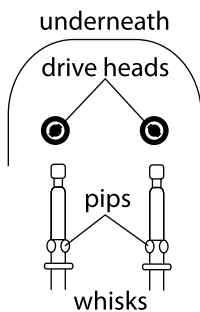
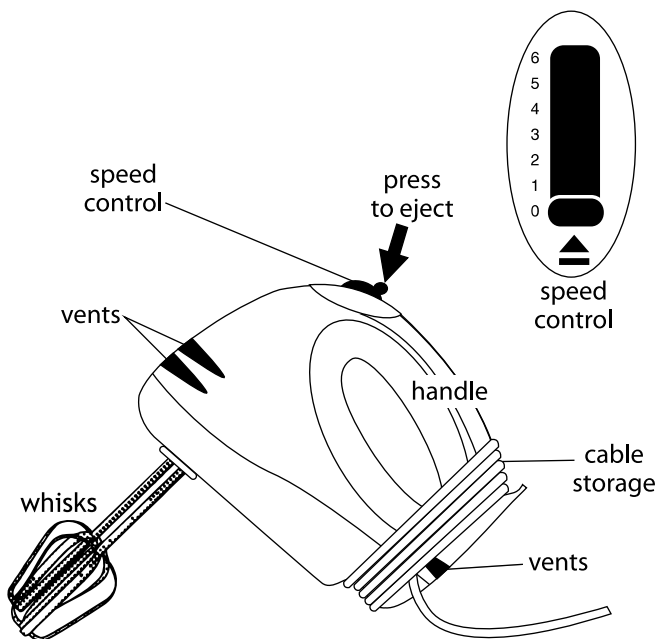


 Russell Hobbs  
*food*  
COLLECTION



instructions



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

## **important safeguards**

Follow basic safety precautions, including:

- 1 This appliance must only be used by a responsible adult.  
Use and store it out of reach of children.
- 2 Don't put the appliance in liquid. Don't use it in a bathroom, near a source of water, or outdoors.
- 3 Keep fingers, hair, clothing and kitchen utensils clear of the whisks.
- 4 Switch off and unplug before fitting or removing the whisks, before cleaning, and when not in use.
- 5 Don't leave the mixer unattended while plugged in.
- 6 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 7 Attach both whisks before using the mixer.
- 8 Don't use accessories unless we supply them.
- 9 Don't let anything enter the vents.
- 10 Don't run the mixer continuously for more than 3 minutes, to avoid overheating. After 3 minutes, let it cool for 5 minutes before reusing.
- 11 Keep the appliance and the cable away from hotplates, hobs or burners.
- 12 Don't try to sit the mixer on it's end – it'll fall over.
- 13 Don't use the mixer for any purpose other than those described in these instructions.
- 14 Don't use the mixer if it's damaged or malfunctions.
- 15 If the cable is damaged, return the mixer, to avoid hazard.



**household use only**

## **the speed control**

- 1 There are 6 speeds available, from 1 (low) to 6 (high).
- 2 To switch off, move the speed control to 0.

## **fitting the whisks**

- 3 Switch off (0) and unplug the mixer before fitting or removing the whisks.
- 4 Turn each whisk to align the pips on the shaft with the grooves in the drive head, then push it into the drive head till it clicks into place.
- 5 The whisks may be inserted into either drive head. When fitting the second one, you may find that the first one is in the way. Remove the second one, turn it through 180° and try again.

## **removing the whisks**

- 6 To eject the whisks, switch off (0) and unplug the mixer, then shake any excess mixture into the mixing bowl.
- 7 Hold both whisks, to prevent them jumping out, and press the speed control into the handle.

## **using the mixer**

- 8 Unwind the cable and plug it into a power socket.
- 9 To avoid splashing/splattering, don't start the mixer till the whisks are inside the mixing bowl and immersed in the food/liquid to be mixed.
- 10 Use the whisks for beating/aerating light dough, batter, egg whites and cream.
- 12 Don't use the mixer for kneading dough. Kneading will overload the motor.
- 13 If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.
- 14 If you need to set the mixer down, switch off (0), and shake any mixture off the whisks.

15 Don't run the mixer continuously for more than 3 minutes, to avoid overheating. After 3 minutes, let it cool for 5 minutes before reusing.

16 Don't try to sit the mixer on it's end – it'll fall over.

## **timings and speeds**

17 If you're using a recipe book, follow the recipe.

18 If you've no recipe, you'll need to experiment to find the best settings.

19 Timing and speed will vary with the amount, thickness, and composition of the mix.

20 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.

21 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.

22 Speed and timing aren't critical. If you're unsure, use bursts. Switch on, switch off, look/feel/taste, till it feels right.

## **care and maintenance**

Switch off (0) and unplug before cleaning.

Wipe outer surfaces a damp cloth. If necessary, use a little washing-up liquid.

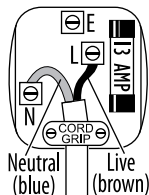
Wash the whisks in hot soapy water, rinse, and dry.

Don't put the mixer in water or any other liquid.

Don't use harsh or abrasive cleaning agents or solvents.

## **connection**

This product doesn't need an earth. Use a 13A BS1362 fuse in a 13A BS1363 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 plug unless the fuse cover is fitted. If you remove the plug, dispose of it.



## **two simple recipes to get you started**

### **basic biscuits**

- 100g (4oz) butter
- 100g (4oz) plain flour
- 100g (4oz) self raising flour
- 150g (6oz) caster sugar
- 1 tsp vanilla essence
- 1 medium egg

Cream the butter, sugar and vanilla at medium speed for 1-2 minutes till light, pale and fluffy. Reduce speed, add the egg, then gradually increase speed till everything has combined. Sift the flours together then work them into the mixture. Form into balls, flatten slightly, then bake on a greased baking tray, in a pre-heated oven, at 180°C for 12-15 minutes. Cool on the tray for a few minutes, then move to a wire rack.

### **classic Victoria sponge cake**

- 100g (4oz) butter/margarine
- 100g (4oz) self raising flour
- 100g (4oz) caster sugar
- 2 large eggs
- 1 drop vanilla essence

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.

Beat the butter at medium to high speed till light and fluffy. Reduce speed, and gradually add the eggs, then the vanilla. Gradually add the flour, and turn the mixer up to medium speed once the ingredients start to incorporate.

Divide the mixture equally between the two cake tins and level the surfaces.

Bake the cakes in the centre of a pre-heated oven at 180°C for about 25 minutes, then cool on a wire rack.

## notes

## 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](mailto: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.

## online

[www.russellhobbs.co.uk](http://www.russellhobbs.co.uk) for more products.