



Russell Hobbs



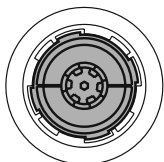
instructions

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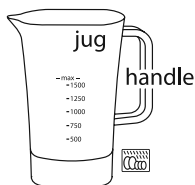
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blender

underside



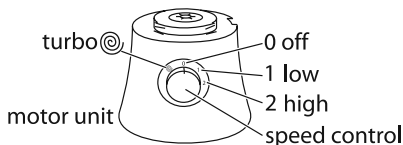
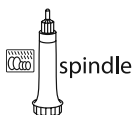
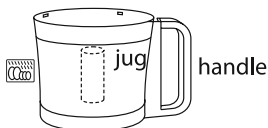
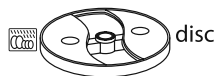
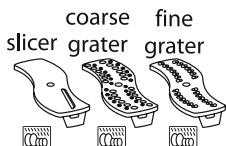
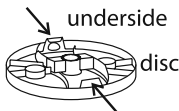
blade unit



blade unit

food processor

underside



 = dishwasher safe

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.
- Keep the appliance and cable out of reach of children; they must not use or play with it.
- To avoid injury, take care handling the blades, emptying the jug, and cleaning.
- Don't add hot liquid (over 40°C), as it may be ejected due to sudden steaming.
- Misuse of the appliance may cause injury.
- 2 Don't leave it unattended while plugged in.
- 3 Unplug before assembling, dismantling or cleaning.
- 4 If the cable is damaged, return the appliance, to avoid hazard.
- Don't put the motor unit in liquid.
- 5 Don't use the blender unless the lid and cap are fitted.
- 6 Don't put utensils into the jug while the appliance is plugged in.
- 7 Switch off (O) before fitting the jug to the motor unit.
- 8 Switch off (O), and wait till the blades stop before removing the lid from the jug, or removing the jug from the motor unit.

- 9 Don't use accessories or attachments other than those we supply.
- 10 Don't use the appliance for any purpose other than those described in these instructions.
- 11 Don't operate the appliance if it's damaged or malfunctions.
- 12 You may use the processor and disc for cutting/grating for up to 2 minutes. Any other use should be restricted to 1½ minutes. After this, let the motor rest for 2 minutes.

household use only


IN BRIEF

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Route the cable so it doesn't overhang, and won't trip or catch.
- 3 Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
- 4 Remove the lid.
- 5 Put the ingredients into the jug – don't fill past the max mark.
- 6 Put the lid on the jug.

POWER UP

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

SPEED CONTROL

- 9 Turn the speed control clockwise (1 = low, 2 = high).
- 10 Turn it back to 0 to turn the motor off.
- 11 Use low speed (1) for lighter applications, using mainly liquid ingredients, and high speed (2) for heavier applications, using mainly solid ingredients.
- 12 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.

USING THE BLENDER

- 13 Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
- 14 Pull the lid up and off the jug – it's stiff, because of the seal.
- 15 Put the ingredients into the jug – don't fill past the max mark.
- 16 Put the lid on the jug, and push it down to seal it.

17 Align the pips on the cap with the slots in the hole, fit the cap in the hole, and turn clockwise.

★ Don't run the blender without the cap.

18 To add ingredients while the motor is running:

a) turn the cap clockwise to unlock it, and lift it off

b) add the ingredients via the hole

c) replace the cap, and turn it anti-clockwise to lock it

19 Turn the jug anti-clockwise to unlock, and lift it off the motor unit.

CRUSHING ICE

20 Start with half to threequarters of a cup of ice, or 4 to 6 cubes, and add 15ml (1 tbsp) of water.

21 Put the lid on the blender, then turn the speed control to @ for a second or so, check the state of the ice, and repeat till the ice is the consistency that you need

CARE AND MAINTENANCE

22 Switch off (0) and unplug before cleaning.

23 Wipe the outside of the motor unit with a clean damp cloth.

24 Handwash the removable parts.

 You may wash these parts in a dishwasher.

25 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.

26 The damage should be cosmetic only, and should not affect the operation of the appliance.

BLADE UNIT

27 You may remove the blade unit for cleaning.

28 This is best done with the jug upside down.

29 Grip the jug handle with one hand.

30 Grip the bottom of the blade unit with the other hand.

31 Turn the blade unit clockwise till it comes loose from the jug base.

32 Carefully, pull it up and out of the bottom of the jug.

33 Wash the seal and blade unit in warm soapy water, rinse, and air dry.

34 Take great care with the blades – don't handle them directly, use a nylon washing-up brush.

35 Replace the seal round the blade unit.

36 Turn the blade unit upside down, and replace it in the bottom of the jug base.

37 Turn the blade unit anti-clockwise to tighten it.

RECIPES

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 jug. Fit the 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:

blender – <http://www.russellhobbs.com/ifu/550931>

smoothies – <http://www.russellhobbs.com/ifu/550941>



USING THE PROCESSOR

- 38 Unplug the appliance.
- 39 Fit the spindle to the top of the motor unit.
- 40 Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
- 41 Choose the attachment you need.



WITH THE SUPPORT

- 42 Use the chopper for pulverizing ingredients.
- 43 Use the mixer to mix ingredients together.
- 44 Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.
- 45 Fit the attachment over the support, and slide it to the bottom.
- 46 Lower the support into the centre of the jug, over the spindle.
- 47 Put the ingredients into the jug – don't fill it past the max mark.
- 48 Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
- 49 To add ingredients while the motor is running:
 - a) lift the pushed out of the tube
 - b) add the ingredients via the tube
 - c) replace the pusher
- 50 To remove the lid, turn it anti-clockwise to unlock, then lift it off.



WITH THE DISC

- 51 Fit the slicer or one of the graters into the disc.
- 52 Lower the disc over the top of the spindle.
- 53 Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
- 54 Remove the pusher, and drop the ingredients down the tube.
- 55 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.
- 56 The blade(s) on top of the disc will slice or grate the food into the bowl.

57 Don't let the bowl get more than about half full – stop and empty it.

58 To remove the lid, turn it anti-clockwise to unlock, then lift it off.

59 Turn the disc over, and press one of the metal ends in and down, to remove the slicer/grater.



CARE AND MAINTENANCE

60 Switch off (0) and unplug before cleaning.

61 Wipe the outside of the motor unit with a clean damp cloth.

62 Handwash the removable parts.



You may wash these parts in a dishwasher.

63 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.

64 The damage should be cosmetic only, and should not affect the operation of the appliance.



RECIPES

quick cheese & tomato pizzas (2 medium pizzas)

2 sachets active dried yeast

2 tsp sugar

240ml lukewarm water

440g strong white flour

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 it for 5 minutes.

Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture via the tube. Add the oil, and 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 or roll each ball to fit a lightly oiled baking tray. Top with the pizza sauce. Use the coarse 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.

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.



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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You must register within 28 days of purchase.



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