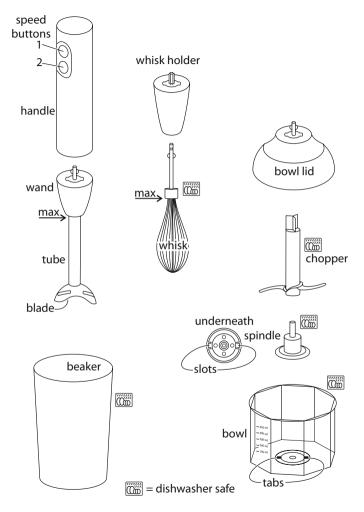




instructions



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. Use and store it out of reach of children
- 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.
- 4 So, to avoid serious injury:
  - 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) don't leave the appliance unattended while plugged in
- 5 When using the wand in hot liquids, don't let the blade break the surface at an angle, in case you spray liquid outside the container.
- 6 Don't use the wand in hot oil splashes can cause a nasty burn.
- 7 Take great care when handling the chopper.
- 8 Handle only the plastic don't touch the metal parts.
- 9 Don't try to chip ice or chop raw meat.
- 10 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 11 Don't fit an attachment or accessory other than those we supply.
- 12 Don't use the appliance for any purpose other than those described in these instructions.
- 13 Don't use the wand for more than 3 minutes, the whisk for more than 5 minutes, the chopper for more than 30 seconds, then let the motor cool for 3 minutes before using it again.
- 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

### FITTING/REMOVING ATTACHMENTS

- 1 Unplug the appliance before fitting or removing attachments.
- 2 To fit an attachment, push it on to the end of the handle, and turn it clockwise to lock it in place.
- 3 To remove the attachment, turn it anti-clockwise, then pull the attachment off the handle.

## SPEED BUTTONS

- 4 Put the plug into the power socket (switch it on, if it's switchable).
- 5 Press the top button (1) for low speed, release to switch off.
- 6 Press the bottom button (2) for high speed, release to switch off.
- 7 Use high speed with the wand.
- 8 With the whisk, use low speed to incorporate the mixture, then change to high speed for mixing.
- 9 With the bowl, use low speed for lighter applications (e.g. using mainly liquid ingredients), and high speed for heavier applications (e.g. using mainly solid ingredients).

## THE WAND

- 10 Generally, the wand can do anything a normal blender can do, but faster, and with less washing up – blend, pulp or purée ingredients in the pan or bowl you're going to cook them in.
- 11 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it moving.
- 12 Don't immerse the wand past the top of the tube.
- 13 Don't run the motor for more than 3 minutes, then leave it for 3 minutes to cool down before using it again.
- 14 Avoid spraying/splashing:
  - a) hold the wand straight
  - b) don't switch on till it's inside the food container
  - c) switch off before lifting it out of the container
  - d) with liquids, switch on and off with the blade under the surface

### THE WHISK

- 15 Push the whisk into the bottom of the whisk holder.
- 16 To remove it, simply pull it out of the bottom of the whisk holder,
- ✤ Don't immerse the whisk past the top of the wires.

### THE CHOPPER

- 17 Use the chopper as a mini-processor (max 450ml).
- 18 Lower the spindle into the bowl.
- 19 Turn the spindle to engage the slots underneath it with the tabs in the bottom of the bowl, then press it firmly into the bottom of the bowl.
- 20 Hold the chopper by the plastic part.
- 21 Lower it into the bowl, and over the spindle.
- 22 Add the ingredients don't fill the bowl above the 450ml mark.
- 23 Lower the bowl lid into the top of the bowl, so that the top of the chopper fits into the drive in the underside of the lid.
- 22 Fit the handle to the top of the bowl lid.
- 23 Plug the handle into the wall socket, hold the bowl steady, and start blending.
- 24 Use the chopper in short bursts.
- 25 Chop, stop, then look repeat till you achieve the required consistency.
- 26 Unplug the handle, then remove the handle from the lid.
- 27 Lift the lid from the bowl take care that any drips fall into the bowl.
- 28 Lift out the blade by the plastic part don't handle the blade.

### THE BEAKER

- 29 Don't fill the beaker more than about half full.
- 30 Sit it on a stable, flat surface, and support it with your free hand.
- 31 Don't lift it off the work surface and hold it in your hand if it slips, you'll hurt yourself.

## CARE AND MAINTENANCE

- 32 Switch the appliance off, and unplug it.
- 33 Take great care with the blades don't touch, use a nylon brush.
- 34 Wipe the handle and wand with a soft damp cloth.
- 35 Wipe the whisk holder and bowl lid with a damp cloth. Keep them dry, they contain gearboxes.
- 36 You may wash the whisk, chopper, spindle, bowl, and beaker in warm soapy water, or in a dishwasher 2008.
- 37 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
- 38 The damage should be cosmetic only, and should not affect the operation of the appliance.

# 

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 the bowl. Fit the bowl lid, and process at moderate speed till it looks smooth.

To adjust the thickness, add a little oil, give it a short burst, and repeat till it's right.

Transfer to a bowl, stir in the Parmesan, 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:

blending – http://www.russellhobbs.com/ifu/550931 smoothies – http://www.russellhobbs.com/ifu/550941

# WIRING INSTRUCTIONS

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.

## **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.



# 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) 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.

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