



Russell Hobbs



SILHOUETTE PANINI PRESS

20814

INSTRUCTIONS & WARRANTY

20814_IB&RB5_031111

Spectrum Brands Australia Pty Ltd

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Customer Service in Australia

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

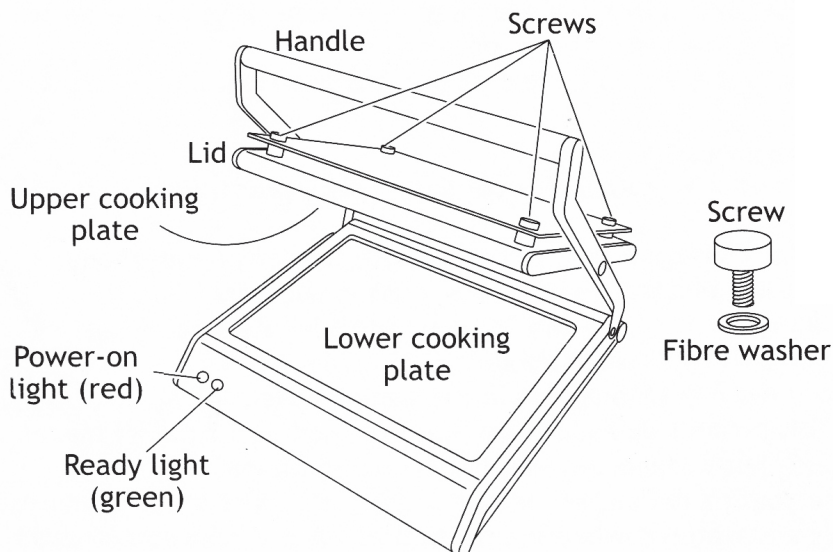
If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



BEFORE FIRST USE

IMPORTANT: Ensure all packaging, labels and tags have been removed before connecting to the power for the first time.

- Position the Panini Press in a well ventilated area, on a firm, level, heat-resistant surface, clear of curtains, drapes and other combustible materials.
- Clean the cooking plates thoroughly using a soft damp cloth and dry with absorbent paper towel.
- Lightly wipe the cooking plates with cooking oil. This will help to cure and protect the nonstick cooking plates when heated for the first time.
- With the lid closed, connect the Panini Press to the power outlet and switch it on.
- The red power light will illuminate.
- When the Panini Press has reached operating temperature, the green light will illuminate.
- The green light will cycle on and off as the thermostat maintains the temperature.
- After several cycles of the green temperature light, switch off the power and allow the cooking plates to cool. Wipe the plates clean with a soft cloth.
- The Panini Press is now ready for general use.

NOTE: When operating the Panini Press for the first time, the unit may emit an odour and a small amount of vapour as the new elements and cooking plates cure; this is normal.

OPERATING INSTRUCTIONS

NOTE: It is a good idea to apply a light coating of cooking oil, butter or margarine to the non-stick cooking plates before each use.

- Connect the Panini Press to the wall power outlet and switch it on. The red power light will illuminate.
- When the Panini Press has reached operating temperature, the green light will illuminate (the green light will cycle on and off as the thermostat maintains the temperature).
- Raise the top cooking plate using the handle and place the sandwich on the bottom cooking plate.
- Lower the top cooking plate. The top cooking plate has a floating hinge and will automatically adjust to the thickness of the sandwich as it closes.
- A sandwich may take 6-8 minutes to cook, depending on the preferred level of browning required and the type of bread used.
- Carefully monitor the cooking process as the cooking times required for different bread types can vary significantly.
- When the sandwich is cooked as desired, lift the top cooking plate using the handle.
- Remove the sandwich using a plastic, silicone or wooden utensil.

CAUTION: Never use metal utensils as they can damage the non-stick coating.

- When finished, switch off the wall power outlet and remove the plug.
- Allow the unit to cool and wipe the plates clean.
- Close the top lid into the closed position for storage.

HINTS FOR BEST RESULTS

TYPES OF BREAD:

- The Panini Press can be used to toast any shape, thickness and most types of bread; White, Wholemeal, Multigrain, Rye, Raisin Loaf, Focaccias, Turkish Bread, Sourdough, Baguettes as well as Bread Rolls.
- Each bread type will require a different amount of time cooking, so be sure to monitor your sandwich whilst cooking.
- Dense breads such as Sourdough, Turkish Bread or Rye Bread will take longer to toast than lighter breads such as White, Wholemeal or Bread Rolls.
- Sweet breads, such as Fruit Bread, that have a higher sugar content will tend to brown quicker than non-sweetened bread.

FILLINGS:

- You can toast any filling you like in your sandwich, sweet or savoury.
- The flat plate design also makes the Panini Press ideal for toasting bread without any fillings or spreads.

CAUTION: Always take care when biting into a freshly toasted sandwich containing fillings such as cheese, tomato or jam, as they retain heat and could scold your mouth.

- It is not necessary to use any butter or margarine on the outside of your toasted snack because the Panini Press has non-stick plates.

TIP: When toasting ingredients that melt when heated and can spill out the sides of your snack (such as cheese, mayonnaise or jam), a very light coating of cooking oil, butter or margarine on the plates will assist with cleaning the plates and prolong the lifespan of the non-stick surface, whilst adding minimum fat to your sandwich.

CLEANING & MAINTENANCE

- After use, wait for the unit to cool properly before cleaning and storing.
- Wipe the inside and edges of the cooking plates with absorbent paper towel or a soft cloth.
- Should any filling be difficult to remove, pour a little cooking oil onto the cooking plate and re-heat the unit for two minutes. Wait for the unit to cool for five minutes then try to remove the filling again.
- Always remember to unplug the unit from the power outlet when not in use and before cleaning.
- The body of the appliance should be cleaned with a damp cloth. Do not allow water to enter the appliance.
- Do not use bleach, abrasive substances or solvents to clean your appliance as these can be damaging to the finish.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry, with a clean soft cloth.

REMOVING THE GLASS PANEL

- To clean under the glass panel, the panel can be removed.
- Place the Panini Press on a firm, level surface.
- Use your fingers to unscrew the screws at the corners of the glass.

CAUTION: Do not use pliers or other tools and they will damage the screws and may break the glass.

- Remove the fibre washers, making sure they do not get lost.
- Lift the glass panel up, and wash with warm soapy water, and dry thoroughly.
- Place the glass panel, taking care not to touch the inside, as you will leave fingerprints.
- Replace the fibre washers over the holes, then replace the screws and tighten them as much as you can using your fingers. Do not use tools.

STORING THE APPLIANCE

- Ensure that the Panini Press plug is removed from the power outlet.
- Ensure the unit has been cleaned and dried thoroughly before storing.
- Always store in a clean, dry place.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly.
- That the plug is firmly in the wall power outlet.
- That the wall power outlet is switched on.
- That the mains power supply is on.

If the appliance still does not work after checking the above, contact the Customer Service department.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including but not limited to the following:

1. To protect against electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Do not use outdoors.
4. Always use the appliances handles as some parts may be hot.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Always turn off and unplug from the power outlet before cleaning the appliance.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
9. Do not use on an inclined plane or unstable surface.
10. Do not move the appliance while it is switched on.
11. Do not cover the appliance when in use.
12. Do not cook food items too large for the appliance.
13. Take care when opening the lid of the appliance, there may be some steam.
14. Always take care when removing food after cooking as it is hot.
15. Food may burn. Always monitor the cooking process when using this appliance.
16. Do not use the appliance near or below any curtains or other combustible materials.
17. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
18. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
19. Do not cook food wrapped in plastic film or, polythene bags. It will cause a fire hazard.
20. Always clean the appliance after use.
21. Do not place on or near any heat sources.
22. Do not leave the appliance unattended when in use.
23. Follow the instructions when cleaning this appliance
24. Do not use appliance for other than its intended purpose.
25. This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
26. This appliance is not intended to be operated by means of an external timer or separate remote control system.
27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

SAVE THESE INSTRUCTIONS
For Household Use Only



Russell Hobbs

RECIPES

SILHOUETTE PANINI PRESS

20814

Smoked Ham with Tomato and Cheese

Serves 2

4 thick slices wholemeal bread

Butter

Smoked ham slices

Thickly sliced ripe tomatoes

Fresh basil leaves

Pepper

Sliced tasty cheese

1. Preheat the Russell Hobbs Panini Press.
2. Lightly butter the bread. Top two slices generously with the sliced ham. Arrange tomatoes on top with a little torn basil. Sprinkle with pepper and top with cheese slices.
3. Place remaining bread slices on top, press lightly.
4. Cook in the Panini Press until golden brown.
5. Cut in half to serve and garnish each with a fresh basil sprig.

Corned Beef on Rye

Serves 2

4 thick slices of rye bread

Unsalted butter

Thickly sliced corned beef

Relish such as green
tomato pickle

Pickled onion

Cheese wedge

1. Preheat the Russell Hobbs Panini Press.
2. Lightly butter the bread, spread two slices with the relish and arrange corned beef slices on top. Place remaining bread slices on top.
3. Cook in the Panini Press until golden brown.
4. Place onto small serving plates, cut each in two. Serve with a pickled onion and a wedge of cheese on each plate.



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Designed in Australia.

Steak & Onion Turkish Bread

Serves 2

1 Turkish bread, cut in half and split lengthwise
Coarse-grained mustard
2 Scotch fillet steaks
Pepper and sea salt
2 red onions, thinly sliced
Mixed baby greens
Cucumber slices
Cherry tomatoes
French dressing

1. Preheat the Russell Hobbs Panini Press and George Foreman Grill.
2. Spread all cut bread surfaces generously with the mustard and set aside.
3. Lightly spray hotplates of the Grill with a little olive oil. Cook the onion slices and steaks to your preference.
4. Place one steak onto each portion of the bread, sprinkle on salt and pepper, and top with onion.
5. Replace bread tops and cook in the Panini Press until golden brown.
6. Place onto serving plates, arrange greens, cucumber and tomato on the side and drizzle on a little dressing.

Chicken & Avocado Foccacia

Serves 2

2 Foccacia rounds
Butter
Sliced roast chicken
Salt and pepper
Mayonnaise
1 or 2 ripe avocados
Rocket or baby lettuce leaves

1. Preheat the Russell Hobbs Panini Press.
2. Lightly butter the bread. Top with plenty of thinly sliced roast chicken and season to taste. Arrange sliced avocado on top. Spread mayonnaise generously onto remaining bread slices and arrange on top of filling.
3. Cook in the Panini Press until crisp and golden brown.
4. Cut sandwiches crosswise and place onto small plates garnished with rocket or baby lettuce leaves.

TIP: Quick trick is to buy a barbecued chicken from your local deli!

Pizza in Reverse

Serves 2

2 large flat hamburger rolls
Pizza sauce
Sliced salami
Thinly sliced tomato
Sliced or grated tasty cheese
Slivered black olives (optional)
Chopped spring onions
Shredded lettuce
Tomato wedges
Olives (optional)
Parsley or basil sprig

1. Preheat the Russell Hobbs Panini Press.
2. Slice open rolls and spread each surface generously with pizza sauce. Arrange salami slices on one half of each roll, top with sliced tomato, cheese, slivered olives and chopped onion.
3. Place tops onto the rolls and cook in the Panini Press until golden brown.
4. Arrange shredded lettuce onto plates, place pizza roll on top, garnish with tomato wedges, olives and herb sprig.

Smoked Salmon & Avocado Panini

Serves 2

2 Panini's, halved
Low-fat cream cheese or ricotta
Smoked salmon
Avocado slices
Coarsely ground pepper
Lemon or lime juice
Baby mixed greens tossed in a little mayonnaise

- 1 Preheat the Russell Hobbs Panini Press.
- 2 Lightly spread the Panini halves with cream cheese or ricotta.
- 3 Pile smoked salmon onto two halves, top with avocado slices and sprinkle on pepper. Drizzle lightly with lemon or lime juice and top with remaining Panini bread.
- 4 Cook in the Panini Press until golden brown.
- 5 Cut each sandwich into fingers and place onto two small serving plates. Arrange mixed greens on the side.

Delectable Dessert Waffles

Serves 2

4 English style waffles

Sliced strawberries

Sliced mango

Ice-cream

Icing sugar

Strawberry puree or
chocolate sauce

Few mixed berries

1. Preheat the Russell Hobbs Panini Press.
2. Place the waffles into the Panini Press and cook only until lightly browned.
3. Arrange sliced strawberries and mango onto two of the waffles, scoop ice-cream on top and flatten lightly.
4. Top with a second waffle, spoon on puree or pour on chocolate sauce. Sift on a little icing sugar and garnish plate with a few mixed berries.

TIP: English waffles are available in the bakery section of supermarkets

Strawberry & Cream Brunchies

Serves 2

4 slices of spicy fruit bread

Low-fat cream cheese

1 cup of thinly sliced
strawberries

Castor sugar (optional)

Mixed ground spices or
cinnamon

Maple syrup

Whole strawberries

1. Preheat the Russell Hobbs Panini Press.
2. Spread the bread thickly with low-fat cream cheese, top with the sliced strawberries and sprinkle on a little castor sugar (optional). Sprinkle with the spices and place remaining bread slices on top.
3. Cook in the Panini Press until golden brown. Transfer to small serving plates, cut each sandwich in two crosswise. Pour on maple syrup and garnish with whole strawberries.