



# Russell Hobbs



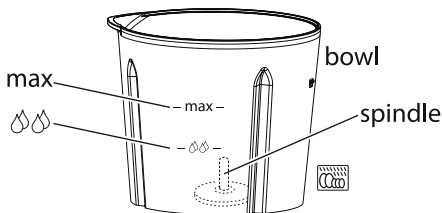
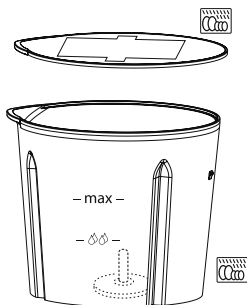
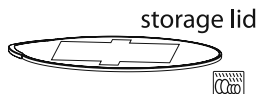
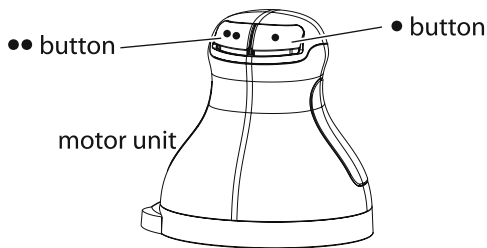
instructions

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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.
  - 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 bowl, and cleaning.
-  Do not add hot liquid (over 40°C), as it may be ejected due to sudden steaming.
-  Misuse of the appliance may cause injury.
- 2 Unplug the appliance before assembly, disassembly, or cleaning.
- 3 Don't leave the appliance unattended while plugged in.
- 4 If the cable is damaged, return the appliance, to avoid hazard.

- 5 Don't try to chop raw meat.
- ⊗ Don't put the motor unit in liquid.
- 6 Don't use accessories or attachments other than those we supply.
- 7 Don't use the appliance for any purpose other than those described in these instructions.
- 8 Don't use the appliance if it's damaged or malfunctions.


⌚	<b>maximum operating time</b>	<b>resting time</b>
	15 seconds	15 seconds

### household use only

## BEFORE USING FOR THE FIRST TIME

- 1 Turn to "CARE AND MAINTENANCE" and clean the appliance, to remove manufacturing dust, etc.
- ★ The splash guard is already fitted to the motor unit. It must be removed for cleaning.

## FILLING

- 2 Unplug the appliance.
- 3 Lift the motor unit off the bowl.
- 4 Fit the splash guard to the underside of the motor unit, to avoid penetration by liquids.
- 5 You may use the storage lid as an anti-slip base.
- 6 Turn it upside down, and fit it to the bottom of the bowl.
- 7 Hold the blade unit by the plastic part.
- 8 Lower the blade unit over the spindle in the bottom of the bowl.
- 9 You may have to turn it slightly, to fit over the flanges on the spindle.
- 10 It's spring-loaded, so you'll feel some resistance as you push it down.
- 11 Put the food in the bowl.
- 12 Don't fill above the max mark.
- 13 Don't fill above the  mark with liquids or soft foods like cheese.
- 14 Don't process hard foods – i.e. anything you can't cut easily with a kitchen knife.
- 15 Don't chop big bits – maximum 18mm cubes.
- 16 Lower the motor unit on to the bowl.
- 17 Put the plug into the power socket.

## THE SPEED BUTTONS

- 18 Press the ● button for low speed, release it to switch off.
- 19 Press the ●● button for high speed, release it to switch off.
- 20 Start with 2 or 3 half-second bursts, before operating for longer times (maximum 15 seconds).
- 21 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- 22 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.

## FINISHED?

- 23 Lift the motor unit off the bowl.
- 24 Put a finger on top of the blade unit, to stop it falling out.
- 25 Tip the processed contents out of the bowl.

26 Alternatively, hold the plastic part of the blade unit, turn it to free it from the spindle flanges, and lift it straight up and out of the bowl.

27 Fit the storage lid to the bowl.

## CARE AND MAINTENANCE

28 Unplug before dismantling or cleaning.

29 Lift the motor unit off the bowl.

30 Use the tab to pull the splash guard off the motor unit.

31 Turn the blade unit, to free it from the spindle flanges, and lift it out of the bowl.

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

33 Hand wash the bowl, lid, blade unit, and splash guard.

34 Clean the inside of the blade unit with a toothpick.

 You may wash these parts in the top rack of a dishwasher.

35 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.

## recipes

### **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)

freshly ground black pepper

- Save half of the oil. Blend everything else together at high speed for a few 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 and grate the apples, and put them in a covered container.
- Put the cream in the bowl and process at low speed till soft peaks form.
- Spoon the cream into a large bowl, then gently fold in the remaining ingredients.
- 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 together at high speed till really smooth. Serve with chicken, fish, or as a dip.

### **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 bowl, and blend at low speed 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).

### **spicy pumpkin soup**

450g pumpkin/squash

1 tbsp vegetable oil

1 leeks trimmed and sliced

1 clove garlic, crushed

½ tsp ground ginger

½ tsp ground coriander

450ml chicken or vegetable stock

1 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 leek, 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 high speed, ½ litre at a time, till smooth.
- Warm to serving temperature (don't let it boil), adjust the seasoning, and serve with crusty bread.

### **leek & potato soup** (serves 4)

100g leeks, trimmed

100g potatoes, peeled

1 vegetable or chicken stock cubes

400ml water

salt and pepper to taste

- Blend the leeks and potatoes at low speed for 2 seconds (you want them lumpy, not mushy), and transfer to a 2 litre pan.
- Add the water and stock cube, 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.

### **Vichyssoise (serves 4)**

- For Vichyssoise, use the leek & potato soup recipe, add a chive to the leeks and potatoes, add a knob of butter to the pan before heating, cool the soup, and whisk in 75ml of cream before serving it cold.

### **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 bowl between ingredients.
- Whip the cream in the bowl at low speed till soft peaks form, then transfer to a bowl.
- Chop the broken meringues in the bowl at low speed just long enough to crush the meringues, then fold them into the cream.
- Purée the strawberries in the bowl at high speed, 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 this doesn't seem to work very well unless a raw yolk is used to start them off, which rather defeats the purpose.

Attempts at 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 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

25ml 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. Separate the yolks and whites. Roughly chop the whites and put them in a bowl. Finely chop the gherkin and shallots and add to the whites.
- Blend together the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper at high speed for a couple of seconds.
- Add about half of the oil, blend, at low speed, stop and have a look at the result.
- Repeat, adding half the remaining oil, till it looks about right, or all the oil is used up.
- 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:

<b>almost mayonnaise</b>	Mayonnaise is eggs, acid, and oil, so remove the tarragon, mustard, shallots, and gherkin, for a more mayonnaise-style taste.
<b>nearly rémoulade</b>	Rémoulade is mayonnaise with mustard, so reinstate the mustard, and maybe one of the shallots.
<b>close to aioli</b>	Aioli is mayonnaise with garlic, so replace the shallots, gherkin, and mustard with a couple of garlic cloves.
<b>not quite tartare sauce</b>	Tartare sauce is not unlike mayonnaise with capers and gherkin, so replace the shallots and mustard with capers.
<b>bacon and egg sauce</b>	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.
<b>gribiche variations</b>	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

Blend everything together at high speed 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. Blend everything together at high speed till smooth (30 seconds).

### **mango lassi**

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

Stone, peel and roughly chop the mango. Blend everything together at high speed till smooth (15 seconds).

### **chocolate orange smoothie**

170g chocolate ice cream  
300ml orange juice

Blend everything together at high speed till smooth (15 seconds).

### **chocolate pear smoothie**

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

Blend everything together at high speed till smooth (20 seconds).

### **nutty banana smoothie**

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

Blend everything together at high speed till smooth (15 seconds).

### **strawberry & banana smoothie**

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

Blend everything together at high speed till smooth (20 seconds).

### **apple & mango smoothie**

600ml apple juice  
1 ripe mango

Stone, peel and roughly chop the mango. Blend everything together at high speed till smooth (20 seconds).

### **creamy blueberry & vanilla smoothie**

360ml lemonade  
125g vanilla ice cream  
70g blueberries

Blend everything together at high speed till smooth (20 seconds).



**cranberry, orange & banana smoothie**

300ml orange juice

300ml cranberry juice

1 small banana, cut in half

Blend everything together at high speed till smooth (15 seconds).

**berry fruity smoothie**

300ml apple juice

90g raspberries

12 strawberries, stalks removed

Blend everything together at high speed 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

Blend everything together at high speed till smooth (20 seconds).

**very chocolatey cherry smoothie**

350ml lemonade

125ml chocolate ice cream

100g cherries, stoned

Blend everything together at high speed 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

Blend everything together at high speed till smooth (20 seconds).

**cosmopolitan**

100ml cranberry juice

50ml vodka

50ml cointreau

Blend everything together 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

Blend everything together at high speed till smooth (15 seconds). Serve over ice.

**strawberry gin fizz**

100ml lemonade

60ml gin

1 tsp lemon juice

6 strawberries, stalks removed

Blend everything together at high speed 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. Blend everything together at high speed till smooth (20 seconds). Serve over ice.

**la mumba**

300ml chocolate milk

50ml brandy

Blend everything together at high speed till smooth (20 seconds). Serve over ice.

**pina colada**

200ml pineapple juice

100ml malibu

30ml single cream

Blend everything together at high speed 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](mailto: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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