



# Russell Hobbs



## Banquet Frypan

RHEFP15

### INSTRUCTIONS & WARRANTY

RHEFP15\_IB\_RB2\_241111

## **Spectrum Brands Australia Pty Ltd**

Locked Bag 3004 Braeside  
Victoria 3195 Australia

### **Customer Service in Australia**

TollFree: 1800 623 118

Email: [info@spectrumbrands.com.au](mailto:info@spectrumbrands.com.au)

Website: [www.spectrumbrands.com.au](http://www.spectrumbrands.com.au)

## **Spectrum Brands New Zealand Ltd**

PO Box 9817 Newmarket  
Auckland 1149 New Zealand

### **Customer Service in New Zealand**

TollFree: 0800 736 776

Email: [service@spectrumbrands.co.nz](mailto:service@spectrumbrands.co.nz)

Website: [www.spectrumbrands.co.nz](http://www.spectrumbrands.co.nz)

## **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)

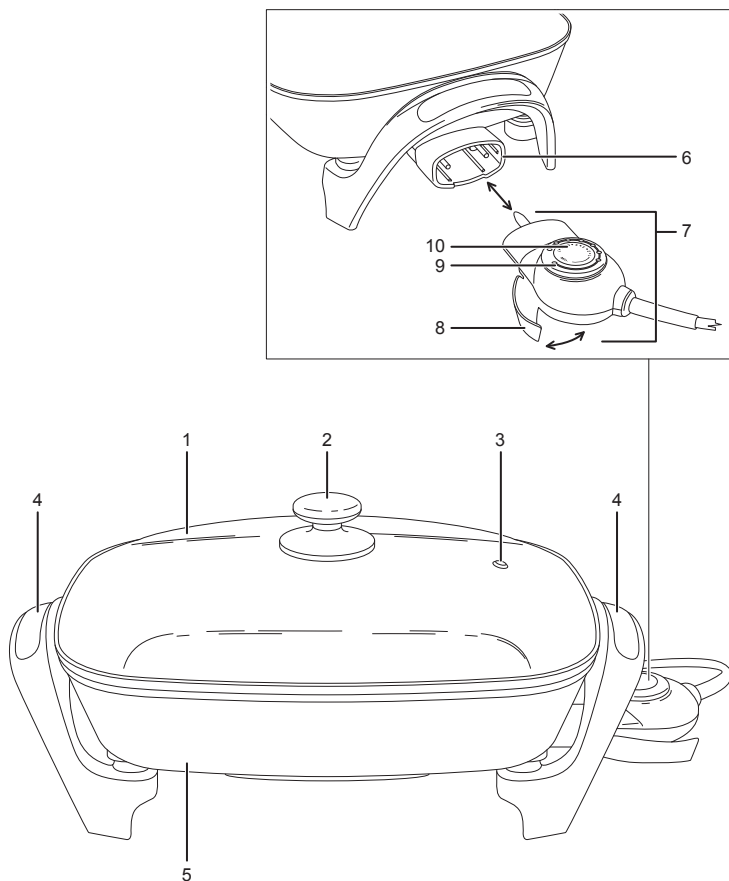
If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

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 Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



- |                         |                                      |
|-------------------------|--------------------------------------|
| 1. Glass lid.           | 6. Temperature control probe socket. |
| 2. Cool touch lid knob. | 7. Temperature control probe.        |
| 3. Steam vent.          | 8. Quick release lever.              |
| 4. Cool touch handles.  | 9. Heating light.                    |
| 5. Frypan base.         | 10. Temperature dial.                |

**BEFORE FIRST USE**

- Before first use, wash the frypan base and lid in warm soapy water. Rinse and dry thoroughly.
- CAUTION:** Do not immerse the power cord, plug or temperature control probe in water or any other liquid. (See “Care and Maintenance”)
- Condition your frypan by wiping the interior of the frypan base lightly with a paper towel and cooking oil. This will help prolong the life of the frypan and the non-stick coating.

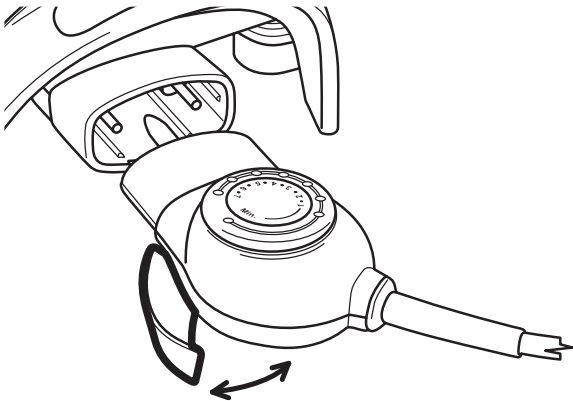
**USING YOUR FRYPAN**

- Ensure that the temperature control probe socket on the frypan base is completely dry.
  - Insert the temperature control probe in the probe socket on the frypan base.
- NOTE: This frypan must only be used with the temperature control probe provided. Do not use any other probe or connector.*
- Plug the power cord into a wall power outlet and switch the power on.
  - Set the temperature dial to the required temperature.
  - The red heating light will illuminate until the frypan reaches the set temperature.
  - Once the temperature has been reached, the red light will cycle on and off during cooking to maintain temperature.
  - When finished cooking, turn off the power at the wall power outlet.
- NOTE: The frypan will continue to heat while power is connected.*

**QUICK RELEASE TEMPERATURE PROBE**

- The temperature control probe is equipped with a quick release lever. To remove the temperature control probe from the frypan base, press in the quick release lever located on the side of the probe (see figure A.) and withdraw the probe from the temperature control probe socket.

Figure A.



**TEMPERATURE GUIDELINES**

1-3	4-5	6-7
Low	Medium	High

## CLEANING & MAINTENANCE

### General cleaning

*NOTE: Always unplug from the wall power outlet and allow the frypan to cool down before cleaning.*

- Before cleaning, switch off the power and remove the plug from the wall power outlet.
- Remove the temperature control probe from the temperature control probe socket.
- To clean the glass lid and frypan base, wash with hot soapy water, rinse and dry thoroughly.

*NOTE: The frypan base and glass lid can be washed in the dishwasher.*

- Remove stubborn spots with a cloth or soft nylon washing brush.

*NOTE: Do not use hard or metal scouring pads or scrapers. They will damage the surface.*

- To clean the temperature control probe, wipe over with a slightly damp cloth. Ensure it is completely dry before using again or storing away.

**CAUTION: Do not immerse the temperature control probe in water or any other liquid.**

**CAUTION: After cleaning, always make sure that the temperature control probe socket is fully dry before inserting the temperature control probe, or storing away.**

### Non-stick cooking surface

- Cooking on a non-stick surface prevents food from sticking to the surface and minimises the need for fats and oil. As food does not stick, cleaning is easier.
- Clean with hot soapy water, rinse and dry thoroughly.
- Remove stubborn spots using a soft cloth with a little cooking oil while the frypan is still warm.

*NOTE: Do not use hard or metal scouring pads or scrapers. They will damage the surface.*

### Removing discolouration of the non-stick surface

*NOTE: Any discolouration that may occur on the non-stick surface may detract from the appearance of the frypan but will not affect the cooking performance.*

- To remove the discolouration, place the frypan in a well ventilated area and combine 2 tbsps bicarbonate of soda, ¼ cup household bleach and 1 cup of water in the frypan. Place the lid on and simmer for 10-15 minutes. Avoid breathing in the vapours.
- Empty the frypan and clean in warm soapy water and rinse then dry thoroughly.
- Re-condition the frypan before using again.
- In some instances this may not remove all the staining.

### STORAGE

- Store the frypan upright with the lid in position, in a dry place.
- Store the temperature control probe carefully, taking care not to knock or drop it. If damage is suspected, call the customer service department.

## **IMPORTANT SAFEGUARDS**

When using this appliance, basic safety precautions should be followed, including but not limited to:

1. To protect against electrical hazards do not immerse the power cord, plug or temperature control probe in water or any other liquid.
2. Do not use in the bathroom or near any source of water. Do not use outdoors.
3. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
4. Do not touch the hot cooking surfaces.
5. 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.
6. Always turn off and unplug from the power outlet before cleaning the appliance.
7. 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 replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced or repaired by the manufacturer or similarly qualified person in order to avoid a hazard.
9. Do not use on an inclined plane or unstable surface.
10. Do not move the appliance when in use.
11. Do not cover the appliance when in use.
12. Do not cook food items too large for the appliance.
13. Always take care when removing food after cooking as it is hot.
14. Food may burn. Always monitor the cooking process when using this appliance.
15. Do not use the appliance near or below any curtains or other combustible materials.
16. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
17. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
18. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
19. Do not place on or near any heat sources.
20. Always clean the appliance after use.
21. Do not leave the appliance unattended when in use.
22. Follow the instructions when cleaning this appliance.
23. Do not use appliance for other than its intended purpose.
24. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
25. This appliance is not intended to be operated by means of an external timer or separate remote control system.
26. 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**

## **ADDITIONAL IMPORTANT SAFEGUARDS**

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.

**CAUTION:** The Temperature Control Probe is a sensitive device. Use care not to drop, hit or impact the temperature control probe against hard surfaces. Never pull on the cord of the temperature control probe. Always grip the body of the temperature control probe when handling.



# Russell Hobbs



## Recipes

Banquet Frypan  
RHEFP15



# Green Vegetable Stir-Fry with Sesame Seeds

Serves 4

## INGREDIENTS

2 tbsp sesame seeds

2 tbsp peanut oil

1 clove garlic, roughly chopped

2.5cm piece fresh ginger, finely chopped

150g broccoli, cut into very small florets

2 zucchinis (courgettes), halved lengthwise and finely sliced

170g snowpeas

1 tbsp rice wine or medium-dry sherry

1 tbsp dark soy sauce

1. Heat the frypan on a high heat (6-7). Add the sesame seeds and dry-fry for 2 minutes or until golden, stirring frequently. Remove and set aside.
2. Add the oil to the frypan, heat for 1 minute on a medium heat (4-5). Add the garlic and ginger and stir-fry for 1–2 minutes, until softened. Add the broccoli and stir-fry for a further 2–3 minutes.
3. Add the zucchini and snowpeas and stir-fry for 3 minutes. Pour over the rice wine or sherry and sizzle for 1 minute. Add the soy then stir-fry for 2 minutes. Sprinkle over the toasted sesame seeds just before serving.

*TIP: Toasted sesame seeds add a nutty taste to this quick and healthy Chinese dish.*

For more recipes:



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# Easy Chicken Stir-Fry

Serves 4

## INGREDIENTS

300g chicken breast fillets

1 tbsp sweet chilli sauce

1 tbsp Hoisin sauce

1 tbsp soy sauce

½ tsp chilli flakes

1 red capsicum, diced

1 green capsicum, diced

6 shallots, diced

1 head broccoli,  
separated into florets

1. Thinly slice the chicken breast fillets. Heat the frypan to a medium to high heat (5-6). Add the sweet chilli sauce, Hoisin sauce, soy sauce and chilli flakes and stir well.
2. When the sauce begins to bubble, add the chicken fillets and stir to combine. Cook for 2 minutes, then add the vegetables and stir-fry.
3. Cover and cook for another 3 minutes, stirring regularly. Serve with boiled rice.

# Fried Rice

Serves 2

## INGREDIENTS

3 tsp canola oil

1 egg, lightly beaten

2 spring onions, sliced

½ cup diced ham

½ cup peas

2 cups cooked long-grain rice

1 tbsp light soy sauce

1. Heat 1 tsp oil in the frypan on a medium heat (4-5). Add egg and cook until egg has scrambled. Remove and set aside.
2. Heat remaining oil, add spring onions and ham and stir-fry for about 2 minutes.
3. Add peas, rice, soy sauce and scrambled egg and stir-fry until heated through.
4. Serve rice with barbequed honey soy chicken.

*TIP: For extra flavour add a can of drained prawns.*

# Beef Stroganoff

Serves 4 - 6

## INGREDIENTS

750g beef fillets, trimmed

3 tbsp butter

1 brown onion, very thinly sliced

155g button mushrooms, thinly sliced

1½ tbsp plain flour

1 tsp dry mustard

1 cup beef stock

½ cup sour cream

Salt and pepper, to taste

1. Have the fillet of beef partly frozen so it will slice easier and cut into 5mm slices. Lay each slice on a board and cut, with the grain, into 5mm strips.
2. Heat half the butter in the frypan on a high heat (6-7). Add onion and sauté until transparent and slightly coloured. Add all beef strips and cook for a few minutes, tossing meat constantly until lightly browned. Add sliced mushrooms and cook for 2 minutes. Set aside, cover and keep warm.
3. Melt remaining butter in the frypan, add flour and mustard and stir on a low heat (1-3) for 1 minute. Gradually add beef stock and stir until it thickens. Reduce to the lowest heat setting (1) and stir in sour cream. Add salt and pepper and the pre-cooked meat.
4. Reheat on a low heat (1-3), ensuring it does not boil. Spoon onto a heated serving platter. Serve with potatoes, slim cut chips or your favourite pasta.

# Spaghetti with Meatballs

Serves 4 - 6

## INGREDIENTS

1 brown onion, finely chopped

500g lean mince

2 tbsp tomato sauce

2 tsp Worcestershire sauce

1 egg

½ cup breadcrumbs

1 beef stock cube

1 tbsp oil

425g can Italian seasoned tomatoes

300g can tomato purée

400g spaghetti

1. In a large bowl, mix onion, mince, tomato sauce, Worcestershire sauce, egg, breadcrumbs and crumbled stock cube together until well combined. Take tablespoonful of mixture and form into balls.
2. Heat oil in the frypan and cook meatballs for 10 minutes on a medium heat (4-5), or until lightly golden and cooked through. Pour in tomatoes and tomato purée and bring to the boil.
3. Cook spaghetti according to directions on packet. Drain. Serve meatballs over spaghetti.

# Green Chicken Curry

Serves 2

## INGREDIENTS

2 tsp peanut oil

1½ tbsp green curry paste

300g chicken thigh fillets, thinly sliced

½ cup coconut milk

100g green beans, cut into 4cm pieces

½ tsp brown sugar

1. Heat oil in the frypan on a medium to high heat (5-6). Add curry paste and chicken and stir-fry for about 4–5 minutes or until chicken is just cooked.
2. Add coconut milk, green beans and brown sugar and stir-fry for about 4–5 minutes or until beans are tender.
3. Serve with steamed rice.

*TIP: If available add fresh chopped coriander.*

# French Toast

Serves 1

## INGREDIENTS

1 egg

¼ cup milk

2 slices bread

### Savoury Toast:

Salt

Black pepper

### Sweet Toast:

1 tbsp sugar

1 tsp vanilla essence

½ tsp ground cinnamon

1. Whisk together the egg and milk.

**For savoury toast:** add salt and pepper to the mixture and whisk well.

**For sweet toast:** add sugar, vanilla essence and cinnamon to the mixture and whisk well.

2. Preheat the frypan on a medium heat (4-5). Melt a knob of butter in the frypan. Dip the bread slices in the egg mixture, covering both sides. Place in the heated frypan and cook both sides on medium heat for a few minutes until golden brown.
3. Serve with your favourite breakfast spread.