 Switch off (○) and unplug before cleaning.
- 2 Clean as soon after use as possible, to prevent residues setting inside the jug.
- 3 Turn the jug, to move the arrow ▼ on the bottom of the jug base from the closed padlock , to the open padlock , and lift the jug off the motor unit.
- 4 Wash the jug, lid and cap in warm soapy water, rinse, then leave the jug to drain and air dry.
- 5 If you've left it too long before cleaning, and bits have glued themselves to the inside of the jug, use a nylon brush. If that doesn't work, crush some ice cubes in it – that'll shift anything.
- 6 Check that the lid seal is in place round the lid before reassembling the blender.
- 7 We don't recommend using a dishwasher. The extreme environment inside the dishwasher can affect the surface finishes.
- 8 Wipe the outside of the motor unit with a clean damp cloth.
- 9 Don't put the motor unit in water or any other liquid.
- 10 Don't use harsh or abrasive cleaning agents or solvents.

blade unit

- 11 You may remove the blade unit for cleaning.

caution Take care when handling the blade unit – the blades are sharp.

- 12 Remove the jug from the motor unit.
- 13 Grip the jug handle with one hand.
- 14 Grip the bottom of the jug base with the other hand.
- 15 Unscrew the jug from the jug base.
- 16 Carefully, lift the blade unit up and out of the jug base.
- 17 Slip the end of a dinner knife under the edge of the seal, and lift the seal off the blade unit.
- 18 Wash the seal and blade unit in warm soapy water, rinse, and air dry.
- 19 Replace the seal round the blade unit.
- 20 Replace the blade unit inside the jug base.
- 21 Screw the jug into the top of the jug base, and tighten it till the front of the jug (with the capacity markings) is over the front of the jug base (with the Russell Hobbs logo) – take care not to over-tighten it.



staining

- 22 Carotenoids, which are found in many other vegetables as well as carrots, can cause severe staining. This staining may be impossible to remove. Don't worry about it, it won't affect the operation of the blender.
- 23 If you want to try, then you could try soaking the stained parts overnight in one of the following:
 - a) quarter of a cup of household bleach in a sink full of warm water
 - b) a mixture of 1 part white vinegar to two parts warm water
 - c) half a small packet of baking soda in enough warm water to cover the parts

caution Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.

a few simple recipes to get you started

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 freshly ground black pepper to taste

Put the coriander, garlic, pine nuts, and a bit more than half the oil into the jug. Fit the lid, and blend till it looks smooth.

To adjust the thickness, add a little oil and blend for a couple of seconds. Repeat till the consistency looks right, then transfer to a bowl, 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).

black olive and anchovy tapenade/sauce

- 250g pitted black olives
- 60g anchovy fillets, drained
- 3 tbsp capers, drained
- 150ml olive oil
- 2 tbsp brandy (optional)
- fresh ground black pepper

Put everything but the oil into the jug, then fit the lid, remove the cap, and add half of the oil.

Replace the cap and blend for a couple of seconds.

Examine the result, then 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 fairly runny.

You might like to try it with sun-dried tomatoes instead of capers, with green olives instead of black, or with a little garlic.

sweet and sour sauce

- 4 shallots, peeled
- a small piece of fresh ginger, peeled
- 2 cloves fresh garlic
- 2 tbsp soy sauce
- 2 tsp mustard
- 2 tsp tomato purée
- a dash of white wine vinegar

Put everything into the jug, fit the lid and blend till smooth. Serve with chicken or fish, or as a dip.

horseradish and apple sauce

- 250ml double cream
- 2 sharp-flavoured apples, peeled and grated
- 6 tbsp horseradish relish
- 2 tsp paprika

Put the cream into the jug and blend till soft peaks form.

Spoon it gently into a large bowl and 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, and serve with beef or sausage.

spicy pumpkin soup

900g pumpkin, peeled, deseeded, and cut into chunks
2 tbsp vegetable oil
2 leeks, trimmed and sliced
2 cloves garlic, crushed
1 tsp ground ginger
1 tsp ground coriander
900ml (1½ pints) chicken or vegetable stock
salt & pepper
bunch of fresh coriander leaves, roughly chopped
2 tbsp single cream or crème fraîche

Heat the oil in a pan, add the leeks, garlic and spices, then stir till the leeks have softened slightly. Add the pumpkin and stock to the pan, bring to the boil, then simmer gently till the pumpkin is tender (20-30 minutes).

Remove from the heat, and stir in the coriander and cream.

Let the mixture cool for about 30 minutes, then blend at high speed, till it's really smooth.

Return the mixture to the pan and heat to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

leek & potato soup (serves 4)

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

Blend the leeks and potatoes for a couple of seconds (you want them lumpy, not mushy).

Transfer to a pan, and add the water and stock cubes.

Bring to the boil, stirring, reduce the heat, cover the pan and simmer for 20 minutes.

Let the mixture cool for about 30 minutes, then blend at high speed, till it's smooth and silky.

Return the mixture to the pan and heat to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

strawberry smoothie

75ml cold milk
large handful fresh strawberries
1 scoop vanilla ice cream
dash vanilla essence
icing sugar to taste

Clean the strawberries and remove the stalks. Put everything except the sugar into the jug, and blend till smooth. Sweeten to taste with the sugar, and stir well.

mango lassi (a rich mango smoothie)

200ml natural yogurt
1 ripe mango
200ml milk
2 tsp honey

Peel and stone the mango. Put everything into the jug, and blend till smooth. Serve over ice.

apple and strawberry whizz

3 apples (green, sharp variety such as Granny Smith)
half a punnet of strawberries (stalks removed)
small piece fresh ginger

Core and quarter the apples, blend everything together, and serve over ice.

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, Spectrum Brands (UK) Limited, Fir Street, Failsworth, Manchester M35 0HS

email: 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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