

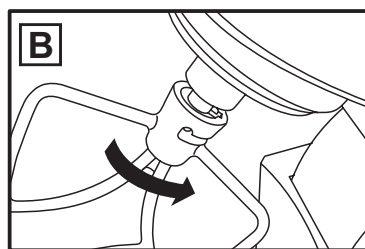
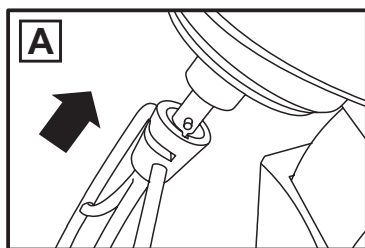
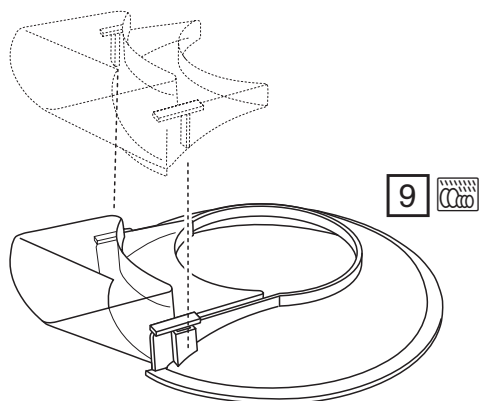
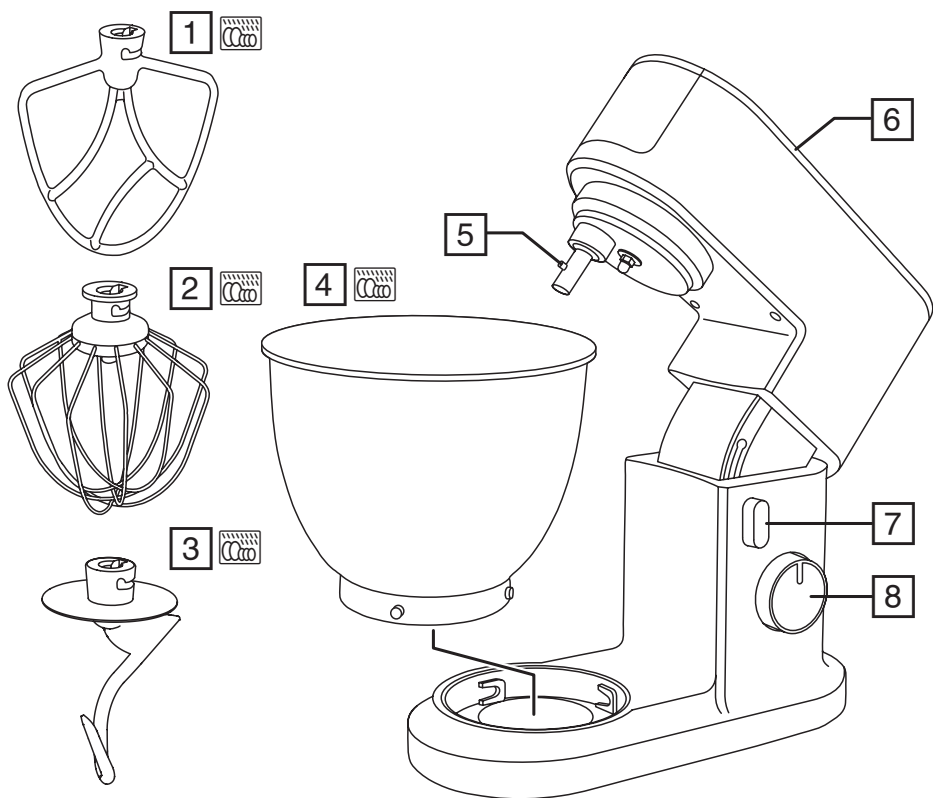


# Russell Hobbs



instructions

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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 children aged from 8 years and above and 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 shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8.

Don't run the motor for more than 10 minutes. After 10 minutes, switch off for at least 10 minutes.

If the cable is damaged, return the appliance, to avoid hazard.

- Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- Keep fingers, hair, clothing, kitchen utensils, etc. clear of the bowl and attachments.
- Switch off, unplug the appliance, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.
- Don't put anything into the bowl that's hotter than you can comfortably handle (i.e. over 40°C).
- Don't let anything other than the attachments and ingredients get into the bowl while the appliance is plugged in.
- Don't leave the appliance unattended while plugged in.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use attachments or accessories unless we supply them.
- Don't use the appliance if it's damaged or malfunctions.

## HOUSEHOLD USE ONLY

### PARTS


- |                        |   |
|------------------------|---|
| 1. Beater              | 6. Arm  |
| 2. Whisk               | 7. Arm lock lever   |
| 3. Dough hook          | 8. Speed control  |
| 4. Bowl                | 9. Two-piece splash guard   |
| 5. Drive shaft and pin |  Dishwasher safe |

### 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.
3. Don't plug it in yet.

### ASSEMBLY

#### Raising/lowering the arm

1. The springs in the arm are powerful so place your hand on top of the arm to control its movement.
2. Turn the arm lock lever to the  position and hold it there. The arm will rise.

To lower the arm:

1. Turn the arm lock lever to the  position and hold it there.
2. Press the arm down and, while holding it there, release the arm lock lever.

#### Fitting the bowl

Raise the arm before fitting or removing the bowl. Use only the bowl supplied.

1. Fit the bowl into the recess in the base and turn it clockwise until it locks.
2. Turn it anti-clockwise to unlock it then lift it off the base.

**Fitting/removing attachments**

Switch off, unplug and raise the arm before fitting or removing attachments.

- 1. Align the slot in the attachment with the pin on the drive shaft (Fig A).
  - 2. Push the attachment on to the drive shaft then turn it anti-clockwise to lock it (Fig B).
- To remove an attachment, push it upwards slightly then turn it clockwise and pull it off the shaft.

**Splash guard**

The two piece splash guard protects you from spills or splashes during mixing while still allowing you to add ingredients. Switch off and unplug your mixer before fitting/removing the splash guard.

With the bowl in position and the arm in the lowered position:

- 1. Slide the splash guard between the arm and the bowl
- 2. Turn it so that the opening is at the front.
- 3. Align the tabs on the sides of the funnel with the grooves in the splash guard.
- 4. Slide the funnel down to cover the open part of the splash guard.
- Always remove the splash guard before raising the arm.

**USING**

- 1. Check that the speed control is set to **O**.
- 2. Put the plug into the power socket (switch the socket on, if its switchable).
- 3. Turn the speed control clockwise to the speed you want.
- 4. The range is from **1** (low) to **8** (high). Turn the speed control back to **O** to turn the motor off.

Attachment	Speed	Use for
Whisk	4-8	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

**CARE AND MAINTENANCE**

- 1. Switch off (**O**) and unplug before cleaning.
- 2. Clean as soon after use as possible to prevent residues setting inside the bowl.
- 3. Wash the bowl, two-piece splash guard and attachments in warm soapy water, rinse, and dry.
- 4. 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.
- 5. Wipe the outside surfaces of the appliance with a clean damp cloth.

**A FEW SIMPLE RECIPES TO GET YOU STARTED**

**PIZZA DOUGH**

- 400g plain flour
- 250ml warm water
- ½ tsp sugar

- dough hook**
- 1 sachet active dried yeast (about 2½ tsp)
- 1½ tbsp olive oil
- 1 tsp salt

Put the flour in the bowl. Mix the other ingredients in a jug. Select speed 1, and slowly add the liquid. As the dough ball forms, increase speed to 2, and knead for a couple of minutes, till the dough ball is smooth. Remove, 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 your desired toppings. Top with dried herbs, torn 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 (1KG/2LB LOAF)**

- 500g wholemeal flour
- 1 tbsp baking powder
- 150g sugar
- 50g mixed peel
- 2 tbsp milk

- dough hook**
- 150g butter (softened)
- ½ tsp salt
- 150g currants
- 2 eggs (medium)

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 combined. Put into a greased loaf tin and bake in a preheated oven at 180°C/350°F/gas 4 for 35 minutes. Cool on a wire rack before slicing. Serve toasted with butter.

### **BASIC WHITE BREAD (1KG/2LB LOAF)**

600g strong white bread flour  
345ml warm water  
1 tsp sugar

Mix as for pizza dough, then cover and leave in a warm place till doubled in size (30-40 minutes). 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.

**dough hook**

1 sachet active dried yeast (about 2½ tsp)  
1 tbsp sunflower oil or butter  
2 tsp salt

### **BASIC WHOLEMEAL BREAD (1KG/2LB LOAF)**

575g strong wholemeal bread flour  
375ml warm water  
1 tbsp light brown sugar

Follow the method for basic white bread.

**dough hook**

1 sachet active dried yeast (about 2½ tsp)  
2 tbsp sunflower oil or butter  
2 tsp salt

### **SOFT POPPY SEED ROLLS (8-10 ROLLS)**

570g strong white bread flour  
300ml milk (warmed slightly)  
1 tbsp sunflower oil  
2 tsp salt

Mix the milk, eggs, oil, sugar, salt and yeast in a jug. Leave for 5 minutes. Put the flour and poppy seeds in the bowl. Mix at speed 1, gradually adding the liquid, increase speed to 2, and mix for five minutes. Cut into 8-10 pieces, then roll into shape, on a floured surface. Leave on a baking sheet, in a warm place, till doubled in size. Brush with 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.

**dough hook**

1 sachet active dried yeast (about 2½ tsp)  
2 eggs (room temperature)  
1½ tsp sugar  
75g poppy seeds

### **ITALIAN HERB BREAD (1KG/2LB LOAF)**

575g strong white bread flour  
290ml lukewarm water (30°-35°C)  
2 tsp sugar  
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, increase speed to 2, and mix for five minutes. Cover the dough, and leave in a warm place till doubled in size (20-30 minutes). Knead gently on a floured surface, 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, till golden brown and hollow sounding on the bottom.

**dough hook**

1 sachet active dried yeast (about 2½ tsp)  
2 tbsp olive oil  
2 tsp salt

### **APRICOT, LEMON AND RUM PANCAKES**

100g plain flour  
50g dried apricots  
1 egg  
grated rind of ½ lemon  
pinch salt

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. Increase speed to 5 or 6, as everything is incorporated, then whisk till smooth. Heat the oil in a frying pan and drop in tablespoons of batter. 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.

**whisk**

25g ground almonds  
300ml milk  
25g butter (melted)  
2-3 tbsp rum  
oil for frying

## HOT CHOCOLATE SOUFFLÉ

**whisk**

75g butter

1½ tbsp cocoa powder

4 eggs, separated

50g plain flour

450ml milk

50g caster sugar

Melt the butter in a pan over a low heat. Stir in the flour and cocoa, then the milk and stir till thickened slightly. Remove from the heat, let it cool, then beat in the egg yolks. Put the whites in the bowl, mix at speed 6 for a few seconds, add the sugar and whisk till soft peaks form. Fold in the mixture. Pour the mixture into a greased 1.2 litre (2 pint) dish. Bake, in the oven, in a roasting tin half filled with boiling water, at 190°C/375°F/gas 5 for 40-45 minutes, till well risen.

## CHICKEN AND PESTO PANCAKE WRAPS

**whisk**

### pancake wraps

100g plain flour

300ml milk

oil for frying

1 large egg

½ tsp salt

### filling

6 tbsp pesto (green or red)

75g Gruyere cheese, grated

handful of baby plum tomatoes

2 cooked chicken fillets, shredded

50g Parmesan cheese, grated

large handful of fresh basil leaves

Mix the egg and milk in a jug. Sift the flour and salt into the bowl. Select speed 3. Gradually add the liquid, increase speed to 5 or 6, and whisk till smooth and light. Cook small amounts of batter in a hot saucepan coated with oil for a minute each side, till golden brown. Set aside and keep warm. Chop the tomatoes, tear the basil into shreds, spread each pancake wraps with a little pesto, add cooked chicken, chopped tomatoes, and basil. Season, roll up, and put in an ovenproof dish. Sprinkle with the two cheeses. Brown under a hot grill till golden and bubbling.

## COFFEE AND BRANDY ICE CREAM

**whisk**

3 eggs

300ml single cream

300ml double cream

75g caster sugar

2 tbsp instant coffee powder

2½ tbsp brandy

Whisk the sugar and eggs 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, then freeze again, till the texture suits you.

## BASIC BISCUITS

**whisk**

100g butter

1 tsp vanilla essence

100g plain flour

150g caster sugar

1 medium egg

100g self raising flour

Cream the butter, sugar and vanilla 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 icing sugar

100g caster sugar

Combine the sugars and set aside. Whisk the egg whites at speed 6 till fairly stiff. Add half the sugar and whisk till stiff peaks form. Remove the bowl, and fold in the remaining sugar with a metal spoon. Line a baking sheet, spoon the meringue into ovals, sprinkle with the remaining sugar, and cook on the bottom oven shelf at 120°C/250°F/gas ½ for 1½ hours. Cool on a rack.

## CLASSIC VICTORIA SPONGE CAKE

**whisk**

100g butter/margarine  
2 large eggs  
1 drop vanilla essence

100g caster sugar  
100g self raising flour

Grease two 18cm (7") straight sided sandwich tins. Line the bases with greased greaseproof paper. Cream the butter and sugar at speed 3 till light and fluffy, gradually add the eggs, then the vanilla, then the flour. Increase speed to 4 once the ingredients start to incorporate. Divide the mixture between the tins and level the surfaces. Bake 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  
100g self raising flour  
100g butter

2 eggs  
5 tbsp golden syrup  
extra butter for greasing

Grease a 900ml pudding basin. Whisk the butter and sugar at 2-3 till light and fluffy. Add an egg, then a little flour, then the other egg, then the remaining flour. Put the syrup in the 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  
50ml milk  
125g caster sugar  
2 tsp vanilla extract  
35g cocoa powder  
2 tbsp light vegetable oil (sunflower, etc.)

2 tbsp golden syrup  
2 eggs, beaten  
100g cooking chocolate, melted  
100ml boiling water  
125g self raising flour

Dissolve the cocoa in the boiling water and leave to cool. Cream the butter and sugar for a few seconds at 1, add half the egg, then half the flour, gradually increasing the speed to 3, add the remaining egg and flour, mix till smooth, add the other ingredients and mix till smooth. Put in a dish, cover with foil and steam for 1 hour, or till a skewer pushed into the cake comes out clean.

## FARMHOUSE FRUIT CAKE

**beater**

150g butter  
75g glacé cherries, chopped  
25g mixed peel  
Pinch salt  
3 tbsp milk

150g caster sugar  
75g each of sultanas and raisins  
300g self raising flour  
1 tsp mixed spice  
3 eggs

Grease a 20cm (8") cake tin. 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. Add the eggs and milk and beat for a few seconds. Gradually add the flour, beating till well mixed. Bake in the cake tin for about 1½ hours. Cool in the tin for 15 minutes then turn on to a wire rack.

## SPONGE MIXTURE (BASIC RECIPE)

**beater**

500g plain flour  
250g sugar  
4 eggs  
125ml milk

250g soft butter or margarine  
2 drops vanilla essence  
1 tbsp baking powder  
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, till a skewer pushed into the cake comes out clean. Cool on a wire tray. Vary the basic recipe by adding 100g raisins, chopped nuts, or grated chocolate.



## 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.



## ONLINE

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