



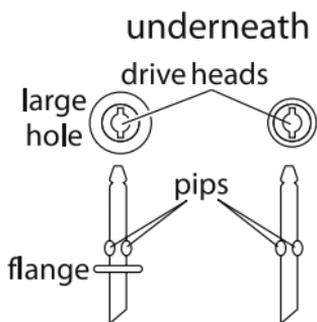
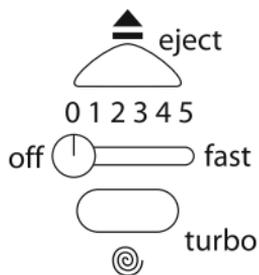
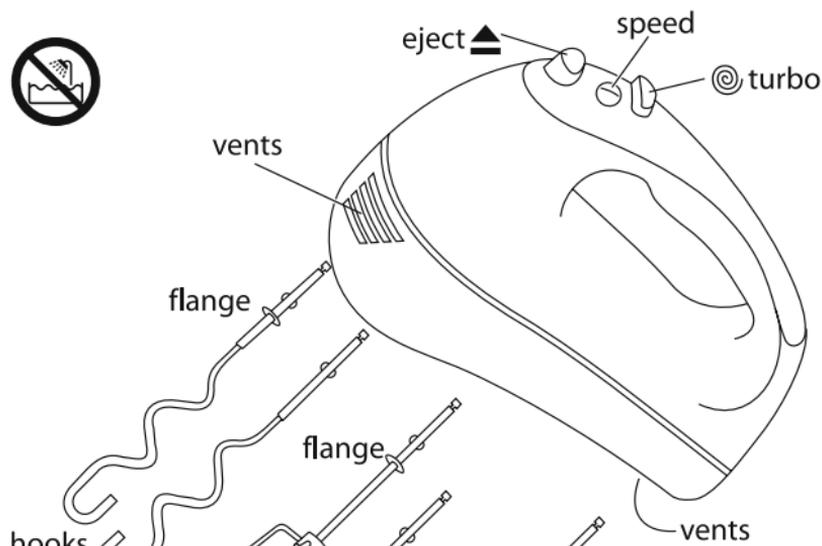
Russell Hobbs



instructions

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 = dishwasher safe

Read the instructions, keep them safe, pass them on if you pass the mixer 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.
- 2 Misuse of the appliance may cause injury.
- 3 Unplug the appliance before assembly, disassembly, or cleaning.
- 4 Don't leave the appliance unattended while plugged in.
- 5 If the cable is damaged, return the appliance, to avoid hazard.
-  Don't immerse the appliance in liquid.
- 6 Keep fingers, hair, clothing and kitchen utensils clear of the whisks/hooks.
- 7 Don't let anything enter the vents.
- 8 Don't use accessories or attachments other than those we supply.
- 9 Don't use the appliance if it's damaged or malfunctions.

- 10 Don't use the appliance for any purpose other than those described in these instructions.
- 11 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 12 Don't run the mixer for more than 5 minutes at a time, or it'll overheat. After 5 minutes, let it rest for 5 minutes.

household use only

FITTING THE WHISKS/HOOKS

- 1 Switch off (0) before fitting or removing the whisks/hooks.
- 2 Use both whisks or both hooks, don't mix them.
- 3 Fit the whisk/hook with the flange to the drive head with the large hole.
- 4 Align the pips on the shaft with the slots in the drive head.
- 5 Push the shaft into the drive head till it clicks into place.

REMOVING THE WHISKS/HOOKS

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

SPEED SWITCH

- 8 Move the switch to the right to switch on.
- 9 Choose a speed between 1 (low), and 5 (high).
- 10 Slide the switch fully left (0) to switch off.

TURBO BUTTON

- 11 Press the turbo button  to over-ride the speed switch, for a burst of high speed (5).
- 12 This only works when the motor is already running (1 to 4).

TIMINGS AND SPEEDS

- 13 If you're using a recipe book, follow the recipe.
- 14 If you've no recipe, you'll need to experiment to find the best settings.
- 15 Timing and speed will vary with the amount, thickness, and composition of the mix.

- 16 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- 17 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
- 18 Speed and timing aren't critical. If you're unsure, use bursts. Switch on, switch off, look/feel/taste, till it feels right.

USING THE MIXER

- 19 Use the whisks for beating/aerating light dough and batter.
- 20 To avoid splashing, don't start the mixer till the whisks are immersed in the food/liquid to be mixed.
- 21 Use the hooks for heavier dough (e.g. bread, fruit-cake).
- 22 Don't use the hooks for kneading dough, just for mixing the ingredients. Kneading will overload the motor.
- 23 Kneading dough by hand is kinder, and gives better results.
- 24 If you need to set the mixer down, switch off (0), and shake any mixture off the whisks/hooks before removing them from the mixing bowl.
- 25 You may sit the mixer on its end, it's quite stable.
- 26 Don't run the mixer for more than 5 minutes at a time. After 5 minutes, let it rest for 5 minutes.
- 27 If the motor starts to labour, add more liquid to the mix, if possible, or switch off (0) and carry on by hand.

USING THE BALLOON WHISK

- 28 Use the balloon whisk for beating/aerating very light mixtures like egg whites, cream, and meringue.
- 29 The balloon whisk can be fitted to either drive head, whichever feels most comfortable to you.

CARE AND MAINTENANCE

- 30 Switch off (0) and unplug the mixer before cleaning.
- 31 Wipe outer surfaces with a damp cloth.
- 32 Wash the whisks, hooks, and balloon whisk in hot soapy water, or in the cutlery basket of your dishwasher.

RECIPES

basic biscuits (using the whisks)

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.

recipes are available on our website:

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



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: support@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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