



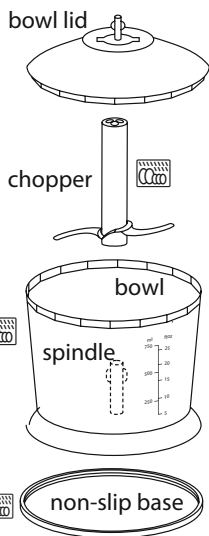
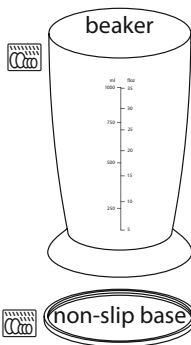
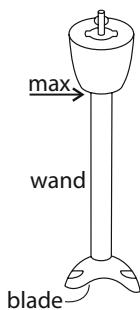
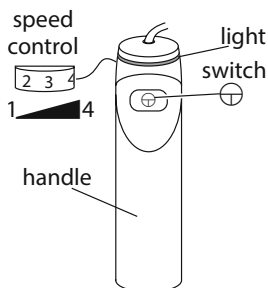
Russell Hobbs




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:

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.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

To avoid injury, take care handling the blades, emptying, and cleaning.

Don't add hot liquid (over 40°C), as it may be ejected due to sudden steaming.

Misuse of the appliance may cause injury.

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.
- Don't switch on till the blade is inside the food container
- Switch off before lifting the blade from the food container
- Don't touch the blade – even when cleaning
- Don't plug in till just before use
- Unplug immediately after use
- Don't use the wand in hot oil – hot oil can cause a nasty burn.
- Don't try to chip ice, and don't try to chop raw meat.

- Don't fit an attachment or accessory other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

FITTING/REMOVING ATTACHMENTS

1. Unplug the appliance.
2. Fit the attachment to the handle, and turn it anti-clockwise.
3. To remove, turn the attachment clockwise, and pull it off.

SWITCH ON

1. Put the plug into the power socket.
2. Press the switch to start the motor, release it to switch off.

SPEED CONTROL

Turn the speed control to the speed you want (1 = low, 4 = high).
The light will change colour as the speed changes.

Speed	Colour	Use for:
1	Blue	Soups
2	Purple	Smoothies/whisking
3	Green	Purée/Chopping
4	Red	Other/larger batches

Don't use the wand for more than 2 minutes, the whisk for more than 5 minutes or the chopper for more than 30 seconds. Let the motor cool for 2 minutes before using it again.

THE WAND

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 in the beaker. Blend, pulp, or purée ingredients in the pan or bowl you cook them in.

- Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand.
- Don't immerse the wand past the top of the parallel-sided tube.
- When using it in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the container.

THE WHISK

Use the whisk where you would have normally used a balloon whisk, but let the handle do the work, instead of your arm.

1. Push the whisk into the bottom of the whisk holder until you hear it 'click'.
 2. To remove it, pull it out of the bottom of the whisk holder.
- Don't immerse the whisk past the bottom of the whisk holder.

THE CHOPPER

You can use the chopper as a mini food processor.

1. Unplug the handle.
 2. Lower the chopper over the spindle in the bottom of the bowl.
 3. Add the ingredients – don't fill the bowl above the 750ml mark.
 4. Fit the bowl lid – the top of the chopper fits into the drive in the underside of the lid.
 5. Fit the handle to the top of the bowl lid.
 6. Use the chopper in bursts of a few seconds.
 7. Unplug the handle, then remove the handle from the lid.
 8. Lift the lid from the bowl – take care that drips fall into the bowl.
- Lift the chopper only by the plastic part.
 - For storage, you may use the non-slip base as a lid.

THE BEAKER

Don't fill the beaker more than about half full.

Sit it on a stable, flat work surface, and hold it with your free hand.

For storage, you may use the non-slip base as a lid.

CARE AND MAINTENANCE

1. Unplug the appliance.
2. Wipe the handle surfaces with a soft damp cloth.
3. Wipe the whisk holder and bowl lid with a damp cloth.
4. Keep them dry, as they contain gearboxes for the whisk and bowl.
5. Clean the blade end of the wand in hot soapy water, with a brush.
6. Hand wash the whisk, beaker, bowl, and non-slip bases.



You may wash these parts in a dishwasher.

- 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

Coriander Pesto (dip, topping or sauce)

4 handfuls fresh leaf coriander

120g pine nuts

120g freshly grated Parmesan

4 cloves fresh garlic

250ml olive oil

salt and pepper

Blend the coriander, garlic, pine nuts, and a bit more than half the oil at speed 3, till smooth. To adjust the thickness, add a little oil, blend, and repeat. Transfer to a bowl, stir in the Parmesan, and adjust the seasoning. Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or with warm pasta (fairly runny).

Black Olive and Anchovy Tapenade

250g pitted black olives

3 tbsp capers, drained

2 tbsp brandy (optional)

60g anchovy fillets, drained

150ml olive oil

fresh ground black pepper

Save half the oil. Blend everything else at speed 3 till smooth. To adjust the thickness, add a little oil, blend, and repeat. For tapenade, to spread on toast, you need a paste. For sauce, it should be runny.

Horseradish and Apple Sauce

250ml double cream

2 sharp flavoured apples

6 tbsp horseradish relish

2 tsp paprika

Peel and grate the apples. Whisk the cream in the beaker at speed 3 till soft peaks form, spoon gently into a large bowl, and gently fold in the rest of the ingredients. Season with black pepper, and serve with beef or sausage.

Sweet and Sour Sauce

2 shallots, peeled

small piece fresh ginger, peeled

dash white wine vinegar

1 tsp tomato purée

1 clove garlic

1 tbsp soy sauce

1 tsp mustard

Blend everything at speed 3 till really smooth. Serve with chicken or fish, or as a dip.

Leek and Potato Soup (serves 4)

150g potatoes, peeled

2 vegetable or chicken stock cubes

salt and pepper to taste

150g leeks, trimmed

800ml water

Put the leeks and potatoes into a pan (2 litre or bigger). Blend at speed 1 (you want them lumpy, not mushy). Set the blender aside.

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 at speed 4, in the pan, till the mixture is silky smooth. Set the blender aside. Warm to serving temperature (don't let it boil), and adjust the seasoning.

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 chicken/vegetable stock

bunch coriander leaves, torn

2 tbsp single cream/crème fraîche

salt and pepper

Peel, deseed, and cut the pumpkin into chunks.

Heat the oil in a pan, add the leeks, 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 speed 4, till smooth. Warm to serving temperature (don't let it boil), and adjust the seasoning.

Strawberry Mess

6 strawberries, hulled

2 tbsp broken meringue

100ml single/whipping cream

1 sprig fresh mint (garnish)

Don't clean the beaker between ingredients. Whip the cream in the beaker with the wand at speed 2 till soft peaks form, then transfer to a bowl.

Blend the broken meringues in the beaker at speed 1 just long enough to crush the meringues, then fold them into the cream.

Purée the strawberries at speed 3, fold them gently into the whipped cream and meringue mixture, and garnish with the mint.

Mayonnaise

We were reluctant to include a recipe for mayonnaise, because of the health hazards associated with raw eggs.

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.

Basic Gribiche

2 shallots/spring onions

250ml vegetable oil

1 tbsp fresh/½ tsp dried tarragon

1 tbsp fresh/½ tsp dried parsley

salt and pepper

2 hard boiled eggs

1 good sized gherkin

2 tsp Dijon mustard

25 ml wine vinegar

1. Separate the yolks and whites. Roughly chop the whites in a bowl. Finely chop the gherkin and shallots and add them.
2. Blend the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper for a couple of seconds at speed 3.
3. Using speed 1, drizzle oil into the mixture slowly, while blending, as you would when making mayonnaise.
4. When the oil has been added, switch off, adjust the seasoning, and blend again for a couple of seconds.
5. Fold this into the bowl of egg white, gherkin, and shallots.
6. Serve with salads, fish, or chicken. Keep in the fridge for 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 style 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 4 different types of onion in your local supermarket, there's sauerkraut, water chestnuts, and many varieties of peppers and chillies, all of which can add "crunch".

Fresh Fruit Smoothies – these make 2 large smoothies

Add the ingredients then blend everything at speed 2 till smooth.

Breakfast Smoothie

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

Peach and Apricot Smoothie

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

Mango Lassi

200ml natural yogurt	1 ripe mango (flesh)
200ml milk	2 tsp honey

Chocolate Orange Smoothie

170g chocolate ice cream	300ml orange juice
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Chocolate Pear Smoothie

2 pears, peeled, cored and halved	300ml chocolate milk
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Nutty Banana Smoothie

150g hazelnut yogurt	1 large banana, halved
200ml milk	

Apple and Mango Smoothie

600ml apple juice	1 ripe mango (flesh)
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Strawberry and Banana Smoothie

300ml milk	1 large banana, halved
12 strawberries, stalks removed	

Creamy Blueberry and Vanilla Smoothie

360ml lemonade	125g vanilla ice cream
70g blueberries	

Cranberry, Orange and Banana Smoothie

300ml orange juice	300ml cranberry juice
1 small banana, halved	

Berry Fruity Smoothie

300ml apple juice	90g raspberries
12 strawberries, stalks removed	

very chocolatey cherry smoothie

350ml lemonade	125ml chocolate ice cream
100g cherries, stoned	

apple, melon and kiwi fruit smoothie

1 kiwi fruit, peeled and halved	400ml apple juice
150g melon, halved	

Adult Only Smoothies – these make 2 glasses**Tropical Cocktail**

200ml ginger beer	150g melon, halved
40ml rum	

Cosmopolitan

100ml cranberry juice	50ml vodka
50ml cointreau	

Baileys Coffee Cocktail

100ml milk	40g vanilla ice cream
40ml baileys/irish cream liqueur	½ tsp instant coffee
ice to serve	

Strawberry Gin Fizz

100ml lemonade	60ml gin
6 strawberries, stalks removed	1 tsp lemon juice

Mango and Rum Cocktail

100ml pineapple juice
1 small banana
3 tbsp natural yogurt

½ ripe mango (flesh)
40ml rum
ice to serve

La Mumba

300ml chocolate milk

50ml brandy

Pina Colada

200ml pineapple juice
30ml single cream

100ml malibu
ice to serve



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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