

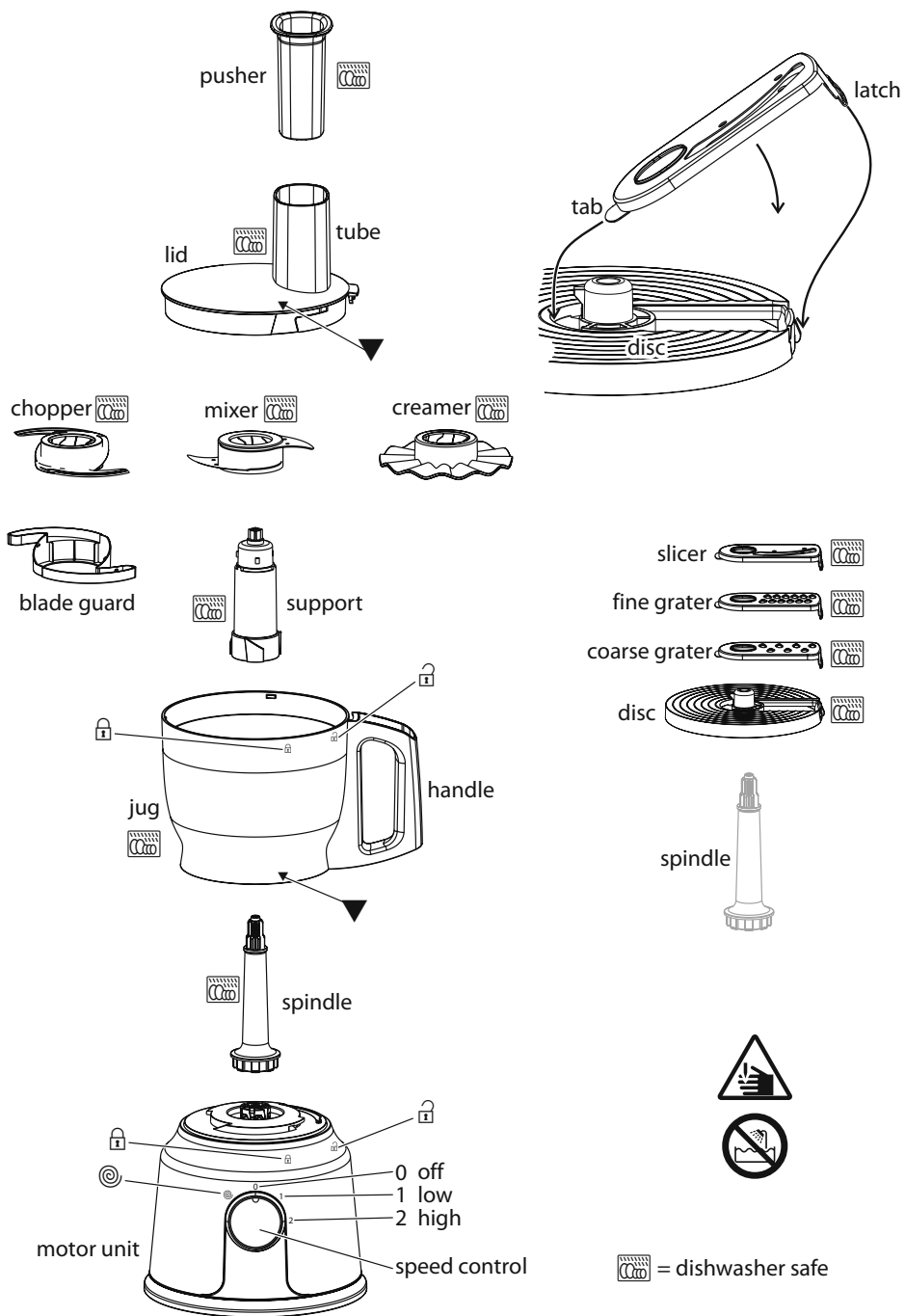


Russell Hobbs



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 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.
-  To avoid injury, take care handling the blades, emptying the jug, and cleaning.
-  Do not add hot liquid (over 40°C), as it may be ejected due to sudden steaming.
- 2 Misuse of the appliance may cause injury.
- 3 Unplug the appliance before assembly, disassembly, or cleaning.
- 4 Unplug the appliance before fitting or removing attachments.
- 5 Don't leave the appliance unattended while plugged in.
- 6 If the cable is damaged, return the appliance, to avoid hazard.
-  Don't put the motor unit in liquid.
- 7 Switch off (0), and wait till the blades come to a stop before removing the lid from the jug, or removing the jug from the motor unit.
- 8 Don't put utensils into the jug while the appliance is plugged in.
- 9 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 10 Don't use accessories or attachments other than those we supply.
- 11 Don't use the appliance for any purpose other than those described in these instructions.
- 12 Don't operate the appliance if it's damaged or malfunctions.

household use only




USING THE PROCESSOR

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Fit the spindle to the top of the motor unit.
- 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 Turn the lid to bring the ▼ on the lid over the  on the jug, and lift the lid off.




WITH THE SUPPORT

- 5 Lower the support into the centre of the jug, over the spindle
- 6 Fit the attachment over the support, and slide it to the bottom.
- 7 Use the chopper for pulverizing ingredients.
- ★ Hold the plastic centre of the chopper in one hand, hold the blade guard in the other, and pull them gently apart.
- 8 Use the mixer to mix ingredients together for cakes, sponges, etc.
- 9 Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.

- 10 Put the ingredients into the jug – don't fill it past the 1500ml mark.
- 11 Replace the lid, and turn it to bring the ▼ on the lid over the  on the jug, to lock it in place.
- 12 To add ingredients while the motor is running:
 - a) lift the pusher out of the tube
 - b) add the ingredients via the tube
 - c) replace the pusher



WITH THE DISC

- 13 To fit the slicer or grater to the disc:
 - a) insert the tab into the centre of the disc
 - b) lower the slicer/fine grater/coarse grater into the disc
 - c) secure the latch over the edge of the disc
- 14 Lower the disc on to the top of the spindle.
- 15 Replace the lid, and turn it to bring the ▼ on the lid over the  on the jug, to lock it in place.
- 16 Remove the pusher, and drop the ingredients down the tube.
- 17 Replace the pusher, and use it to push the ingredients gently down the tube.
- ★ Don't use fingers or cutlery to push food down the tube – only the pusher.
- 18 Don't let the jug get more than about half full – stop and empty it.
- 19 To remove the slicer or grater from the disc, ease the latch away from the side of the disc, and lift the slicer/grater off.




POWER UP

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




SPEED CONTROL

- 22 Turn the speed control clockwise (1 = low, 2 = high).
- 23 Turn it back to 0 to turn the motor off.
- 24 Use low speed (1) for lighter applications, using mainly liquid ingredients, and high speed (2) for heavier applications, using mainly solid ingredients.
- 25 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.
- 26 Don't run the motor for more than 1 minute, it may overheat. After 1 minute, switch off for at least 2 minutes, to recover.



CARE AND MAINTENANCE

- 27 Switch off (0) and unplug before cleaning.
- 28 Wipe the outside of the motor unit with a clean damp cloth.
- 29 Wash the removable parts in warm soapy water, or in a dishwasher .
- 30 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.
- ★ Press the chopper into the blade guard before storing the appliance away.

a few recipes to get you started

quick cheese & tomato pizzas

2 medium pizzas

440g strong white flour	240ml lukewarm water
2 sachets (6-8g each) active dried yeast	2 tsp sugar
2 tbsp olive oil	1 tsp salt
1x300g jar pizza sauce	200g mozzarella cheese

Mix the water, yeast, and sugar in a bowl, and leave for 5 minutes. Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture. Add the oil, process at high speed till a dough ball forms, then reduce speed. Run for 20 seconds, and rest for 2 minutes. Do this twice more, then let the dough rest for 10 minutes.

Divide the dough into 2 balls, and stretch/roll each one to fit a lightly oiled baking tray. Top with the pizza sauce. Use the grater to grate the mozzarella cheese. Spread the cheese over the pizzas and add other toppings if desired. Bake in a pre-heated oven at 190°C/gas mark 5 for 15-20 minutes.

leek & potato soup

serves 4

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

Use the chopper to finely chop the leeks and potatoes. Put the leek, potato, water, and stock cubes in a saucepan. Bring to the boil, reduce the heat, cover the pan and simmer for 20 minutes. Allow the mixture to cool for about 30 minutes and then transfer to the blender. Blend at maximum speed till the mixture is smooth, then transfer the mixture back into the saucepan and heat through.

chocolate mousse

serves 4

4 eggs, separated
40g caster sugar
1 tbsp double cream
200g plain chocolate
30g butter or margarine

Attach the creamer, then process the egg whites for about 2 minutes on a high speed till stiff. Gradually pour half of the sugar through the feeding tube and mix at high speed till mixed in. Remove the egg white from the bowl and set aside. Put the egg yolks, the remainder of the sugar and the cream in the bowl, and process at high speed for 30 seconds. Break the chocolate into pieces and place in a large bowl. Melt the chocolate either in the microwave or over a pan of hot water. Stir the butter into the melted chocolate. Run the processor at high speed, and gradually pour the melted chocolate mixture into the egg yolk mixture. Mix for 20 seconds. Transfer the chocolate/egg yolk mixture back into the large bowl. Fold the whipped egg whites, one tablespoon at a time into the chocolate mix. Transfer to individual dishes and then chill for at least one hour before serving.

more recipes are available on our website:

<http://www.russellhobbs.com/ifu/551078>



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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You must register within 28 days of purchase.



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 crunch 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

gribliche variations

breakfast smoothie
4 tbsp natural yogurt
2 tbsp oatmeal or porridge oats
2 tsp honey
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 15 seconds.

nutty banana smoothie
150g hazelnut yogurt
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

2 tsp honey

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

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

more smoothie recipes are available on our website:

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

leek & potato soup

150g leeks, trimmed
2 vegetable or chicken stock cubes
800ml water

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.

more recipes are available on our website:

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

mayonnaise gribiche

We're reluctant to include a recipe for mayonnaise, because of the health hazards associated with raw eggs. Instead, here's a recipe for gribiche that uses hard boiled egg yolks, so it's safe. It's also tolerant to change, so you can make it with a range of ingredients to suit your taste.

gribiche – basic

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

- 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 @ for a couple of seconds. Now you need to take care – you have to drizzle oil slowly into the jug.
- Put the oil into a small jug or bottle – something you can control the flow of oil with.
- Turn the speed control to 1.
- Remove the cap from the jug, 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 @ for a couple of seconds. Remove the jug, and fold the contents into 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 remoulade

remoulade 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

try 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

- 29 Turn the mill base and bowl upside down.
30 Tap the bowl a couple of times to move all the grounds into the bowl.
31 Hold the bowl, turn the mill base clockwise, and lift it off.

CARE AND MAINTENANCE

- 32 Switch off (0) and unplugging before cleaning.
33 Wipe the outside of the motor unit with a clean damp cloth.

- 34 Use a brush to clean the blades.

- 35 Wash the jug, lid, bowl and cap in warm soapy water, or in a dishwasher .

- 36 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. Any damage should be cosmetic, and should not affect operation of the appliance.

a few recipes to get you started

coriander pesto

- 4 handfuls fresh coriander leaf
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 blend. 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
3 tbsp capers, drained
150ml olive oil
60g anchovy fillets, drained

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

horseradish and apple sauce

- 250ml double cream
6 tbsp horseradish relish
2 tsp paprika

- Blend 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
2 clove garlic
2 tbsp soy sauce
2 tsp mustard

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

spicy pumpkin soup

- 900g pumpkin
900ml (1½ pints) chicken or vegetable stock
2 tsp ground ginger
2 tsp vegetable oil
2 leeks, trimmed and sliced

- 1 tsp ground coriander
2 tbsp single cream or crème fraîche
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.

- 21 Turn the mill base and bowl upside down.
- 22 Put the goods to be ground into the bowl – dry goods only.
- 23 Lower the mill base on to the bowl, then twist the base to the right, to lock it in place.
- 24 Turn the combined mill base and bowl the right way up.
- 25 Align the ▲ on the bottom of the mill base with the □ on the motor unit.
- 26 Lower the mill on to the motor unit, then turn, to align the ▲ with the □.
- 27 Turn the speed control to ◎ in short bursts till you achieve the size of grind you want.
- 28 Turn the mill base to align the ▲ with the □, and lift it off the motor unit.

👁️ USING THE MILL

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

👁️ FINISHED?

- 18 Check that the added ingredients don't push the volume in the jug past 1500ml.
- via the hole, then replace the cap, and lock it in place.
- 17 To add ingredients while the blender is working, remove the cap, pour the new ingredients

👁️ ADDING INGREDIENTS

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

👁️ SPEED CONTROL

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

👁️ POWER UP

- 9 Don't run the blender without the cap.
- 8 Align the pins on the sides of the cap with the slots in the hole in the lid, put the cap into the
- 7 Close the lid, and press it down to seal it.
- below 40°C).
- 6 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature the lid off when you start the motor.
- 5 Put the ingredients into the jug. Don't fill past the 1500ml mark, or the contents may force
- 4 Press the lever to open the lid.
- 3 Lower the jug on to the motor unit, then turn the jug to align the ▲ with the □.
- 2 Align the ▲ on the bottom of the jug with the □ on the motor unit.
- 1 Sit the motor unit on a dry, firm, level surface.

👁️ PREPARATION

household use only

- 13 Don't operate the appliance if it's damaged or malfunctions.
- 12 Don't use the appliance for any purpose other than those described in these instructions.
- 11 Don't use accessories or attachments other than those we supply.
- 10 Don't let the jug overflow, any liquid under the motor unit may be sucked into the motor.
- removing the jug from the motor unit.
- 9 Switch off (0), and wait till the blades come to a stop before removing the lid from the jug, or
- 7 Don't put utensils into the jug while the appliance is plugged in.

⚠ Don't put the motor unit in liquid.

6 If the cable is damaged, return the appliance, to avoid hazard.

5 Don't leave the appliance unattended while plugged in.

4 Unplug the appliance before fitting or removing attachments.

3 Unplug the appliance before assembly, disassembly, or cleaning.

2 Misuse of the appliance may cause injury.

sudden steaming.

⚠ Do not add hot liquid (over 40°C), as it may be ejected due to

and cleaning.

⚠ To avoid injury, take care handling the blades, emptying the jug,

• Keep the appliance and cable out of reach of children.

• Children must not use or play with the appliance.

understand the hazards involved.

knowledge if they have been supervised/instructed and

sensory or mental capabilities or lack of experience and

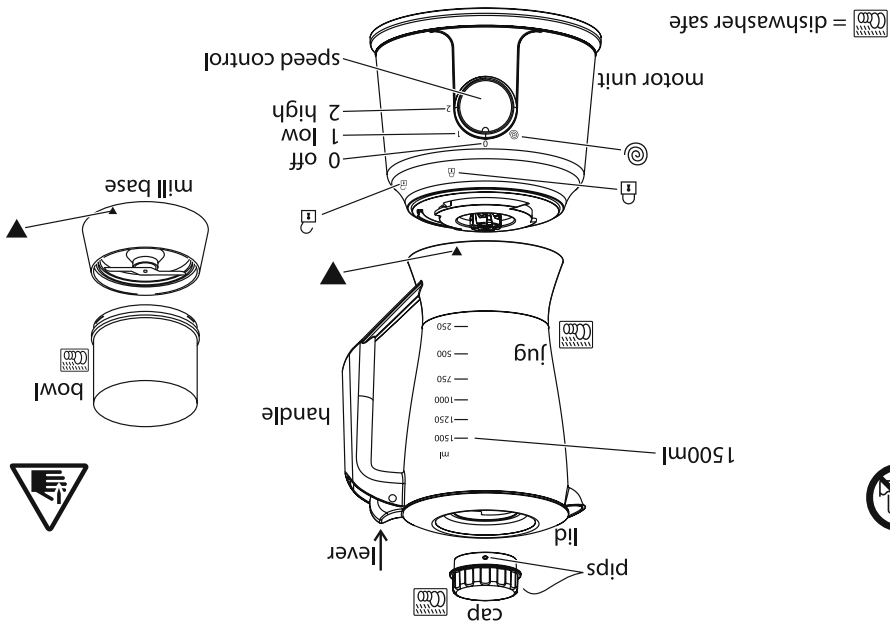
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Follow basic safety precautions, including:

⚠ IMPORTANT SAFEGUARDS

packaging before use.

Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all





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