

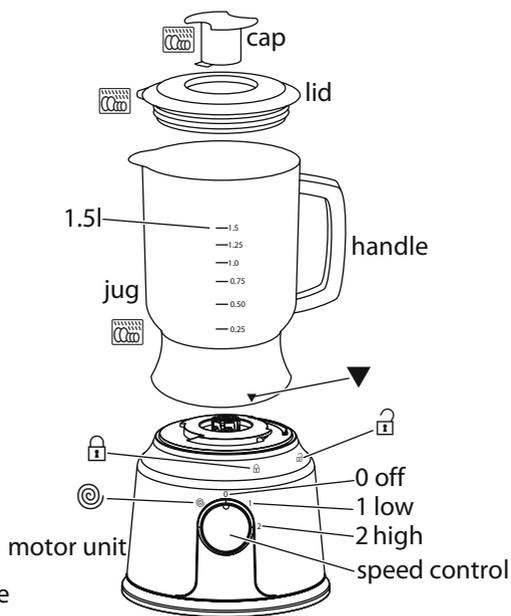


Russell Hobbs



instructions

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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 motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Unplug before dismantling or cleaning.
- 4 Switch off (0) before fitting the jug to the motor unit.
- 5 Switch off (0) and wait till the blades come to a stop before opening the lid.
- 6 Don't use the blender unless the lid is closed.
- 7 Don't put your hand into the jug, even when cleaning.
- 8 Don't put any other object (spoon, spatula, etc.) into the jug while the blender is plugged in.
- 9 Don't leave the blender unattended while plugged in.
- 10 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 13 Don't use the blender for any purpose other than those described in these instructions.
- 14 Don't use the blender if it's damaged or malfunctions.
- 15 If the cable is damaged, return the blender, to avoid hazard.



household use only

PREPARATION

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Align the ▼ on the bottom of the jug with the  on the motor unit.
- 3 Lower the jug on to the motor unit, then turn the jug to align the ▼ with the .
- 4 Remove the lid.
- 5 Put the ingredients into the jug. Don't fill past the 1.5l mark, or the contents may force the lid off when you start the motor.
- 6 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 7 Replace the lid, and press it down to seal it.
- 8 Align the pips on the sides of the cap with the slots in the hole in the lid, put the cap into the hole, and turn it anti-clockwise to lock it.
- 9 Don't run the blender without the cap.

POWER UP

- 10 Check that the speed control is set to 0.
- 11 Put the plug into the power socket (switch it on, if it's switchable).

SPEED CONTROL

- 12 Turn the speed control clockwise (1 = low, 2 = high).
- 13 Turn it back to 0 to turn the motor off.
- 14 Use low speed (1) for lighter applications, using mainly liquid ingredients, and high speed (2) for heavier applications, using mainly solid ingredients.
- 15 Turning it anti-clockwise to  will give you a short burst at high speed, for more precise control. In this direction, the control is spring-loaded. When you let go, it'll return to 0.
- 16 Don't run the motor for more than 1 minute, it may overheat. After 1 minute switch off for at least 2 minutes, to allow it to recover.

ADDING INGREDIENTS

- 17 To add ingredients while the blender is working, turn the cap anti-clockwise to unlock it, lift it off, pour the new ingredients via the hole, then replace the cap, and turn it anti-clockwise to lock it.
- 18 Check that the added ingredients don't push the volume in the jug over 1.5 litres.

FINISHED?

- 19 Turn the speed control to 0, and wait till the blades stop moving.
- 20 Turn the jug to align the ▼ with the  to unlock it, and lift it off the motor unit.

CARE AND MAINTENANCE

- 23 Switch off (0) and unplug before cleaning.
- 24 Wipe the outside of the motor unit with a clean damp cloth.
- 25 Wash the jug, lid and cap in warm soapy water, or in a dishwasher .
- 26 Use a brush to clean the blades.
- 27 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.



a few recipes to get you started

coriander pesto

4 handfuls fresh coriander leaf 4 cloves fresh garlic
120g pine nuts 250ml olive oil
120g freshly grated Parmesan

Put the coriander, garlic and pine nuts in the jug, add a spoon of oil, and process. Repeat till the oil's done, transfer to a big bowl, and mix in the Parmesan. Season with black pepper. Serve as a topping for soup, tossed through warm pasta, or as a dip.

black olive and anchovy sauce

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

Put everything but the oil into the bowl. Add a spoon oil and process for 5 seconds. Repeat till the consistency is right. Toss through warm pasta or spread on toast.

horseradish and apple sauce

250ml double cream 2 sharp flavoured apple, peeled and grated
6 tbsp horseradish relish 2 tsp paprika

Process the cream till soft peaks form, then transfer to a bowl and fold in the other ingredients. Season with black pepper. Serve with beef or sausage.

sweet and sour sauce

4 shallots, peeled small piece fresh ginger, peeled
2 clove garlic 2 tbsp soy sauce
dash white wine vinegar 2 tsp mustard
2 tsp tomato purée

Put everything in the jug and process till smooth. Serve with chicken or fish, or as a dip.

spicy pumpkin soup

900g pumpkin 2 leeks, trimmed and sliced
900ml (1½ pints) chicken or vegetable stock 2 tbsp vegetable oil
2 cloves garlic, crushed 1 tsp ground ginger
1 tsp ground coriander bunch of fresh coriander leaves
2 tbsp single cream or crème fraiche salt & pepper

Peel the pumpkin, remove the seeds, and cut the flesh into chunks, roughly chop the coriander.

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 pan and heat to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with crusty bread.

leek & potato soup (serves 4)

150g leeks, trimmed 150g potatoes, peeled
2 vegetable or chicken stock cubes 800ml water
salt and pepper to taste

Blend the leeks and potatoes for a couple of seconds (you want them lumpy, not mushy). Transfer to a pan, and add the water and stock cubes. Bring to the boil, stirring, reduce the heat, cover the pan and simmer for 20 minutes. Let the mixture cool for about 30 minutes, then blend at high speed, till it's smooth and silky. Return the mixture to the pan and heat to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with crusty bread.

mayonnaise gribiche

We were reluctant to include a recipe for mayonnaise, because of the health hazards associated with raw eggs.

Instead, we've come up with this recipe for gribiche, which uses hard boiled egg yolks, so it's safe.

It's also extremely tolerant to change, so you can make it with a whole range of ingredients to suit your own taste.

gribiche – basic

2 hard boiled eggs	2 shallots/1 small onion/2 spring onions
250ml vegetable oil	2 tsp Dijon mustard
25 ml wine vinegar	1 good sized gherkin
1 tbsp fresh/½ tsp dried tarragon	1 tbsp fresh/½ tsp dried parsley

salt & pepper

- Crack the hard boiled eggs, and separate the yolks and whites. Roughly chop the whites and put them into a bowl. Finely chop the gherkin and shallots and add them to the bowl
- Put the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper into the jug blender. Fit the lid, and turn the speed control to P for a couple of seconds.
- Now you need to take care – you have to drizzle oil into the jug slowly, without really removing the lid, and without letting the ingredients escape.
- Put the oil into a small jug or bottle – something you can control the flow of oil with.
- Turn the speed control to between 1 and 3.
- Remove the lid from the jug, hold it on top of the jug with one hand, hold the oil container in the other hand. Now lift the side of the lid a bit, and drizzle the oil slowly into the blender, as if you were making mayonnaise.
- When the oil's done, turn the speed control to 0, and remove the jug from the drive. Use a wooden spoon to remove a little and taste it, then add salt and pepper to adjust the taste.
- Fit the lid, put the jug on the drive, and turn the speed control to P for a couple of seconds.
- Remove the jug, and add the contents to the bowl containing the egg white, gherkin, and shallots. Serve with salads, fish, or chicken. It'll keep in the fridge for about a week.
- From the basic gribiche, you can make a substitute for most mayonnaise-type sauces.
- If you want to firm it up a bit, you can use a third egg yolk. If you want it smoother, put some/all of the shallots, gherkin, egg whites into the blender at the end.

almost mayonnaise mayonnaise is eggs, acid, and oil, so remove the tarragon, mustard, shallots, gherkin, for a more mayonnaise-style taste.

nearly rémoulade rémoulade is mayonnaise with mustard, so reinstate the mustard, and maybe one of the shallots

close to aioli aioli is mayonnaise with garlic, so replace the shallots, gherkin, and mustard with a couple of garlic cloves

not quite tartare sauce tartare sauce is not unlike mayonnaise with capers and gherkin, so replace the shallots and mustard with capers

bacon and egg sauce fry a slice of dry cured back bacon till it's not quite crisp, trim the fat, cut it up a bit, then, before you clean the blender, blend the bacon to a paste, and fold into the basic gribiche

gribiche variations the vinegar can be red wine vinegar, white wine vinegar, cider vinegar, rice wine vinegar, lemon juice, or lime juice
the vegetable oil can be tasteless (safflower/grapeseed/peanut), to bring out the flavour of the other ingredients, or flavourful (virgin olive oil/corn oil), or use a tasteless oil with a dash of the more expensive oils (sesame/hazelnut/walnut)
the herbal/spice ingredients, mustard, tarragon, parsley can be swapped/augmented by other varieties
the crunchy ingredients, gherkins, shallots, capers can be swapped/augmented – there are probably at least 4 different types of onion in your local supermarket, there's probably sauerkraut, there's bound to be water chestnuts, there'll be many varieties of peppers and chillies

breakfast smoothie

4 tbsp natural yogurt 200ml milk
2 tbsp oatmeal or porridge oats 1 large banana, roughly chopped
2 tsp honey 2 apples, cored and roughly chopped
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 15 seconds.

nutty banana smoothie

150g hazelnut yogurt 1 large banana, roughly chopped
200ml milk
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

mango lassi

200ml natural yogurt 1 ripe mango, stoned, peeled, and chopped
200ml milk 2 tsp honey
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

chocolate orange smoothie

170g chocolate ice cream 300ml orange juice
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

banana, vanilla & honey smoothie

400ml milk 1 large banana, roughly chopped
4 tsp honey 2 tsp vanilla extract
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

apple & mango smoothie

600ml apple juice

1 ripe mango

Stone, peel and roughly chop the mango. Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 10 seconds.

creamy blueberry & vanilla smoothie

360ml lemonade

125g vanilla ice cream

70g blueberries

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 10 seconds.

cranberry, orange & banana smoothie

300ml orange juice

300ml cranberry juice

1 small banana, roughly chopped

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

peach & apricot smoothie

4 halves of tinned apricot (in juice)

80ml apricot juice (from tin)

2 peaches

4 tbsp natural yogurt

200ml milk

2 tsp honey

Stone and roughly chop the peaches. Put everything into the jug. Run at speed 2 for 15 seconds, then 1 for 15 seconds.

berry fruity smoothie

300ml apple juice

90g raspberries

12 strawberries, stalks removed

Put everything into the jug. Run at speed 2 for 15 seconds, then 1 for 15 seconds.

apple, melon & kiwi fruit smoothie

400ml apple juice

1 kiwi fruit, peeled and roughly chopped

150g melon, roughly chopped

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 10 seconds.

very chocolatey cherry smoothie

350ml lemonade

125ml chocolate ice cream

100g cherries, stoned

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 10 seconds.

adult only smoothies – these make 2 glasses

tropical cocktail

200ml ginger beer

150g melon, roughly chopped

40ml rum

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 10 seconds.

cosmopolitan

100ml cranberry juice

50ml vodka

50ml cointreau

Put everything into the jug. Run at speed 2 for 10 seconds.

baileys coffee cocktail

100ml milk

40g vanilla ice cream

½ tsp instant coffee

40ml baileys or irish cream liqueur

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

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 for 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) Limited, Fir Street, Failsworth, Manchester M35 0HS

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

telephone: 0845 658 9700 (local rate number)

GUARANTEE

Defects affecting product functionality appearing within two years of 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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