

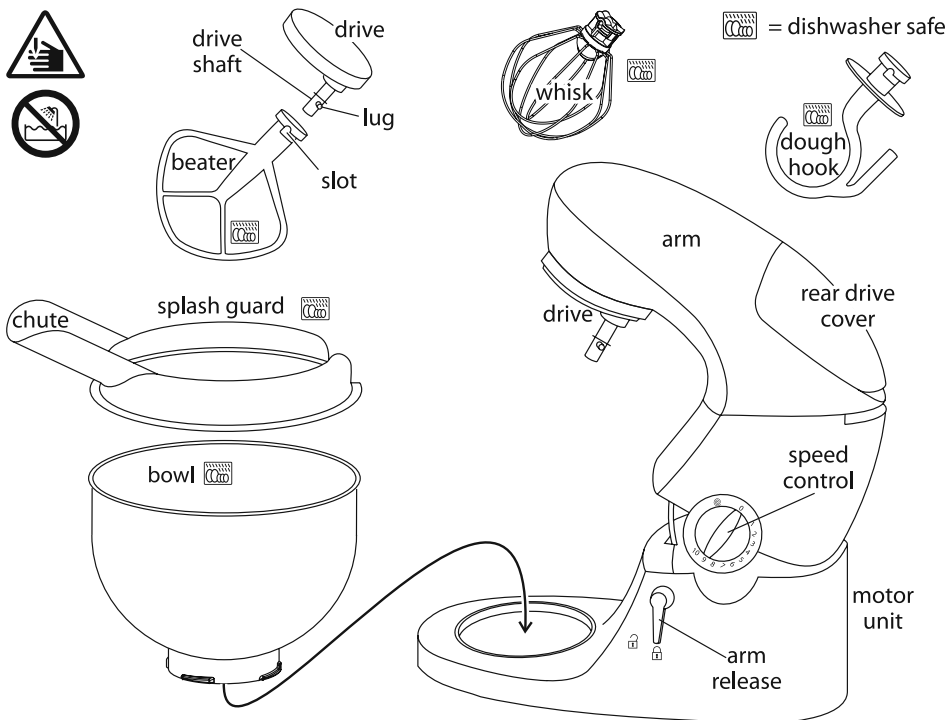


Russell Hobbs



kitchen machine
instructions & recipes

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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

STOP 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.
- ⚠ Misuse of the appliance may cause injury.
- 4 Unplug the appliance before assembly, disassembly, or cleaning.
- 5 Don't leave the appliance unattended while plugged in.
- 6 If the cable is damaged, return the appliance, to avoid hazard.
- 🚫 Don't immerse the appliance in liquid.
- 7 Keep fingers, hair, and clothing clear of the whisks/hooks.
- 8 Don't use accessories or attachments other than those we supply.
- 9 Don't use the appliance for any purpose other than those described in these instructions.
- 10 Don't use 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 appliance, to remove any manufacturing residues, dust, etc.

POSITIONING

- 1 Sit the appliance on a water-resistant, dry, stable, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.

RAISING THE ARM

- 3 Check that the appliance is switched off (0)
- 4 Turn the arm release to .
- 5 Move the arm to the raised position.

THE SPLASH GUARD

- 6 Switch off and unplug before fitting/removing the splash guard.
- 7 The splash guard fits inside the rim of the bowl.
- 8 You may add ingredients via the chute while the appliance is in operation.
- 9 Don't aim them at the beaters, as they may be thrown back at you.


THE BOWL

- 10 Switch off, unplug, and raise the arm before fitting/removing the bowl.
- 11 Fit the bowl to the appliance and turn it clockwise.
- 12 Turn it anti-clockwise to release it.
- 13 The contents of the bowl will rise when you start the motor – the higher the speed, the more they'll rise.
- 14 Try not to fill the bowl more than about half full (specially when using the whisk).
- ★ Use only the bowl supplied.

THE ATTACHMENTS

- 15 Switch off, unplug, and raise the arm before fitting/removing the attachments.
- 16 Align the slot in the top of the attachment with the lug on the drive shaft, push the attachment on to the drive shaft, and turn it clockwise.
- 17 To remove an attachment, push it on to the drive shaft, turn it anti-clockwise, then pull it off.

LOWERING THE ARM


- 18 Check that the appliance is switched off (0).
- 19 Turn the arm release to .
- 20 Lower the arm.

POWER UP

- 21 Check that the appliance is switched off (0).
- 22 Put the plug into the power socket (switch the socket on, if its switchable).

THE SPEED CONTROL

- 23 Turn the speed control clockwise to the speed you want.
- 24 The range is from 1 (low) to 10 (high). Turn the speed control back to 0 to turn the motor off.
- 25 You'll no doubt have your own preferences, but generally:

attachment	speed	use
whisk	4-10 + 	beating/aerating cream, egg whites, batter, light mixes
beater	4-6	creaming butter and sugar, medium cake mixes
dough hook	1-3	heavy mixtures, bread, pastry

- 26 Don't run the motor continuously for more than 10 minutes, it may overheat. After 10 minutes, switch off for at least 10 minutes, to let the motor recover.

⦿ PULSE

★ Use this setting only with the whisk.

27 Turning the speed control anti-clockwise to ⦿ will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.

28 Use ⦿ as a "pulse" function, for more precise control.

a) turn the speed control to ⦿ for a second or two, then release it

b) check the state of the ingredients

c) repeat, till the ingredients are exactly the consistency you want

29 Don't run the motor continuously on ⦿ for more than 1 minute, it may overheat. After 1 minute switch off for at least 2 minutes, to let it recover.

👁 CARE AND MAINTENANCE

30 Switch off (0) and unplug before cleaning.

31 Clean as soon after use as possible, to prevent residues setting inside the bowl.

32 Turn the bowl anti-clockwise to release it from its bayonet fittings, then lift it off the appliance.

33 Wash the bowl and attachments in warm soapy water, rinse, and dry.

34 You may put the bowl and attachments in a dishwasher, but note: 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.

35 Wipe the outside surfaces of the appliance with a clean damp cloth.

36 Don't put the motor unit in water or any other liquid.

37 Don't use harsh or abrasive cleaning agents or solvents.

a few simple recipes to get you started

pizza dough

dough hook

- 400g plain flour
- 1 sachet active dried yeast (about 2½ tsp)
- 250ml warm water
- 1½ tbsp olive oil
- ½ tsp sugar
- 1 tsp salt

Put the flour in the bowl. Mix the remaining ingredients in a jug. Select speed 1, and gradually add the liquid. As the ingredients incorporate, and the dough ball becomes more formed, increase speed to 2, and knead for a couple of minutes, till the dough ball is smooth. Remove from the bowl, split into 2-4 pieces, and roll into pizza bases (circles or rectangles) on a floured surface. Lay them on a baking sheet or pizza tray, spread with tomato purée, and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas 6 for 15-20 minutes, till the toppings are bubbling and golden brown.

currant loaf

dough hook

- (makes a 1kg/2lb loaf)
- 500g wholemeal flour
 - 150g butter (softened)
 - 1 tbsp baking powder
 - ½ tsp salt
 - 150g sugar
 - 150g currants
 - 50g mixed peel
 - 2 eggs (medium)
 - 2 tbsp milk

Put the flour in the bowl, add the softened butter, and mix on speed 1. When the butter and flour start to blend, add the sugar, salt, currants, peel and baking powder. Leave it mixing while you beat the eggs and milk together, then add the egg/milk mixture to the bowl. Select speed 2 and mix till the ingredients are combined. Put into a greased loaf tin and bake in a preheated oven at 180°C/350°F/gas 4 for 35 minutes. Turn on to a wire rack and allow to cool before slicing. Serve toasted with butter.

basic white bread

dough hook

- (makes a 1kg/2lb loaf)
- 600g strong white bread flour
 - 1 sachet active dried yeast (about 2½ tsp)
 - 345ml warm water
 - 1 tbsp sunflower oil or butter
 - 1 tsp sugar
 - 2 tsp salt

Use the mixing instructions for pizza dough, then put the dough in a bowl, cover and leave in a warm place till it's 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

dough hook

(makes a 1kg/2lb loaf)

- 575g strong wholemeal bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 375ml warm water
- 2 tbsp sunflower oil or butter
- 1 tbsp light brown sugar
- 2 tsp salt

Follow the method for basic white bread.

soft poppy seed rolls

dough hook

(makes 8-10)

- 570g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 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 or bowl, and leave for 5 minutes. Put the flour and poppy seeds in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for five minutes.

Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then put on a greaseproof baking sheet. 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

dough hook

(makes a 1kg/2lb loaf)

- 575g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 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, and leave for 5 minutes. Put the flour and dried herbs in the bowl. Select speed 1. Gradually add the liquid, then increase speed to 2, and mix for 5 minutes. Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes). Put on a floured surface, knead gently 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.

chicken & pesto pancake wraps

whisk

pancake wraps

- 100g plain flour
- 1 large egg
- 300ml milk
- ½ tsp salt
- oil for frying

filling

6 tbsp pesto (green or red)
2 cooked chicken fillets, shredded
75g Gruyere cheese, grated
50g Parmesan cheese, grated
handful of baby plum tomatoes
large handful of fresh basil leaves

Mix the egg and milk in a jug. Sift the flour and salt into the bowl. Select at speed 3. Gradually add the liquid, then increase speed to 5 or 6, and whisk for a minute or so, 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.

apricot, lemon & rum pancakes

whisk

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 the bowl, add the ground almonds and salt, and whisk at speed 3, gradually adding the liquid, then increase the speed to 5 or 6, as everything is incorporated, then 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. Put in a stack and keep warm. Purée the rum and apricots in a blender, put a little purée on each pancake and roll up. Serve warm with cream or ice cream.

hot chocolate soufflé

whisk

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

Melt the butter in a pan, and stir in the flour and cocoa over a low heat. Add the milk and mix till thickened slightly. Remove from the heat and let it cool, then beat in the egg yolks. Put the egg whites in the bowl, mix at speed 6 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

whisk

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

Put the sugar and eggs in the bowl and process at speed 6 till smooth. Put the single cream and coffee in a pan, bring 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 6 till soft peaks form, then fold into the cold egg and sugar mixture, with the brandy. Pour into a container, cover, and freeze for 2½-3 hours, till partially frozen. Remove, stir well and then freeze again, till the desired texture is achieved.

basic biscuits

whisk

- 100g (4oz) butter
- 150g (6oz) caster sugar
- 1 tsp vanilla essence
- 1 medium egg
- 100g (4oz) plain flour
- 100g (4oz) self raising flour

Cream the butter, sugar and vanilla essence at speed 5 for 1-2 minutes till light, pale and fluffy, add the egg, and whisk till combined. Sift the flours together then gradually add them to the mixture. Remove the bowl, form the mixture into balls, and flatten them. Bake on a greased tray, in a preheated oven at 180°C/350°F/gas 4 for 12-15 minutes. Cool on the tray, then on a wire rack.

basic meringues

whisk

- 4 egg whites
- 100g caster sugar
- 100g icing sugar

Combine the sugars and set aside.

Whisk the egg whites in the bowl at speed 6 till fairly stiff. Add half the sugar and whisk till smooth, and stiff peaks have formed. Remove the bowl, and lightly fold in the remaining sugar with a metal spoon. Line a baking sheet, spoon or pipe the meringue 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.

classic Victoria sponge cake

whisk

- 100g (4oz) butter/margarine
- 100g (4oz) caster sugar
- 2 large eggs
- 100g (4oz) self raising flour
- 1 drop vanilla essence

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper. Cream the butter and sugar at speed 3 till light and fluffy, gradually add the eggs, then the vanilla. Gradually add the flour, and turn the mixer up to speed 4 once the ingredients start to incorporate. Divide the mixture equally between the two cake tins and level the surfaces. Bake the cakes in the centre of a preheated oven at 180°C/350°F/gas 4 for about 25 minutes. Cool on a wire rack.

steamed treacle pudding**beater**

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

Grease a 900ml pudding basin and set aside. Put the butter and sugar in the bowl and whisk at 2-3 till light and fluffy. Add one egg, then a little flour, then the other egg, then mix in the remaining flour.

Put the syrup into the greased pudding basin, and pour the mixture on top. Cover with greaseproof paper or foil, secure with string and steam for 1½-2 hours. Serve hot with custard or cream.

very moist chocolate cake**beater**

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

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 low speed (1-2) and gently add half the egg, followed by half the flour, gently increasing the speed to a medium speed (3-4).

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

farmhouse fruit cake**beater**

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

Grease a 20cm (8") round cake tin and line with greaseproof paper. Preheat the oven to 180°C/350°F/gas 4. Put the butter, sugar, dried fruits and spices in the bowl, and beat at speed 3 till combined slightly. Add the eggs and milk and beat for a few seconds. Gradually add the flour and continue beating till well mixed. Pour into the cake tin and bake for about 1½ hours. Cool in the tin for 15 minutes then turn on to a wire rack.

buttery vanilla bean cake

beater

- 125g butter
- 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. Put the butter, sugar and vanilla seeds in the bowl, and beat on speed 2 for a few seconds. Add one of the eggs, mix well on speed 3, then add half the flour. Repeat, adding eggs and flour, till all the ingredients are combined and smooth in texture. Divide into the two tins and bake in the centre of the oven for 20-25 minutes. Cool on a wire rack. Fill with butter cream or whipped cream and jam.

sponge mixture (basic recipe)

beater

- 500g plain flour
- 250g soft butter or margarine
- 250g sugar
- 2 drops vanilla essence
- 4 eggs
- 1 tbsp baking powder
- 125ml milk
- pinch of salt

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Put everything into the bowl, mix at speed 1 for 30 seconds, then at speed 3 for 3 minutes, till combined. Pour the mixture into the cake tin, and bake in the centre of the oven for 50-60 minutes. Before removing the cake from the oven, test to see if it's done. Pierce the centre of the cake with a cocktail stick. If no mixture sticks to it, the cake is cooked. Turn the cake on to a wire tray and allow to cool.

You may vary the basic recipe by adding 100g raisins, chopped nuts, or grated chocolate.

walnut and ricotta cake

beater, then whisk

- 150g butter, softened
- 150g caster sugar
- 5 eggs, separated
- grated rind of 1 lemon
- 150g ricotta cheese
- 50g plain flour
- 1 tsp vanilla extract
- 100g walnut pieces, chopped and toasted under the grill

topping

- 2 tbsp brandy
- 50g plain chocolate, grated
- extra handful walnut pieces

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Fit the beater. Put the butter and half the sugar in the bowl and cream at speed 3 for a few minutes, till light and fluffy. Add the egg yolks, lemon rind, cheese, flour and walnuts, mix for a few seconds, till combined. Transfer to a large bowl, and set aside.

Clean the bowl, and fit the whisk.

Whisk the egg whites at speed 4 till fairly stiff, then turn to speed 3 and whisk in the remaining sugar. Remove the bowl from the mixer. Using a large metal spoon, fold the stiff egg whites into the cheese mixture. Pour into the baking tin and cook for 25-30 minutes till risen and firm. Remove from the oven and drizzle with the brandy. Leave the cake to cool in the tin. When cool, top with grated chocolate and walnuts.



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: 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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