

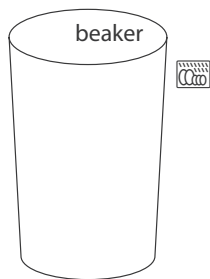
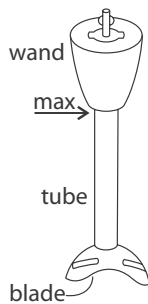
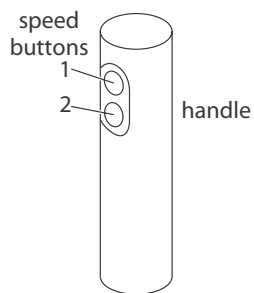



Russell Hobbs



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.
- ⚠ 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, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.
- 🚫 Don't put the handle in liquid.
- 5 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 6 Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.

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- 7 Don't use the appliance for any purpose other than those described in these instructions.
 - 8 Don't operate the appliance if it's damaged or malfunctions.

household use only

FITTING/REMOVING ATTACHMENTS

- 1 Unplug the appliance before fitting or removing the wand.
- 2 To fit the wand, push it on to the end of the handle, and turn it clockwise to lock it in place.
- 3 To remove the wand, turn it anti-clockwise, then pull it off the handle.

SPEED BUTTONS

- 4 Put the plug into the power socket (switch it on, if it's switchable).
- 5 Press the top button (1) for low speed, release to switch off.
- 6 Press the bottom button (2) for high speed, release to switch off.
- 7 Use low speed for lighter applications (e.g. using mainly liquid ingredients), and high speed for heavier applications (e.g. using mainly solid ingredients).

THE WAND


- 8 Generally, the wand can do anything a normal blender can do, but faster, and with less washing up – blend, pulp or purée ingredients in the pan or bowl you're going to cook them in.
- 9 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it moving.
- 10 Don't immerse the wand past the top of the tube.
- 11 Don't run the motor for more than 3 minutes, then leave it for 3 minutes to cool down before using it again.
- 12 Avoid spraying/splashing:
 - a) hold the wand straight
 - b) don't switch on till it's inside the food container
 - c) switch off before lifting it out of the container
 - d) with liquids, switch on and off with the blade under the surface



THE BEAKER

- 13 Don't fill the beaker more than about half full.
- 14 Sit it on a stable, flat surface, and support it with your free hand.
- 15 Don't lift it off the work surface and hold it in your hand – if it slips, you'll hurt yourself.

CARE AND MAINTENANCE

- 16 Switch the appliance off, and unplug it.
- 17 Take great care with the blades – don't touch, use a nylon brush.
- 18 Wipe the handle surfaces with a soft damp cloth.
- 19 You may wash the wand and beaker in warm soapy water.
- 20 The beaker may be washed in a dishwasher , but the harsh environment inside the dishwasher will affect the surface finishes.
- 21 The damage should be cosmetic only, and should not affect the operation of the appliance.



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 beaker, and process at moderate 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).

recipes are available on our website:

blending – <http://www.russellhobbs.com/ifu/550931>

smoothies – <http://www.russellhobbs.com/ifu/550941>







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.



CUSTOMER SERVICE

If you ring, have the Model No. to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product). The product isn't user-serviceable. If it isn't 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 for advice. If they tell 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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