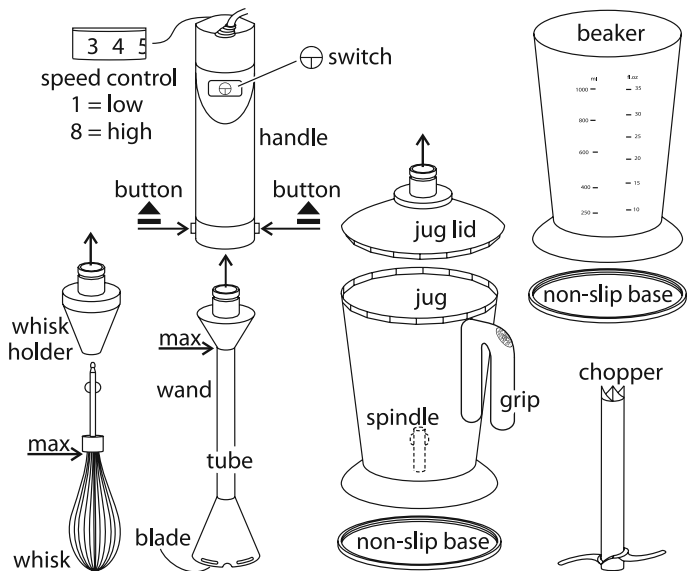




# Russell Hobbs



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 This appliance must only be used by or under the supervision of a responsible adult.
- 2 Don't put the handle in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 The wand blade is sharp and it rotates at high speed, so:
  - a) don't switch on till the blade is inside the container
  - b) switch off before lifting the blade from the container
  - c) don't touch the blade – even when cleaning
  - d) don't plug in till just before use
  - e) unplug immediately after use
  - f) unplug before cleaning



- g) don't leave the appliance unattended while plugged in
- h) use and store the appliance out of reach of children.
- 5 When using the wand in hot liquids, don't let the blade break the surface at an angle, you might spray liquid outside the container.
- 6 Don't use the wand in hot oil – hot oil can cause nasty burns.
- 7 Take care when handling the chopper – don't touch metal parts.
- 8 Don't fill the jug with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 9 Route the cable so it can't be tripped over or caught.
- 10 Don't fit an attachment or accessory other than those we supply.
- 11 Don't use the appliance for any purpose other than those described in these instructions.
- 12 Maximum running times: wand – 3 minutes; whisk – 5 minutes; chopper – 30 seconds; then let the motor cool for 3 minutes.
- 13 Don't stand the blender on end, lay it on the work surface.
- 14 Don't wrap the cable around the blender.
- 15 Don't operate the appliance if it's damaged or malfunctions.
- 16 If the cable is damaged, return the appliance, to avoid hazard.

### **household use only**

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#### **FITTING/REMOVING ATTACHMENTS**

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- 1 Unplug the appliance before fitting or removing attachments.
- 2 To fit an attachment, push it on to the end of the handle
- 3 To remove the attachment, press the buttons on the sides of the handle (▲), and pull the attachment off the handle.

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#### **SWITCH**

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- 4 Press the switch ⊕ to start the motor, release it to switch off.

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#### **SPEED CONTROL**

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- 5 Turn the speed control to the speed you want, 1 = low, 8 = high.
- 6 With the wand, use high speed.
- 7 With the whisk, use low speed to incorporate the mix, change to high speed for mixing.
- 8 With the jug, use low speeds for light mixes (liquid ingredients), and high speeds for heavier mixes (more solid ingredients).

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## THE WAND

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- 9 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 in the beaker; blend, pulp or purée ingredients in the pan you're going to cook them in.
- 10 Whatever container you use, put it on a stable, flat surface, and support it with your free hand, to prevent it moving.
- 11 Don't immerse the wand past the top of the tube.
- 12 Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.
- 13 Don't use it for more than 3 minutes at a time, then leave it for 3 minutes to cool before using it again.



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## AVOIDING SPRAY/SPLASHING


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- 14 Hold the wand straight.
- 15 Don't switch on till it's well inside the food container.
- 16 Switch off before lifting it out of the container.
- 17 With liquids, switch on and off with the blade under the surface.

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## THE WHISK

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- 18 Use the whisk in place of a balloon whisk, but let the handle do the work, instead of your arm muscles.
- 19 It's slower and gentler, for mayonnaise, meringues, and eggs.
- 20 Push the whisk into the bottom of the whisk holder.
- 21 To remove it, simply pull it out of the bottom of the whisk holder,
-  Don't immerse the whisk past the bottom of the whisk holder.

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## THE JUG AND CHOPPER

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- 22 Use the jug as a mini-processor (max 1 litre).
- 23 Don't try to chip ice, and don't try to chop raw meat.
- 24 Unplug the handle.
- 25 Hold the chopper by the plastic part.
- 26 Lower it into the jug, over the spindle in the bottom of the jug.
- 27 Add the ingredients – don't fill above the 1000ml (35 fl oz) mark.
- 28 Lower the jug lid into the top of the jug, so that the top of the chopper fits into the drive in the underside of the lid.

- 30 Fit the handle to the top of the jug lid.
- 31 Plug the handle into the wall socket, put your free hand on top of the lid, to hold it in place, and to prevent the jug moving.
- 32 Use the chopper in bursts of a few seconds – chop, stop, look.
- 33 Repeat till you achieve the required consistency.
- 34 Unplug the handle, then remove the handle from the lid.
- 35 Lift the lid from the jug – take care that any drips fall into the jug.
- 36 Lift out the blade by the plastic part – don't touch the blade.
- 37 For storage, you may remove the non-slip base, and use it as a lid.

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## THE BEAKER

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- 38 Don't fill above the 1000ml mark, to avoid spillage.
- 39 Sit it on a stable, flat work surface; support it with your free hand.
- 40 Don't lift it off the work surface – if it slips, you'll hurt yourself.
- 41 For storage, you may remove the non-slip base, and use it as a lid.

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## CARE AND MAINTENANCE

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- 42 Switch off and unplug the appliance.
- 43 Take care with the blades – don't touch them, use a brush.
- 44 Clean the blade end of the wand in soapy water, with a brush.
- 45 Wash the whisk, beaker, jug, chopper, and bases in soapy water.
- 46 Wipe the handle, whisk holder, and jug lid with a damp cloth.
- 47 Don't put the handle in water or any other liquid.
- 48 Keep the whisk holder and jug lid dry, they contain gearboxes.
- 49 Don't put any part of the appliance in a dishwasher.
- 50 Don't use harsh or abrasive cleaning agents or solvents.

### recipes

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

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

Reserve half the oil. Put everything else into the beaker and blend at low speed for a couple of seconds. Examine the result, 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.

### **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

Put the coriander, garlic, pine nuts, and a bit more than half the oil into a bowl and blend at moderate speed till it looks smooth.

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

Repeat till the consistency looks right, fold in the Parmesan, then taste the pesto, 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).

### **sweet and sour sauce**

2 shallots, peeled

1 clove garlic

1 tbsp soy sauce

1 tsp mustard

1 tsp tomato purée

dash white wine vinegar

small piece fresh ginger, peeled

Blend everything together till really smooth. Serve with chicken or fish, or as a dip.

### **horseradish and apple sauce**

250ml double cream

6 tbsp horseradish relish

2 sharp flavoured apples

2 tsp paprika

Peel and grate the apples. Whisk the cream in the beaker at medium to high speed till soft peaks form, spoon 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 black pepper, and serve with beef or sausage.

### **spicy pumpkin soup**

900g pumpkin

2 tbsp vegetable oil

2 leeks, trimmed and sliced

2 cloves garlic, crushed

900ml chicken/vegetable stock

1 tsp ground ginger

2 tbsp single cream/crème fraîche

1 tsp ground coriander

bunch of fresh coriander leaves, roughly chopped

Peel, deseed, and cut the pumpkin into chunks.

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 stove and heat to serving temperature (don't let it boil).

Taste, season with salt and pepper, and serve with crusty bread.

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

150g leeks, trimmed 150g potatoes, peeled

2 vegetable or chicken stock cubes 800ml water

Put the leeks and potatoes into a pan (2 litre or bigger) and blend for a couple of seconds (you want them lumpy, not mushy).

Switch the hand blender off, and remove it from the pan.

Add the water and stock cubes, bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes.

Let the mixture cool for about 30 minutes, then blend at maximum speed, in the pan, till the mixture is silky smooth.

Switch the hand blender off, and remove it from the pan.

Bring the mixture up to serving temperature (don't let it boil).

Taste, season with salt and pepper, and serve with crusty bread.

**recipes are available on our website:**

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

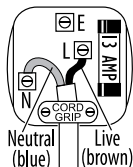
**smoothies:**

<http://www.russellhobbs.com/ifu/550941>

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## **WIRING INSTRUCTIONS UK plugs only**

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1362 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.





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## ENVIRONMENTAL PROTECTION

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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.



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## SERVICE

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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) Ltd

Fir Street, Failsworth, Manchester M35 0HS

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

telephone: 0845 658 9700 (local rate number)



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## GUARANTEE

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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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## ONLINE

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[www.russellhobbs.co.uk](http://www.russellhobbs.co.uk) for more products