



Russell Hobbs

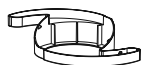


instructions

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= dishwasher safe



chopper
blade guard

speed control
min.....max

switch

handle



top



creamer

support



chopper

max

wand

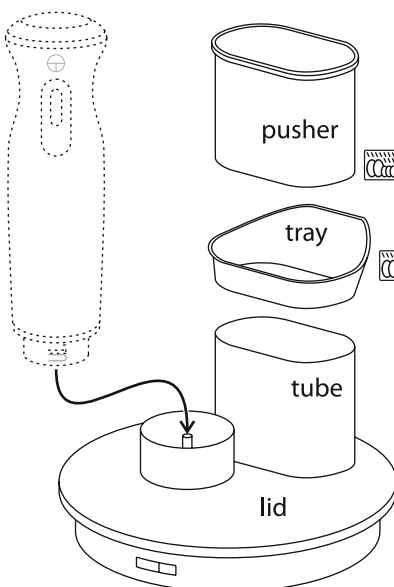


blade

whisk holder

max

whisk



pusher

tray

tube

lid

slicer

disc

grater

support

jug

spindle

non-slip base

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.
 - Children must not use or play with the appliance.
 - Keep the appliance and cable out of reach of children.
- ⚠ To avoid injury, take care handling the blades, emptying the jug, and cleaning.
- ⚠ Don't add hot liquid (over 40°C) to the jug, as it may be ejected due to sudden steaming.
- 2 Misuse of the appliance may cause injury.
- 3 Unplug the appliance before assembly, disassembly, or cleaning.
- 4 Unplug the appliance before fitting or removing attachments.
- 5 Don't leave the appliance unattended while plugged in.
- 6 If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.
- ⚠ Don't put the handle in liquid
- 7 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 8 Don't try to chip ice, don't try to chop raw meat
- 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 operate the appliance if it's damaged or malfunctions.

household use only

FITTING/REMOVING ATTACHMENTS

- 1 Unplug the appliance.
- 2 Hold the attachment firmly in one hand.
- 3 Push the end of the handle into the attachment, and turn the handle to the right.
- 4 To remove the attachment, turn the handle to the left, and lift it off the attachment.

SWITCH ON

- 5 Put the plug into the power socket.
- 6 Press the switch to start the motor, release it to switch off.

SPEED CONTROL

- 7 Turn the speed control to the speed you want (min – max).
- 8 Use high speed with the wand.

- 9 With the whisk, use low speed to incorporate the mixture, then change to high speed for mixing.
- 10 With the chopper, use low speed for a coarser chop, and high speed for a fine chop.
- 11 Use low to medium speed with the creamer – take care not to over process.
- 12 Use low to medium speed with the disc.
- 13 Don't use the wand for more than 10 seconds at a time, the whisk for more than 3 minutes, the chopper for more than 30 seconds, the creamer for more than 90 seconds, the disc for more than 15 seconds, then let the motor cool for 3 minutes before using it again.

THE WAND

- 14 Generally, the wand can do anything a normal blender can do, but faster, and with less washing up – make mayonnaise, milkshakes, smoothies, or fruit drinks. You can blend, pulp or purée ingredients in the pan or bowl you're going to cook them in.
- 15 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it wandering over the work surface.
- ★ Don't immerse the wand past the top of the parallel-sided tube.
- 16 When using it in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 17 Don't switch on till the blade is inside the food container.
- 18 Switch off before lifting the blade from the food container.

THE WHISK

- 19 Generally speaking, while you use the wand to replace a blender, use the whisk where you would have normally used a balloon whisk, but let the handle do the work, instead of your arm muscles.
- 20 It has a slower, gentler approach to the food you are handling.
- 21 It's much better for mayonnaise, meringues, and whisking eggs.
- 22 Push the whisk into the bottom of the whisk holder.
- 23 To remove the whisk, simply pull it out of the bottom of the whisk holder,
- ★ Don't immerse the whisk past the bottom of the whisk holder.

THE JUG

- 24 Use the jug and its accessories as a mini food processor.
- 25 Don't fill above the 1250ml mark.
- 26 For storage, you may use the non-slip base as a lid.

THE CREAMER/THE CHOPPER


- 27 The top of the creamer and chopper are shaped to fit on the bottom of the support.
- 28 Push the support into the top of the creamer or chopper till it clicks into place.
- 29 Lower the support on to the spindle.
- 30 Fit the lid to the jug, and turn it to the left, to lock it in place.
- 31 Fit the handle to the lid, and turn it to the right.
- 32 Fit the tray to the tube, and add the ingredients to be processed via the tube.

THE DISC

- 33 Lower the support on to the spindle.
- 34 Fit the disc to the top of the support
- 35 For slicing, the slicing blade should be on top.

- 36 For grating, the grating teeth should be on top.
- 37 Fit the lid to the jug, and turn it to the left, to lock it in place.
- 38 Fit the handle to the lid, and turn it to the right.
- 39 Add ingredients via the tube, and push them down with the pusher.

CARE AND MAINTENANCE

- 40 Unplug the appliance.
- 41 Wipe the handle surfaces with a soft damp cloth.
- 42 Wipe the whisk holder and jug lid with a damp cloth.
- 43 Try to keep them dry, as they contain the gearboxes for the whisk and jug.
- 44 Hand wash all other parts.
-  You may wash these parts in a dishwasher.
- 45 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
- 46 The damage should be cosmetic only, and should not affect the operation of the appliance.
- 47 When it's dry, store the chopper in the blade guard provided.

recipes

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

Put the coriander, garlic, pine nuts, and a bit more than half the oil into the jug. Fit the jug lid, and process till it looks smooth.

To adjust the thickness, add a little oil, give it a short burst, and repeat till it's right.

Transfer to a bowl, stir in the Parmesan, taste, and adjust the seasoning.

Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

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 of the oil. Blend everything else in a bowl for a couple of seconds.

Check the result, and blend in more oil to adjust the thickness. For a tapenade, to spread on toast, you need a paste. For a sauce, to toss through warm pasta, it should be fairly runny.

horseradish and apple sauce

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

Peel the apples, grate them with the disc, and transfer to a bowl.

Wipe out the jug, fit the creamer, then process the cream till soft peaks form.

Spoon the cream gently into a large bowl, then gently fold in the rest of the ingredients ("gently" means don't knock the air out of the cream or it'll collapse).

Season with black pepper, and serve with beef or sausage.

sweet and sour sauce

2 shallots, peeled
small piece fresh ginger, peeled
1 clove garlic
1 tbsp soy sauce
dash white wine vinegar
1 tsp mustard
1 tsp tomato purée

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

leek & potato soup (serves 4)

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

Put the leeks and potatoes into a pan (2 litre or bigger).

Fit the wand, and blend for a couple of seconds (you want them lumpy, not mushy), then switch the hand blender off, and remove it from the pan.

Add the water and stock cubes, bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes.

Let the mixture cool for about 30 minutes, blend, in the pan, till the mixture is silky smooth, then switch the hand blender off, and remove it from the pan.

Bring the mixture up to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with crusty bread.

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 (1½ pt) chicken or vegetable stock

2 tbsp single cream or crème fraîche

bunch of fresh coriander leaves, torn

salt & pepper

Peel, deseed, and cut the pumpkin into chunks.

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 fit the wand and blend, till it's really smooth.

Return the mixture to the stove and heat to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

strawberry mess

6 strawberries, hulled

2 tbsp broken meringue

100ml single or whipping cream

a sprig of fresh mint to garnish

Don't clean the jug between ingredients.

Use the creamer to whip the cream in the jug till soft peaks form, then transfer to a bowl.

Chop the broken meringues in the jug just long enough to crush the meringues, then fold them into the cream.

Purée the strawberries in the jug, then fold them gently into the whipped cream and meringue mixture. Garnish with the mint.

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.

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

- 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
- Blend together the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper for a couple of seconds.
- Now you need to take care.
- Use low speed.
- Put the oil into a small jug or bottle – something you can easily control the flow of oil with.
- Drizzle oil into the mixture slowly, while blending, as you would when making mayonnaise.
- When the oil's done, switch off, use a wooden spoon to remove a little and taste it, then adjust the taste with salt and pepper.
- After adjusting the seasoning, blend again for a couple of seconds.
- Fold the mixture 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.
- 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 at least 4 different types of onion in your local supermarket, there's probably sauerkraut, there's bound to be water chestnuts, there'll also be many varieties of peppers and chillies, all of which can add "crunch" to the mixture

fresh fruit smoothies – these make 2 large smoothies

breakfast smoothie

- 4 tbsp natural yogurt
- 200ml milk
- 2 tbsp oatmeal or porridge oats
- 1 large banana, cut in half
- 2 tsp honey
- 2 apples, cored and cut in half

Put everything into a serving jug. Blend till smooth (20 seconds).

peach & apricot smoothie

- 4 halves of tinned apricot (in juice)
- 80ml apricot juice (from tin)
- 2 peaches
- 4 tbsp natural yogurt
- 200ml milk
- 2 tsp honey

Stone and roughly chop the peaches. Put everything into a serving jug. Blend till smooth (30 seconds).

mango lassi

- 200ml natural yogurt
- 1 ripe mango
- 200ml milk
- 2 tsp honey

Stone, peel and roughly chop the mango. Put everything into a serving jug. Blend till smooth (15 seconds)..

chocolate orange smoothie

- 170g chocolate ice cream
- 300ml orange juice

Put everything into a serving jug. Blend till smooth (15 seconds).

chocolate pear smoothie

- 300ml chocolate milk
- 2 pears, peeled, cored and cut in half

Put everything into a serving jug. Blend till smooth (20 seconds).

nutty banana smoothie

- 150g hazelnut yogurt
- 1 large banana, cut in half
- 200ml milk

Put everything into a serving jug. Blend till smooth (15 seconds).

strawberry & banana smoothie

- 300ml milk
- 1 large banana, cut in half
- 12 strawberries, stalks removed

Put everything into a serving jug. Blend till smooth (20 seconds).

apple & mango smoothie

- 600ml apple juice
- 1 ripe mango

Stone, peel and roughly chop the mango. Put everything into a serving jug. Blend till smooth (20 seconds).

creamy blueberry & vanilla smoothie

360ml lemonade

125g vanilla ice cream

70g blueberries

Put everything into a serving jug. Blend till smooth (20 seconds).

cranberry, orange & banana smoothie

300ml orange juice

300ml cranberry juice

1 small banana, cut in half

Put everything into a serving jug. Blend till smooth (15 seconds).

berry fruity smoothie

300ml apple juice

90g raspberries

12 strawberries, stalks removed

Put everything into a serving jug. Blend till smooth (25 seconds).

apple, melon & kiwi fruit smoothie

400ml apple juice

1 kiwi fruit, peeled and cut in half

150g melon, cut in half

Put everything into a serving jug. Blend till smooth (20 seconds).

very chocolatey cherry smoothie

350ml lemonade

125ml chocolate ice cream

100g cherries, stoned

Put everything into a serving jug. Blend till smooth (20 seconds).

banana, vanilla & honey smoothie

400ml milk

1 large banana, cut in half

4 tsp honey

2 tsp vanilla extract

Put everything into a serving jug. Blend till smooth (15 seconds).

adult only smoothies – these make 2 glasses**tropical cocktail**

200ml ginger beer

150g melon, cut in half

40ml rum

Put everything into a serving jug. Blend till smooth (20 seconds).

cosmopolitan

100ml cranberry juice

50ml vodka

50ml cointreau

Put everything into a serving jug. Blend till smooth (10 seconds). Serve over ice.

baileys coffee cocktail

100ml milk

40g vanilla ice cream

½ tsp instant coffee

40ml baileys or irish cream liqueur

Put everything into a serving jug. Blend till smooth (15 seconds). Serve over ice.

strawberry gin fizz

100ml lemonade

60ml gin

1 tsp lemon juice

6 strawberries, stalks removed

Put everything into a serving jug. Blend till smooth (20 seconds).

mango & rum cocktail

100ml pineapple juice

½ ripe mango, stone removed, peeled and roughly chopped

1 small banana, roughly chopped

40ml rum

3 tbsp natural yogurt

5 ice cubes

Stone, peel and roughly chop the mango. Put everything into a serving jug. Blend till smooth (20 seconds). Serve over ice.

la mumba

300ml chocolate milk

50ml brandy

Put everything into a serving jug. Blend till smooth (20 seconds). Serve over ice.

pina colada

200ml pineapple juice

100ml malibu

30ml single cream

Put everything into a serving jug. Blend till smooth (20 seconds). Serve over ice.



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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