



# Russell Hobbs



## 3.5 Litre Deep Fryer

RHDF35D

### INSTRUCTIONS & WARRANTY

RHDF35D\_IB\_RB1\_041111

## **Spectrum Brands Australia Pty Ltd**

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## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**



In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We or us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of:-
  - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
  - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
  - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
  - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## **Warranty Conditions**

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

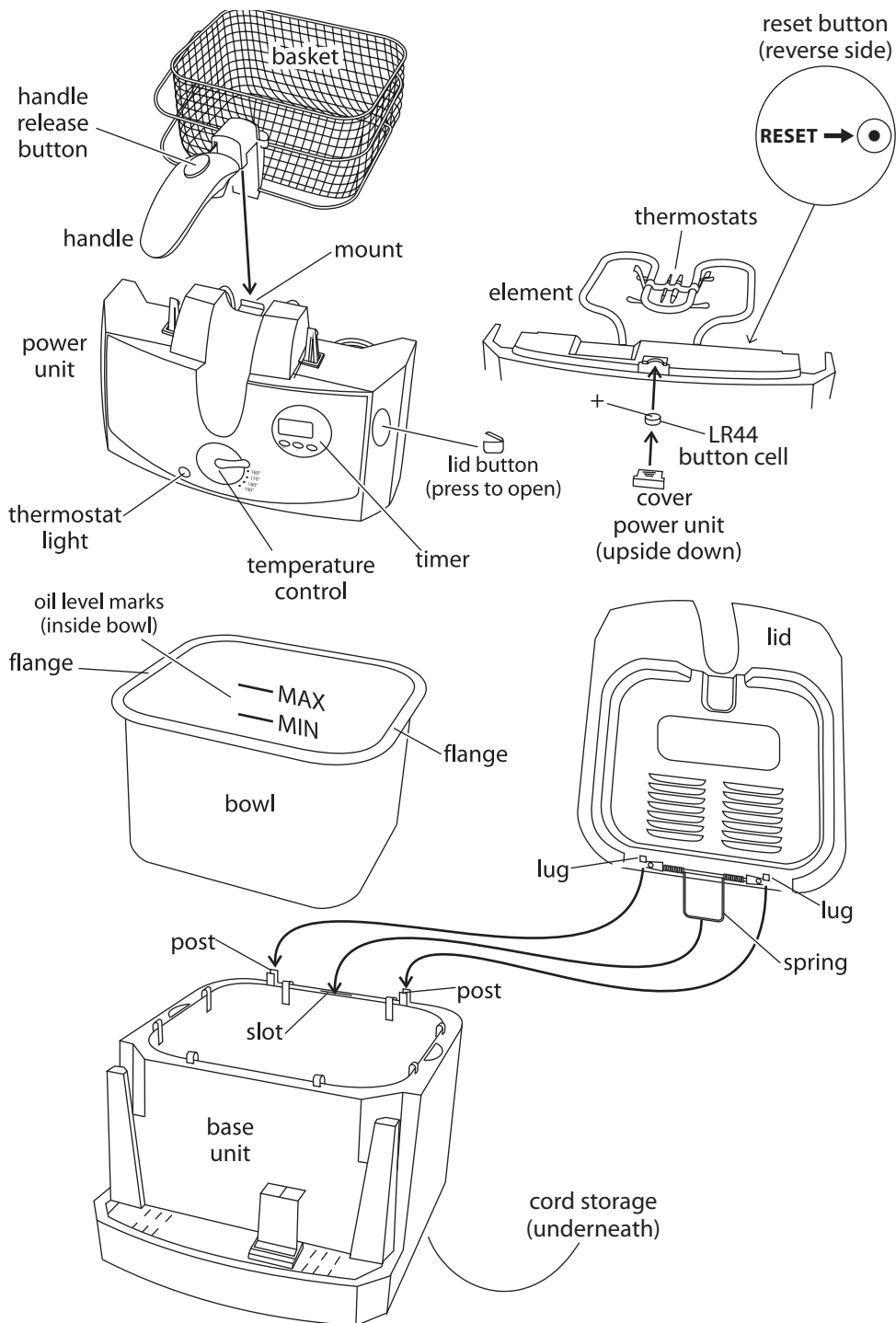
## **Register your product online**

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.



Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance. When using this appliance, basic safety precautions should always be followed.

## BEFORE USE

- Carefully remove all contents from the box.
- As some parts may be packed separately, check to ensure all items have been removed from the packaging before disposal.

## PREPARATION

- Remove the tab, which you will find protruding from below the temperature control knob, to activate the battery and timer.
- Place the deep fryer on a stable, level, heat-resistant surface.
- Make sure it is clear of anything combustible and anything that might be damaged by heat or steam.

*NOTE: Before first use the bowl should be washed and the element wiped down as per the cleaning instructions in the 'Care & Maintenance' section of this manual.*

## FILLING

**CAUTION: The oil level must sit between the MIN (3.0 Litres) and MAX (3.5 Litres) marks on the side of the bowl.**

- Fill the bowl between the MIN (3.0 litres) and MAX (3.5 litres) marks with a good quality liquid cooking oil. If it already contains oil, check the level and top up if necessary.
- Do not use solid cooking oil, fat, butter, or margarine. Do not mix oils of different types.

## HEATING THE OIL

- Close the lid before you start to heat the oil.
- Plug the power cord into the wall power outlet and switch it on.
- Turn the temperature control to the temperature you need (160°C to 190°C).
- The thermostat light will illuminate to show that the fryer is heating up (10-15 minutes).
- When the thermostat light extinguishes, you can start frying.
- The thermostat light will extinguish when the correct temperature is reached, then cycle on and off as the thermostat works to maintain the temperature.

## PREPARE THE FOOD

- Cut food into similarly sized pieces.
- Coat wet food (e.g. fish, fruit) with flour, crumbs, batter, etc.
- Do not defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods (e.g. frozen chips) must be fully defrosted before frying.
- When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
- When frying raw vegetables (e.g. chips), dry them with paper towel before placing in the fryer.

## LOADING THE BASKET

**CAUTION:** *Steam will escape whilst opening the lid. Keep hands and face clear. Take extra care if placing items in the oil while the basket is already submerged.*

- With the lid closed, pull the handle up until it locks in place. This raises the basket out of the oil.
- Press the lid button to open the lid, keeping hands and face well clear.
- Place the prepared food pieces in the basket. Do not overfill the basket. If frying large quantities of food, do so in batches.
- Close the lid and press down till the latch locks the lid in place.

**CAUTION:** *Do not lower the basket while the lid is open. The lid protects you from the hot oil.*

## FRYING THE FOOD

- With the lid closed, press the handle release button and lower the handle slowly. This will lower the basket into the oil.
- The oil will foam as it comes into contact with water from the food. If the foam threatens to overflow the bowl, raise the handle immediately. This can occur if the fryer has been overfilled.
- Do not leave the fryer unattended.
- Once the food is cooked lift the basket out of the oil by raising the handle until it locks into position.
- Allow the oil to drain from the food for a few moments.

**CAUTION:** *Steam will escape whilst opening the lid.*

- Press the lid button to open the lid, keeping hands and face well clear.
- Use the handle to lift the basket out of the fryer.
- Empty the food into a colander or onto some paper towel to further drain before serving.
- If you intend frying another batch of food, check the oil level and top up as necessary.
- When finished cooking, switch off the power and remove the plug from the wall power outlet.
- Leave the fryer to fully cool before cleaning.

## TIMER

**WARNING:** *The timer does not turn the unit OFF, the fryer will continue cooking.*

- Use the min (minutes) and s (seconds) buttons to set the time (up to 99 minutes).
- Press the T (timer) button to start the countdown – at 00:00, the timer beeps.
- To reset the timer to 00:00 manually, press the min and s buttons together.

## THERMAL CUT-OUT

- The fryer is fitted with a thermal cut-out. If the fryer overheats, the thermal cut-out will cut the power to the element. This is not self-resetting.
- The thermal cut-out RESET button is located on the rear side of the power unit.
- If the thermal cut-out operates, switch the fryer off at the wall socket and allow it to fully cool. Once cool, remove the power unit to gain access to the thermal cut-out RESET button.
- Press the RESET button.

- Refit the power unit onto the fryer, check the oil level, set the desired temperature and reconnect the power.

**CAUTION:** *Low oil level will result in over-heating and tripping of the thermal cut-out.*

## **DISMANTLING**

**CAUTION:** *Ensure the fryer has fully cooled before commencing.*

### **BASKET**

- Raise the handle until it locks into position – this lifts the basket out of the oil.
- Press the lid button to open the lid.
- Lift the basket out.

### **LID**

- Grip the sides of the lid and lift it straight up and off the base unit.

### **POWER UNIT**

- Grip the sides of the power unit and lift it straight up and off the base unit.
- The element is attached to the power unit – hold it over the bowl to let any residual oil drip back into the bowl.

### **BOWL**

- You will need a suitable container to dispose of the used cooking oil.
- If you want to re-use the oil make sure it is filtered during this process.
- Use the flange on either side of the bowl to lift the bowl out of the base unit – take care not to spill the oil.
- Pour the oil from one of the corners of the bowl into the container. Use a funnel if the container has a narrow opening.

## **CARE AND MAINTENANCE**

- Unplug the fryer and leave it to cool before cleaning.
- If you intend to move the fryer without emptying it, take care as it will be heavy.
- To avoid a build up of cooking deposits, clean and replace the oil in the fryer regularly.
- Do not put the power unit or base unit in water or any other liquid.
- Do not put the power unit, base unit, or lid in a dishwasher.
- Wash the bowl, basket, and lid in warm soapy water, rinse thoroughly and leave to air dry.
- The bowl can be washed in a dishwasher.
- Wipe the elements with a hot soapy moist cloth.
- Wipe all other surfaces with a damp cloth.
- Do not use harsh or abrasive cleaning agents or solvents.
- Ensure all parts are dry before re-assembling.

## **REASSEMBLY**

### **BOWL**

- Replace the bowl in the base unit with the MAX and MIN marks at the rear.

### **LID**

- Slide the spring into the slot and guide the lugs at the ends of the spring into the posts.

### **POWER UNIT**

- Slide the power unit down onto the front of the base unit.

### **BASKET**

- Sit the basket down onto the mount on top of the power unit.

## **BATTERY REPLACEMENT**

- Ensure the fryer is cool.
- The battery compartment is in the bottom of the power unit.
- Remove the power unit from the base unit.
- The battery is a LR44 button cell.
- Slide the cover off.
- Remove the old battery.
- Replace the battery with the positive (+) side outwards (towards the cover).
- Slide the cover back into place.
- Reassemble the fryer.



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. To protect against electrical hazards do not immerse the power cord, plug, base unit or power unit in water or any other liquid. Only the element assembly is intended to be immersed in oil.
2. Do not use in a bathroom or near any source of water.
3. Do not use outdoors.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
6. Always follow the instructions when using this appliance.
7. Do not touch hot surfaces (including the outside of the fryer) – use oven mitts.
8. Do not lean or reach over the fryer while the oil is hot.
9. Do not try to move or carry the fryer if it contains hot oil. Let it cool down fully first.
10. Steam will escape as you open the lid. Keep hands and face well clear of escaping steam when opening the lid.
11. Raise and lower the basket with the lid closed.
12. Do not use the fryer without first filling with good quality cooking oil to between the MIN (3.0 litres) and MAX (3.5 litres) marks inside the bowl.
13. If the oil level is below the MIN mark, you may damage the fryer. If above the MAX mark, hot oil may escape causing damage and injury.
14. Sit the fryer on a stable, level, heat-resistant surface.
15. Leave a space of at least 100mm all round the fryer.
16. Position the fryer so that the basket handle doesn't extend up to or over the edge of the work surface where it might be caught accidentally when passing.
17. Do not place the fryer under cupboards, shelves or anything that might be damaged by heat or steam.
18. Do not use the fryer near or below any curtains or other combustible materials.
19. Keep the fryer and power cord away from the edge of countertops and out of reach of children and infirm persons.
20. Route the cable so it doesn't overhang, and cannot be tripped over or caught.
21. Do not leave the fryer unattended while plugged in. Always monitor when in use.
22. Close the lid when cooking and when the oil is cooling.



23. Do not cook food items too large for the deep fryer.
24. Do not put anything on top of the fryer while it is in use.
25. Before using an aerosol spray in the vicinity of the fryer, check that the lid is closed to avoid contaminating the oil.
26. Keep the fryer and cable away from sources of heat.
27. Unplug the fryer when not in use, before moving and before cleaning. Let it cool down fully before cleaning or storing away.
28. To disconnect, turn off the wall power outlet then grasp the plug and remove from wall power socket. Never pull by the cord.
29. Use only accessories or attachments supplied for specific use with this appliance.
30. Do not use the fryer for anything other than heating cooking oil for deep frying.
31. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid hazard.
32. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
33. Do not cook food wrapped in plastic film or polythene bags.
34. This appliance is not intended to be operated by means of an external timer or separate remote control.
35. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

**SAVE THESE INSTRUCTIONS**  
**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

## NOTES

[illegible]



# Russell Hobbs



## Recipes

3.5 Litre Deep Fryer

RHDF35D

# FELAFEL

Makes 20

## INGREDIENTS

200g falafel mix

3/4 cup water

Canola or vegetable oil  
for deep frying

500g chickpeas, well  
drained

2 cloves garlic, crushed

100 ml virgin olive oil

2 tbsp tahini paste\*

2 tsp middle eastern  
spices

1. Tip falafel mix into a bowl, gradually add the water and mix well. Allow to stand for 20 minutes until mixture is firm. Using your hands, shape falafel into small walnut sized balls and flatten slightly.
2. Preheat oil in your Deep Fryer to 180°C.
3. Arrange the falafel patties in a single layer in the Deep Fryer basket and cook for approx 5 minutes.
4. Lift basket and allow the patties to drain for a few minutes, remove and drain on paper towel. Continue with remaining falafel patties until all are cooked, transfer to a heated bowl.
5. For the Hummus, combine chickpeas, garlic, oil, tahini and spices in blender or processor and blend until smooth.
6. Serve with Turkish bread, some kalamata olives and a side dish of diced tomato, red onion, cucumber, chopped mint, a dash of balsamic vinegar and olive oil.



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# CHICKEN SCHNITZEL

Serves 2

## INGREDIENTS

2 small chicken fillets  
1 free range egg, beaten  
Dry breadcrumbs  
Canola or vegetable oil for deep frying

1. Preheat oil in your Deep Fryer to 170°C.
2. Trim off tenderloins and flatten the fillets gently but firmly with a rolling pin.
3. Dip the fillets into the beaten egg then press into the crumbs. After a few minutes, repeat process.
4. Place fillets into the deep fryer cooking basket and cook for 6-7 minutes or until cooked through.

***NOTE: Time may vary slightly depending on thickness of the chicken.***

5. Lift the basket and allow to drain for a few minutes, remove and drain on paper towel.

# POTATO WEDGES WITH PESTO DIP

Serves 4

## INGREDIENTS

6 unpeeled potatoes, such as Desiree  
Canola or vegetable oil for deep frying  
1 cup torn fresh basil leaves  
½ cup grated parmesan cheese  
½ cup unsalted roasted cashew nuts, chopped  
1-2 cloves garlic, peeled and chopped  
¼ cup virgin olive oil

1. Quarter potatoes and steam until just tender. Drain well and set aside to cool.
2. Preheat oil in your Deep Fryer to 190°C.
3. Arrange potatoes in the basket and cook for 3-5 minutes or until crisp and golden. Lift basket and allow to drain for a couple of minutes.
4. To make the pesto & mayonnaise dip, place basil and parmesan cheese in a processor bowl or blender. Whizz until coarsely chopped, then gradually pour in the oil with the motor running. Remove from processor and add cashews and garlic.

# HAWAIIAN FRIED BANANAS

Serves 2

## INGREDIENTS

4 very firm bananas, peeled

Maple syrup (or golden syrup)

Toasted shredded coconut

Canola or vegetable oil for deep frying

1. Preheat oil in your Deep Fryer to 180°C. Cut bananas in half lengthwise, then in two.
2. Place into basket and fry for approx 3 minutes (depending on ripeness of fruit). Lift basket to drain.
3. Place bananas on serving plates, pour maple syrup over fruit and sprinkle lavishly with toasted shredded coconut, and a scoop of ice cream

# FRENCH DOUGHNUTS

Serves 4

## INGREDIENTS

125g butter

1 cup cold water

¼ tsp salt

1 cup plain flour, sifted

4 eggs

Canola or vegetable oil for deep frying

Icing sugar

1. Preheat oil in your Deep Fryer to 180°C.
2. Place butter and water into a medium saucepan and melt the butter, stirring occasionally. Remove from heat and stir in flour and salt.
3. Beat or stir vigorously until a sticky batter is created. Beat in the eggs one at a time, until batter is silky-smooth.
4. With the basket submerged in the oil, open the lid and place heaped teaspoons of the batter in the oil. It is a good idea to wear oven mitts to avoid any oil spatter making contact with your skin. Allow to cook for 4-5 minutes or until golden, fluffy and crisp.
5. Lift basket and allow to drain for a minute before transferring to a warmed plate. Sift generously with icing sugar and serve immediately. Great served with fresh berries.

# APPLE FRITTERS

Serves 4

## INGREDIENTS

2 firm cooking apples, peeled and cored

Canola or vegetable oil for deep frying

1 cup sifted plain flour

1 ½ tsp baking powder

⅓ cup castor sugar

1 egg, beaten

⅓ cup milk (approx.)

1 tbsp melted butter

1. Preheat oil in your Deep Fryer to 180°C.
2. To prepare batter sift together flour, baking powder and sugar. Combine egg and milk, add to dry mixture and beat until smooth. If necessary, add a little extra milk to create a silky-smooth mixture. Add melted butter and mix thoroughly.
3. Cut apples into slices, dip into the batter and fry for approximately 4 minutes or until golden and crisp.
4. Sift on a little icing sugar and mixed ground spices and serve with ice cream.