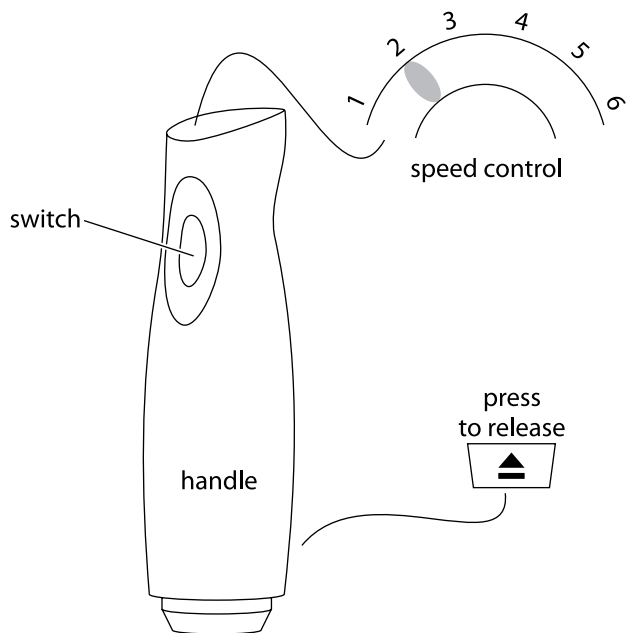



MARCO PIERRE WHITE

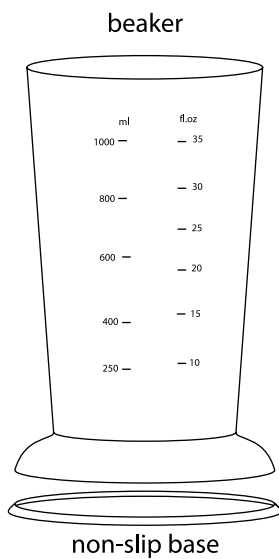
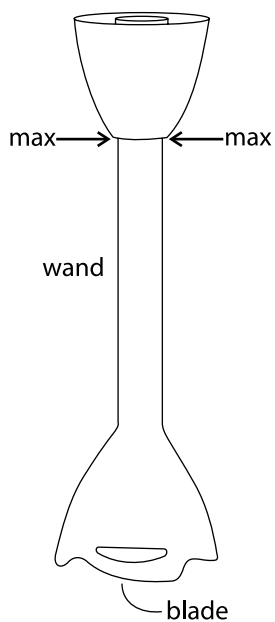
 **Russell Hobbs**



instructions



press
to release



Read the instructions and keep them safe. Pass them on if you pass on the hand blender. Remove all packaging, but keep it till you know the hand blender works.

important safeguards


Follow basic safety precautions, including:

- 1 This hand blender must only be used by a responsible adult. Use and store the hand blender out of reach of children.
- 2 Don't put the handle in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 The blade is sharp and it rotates at high speed.
- 4 So, to avoid serious injury:
 - a) don't switch on till the blade is inside the food container
 - b) switch off before lifting the blade from the food container
 - c) don't touch the blade – even when cleaning
 - d) don't plug in till just before use
 - e) unplug immediately after use
 - f) unplug before cleaning
 - g) don't leave the blender unattended while plugged in
 - h) use and store the hand blender out of reach of children.
- 5 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 6 When using the wand in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 7 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 8 Keep the hand blender and the cable away from hotplates, hobs or burners.
- 9 Don't fit any attachment or accessory other than those we supply.
- 10 Don't use the hand blender for any purpose other than those described in these instructions.
- 11 Don't run the motor for more than one minute at a time, then leave it for a minute to cool down before using it again.
- 12 Don't stand the blender on end, it's unstable – lay it on the work surface.
- 13 Don't wrap the cable around the blender.
- 14 Don't operate the hand blender if it's damaged or malfunctions.
- 15 If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, in order to avoid hazard.



household use only

fitting/removing the wand

- 1 Unplug the hand blender before fitting or removing the wand.
- 2 Push the wand on to the end of the handle, then turn the wand slightly to the left.
- 3 To remove the wand, press the  button on the rear of the handle, and pull the wand away from the handle.

the wand

- 4 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. You can blend, pulp or purée ingredients in the pan or bowl you're going to cook them in.

- 5 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.
- 6 Don't immerse the wand past the top of the parallel-sided tube.
- 7 Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.
- 8 Don't run the motor for more than one minute at a time, then leave it for a minute to cool down before using it again.



avoiding spray/splashing

- a) hold the wand straight
- b) don't switch on till it's well 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

hot liquids

- 9 The wand will withstand temperatures near boiling point. 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.
- 10 Don't use the wand in hot oil – not even moderately hot oil. While you may be able to stand fairly hot water, oil at the same temperature will cause painful burns. Water can be thrown off immediately and the skin will rapidly cool, but oil will stick to the skin and blister it.



the beaker

- 11 Don't fill above the 1000ml mark on the beaker, to prevent the contents escaping.
- 12 Sit it on a stable, flat work surface, and support it with your free hand.
- 13 Don't lift it off the work surface and hold it in your hand – if it slips, you'll hurt yourself.

care and maintenance

- 14 Clean the hand blender after each use.
- 15 Switch the hand blender off, and unplug it.
- 16 Take great care with the blade – don't handle it directly, use a washing-up brush.
- 17 Wipe the handle surfaces with a soft damp cloth.
- 18 Don't put the handle in water or any other liquid.
- 19 You may wash the beaker and its non-slip base in warm soapy water.
- 20 Don't put any part of the hand blender in a dishwasher.
- 21 Don't use harsh or abrasive cleaning agents or solvents.

a few simple recipes to get you started

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), and blend for a couple of seconds (you want them lumpy, not mushy).
- Switch the hand blender off, and remove it from the pan.
- Add the water and stock cubes.
- Bring to the boil, stirring, reduce the heat, cover the pan, and simmer for 20 minutes.
- Let the mixture cool for about 30 minutes, then blend at maximum speed, in the pan, till the mixture is silky smooth.
- 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.

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 freshly ground black pepper to taste

- ✱ Keep the hand blender upright, to avoid splashing.
- Put the coriander, garlic, pine nuts, and a bit more than half the oil into a large bowl.
- Use a low to medium speed, and blend till the mixture looks smooth.
- To adjust the thickness, add a little oil and give it a short burst with the blender.
- Repeat till the consistency looks right.
- Switch off, then remove the hand blender from the bowl.
- Taste the mixture 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).

sweet and sour sauce

4 shallots, peeled
a small piece of fresh ginger, peeled
2 cloves fresh garlic
2 tbsp soy sauce
2 tsp mustard
2 tsp tomato purée
a dash of white wine vinegar

- Put everything into the beaker, then blend till smooth.
- Serve with chicken or fish, or as a dip.

horseradish and apple sauce

250ml double cream
2 sharp flavoured apples, peeled and grated
6 tbsp horseradish relish
2 tsp paprika

- Put the cream into a large bowl, and blend at high speed till soft peaks form.
- 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 fresh ground black pepper, and serve with beef or sausage.

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

- Reserve half the oil, and put everything else into the beaker.
- Blend for a couple of seconds, then check the mixture.
- Adjust the oil and blend till you achieve the consistency you need.
- For a tapenade, to spread on toast, you need a paste.
- For a sauce, to toss through warm pasta, it should be fairly runny.

breakfast smoothie

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

- Put everything into a large bowl.
- Blend at medium speed for 10 seconds, then at high speed for 15 seconds.

mango lassi (a rich mango smoothie)

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

- Stone, peel and roughly chop the mango.
- Put everything into a large bowl.
- Blend at medium speed for 10 seconds, then at high speed for 5 seconds.

very chocolatey cherry smoothie

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

- Put everything into a large bowl.
- Blend at medium speed for 10 seconds, then at high speed for 10 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 large bowl.
- Blend at medium speed for 15 seconds, then at high speed for 15 seconds.

strawberry mess

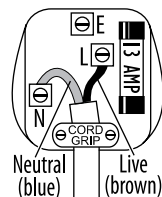
6 strawberries, hulled
2 tbsp broken meringue
100ml single or whipping cream
a sprig of fresh mint to garnish

- Use the wand to whip the cream in the beaker at high speed till soft peaks form.
- Transfer to a bowl – don't clean the beaker.
- Put the broken meringues into the beaker, and blend at low speed just long enough to crush the meringues.
- Fold gently into the whipped cream – don't clean the beaker.
- Put the strawberries into the beaker and purée at low speed with the wand.
- Fold gently into the whipped cream and meringue mixture.
- Garnish with the mint.
- Now you can clean the beaker.

connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



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:

Pack carefully, with a note of 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 Returns (address below right).

Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service (service@saltoneurope.com)

telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of 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.