

27 Tip the processed contents out of the bowl.

☞ CREAMER

28 You may fit the creamer in place of the blade unit, to thicken cream, to beat eggs, and to cream eggs and sugar together

☞ A COUPLE OF TIPS

29 For better control, cut your ingredients to uniformly sized pieces under 18mm.

30 Chocolate, nuts, and cheese chop/grind better if chilled first.

coriander pesto (dip, topping or sauce)

2 handfuls leaf coriander	3 cloves garlic
60g pine nuts	125ml olive oil
60g grated Parmesan	salt and pepper

Reserve 50ml of the oil.

Process everything else together till smooth
To adjust the thickness, use a little oil and a short burst of speed.

Repeat till the consistency looks right, then 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).

recipes are available on our website:

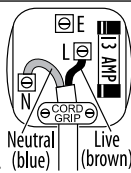
<http://www.russellhobbs.com/ifu/550931>

⚡ WIRING UK PLUGS

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.



⚙ SERVICE

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, Customer Service may be able to offer technical advice. You'll have to tell them the **Model No.** (usually underneath the product).

If they advise you to return the product, pack it carefully, add 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, Russell Hobbs Ltd, 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.

♻ 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.

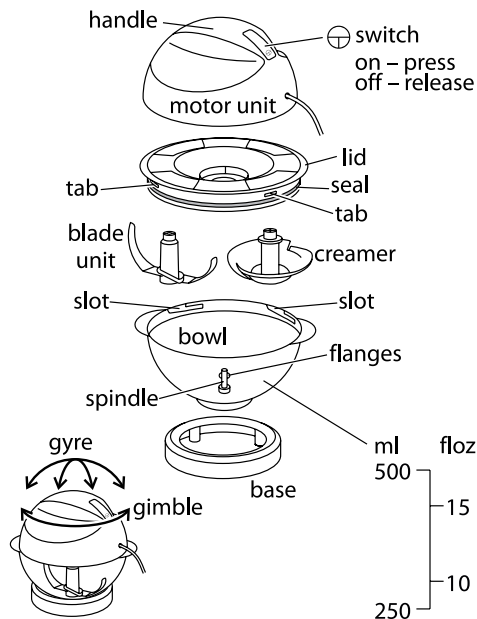
🌐 **ONLINE** – www.russellhobbs.co.uk



Russell Hobbs



instructions



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

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 The chopper must only be used by or under the direct supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the motor unit in water, don't use it in a bathroom, near a source of water, or outdoors.
- 3 The blades are sharp – don't touch.
- 4 The motor won't run unless the chopper is assembled properly.
- 5 Don't open the chopper till the blades stop.



- 6 Unplug the chopper when not in use.
- 7 Don't leave it unattended while plugged in.
- 8 Don't fit any attachment or accessory other than those we supply.
- 9 Don't use the chopper for any purpose other than those described in these instructions.
- 10 Don't use the chopper if it's damaged or malfunctions.
- 11 If the cable is damaged, return the chopper, to avoid hazard.


household use only

DISMANTLING AND CLEANING

- 1 Unplug the chopper (switch the socket off).
- 2 Lift the motor unit off.
- 3 Turn the lid anti-clockwise, and lift it off.
- 4 Hold the blade unit by the plastic part, and lift it off the spindle.
- 5 You may have to turn it slightly to free it from the spindle flanges.
- 6 Wipe the outer surfaces of the motor unit with a damp cloth.
- 7 Wash the base, bowl, lid, creamer, and blade unit in warm soapy water, rinse, and air dry.
- 8 Clean inside the blade unit with a toothpick.
- 9 Store the chopper assembled, with the blade unit in the bowl.
- 10 You may wash the bowl, lid, blade unit, and creamer in a dishwasher, but the harsh environment may affect surface finishes. Any damage will be cosmetic, and won't affect the operation of the chopper.

ASSEMBLY AND USE

- 11 Hold the blade unit by the plastic part, and lower it over the spindle in the bowl.
- 12 You may have to turn it slightly.

- 13 It's spring-loaded, so you'll feel resistance.
- 14 Put the food to be processed in the bowl:
 - 1) don't fill above the 500ml mark
 - 2) don't process raw meat of any description, meat must be fully cooked and fit to eat before processing
 - 3) don't chop ice – you'll damage the blades
 - 4) don't fill with anything hotter than you can comfortably handle (below 40°C)
- 15 Align the tabs on the lid with the slots in the top of the bowl.
- 16 Fit the lid, and turn clockwise to lock it.
- 17 Fit the motor unit to the lid – you may have to turn it slightly.
- 18 Plug the appliance in (switch the socket on).
- 19 Press  to start the motor, release to stop.
- 20 Process in short bursts, and inspect the results between bursts.
- 21 Don't run the motor for more than 1 minute at a time, then rest it for 1 minute.

GYRE AND GIMBLE

- 22 'Twas brilliant, and the spheroid shape
Did gyre and gimble on the base;
All minced up were the crafty bits,
That ducked the volving blades.
- 23 With apologies to Lewis Carroll, the chopper's clever design lets you twist and turn it: up-, down-, back-, fore-, and side-ways, if you spot an ingredient that's managed to avoid the blades.

DONE?

- 24 Lift the motor unit off the bowl.
- 25 Turn the lid anti-clockwise, and lift it off the bowl – tilt it, to let it drip into the bowl.
- 26 Put a finger on top of the blade unit.