



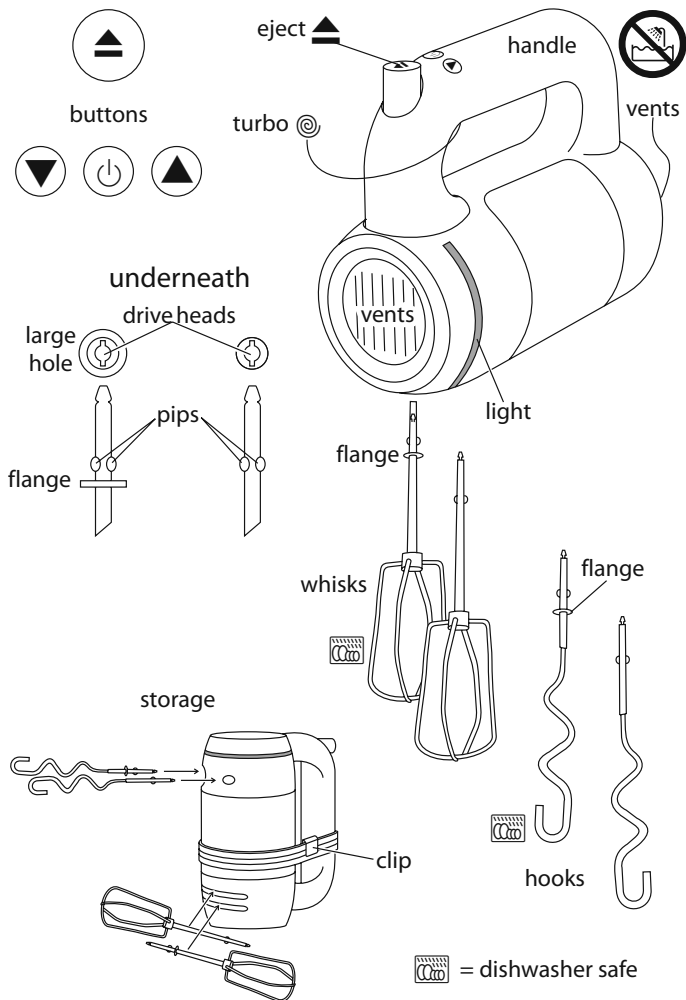
Russell Hobbs



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.
- 2 Children must not use or play with the appliance.
- 3 Keep the appliance and cable out of reach of children.
- 4 Misuse of the appliance may cause injury.
- 5 Unplug the appliance before assembly, disassembly, or cleaning.
- 6 Don't leave the appliance unattended while plugged in.
- 7 If the cable is damaged, return the appliance, to avoid hazard.
- ⊘ Don't immerse the appliance in liquid.
- 8 Keep fingers, hair, and clothing clear of the whisks/hooks.
- 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 use the appliance if it's damaged or malfunctions.

household use only


FITTING THE WHISKS/ HOOKS

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

REMOVING THE WHISKS/HOOKS

- 5 Switch the appliance off () and unplug it.
- 6 Hold both whisks/hooks, to prevent them jumping out, and press . This will eject them from the drive heads.


SWITCH ON

- 7 Put the plug into the power socket.
- 8 Press and release the  button.
- 9 The light will flash blue.


THE SPEED CONTROLS

- 10 Press  to increase,  to decrease the speed.
- 11 The light will change colour as the speed changes.

speed	colour	use
1	blue	cakes/batter/dough
2	purple	cream
3	green	eggs
4	red	other/larger batches

- 12 Reducing the speed to zero will make the light flash blue.
- 13 To stop quickly, press .

USING THE MIXER

- 14 Use the whisks for beating/aerating light dough, batter, egg whites and cream.
- 15 Use the hooks for mixing heavier dough (e.g. bread, fruit-cake).
- 16 When making dough, use the mixer only for mixing the ingredients. Don't use it for kneading. You'll overload it and damage the motor.
- 17 If you need to set the mixer down, switch off () and shake any mixture off the whisks/hooks.

- 18 Don't run the motor continuously for more than 5 minutes, it may overheat. After 5 minutes switch off for at least 5 minutes, to recover.
- 19 If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.

🌀 **THE TURBO BUTTON**

- 20 This button is under the handle, in the "trigger" position
- 21 Pressing the turbo button will over-ride the speed set by the speed control, and give you a burst of high speed.
- 22 It only works when the motor is already running.

👁 **CARE AND MAINTENANCE**

- 23 Switch the appliance off (🔌) and unplug it.
- 24 Clean the outside surfaces of the appliance with a damp cloth.
- 25 Don't let anything enter the vents.
- 26 Wash the whisks and hooks in hot soapy water, or in the cutlery basket of your dishwasher.

👁 **STORAGE**

- 27 You may wrap the cable round the mixer, and secure it with the clip on the plug end.
- 28 Stand the mixer on end, and press the shafts of the whisks into the spaces provided.

classic Victoria sponge cake (using the whisks)

100g butter/margarine	100g caster sugar
2 large eggs	100g self raising flour
1 drop vanilla essence	

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.

Beat the butter and sugar at speed 1 till light and fluffy.

Gradually add the eggs, then the vanilla.

Gradually add the flour, and turn the mixer up to medium speed once the ingredients start to incorporate.

Divide the mixture equally between the two cake tins and level the surfaces.

Bake in the centre of a pre-heated oven at 180°C for about 25 minutes, then cool on a wire rack.

Traditionally, raspberry jam is used as the filler between the two sponges, but it's your cake, and Victoria's not watching.

Use the whisks to make butter icing (buttercream) – 50g butter/margarine creamed with 100g icing sugar should do for the filling.

Flavour with 2 or 3 drops (no more) of flavouring, a teaspoon of cocoa, finely grated orange/lemon zest, or whatever you fancy.

Add flavourings a little at a time, and taste before adding any more.

chicken & pesto pancake wraps (using the whisks)

pancake wraps

100g plain flour

1 large egg

300ml milk

½ tsp salt

oil for frying

filling

2 cooked chicken fillets, shredded

6 tbsp pesto (green or red)

50g Parmesan cheese, grated

75g Gruyere cheese, grated

large handful fresh basil leaves

handful baby plum tomatoes

Mix the egg and milk in a jug.

Sift the flour into a bowl, add the salt, and mix at speed 1, gradually adding the liquid, then whisk for a minute, till smooth and light.

Drop small amounts of the batter into a hot saucepan coated with a little hot oil. Cook for a minute on each side or till golden brown. Set aside and keep warm.

Roughly chop the tomatoes, and tear the basil into shreds.

Spread each of the pancake wraps with a little of the pesto, add cooked chicken, chopped tomatoes, and basil.

Season with salt and black pepper, then roll up, and put the wraps in an ovenproof dish and sprinkle with the two cheeses. Brown under a hot grill till golden and bubbling.

basic biscuits (using the whisks)

100g butter, softened

150g caster sugar

1 tsp vanilla essence

1 medium egg

100g plain flour

100g self raising flour

Cream the butter, sugar and vanilla essence at speed 1 for 1-2 minutes till light, pale and fluffy. 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.

apricot, lemon & rum pancakes (using the whisks)

100g plain flour	25g ground almonds
50g dried apricots	300ml milk
1 egg	25g butter (melted)
grated rind of ½ lemon	2-3 tbsp rum
pinch salt	oil for frying

Soak the dried apricots overnight in the rum.

Mix the egg, milk, lemon rind and melted butter in a jug.

Sift the flour into a bowl, add the ground almonds and salt, and whisk at speed 1, gradually adding the liquid, then increase speed as everything is incorporated, and whisk till the batter is smooth. Heat the oil in a frying pan and drop in tablespoons of batter to make the pancakes.

Cook for a minute or so on each side till golden, then keep warm.

Purée the rum and apricots in a blender, put a little purée on each pancake, roll them up, and serve warm with cream or ice cream.

hot chocolate soufflé (using the whisks)

75g butter	50g plain flour
1½ tbsp cocoa powder	450ml milk
4 eggs, separated	50g caster sugar

Melt the butter in a pan, stir in the flour and cocoa, stir over a low heat, add the milk and mix till thickened slightly.

Remove from the heat, set aside to cool, then beat in the egg yolks.

Put the egg whites in a bowl, mix at speed 3 for a few seconds, then add the sugar and continue to whisk till soft peaks form.

Fold in the sauce. Pour the mixture into a greased 1.2 litre (2 pint) dish.

Stand the dish in a roasting tin filled half full with boiling water, put into the oven, and bake at 190°C/375°F/gas 5 for 40-45 minutes, till well risen.

coffee & brandy ice cream (using the whisks)

3 eggs	75g caster sugar
300ml single cream	2 tbsp instant coffee powder
300ml double cream	2½ tbsp brandy

Process the sugar and eggs in a bowl at speed 3 till smooth.

In a pan, bring the single cream and coffee just to the boil, then stir in the egg and sugar mixture.

Put in a heatproof bowl over a simmering pan of water and cook gently, stirring well, till thick enough to coat the back of a spoon. Strain into a bowl and leave to cool.

Whip the double cream at speed 2 till soft peaks form, then fold into the cold egg and sugar mixture, with the brandy.

Put in a container, cover, and freeze till partially frozen (2½-3 hours). Stir and freeze again. Repeat till the desired texture is achieved.

basic meringues (using the whisks)

4 egg whites	100g caster sugar
100g icing sugar	

Combine the sugars and set aside.

Whisk the egg whites in a bowl at speed 3 till fairly stiff.

Add half the sugar and whisk till smooth, and stiff peaks form.

Fold in the remaining sugar with a metal spoon. Line a baking sheet, and spoon or pipe the meringue mixture into ovals, then sprinkle with the remaining sugar. Cook on the lowest shelf of a cool oven (120°C/250°F/ gas ½) for 1½ hours. Cool on a wire rack.

Top with soft fruits, chocolate, and sweetened cream.

very moist chocolate cake (using the whisks)

50g butter, softened	2 tbsp golden syrup
50ml milk	2 eggs, beaten
100g cooking chocolate, melted	125g caster sugar
2 tsp vanilla extract	100ml boiling water
35g cocoa powder	125g self raising flour
2 tbsp light vegetable oil	

Dissolve the cocoa powder in the boiling water and set aside to cool.

Put the butter and sugar in the bowl. Cream for a few seconds at speed 1. Add half the egg, then half the flour. Change to speed 2.

Add the remaining egg and flour and mix till smooth. Add the remaining ingredients and mix till smooth. Pour the mixture into a dish, cover with foil or greaseproof paper and steam for an hour, or till a knife inserted into the cake comes out clean.

steamed treacle pudding (using the whisks)

100g caster sugar	2 eggs
100g self raising flour	5 tbsp golden syrup
100g butter, softened	extra butter for greasing

Grease a 900ml pudding basin and set aside.

Beat the butter and sugar in a bowl at speed 1 till fluffy. Add one egg, then a little flour, then the other egg, then the remaining flour. Put the syrup into the pudding basin, pour the mixture on top, cover with greaseproof paper, tie with string and steam for 1½-2 hours. Serve hot with custard or cream.

farmhouse fruit cake (using the whisks)

75g glacé cherries, chopped	150g butter, softened
75g each of sultanas and raisins	150g caster sugar
300g self raising flour	25g mixed peel
1 tsp mixed spice	pinch salt
3 eggs	3 tbsp milk

Grease a 20cm (8") round cake tin and line with greaseproof paper.

Preheat the oven to 180°C/350°F/gas 4.

Beat the butter, sugar, dried fruits and spices in a bowl at speed 1 till combined, add the eggs and milk and beat for a few seconds.

Gradually beat in the flour, till well mixed. Bake in the cake tin for about 1½ hours. Cool in the tin for 15 minutes then on a wire rack.

buttery vanilla bean cake (using the whisks)

125g butter, softened	1 vanilla bean pod
125g self raising flour	100g caster sugar
2 eggs	1 tbsp milk

Split the vanilla pod, and scrape out the seeds with a knife.

Grease two 18cm (7") straight sided sandwich tins and line with greaseproof paper. Preheat the oven to 180°C/350°F/gas 4.

Beat the butter, sugar and vanilla seeds in a bowl at speed 1 for a few seconds, add 1 egg, increase to speed 3, then add half the flour.

Repeat, till all the ingredients are combined. Split between the tins and bake in the centre of the oven for 20-25 minutes. Cool on a wire rack, then fill with butter cream or whipped cream and jam.

pizza dough (using the hooks) (makes 2 large pizzas)

250ml water 525g strong white flour

1½ tbsp olive oil 1½ tsp dried yeast

1½ tsp sugar 1½ tsp salt

Sift the flour into a bowl and add the yeast, sugar and salt. Add the water and oil and mix at speed 1 till the dough is smooth in texture. Cover the bowl with a damp tea towel or cling film and let it rest in a warm place for about half an hour.

Remove the dough and knead by hand for a few minutes.

Cut the dough in half, roll out into circles on a floured surface and put them on a non-stick baking sheet or a pizza baking tray.

Spread the pizza bases with a tomato based sauce and top with your favourite toppings.

Bake in a pre-heated oven at 200°C for 18-20 minutes, till the edges of the crust are golden brown.

basic white bread (using the hooks) (makes a 1kg/2lb loaf)

600g strong white bread flour 1 sachet active dried yeast

1 tbsp sunflower oil or butter 345ml warm water

1 tsp sugar 2 tsp salt

Put the flour in a bowl.

Mix the remaining ingredients in a jug.

Run the mixer at speed 1 in the bowl with the flour, and gradually add the liquid.

As the ingredients incorporate, and the dough ball becomes more formed, increase the speed.

Knead for a couple of minutes, till the dough ball is smooth, then cover and leave in a warm place till doubled in size (30-40 minutes).

Remove the dough and punch down to remove air.

Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes.

Bake in a preheated oven at 200°C/400°F/gas 6 for 25-30 minutes, till golden brown and hollow sounding on the bottom.

basic wholemeal bread (using the hooks) (makes a 1kg/2lb loaf)

575g strong wholemeal bread flour	1 sachet active dried yeast
2 tbsp sunflower oil or butter	375ml warm water
1 tbsp light brown sugar	2 tsp salt

Follow the method for basic white bread.

soft poppy seed rolls (using the hooks) (makes 8-10)

570g strong white bread flour	1 sachet active dried yeast
300ml milk (warmed slightly)	2 eggs (room temperature)
1 tbsp sunflower oil	1½ tsp sugar
2 tsp salt	75g poppy seeds

Mix the milk, eggs, oil, sugar, salt and yeast in a jug, and leave for 5 minutes.

Put the flour and poppy seeds in a bowl, and mix at speed 1, gradually adding the liquid, then increase the speed, and mix for 3-4 minutes.

Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, put on a greaseproof baking sheet, and leave in a warm place till doubled in size.

Brush with a little egg or milk, and bake in a preheated oven at 220°C/425°F/gas 7 for 20-25 minutes, till golden brown and hollow sounding on the base.

Italian herb bread (using the hooks) (makes a 1kg/2lb loaf)

575g strong white bread flour	1 sachet active dried yeast
290ml lukewarm water (30°-35°C)	2 tbsp olive oil
2 tsp sugar	2 tsp salt
4 tbsp mixed dried herbs	

Mix the water, oil, sugar, salt and yeast in a jug. Leave for 5 minutes.

Put the flour and dried herbs in a bowl, and mix at speed 1, gradually adding the liquid, then mix for 3-4 minutes at speed 2.

Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes).

Knead gently on a floured surface, to knock out the air, then shape, put on a baking sheet, and leave in the warm till doubled in size.

Bake in a preheated oven at 200°C/400°F/gas 6 for 25 minutes or till golden brown and hollow sounding on the bottom.



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: 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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