



Russell Hobbs



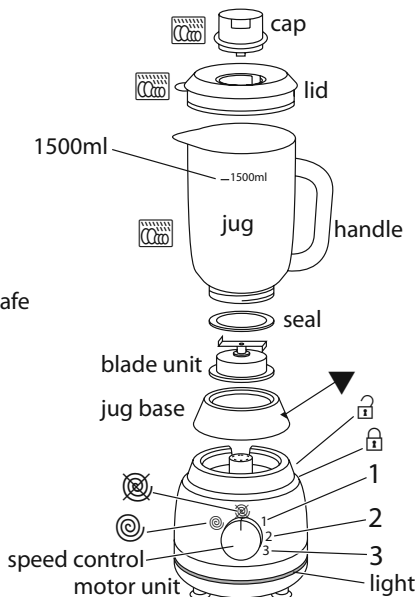
instructions

£10,000 prize draw
EXTRA year guarantee
FREE rewards gallery

www.productregister.co.uk/rhobbs
Register online now!
See back for details



= 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.
- 2 Misuse of the appliance may cause injury.
- 3 Don't leave it unattended while plugged in.
- 4 Unplug before assembling, dismantling or cleaning.
- 5 If the cable is damaged, return the appliance, to avoid hazard.
- ⊘ Don't put the motor unit in liquid.
- 6 Don't use the blender unless the lid and cap are fitted.
- 7 Don't put utensils into the jug while the appliance is plugged in.
- 8 Switch off (⊘) before fitting the jug to the motor unit.
- 9 Switch off (⊘), and wait till the blades stop before removing the lid from the jug, or removing the jug from the motor unit.
- 10 Sit the motor unit on a stable, level, dry surface.
- 11 Don't use accessories or attachments other than those we supply.
- 12 Don't use the appliance for any purpose other than those described in these instructions.
- 13 Don't operate the appliance if it's damaged or malfunctions.

household use only

👁 ASSEMBLY



- 1 The jug, blade unit, and seal are packed together.
- 2 Turn the jug upside down, then fit the blade unit and seal.
- 3 Screw the jug base (upside down) on the bottom of the jug.
- 4 In use, treat the jug and base as a single unit.


👁 PREPARATION


- 5 Align ▼ on the jug base with  on the motor unit, lower the jug on to the motor unit, then turn the jug, to align ▼ with .

- 6 Lift the lid off the jug, and put the ingredients in the jug.
- 7 Don't fill past the 1500ml mark. If you do, the contents may force the lid off when you start the motor.
- 8 Fit the lid to the jug.
- 9 Fit the cap to the hole in the lid, and turn it clockwise to lock it.
- 10 Don't run the blender without the cap, it may eject ingredients.

POWER UP

- 11 Put the plug into the power socket.
- 12 Turn the speed control clockwise (1 = low, 3 = high).
- 13 Turn it anti-clockwise to  gives a burst at high speed. In this direction, it's spring-loaded – when you let go, it returns to .
- 14 The light will change colour as the speed changes.



speed	colour	use
1	blue	purées
2	purple	smoothies
3	green	soups/ other
	red	ice crushing/ smaller batches

- 15 Turn to  to turn the motor off.
- 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 recover.

ADDING INGREDIENTS

- 17 Remove the cap, add the new ingredients, then replace the cap.
- 18 Check that the contents don't rise past the 1500ml mark.


FINISHED?

- 19 Switch off () , and wait till the blades come to a stop.
- 20 Turn the jug, to align ▼ with , and lift the jug off the motor unit.
- 21 Lift off the lid, and pour the mixture from the jug.



HOT LIQUIDS

- 22 Slips and spills are inevitable, so, to be on the safe side:
 - a) only blend liquids at the sort of temperature you can handle comfortably (i.e. below 40°C)
 - b) put a hand on the lid while blending
 - c) if the lid is too hot for comfort, remove it and let the liquid cool down further – replace the lid before blending

CRUSHING ICE

- 23 Clean and rinse the jug – any trace of detergent will taint the ice.
- 24 For best results, use between 150ml and 500ml of ice cubes.
- 25 Put the lid on the blender, then:
- 26 Turn the speed control to  for a second or two, then release it.
- 27 Check the results, and adjust.
- 28 Too much blending will reduce the ice to liquid, too little will merely chip the edges/corners off the ice.

CARE AND MAINTENANCE

- 1 Switch off () and unplug before cleaning.
 - 2 Clean as soon after use as possible, to avoid residue build-up.
 - 3 Wipe the outside of the motor unit with a clean damp cloth.
 - 4 Handwash the jug, lid and cap, rinse, and air dry.
-  You may wash these parts in a dishwasher.
- 5 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
 - 6 The damage should be cosmetic only, and should not affect the operation of the appliance.

BLADE UNIT

- 7 You may remove the blade unit for cleaning.
- 8 This is best done with the jug turned upside down.
- 9 Unscrew the jug base from the jug.
- 10 Lift out the blade unit.
- 11 Remove the seal from the blade unit.
- 12 Wash the seal and blade unit, rinse, and air dry.
- 13 Replace the seal round the blade unit.
- 14 Replace the blade unit (upside down) in the bottom of the jug.
- 15 Screw the jug base on to the bottom of the jug.
- 16 Turn the jug the right-way up.

a few simple recipes to get you started

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

Blend the coriander, garlic, pine nuts, and a bit more than half the oil at speed 3, till smooth. To adjust the thickness, add a little oil, blend, and repeat. Transfer to a bowl, stir in the Parmesan, and adjust the seasoning. Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or with warm pasta (fairly runny).

sweet and sour sauce

2 shallots, peeled

1 clove garlic

small piece fresh ginger, peeled

1 tbsp soy sauce

dash white wine vinegar

1 tsp mustard

1 tsp tomato purée

Blend everything at speed 3 till really smooth. Serve with chicken or fish, or as a dip.

black olive and anchovy tapenade/sauce

250g pitted black olives

60g anchovy fillets, drained

3 tbsp capers, drained

150ml olive oil

2 tbsp brandy (optional)

fresh ground black pepper

Save half the oil. Blend everything else at speed 3 till smooth. To adjust the thickness, add a little oil, blend, and repeat. For tapenade, to spread on toast, you need a paste. For sauce, it should be runny.

horseradish and apple sauce

250ml double cream
6 tbsp horseradish relish
2 sharp flavoured apples
2 tsp paprika

Peel and grate the apples. Blend the cream in the jug at speed 3 till soft peaks form, spoon gently into a large bowl, and gently fold in the rest of the ingredients. Season with black pepper, and serve with beef or sausage.

leek & potato soup (serves 4)

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

Blend the leeks and potatoes at speed 1 for 2 seconds (you want them lumpy, not mushy), and transfer to a 2 litre pan. Add the water and stock cubes, bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes. Cool for 30 minutes, then blend, in batches, till smooth. Warm to serving temperature (don't let it boil), and adjust the seasoning.

If you prefer Vichyssoise, add a couple of chives to the leeks and potatoes, add a knob of butter to the pan before heating, cool the soup, and whisk in 150ml of cream before serving it cold.

strawberry mess

6 strawberries, hulled
2 tbsp broken meringue
100ml single/whipping cream
1 sprig fresh mint (garnish)

Don't clean the jug between ingredients. Whip the cream at speed 2 till soft peaks form, then transfer to a bowl. Blend the meringues at speed 1 just enough to crush them, then fold them into the cream. Purée the strawberries at speed 3, fold them into the whipped cream and meringue mixture, and garnish with the mint.

spicy pumpkin soup

900g pumpkin
2 tbsp vegetable oil
2 leeks, trimmed and sliced
2 cloves garlic, crushed
1 tsp ground ginger
1 tsp ground coriander
900ml chicken/vegetable stock
bunch coriander leaves, torn
2 tbsp single cream/crème fraiche
salt & pepper

Peel, deseed, and cut the pumpkin into chunks.

Heat the oil in a pan, add the leeks, garlic and spices, and cook till the leeks soften slightly. Add the pumpkin and stock, 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. Allow to cool for 30 minutes, then blend at speed 3, ½ litre at a time, till smooth. Warm to serving temperature (don't let it boil), and adjust the seasoning.

mayonnaise

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

We tried to find a recipe using cooked eggs, but we've not had much success.

Using hard boiled egg yolks doesn't seem to work very well unless a raw yolk is used to start them off, which rather defeats the purpose. Home pasteurisation resulted in cleaning a lot of exploded egg yolks from inside the microwave.

Instead, we've come up with a recipe for gribiche.

gribiche

We like this recipe because it 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.

It can pass as "almost mayonnaise", "nearly rémoulade", "close to aioli", and "not quite tartare sauce", depending on what you put in it.

gribiche – basic

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

- Separate the yolks and whites. Roughly chop the whites in a bowl. Finely chop the gherkin and shallots and add them.
- Blend the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper for a couple of seconds at speed 3.
- Using speed 1, drizzle oil into the mixture slowly, while blending, as you would when making mayonnaise.
- When the oil's done, switch off, adjust the seasoning, and blend again for a couple of seconds.
- Fold this into the bowl of egg white, gherkin, and shallots.
- Serve with salads, fish, or chicken. Keep in the fridge for a week.
- If you want to firm it up a bit, you can use a third egg yolk.
- If you want it a bit smoother, blend any or all of the shallots, gherkin, egg whites into the mixture at the end.
- From the basic gribiche, you can make a substitute for most mayonnaise-type sauces.

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 blend it 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, like virgin olive oil or corn oil, or use a flavourless oil with a dash of the more expensive oils, like sesame, hazelnut, or 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 4 different types of onion in your local supermarket, there's sauerkraut, water chestnuts, and many varieties of peppers and chillies, all of which can add "crunch".

fresh fruit smoothies – these make 2 large smoothies

strawberry & banana smoothie

300ml milk

1 large banana, halved

12 strawberries, stalks removed

4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

apple & mango smoothie

600ml apple juice

1 ripe mango, stoned, peeled and chopped

6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

creamy blueberry & vanilla smoothie

360ml lemonade

125g vanilla ice cream

70g blueberries

Put everything into the jug. Run at speed 2 for 10-15 seconds.

breakfast smoothie

4 tbsp natural yogurt

200ml milk

2 tbsp oatmeal or porridge oats

1 large banana, halved

2 tsp honey

2 apples, cored and quartered

4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

chocolate orange smoothie

170g chocolate ice cream

300ml orange juice

4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

chocolate pear smoothie

300ml chocolate milk

2 pears, peeled, cored and quartered

10 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

banana, vanilla & honey smoothie

400ml milk

1 large banana, halved

4 tsp honey

2 tsp vanilla extract

6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

nutty banana smoothie

150g hazelnut yogurt
1 large banana, halved
200ml milk
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

mango lassi

200ml natural yogurt
1 ripe mango, stoned, peeled and chopped
200ml milk
2 tsp honey
10 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 15-30 seconds..

cranberry, orange & banana smoothie

300ml orange juice
300ml cranberry juice
1 small banana
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

peach & apricot smoothie

4 halves of tinned apricot (in juice)
80ml apricot juice (from tin)
2 peaches, stoned and quartered
4 tbsp natural yogurt
200ml milk
2 tsp honey
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

berry fruity smoothie

300ml apple juice
90g raspberries
12 strawberries, stalks removed
4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

apple, melon & kiwi fruit smoothie

400ml apple juice
1 kiwi fruit, peeled
150g melon, roughly chopped
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

adult only smoothies – these make 2 glasses

tropical cocktail

200ml ginger beer
150g melon, roughly chopped
40ml rum
5 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

cosmopolitan

100ml cranberry juice
50ml vodka
50ml cointreau

Put everything into the jug. Run at speed 2 for 10-15 seconds.

baileys coffee cocktail

100ml milk
40g vanilla ice cream
½ tsp instant coffee
40ml baileys or irish cream liqueur
3 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

strawberry gin fizz

100ml lemonade

60ml gin

1 tsp lemon juice

6 strawberries, stalks removed

5 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

mango & rum cocktail

100ml pineapple juice

½ ripe mango, stoned, peeled and roughly chopped

1 small banana, halved

40ml rum

3 tbsp natural yogurt

5 ice cubes

Stone, peel and roughly chop the mango. Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

la mumba

300ml chocolate milk

50ml brandy

3 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 seconds.

pina colada

200ml pineapple juice

100ml malibu

30ml single cream

4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10-15 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.



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.



ONLINE

www.russellhobbs.co.uk for more products



REGISTER ONLINE FOR –

£10,000 prize draw, EXTRA year guarantee, FREE rewards gallery

Visit www.productregister.co.uk/rhobbs

You must register within 28 days of purchase.



552-168