



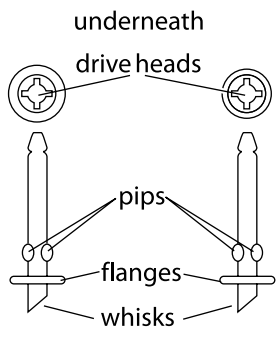
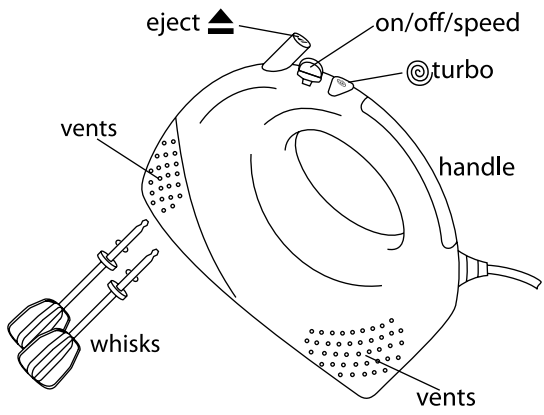
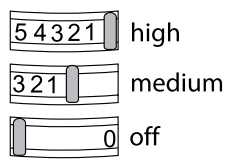
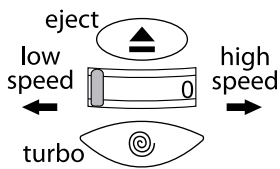
# Russell Hobbs



instructions

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



## IMPORTANT SAFEGUARDS

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Follow basic safety precautions, including:

- 1 This mixer must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the mixer in liquid, don't use it in a bathroom, near a source of water, or outdoors.
- 3 Keep fingers, hair, clothing and kitchen utensils clear of the whisks.
- 4 Switch off (0) before fitting or removing the whisks, before cleaning, and when not in use.
- 5 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 6 Don't leave the mixer unattended while plugged in.
- 7 Fit both whisks before using the mixer.
- 8 Only fit attachments or accessories that we supply.
- 9 Don't let anything enter the vents.
- 10 Don't run the mixer for more than 5 minutes at a time, to avoid overheating. After 5 minutes, let it rest for 5 minutes.
- 11 Don't use the turbo function  for more than 1 minute at a time.
- 12 Keep the mixer and the cable away from hotplates, hobs or burners.
- 13 Don't use the mixer for any purpose other than those described in these instructions.
- 14 Don't use the mixer if it's damaged or malfunctions.
- 15 If the cable is damaged, return the mixer, to avoid hazard.



### household use only



## FITTING THE WHISKS

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- 1 Switch off (0) before fitting or removing the whisks.
- 2 Turn each whisk to align the pips on the shaft with the slots in the drive head, then push it into the drive head till it clicks into place.
- 3 You may insert the whisks into either drive head.

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## REMOVING THE WHISKS

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- 4 Switch off (0) and unplug the mixer, then shake any excess mixture into the mixing bowl.
- 5 Hold both whisks, to prevent them jumping out, then press ▲ to eject them from the drive heads.

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## THE SWITCH

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- 6 Slide the switch towards the front of the mixer to switch on. Slide it towards the rear of the mixer to switch off (0).
- 7 The speeds are 1 (low) to 5 (high). Move the switch till the speed you want shows, and the lower speeds are hidden.

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## TIMING AND SPEED

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- 8 If you're using a recipe book, follow the recipe.
- 9 If you've no recipe, you'll need to experiment to find the best settings.
- 10 Timing and speed will vary with the amount, thickness, and composition of the mix.
- 11 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- 12 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
- 13 Speeds and timings are not critical. If in doubt, use bursts of a minute or so at medium speed. Switch on, switch off, look/feel/taste, till you achieve the result you want.

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## THE TURBO BUTTON

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- 14 Pressing the turbo button will over-ride the speed set by the switch, and give you a burst of high speed.
- 15 This doesn't work when the switch is at 0 (off).

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## USING THE MIXER

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- 16 Use the whisks for beating/aerating light dough, batter, egg whites and cream.
- 17 To avoid splashing/splattering, don't start the mixer till the whisks are inside the mixing bowl and immersed in the food/liquid to be mixed.

- 18 If you need to set the mixer down, switch off (0), and shake any mixture off the whisks before removing them from the mixing bowl.
- 19 You may sit the mixer on its end, it's quite stable.
- 20 Don't run the mixer for more than 5 minutes at a time. After 5 minutes, let it rest for 5 minutes.
- 21 Don't use the turbo button for more than 1 minute.
- 22 If the motor starts to labour, add more liquid to the mix, if possible, or switch off (0) and carry on by hand.

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## CARE AND MAINTENANCE

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- 1 Switch off (0) and unplug the mixer before cleaning.
- 2 Wipe outer surfaces with a damp cloth.
- 3 Wash the whisks in hot soapy water, or in the cutlery basket of your dishwasher.
- 4 Don't let liquid get into the vents.
- 5 Don't put the mixer in water or any other liquid.
- 6 Don't use harsh or abrasive cleaning agents or solvents.

### **a couple of simple recipes to get you started**

#### **basic biscuits**

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 medium speed for 1-2 minutes, till light, pale and fluffy. Reduce speed, add the egg, then gradually increase speed till everything has combined.

Sift the flours together then work them into the mixture.

Form into balls, put them on a greased baking tray, flatten them slightly, then bake in a pre-heated oven at 180°C for 12-15 minutes.

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

## **classic Victoria sponge cake**

100g (4oz) butter/margarine

100g (4oz) caster sugar

2 large eggs

100g (4oz) self raising flour

1 drop vanilla essence

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.

Beat the butter at medium to high speed till light and fluffy.

Reduce speed, and gradually add the eggs, then the vanilla.

Gradually add the flour, and turn the mixer up to medium speed 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 pre-heated oven at 180°C for about 25 minutes, then cool on a wire rack.

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

**<http://www.russellhobbs.com/ifu/550932>**

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## UK WIRING INSTRUCTIONS

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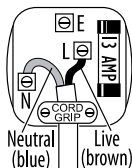
The product doesn't need an earth.

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.





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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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## REGISTRATION AND PRIZE DRAW

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