

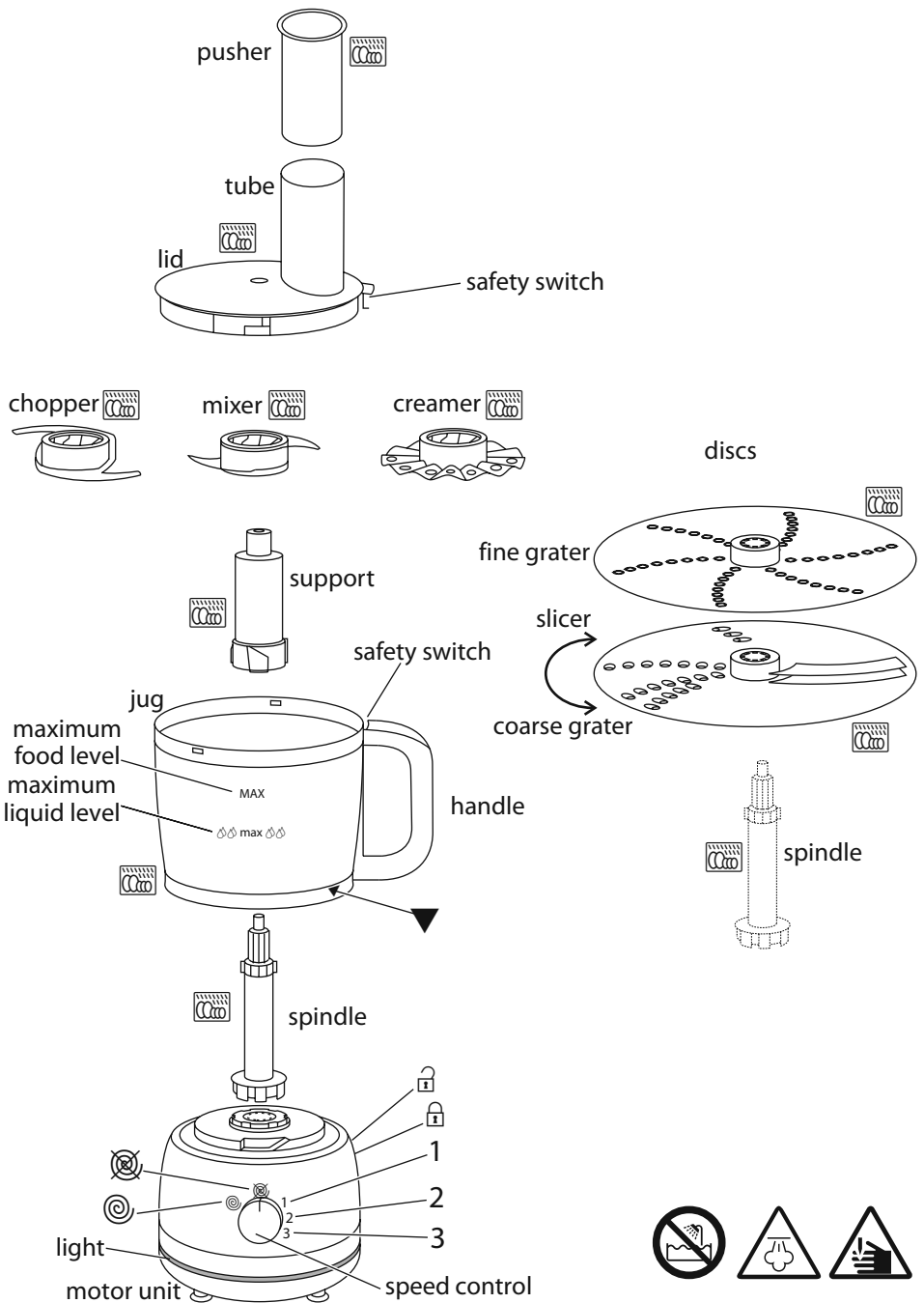



Russell Hobbs



instructions

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 = 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.
 - This appliance must only be used by a responsible adult.
 - Keep the appliance and cable out of reach of children.
 - Children must not use or play with the appliance.
- ⚠ 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 the appliance 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 Switch off (⏻), and wait till the blades come to a stop before removing the lid from the jug, or removing the jug from the motor unit.
- 7 Don't put utensils into the jug while the appliance is plugged in.
- 8 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 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.
- 3 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.
- 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.
- ★ If you're using just liquids, don't fill the jug past the  max  mark.
- ★ If you're using solids, or a mixture of liquids and solids, don't fill the jug past the MAX mark.
- 11 Hold the lid over the jug, with the safety switch to the right of the handle.
- 12 Lower the lid on to the jug.
- 13 Turn the lid clockwise to bring the safety switch into the gap at the top of the handle.
- 14 The controls will only operate with the lid and jug in this position.
- 15 The jug will not move while the safety switch is engaged.
- 16 To release the jug, you must first turn the lid to bring the safety switch to the right of the handle.
- ★ Don't try to move the lid or the jug while the motor is running.
- 17 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 DISCS

- 18 Remove the support, and fit the disc to the top of the spindle.
- 19 For fine grating, fit the fine grater with the rough side on the top of the disc.
- 20 For slicing, the slicing blade must be on top of the disc.
- 21 For coarse grating, the slicing blade must be on the bottom of the disc.
- 22 Replace the lid, and lock it in place.
- 23 Remove the pusher, and drop the ingredients down the tube.
- 24 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.
- 25 Don't let the jug get more than about half full – stop and empty it.







POWER UP

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





SPEED CONTROL

- 28 Turn the speed control clockwise (1 = low, 3 = high).
- 29 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 .
- 30 The light will change colour as the speed changes.

speed	colour	use
1	blue	slicing/ shredding/ grating
2	purple	dough/ cakes/ cream
3	green	blending/ other
	red	chopping/ smaller batches
- 31 Turn it to  to turn the motor off.
- 32 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.



CARE AND MAINTENANCE

- 33 Switch off () and unplug before cleaning.
- 34 Wipe the outside of the motor unit with a clean damp cloth.
- 35 Wash the removable parts in warm soapy water
-  You may wash these parts in a dishwasher.
- 36 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

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 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 till stiff. Gradually pour half of the sugar through the feeding tube and process 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 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 speed 3, 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.



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 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 flavoured (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 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 tbsps natural yogurt
2 tbsps oatmeal or porridge oats
2 tsp honey
Put everything into the jug. Run at speed 2 for 10-15 seconds.

nutty banana smoothie 150g hazelnut yogurt
200ml milk
1 large banana, roughly chopped
Put everything into the jug. Run at speed 2 for 10-15 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 10-15 seconds.

banana, vanilla & honey smoothie 400ml milk
4 tsp honey
1 large banana, roughly chopped
2 tsp vanilla extract
Put everything into the jug. Run at speed 2 for 10-15 seconds.

more smoothie recipes are available on our website:

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

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 150g leeks, trimmed 2 vegetable or chicken stock cubes 800ml water (serves 4)
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.	gribiche We were 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.
2 hard boiled eggs 250ml vegetable oil 25 ml wine vinegar 1 tbsps fresh 1/2 tsp dried tarragon salt & pepper	gribiche – basic 2 shallots/1 small onion/2 spring onions 2 tsp Dijon mustard 1 good sized gherkin 1 tbsps 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/
almost mayonnaise all of the shallots, gherkin, egg whites into the blender at the end. mayonnaise is eggs, acid, and oil, so remove the tarragon, mustard, shallots, gherkin, for a more mayonnaise-style taste. remoulade is mayonnaise with mustard, so reinstate the mustard, and maybe one of the shallots	nearly remoulade aïoli is mayonnaise with garlic, so replace the shallots, gherkin, and mustard with a couple of garlic cloves
close to aïoli	

☞ **CRUSHING ICE**

21 Before using the appliance to crush ice, make sure it's clean, and rinse it out thoroughly.
22 The slightest trace of detergent may affect the taste of the crushed ice, and will flatten any drink to which it is added.

23 For best results, fill the jug with between 150ml and 500ml of ice cubes.

24 Put the lid on the blender, then:

25 Turn the speed control to Ⓢ for a second or two, then release it.

26 Check the results, and adjust.

27 Too much blending will reduce the ice to liquid, too little will merely chip the edges/corners

off the ice.

👁 **CARE AND MAINTENANCE**

28 Switch off (Ⓢ) and unplug before cleaning.

29 Clean as soon after use as possible, to prevent residues setting inside the jug.

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

31 Wash the jug, lid and cap in warm soapy water, rinse, and air dry.

📺 You may wash these parts in a dishwasher.

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

33 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
120g pine nuts
120g freshly grated Parmesan
4 cloves fresh garlic
250ml olive oil

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

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
2 sharp flavoured apple, peeled and grated

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
dash white vinegar
2 tsp tomato purée
2 tsp mustard
2 tsp soy sauce
small piece fresh ginger, peeled

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 cloves garlic, crushed
1 tsp ground coriander
2 tbsp single cream or crème fraîche

2 leeks, trimmed and sliced
2 tbsp vegetable oil
1 tsp ground ginger
bunch of fresh coriander leaves
salt & pepper

(serves 6)

- 9 Switch off (Ⓢ), and wait till the blades come to a 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 let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 12 Don't use accessories or attachments other than those we supply.
- 13 Don't use the appliance for any purpose other than those described in these instructions.
- 14 Don't operate the appliance if it's damaged or malfunctions.

household use only

BEFORE USING FOR THE FIRST TIME

Turn to "care and maintenance" and clean the blender, to remove any manufacturing residues, dust, etc.

PREPARATION

- 1 Align ▲ on the jug base with □ on the motor unit.
- 2 Lower the jug on to the motor unit, then turn the jug, to align ▲ with □.
- 3 Lift the lid off the jug.
- 4 Put the ingredients into the jug.
- 5 Don't fill it past the 1500ml mark. If you do, the contents may force the lid off when you start the motor.
- 6 Fit the lid to the jug.
- 7 Fit the cap to the hole in the lid, and turn it clockwise to lock it.
- 8 Don't run the blender without the cap, solid ingredients may be ejected through the hole when they hit the blades.

POWER UP

- 9 Put the plug into the power socket (switch the socket on, if its switchable).
 - 10 Turn the speed control clockwise (1 = low, 3 = high).
 - 11 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 Ⓢ.
 - 12 The light will change colour as the speed changes.
- | | | |
|-------|--------|-------------------------------|
| speed | colour | use |
| 1 | blue | purees |
| 2 | purple | smoothies |
| 3 | green | soups/ other |
| Ⓢ | red | ice crushing/ smaller batches |
- 13 Turn it to Ⓢ to turn the motor off.
 - 14 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

- 15 To add ingredients, remove the cap, add the new ingredients, then replace the cap.
- 16 Check that the added ingredients don't push the volume in the jug past 1500ml.

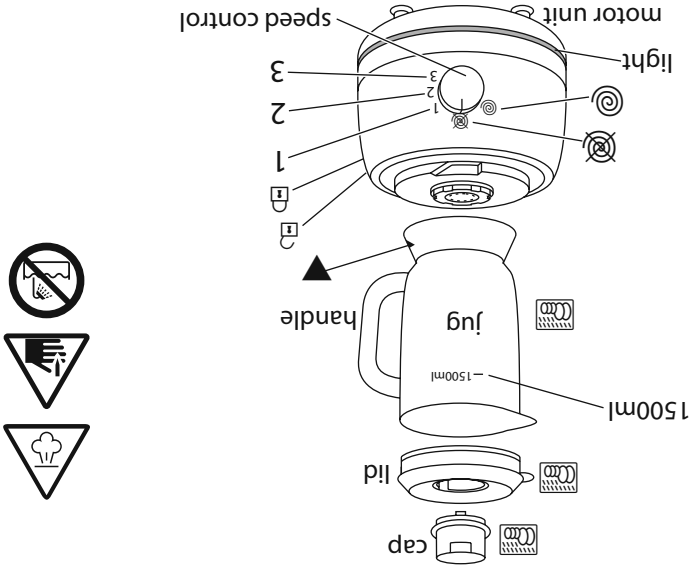
FINISHED?

- 17 Switch off (Ⓢ), and wait till the blades come to a stop.
- 18 Turn the jug, to align ▲ with □, and lift the jug off the motor unit.
- 19 Lift off the lid, and pour the mixture from the jug.

HOT LIQUIDS

- 20 Slips and spills are inevitable in the kitchen, 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, let the liquid cool down further

 = dishwasher safe



Read the instructions, keep them safe, pass them on if you pass the appliance on.
Remove all packaging, but keep it in case you ever need to return the appliance.


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- This appliance must only be used by a responsible adult.
- Keep the appliance and cable out of reach of children.
- Children must not use or play with the appliance.


 To avoid injury, take care handling the blades, emptying the jug, and cleaning.

 Take care when adding hot liquid, as it may be ejected due to sudden steaming.

- 2 Misuse of the appliance may cause injury.
- 3 Don't leave the appliance unattended while plugged in.
- 4 Unplug before assembling, dismantling or cleaning.

- 5 If the cable is damaged, return the appliance, to avoid hazard.
- 6 Don't put the motor unit in liquid.

- 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.

Instructions

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