



Russell Hobbs



KITCHEN METALLICS FOOD PROCESSOR

2 YEAR WARRANTY

RHFP3000 SERIES

RHFP3000series_IB_FA_140813

INSTRUCTIONS & WARRANTY

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
Website: www.spectrumbrands.com.au

Spectrum Brands New Zealand Ltd
PO Box 9817 Newmarket
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Website: 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.

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

If you live in New Zealand Please visit: 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 Food Processor. 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.



- | | |
|--|---|
| 1. Large food pusher | 10. Dough blade |
| 2. Food chute | 11. Large stainless steel chopping blade (for processor bowl) |
| 3. Processor bowl lid | 12. Small stainless steel cutting blade (for mini processor bowl) |
| 4. Processor bowl | 13. Skid-resistant feet |
| 5. Motor unit | 14. Control panel |
| 6. Mini processor bowl | 15. Centre post |
| 7. Small food pusher | |
| 8. Reversible slicing/grating disc | |
| 9. Centre post stem (with interlocking safety latch) | |

BEFORE FIRST USE



CAUTION: *Handle chopping blades and slicing and grating discs carefully.*

- Remove all packaging material and any stickers from the product.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Remove all accessories and components from the processor bowl.
- Wash all removable parts as instructed in “CARE AND CLEANING” section of this manual.
- Select a level, dry countertop where the appliance is to be used, allowing air space on all sides to provide proper ventilation for the motor (50mm gap min).

IMPORTANT ASSEMBLY INFORMATION

Due to the safety interlock features present in this food processor, the following parts must be in position in order for the food processor to operate:

THE PROCESSOR BOWL MUST BE LOCKED INTO POSITION ON THE MOTOR UNIT

1. Place the processor bowl onto the motor unit with handle turned to the left & aligned with the  on the motor unit (see Illustration B).
2. Hold the handle and rotate the processor bowl counter-clockwise toward the lock symbol  until it clicks firmly into place.
3. This must be correctly completed before moving to the next step

THE PROCESSOR BOWL LID MUST BE LOCKED INTO POSITION ON THE PROCESSOR BOWL


1. Place the lid over the processor bowl with the tab on the outer rim of the lid to the left of the processor bowl handle (see Illustration C).
2. Hold the food chute and rotate lid counter-clockwise until lid locks into place.
3. This must be correctly completed before moving to the next step

THE FOOD PUSHER MUST BE INSERTED INTO THE FOOD CHUTE

1. Hold the food pusher so you can read the word “push” and insert it into the feed chute by aligning it with the slot in the top of the food chute.
2. Push down until the feed chute rests at the bottom of the food chute.

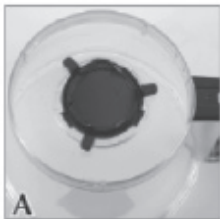
IMPORTANT: *Once the above 3 steps are completed the safety interlock system is engaged the food processor will be ready to operate.*

Once processing is complete, the following parts must be removed in the following order to unlock the food processor bowl from the motor unit:

1. Unlock the processor bowl lid first by holding the food chute and rotating the lid clockwise until lid unlocks
2. Once the lid is unlocked, you can unlock processor bowl, by holding the processor bowl handle and turning it clockwise toward 
3. The processor bowl can now be lifted off the motor unit.



ASSEMBLY OF THE PROCESSOR BOWL AFTER WASHING

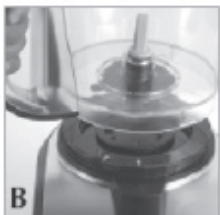
CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.



INSERTING AND REMOVING CENTRE POST



1. Place the processor bowl on a flat surface with the bowl turned upside down (see Illustration A).
2. Hold the processor bowl steady. Grasp the tabs on the centre post and rotate the centre post counter-clockwise until it unlocks. Lift the centre post out.
3. To return to its original position, with the bowl upside-down & insert the centre post into the opening in bottom of processor bowl and press down until it rests flat against the bottom of the processor bowl. Turn the tabs clockwise until the centre post locks into place.

NOTE: There are  and  markings on the tabs to assist you with inserting and removing the centre post.



LOCKING THE PROCESSOR BOWL IN POSITION

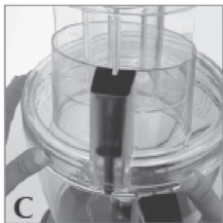
CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.

1. Attach the centre post to processor bowl (as directed in section INSERTING AND REMOVING CENTRE POST). Place the processor bowl onto the motor unit with handle turned to the left & aligned with the  on the motor unit (see Illustration B).
2. Hold the handle and rotate the processor bowl counter-clockwise toward the lock symbol  until it clicks firmly into place.

NOTE: Be sure to lock the processor bowl in place before attaching the blades and lid.

3. Place the centre post stem onto the centre post.
4. Either the chopping blade, dough blade, reversible slicing/grating disc or mini processor bowl can then be added. See the following sections on how to use the attachments.

IMPORTANT: The processor bowl cannot be removed from the motor unit when the lid is locked in place. Remove the lid, then remove the processor bowl.



LOCKING THE LID

1. Place the lid over the processor bowl with the tab on the outer rim of the lid to the left of the processor bowl handle (see Illustration C).
2. Hold the food chute and rotate lid counter-clockwise until lid locks into place.
3. Hold the food pusher so you can read the word “push” and insert it into the feed chute by aligning it with the slot in the top of the food chute. Push down until the feed chute rests at the bottom of the food chute.

IMPORTANT: For your protection this appliance has an interlock system. The processor will not operate unless the lid and large food pusher are properly locked in place.

4. Insert the small food pusher into the central tube of the large food pusher. The small food pusher is used to guide foods through the large food pusher and can be removed when adding liquid or additional foods while the processor is running.
5. To use the large food chute place the foods to be processed into the large opening of the food chute. Place the large food pusher (with the small food pusher in place) over the food and guide the food through the chute.

NOTE: The large food chute is best used with the slicing/grating disc in place.

IMPORTANT: For your protection this appliance has an interlock system. The processor will not operate unless the processor bowl and lid are properly aligned and locked into place. The large food pusher must be inserted to activate the interlock system. When slicing and grating, cut foods into smaller pieces accordingly.

IMPORTANT: The processor bowl cannot be removed from the motor unit when the lid is locked in place. Remove the lid, then remove the processor bowl.



CONTROLS

The controls are located on the front of the motor unit. Press DOUGH, SLICE/GRATE, or CHOP to select a function (see Illustration D). (See directions below.)

The light will illuminate above the button pressed to show you which function is in use.

PULSE/OFF

- Processor should be stored in an OFF position and unplugged when not in use.
- Use PULSE for short processing tasks.
- The PULSE button must be pressed and held for the appliance to operate. When released, the appliance will stop. Do not use the PULSE button longer than 2 minutes at a time.

- The motor of the processor runs as long as this button is held down. Press the button down and then release; allow the blades to stop running and the food to fall to the bottom of the processor bowl before pressing again.
- Pulsing gives better control when chopping, mincing, mixing and blending foods. You can control the size of the foods from coarse to fine.

DOUGH, SLICE/GRATE, or CHOP

- When these functions are selected the processor will run continuously until the PULSE/OFF button is pressed.
- These speeds are used for chopping, blending, dressings, sauces and making batters and doughs.

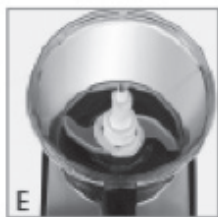
HOW TO CHOP IN THE LARGE PROCESSOR BOWL

The chopping blades are used to chop, mince, mix and puree foods to a smooth consistency.

CAUTION: DO NOT handle by the blade. The blade attachments are very sharp. Use caution when handling and storing.

1. Ensure the centre post stem is in position.
2. Lock the processor bowl into position (see Illustration B).
3. Hold the large chopping blade by the centre shaft and insert onto the centre post stem (see Illustration E).

CAUTION: The blade attachments are very sharp. Use caution when handling and storing.



4. Place food in the processor bowl.
5. Place the lid on the processor bowl and lock into place by rotating the lid counter-clockwise (See Illustration C).
6. Place the large and small food pushers in the food chute.

CAUTION: Never use your fingers to direct food through chute.


7. Press the CHOP button.

TIP: Process foods no more than a few seconds at a time. Pulsing produces excellent results and offers greater control.

8. To add food or liquid while the processor is running, remove the small food pusher and insert food or liquid through the centre opening of large food pusher. Replace small food pusher in the chute.

NOTE: When removing the large food pusher the processor will stop running, when it is replaced into the food chute, the processor will commence again.

IMPORTANT: Be sure chopping blade has completely stopped spinning before removing lid from processor.

9. When finished, press the OFF/PULSE button and allow blades to stop revolving before removing the lid. Twist lid clockwise to remove.
10. To unlock processor bowl, turn it clockwise toward  and lift off the motor unit.

NOTE: Remove the processor bowl from the motor unit before removing the blade to prevent food from leaking through the centre opening of the processor bowl.

11. Carefully remove the chopping blade and empty processor bowl.
12. Unplug appliance when not in use.

HOW TO CHOP IN THE SMALL PROCESSOR BOWL

The small processor bowl is perfect for chopping and blending smaller amounts of ingredients.

CAUTION: DO NOT handle by the blade. The blade attachments are very sharp. Use caution when handling and storing.

1. With the large bowl in place (see steps 1 and 2 under HOW TO CHOP IN THE LARGE PROCESSOR BOWL) and without the large cutting blade, insert the small bowl onto the centre post stem ensuring that the 3 tabs on the outside of the bowl are in line with notches on the large bowl. This will hold the small bowl firmly in place



2. Holding the small cutting blade by the plastic top and keeping fingers away from the cutting blades, place the blades over the centre post stem until the lower blade rests on the bottom of the bowl. (The notches on the centre post stem should match the openings on the blade handle) (See Illustration F).

HELPFUL TIPS FOR CHOPPING AND BLENDING

- The processor works very quickly so please watch carefully to avoid over-processing foods.
- The PULSE button offers the best control and results.
- For best results, try to process foods that are cut to be about the same size.
- Do not overload the bowl.
- Never walk away from the processor while it is on.
- Never put boiling liquids into the food processor, always let them cool for at least 10 minutes before processing.
- Do not process more than 3 cups of liquid in the large processor bowl at one time.
- To process meat, use no more than 2 cups of 2cm cubes and process using PULSE in 5 second intervals.
- The large processor bowl has a capacity of 500ml for liquid and 6 cups for dry foods; the small processor bowl can process up to 1 cup.
- Use a funnel inserted into the feed chute when adding ingredients such as, oil, flour and sugar.


USING THE DOUGH BLADE

This blade makes preparing dough efficient and time saving.

NOTE: The dough blade can only be used in the large processor bowl.

TIP: This blade does not extend to the outside rim of the processor bowl so it cannot incorporate flour when very small amounts of flour are being processed.

NOTE: Use the metal blade for pastry and mixtures that contain less than 2 cups of flour.

1. Push the dough blade down onto the centre post stem in the processor bowl as far as it will go.
2. Insert all the dry ingredients into the processor bowl and pulse to combine.
3. Place the lid on the processor bowl. Add the large and small food pushers. Process using the DOUGH function button.
4. With the processor running, add liquids through the small food chute.
5. When finished, press the PULSE/OFF button and allow blades to stop revolving before removing the lid. Twist lid clockwise to remove.
6. To unlock the processor bowl, turn it clockwise toward  and lift off the motor unit.

NOTE: Remove processor bowl from appliance before removing blade to prevent food from leaking through the centre opening of the processor bowl.

7. Carefully remove the dough blade and empty processor bowl.
8. Unplug appliance when not in use.

HELPFUL TIPS WHEN USING THE DOUGH BLADE

- For best results do not prepare recipes using more than 3 cups flour or less than 1 cup.
- Begin with 1 cup less than the maximum amount of flour and add additional flour, as needed, once mixture is well blended.
- Pour liquid through food chute in a slow steady stream.
- Knead dough no longer than 1 minute.
- Do not leave processor unattended during operation.

SLICING OR GRATING IN THE LARGE PROCESSOR BOWL

Use the SLICE/GRATE function to slice and grate cheese, vegetables and fruit.

CAUTION: The slicing and grating disc is very sharp. Use caution when handling and storing.

1. Lock the large processor bowl into position (see Illustration B).
2. Place the centre post stem onto centre post in the processor bowl.
3. Inserting your fingers into the 3 large holes on the disc with desired side up, carefully place the slicing/grating disc on the centre post. Place disc with grating or slicing blade just to the left of the food chute to allow the disc one full rotation before coming in contact with the food.

CAUTION: The disc attachment is very sharp. Use caution when handling and storing.

4. Place the lid on processor bowl and lock into place by rotating the lid counter-clockwise (see Illustration C).
5. For larger foods, place food in the food chute and lid with large and small food pushers in place.


IMPORTANT: The large food pusher must be inserted to activate the interlock system.

When slicing and grating, cut foods into smaller pieces accordingly.

For smaller foods, place the large food chute in place and feed food through the centre opening using the small food pusher to guide the food through the chute.

6. Press the SLICE/GRATE button; press lightly but firmly on the large or small food pusher to guide food through the processor.

NOTE: Heavy pressure on the pusher does not speed up the work; use the pusher only as a guide. Let the processor do the work.

7. When finished, press the PULSE/OFF button and allow the disc to stop revolving before removing lid. Twist lid clockwise to remove.
8. Using the 3 large finger holes, carefully remove slicing/grating disc, and unlock the processor bowl by turning it clockwise toward  and lift off the motor unit.
9. Empty the processor bowl.
10. Unplug appliance when not in use.

SLICING OR GRATING IN THE SMALL PROCESSOR BOWL

Use the SLICE/GRATE function to slice and grate cheese, and smaller vegetables and fruit.

CAUTION: The slicing and grating discs are very sharp. Use caution when handling and storing.

1. Lock large processor bowl into position (see Illustration B).
2. Place centre post stem onto centre post in the processor bowl.
3. Insert the small bowl onto the centre post stem fitting the 3 tabs on the outside of the bowl into the notches on the large bowl that will hold the small bowl firmly in place.
4. Inserting your fingers into the 3 large holes on the disc with desired side up, carefully place the slicing/grating disc on the centre post. Place the disc with grating or slicing blade just to the left of the food chute to allow the disc one full rotation before coming in contact with the food.

CAUTION: The disc attachments are very sharp. Use caution when handling and storing.

5. Place the lid on processor bowl and lock into place by rotating the lid counter-clockwise (see Illustration C).
6. Follow steps 6 through 10 in section "SLICING AND GRATING IN THE LARGE PROCESSOR BOWL".

HELPFUL TIPS WHEN SLICING AND GRATING

- Before slicing round fruits and vegetables through the processor cut a thin slice from the bottom so food will be more stable. Place food cut side down in feed chute.
- Always remove seeds, core and pits before processing.
- Select foods that are firm and not over ripe.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables cut them just short of the length of the food chute; this will allow the pusher to engage the interlock mechanism on the processor. Stand them vertically in the food chute so they are solidly packed and cannot turn or tilt.
- Grate hard cheeses at room temperature.
- Soft and semi hard cheeses should be well chilled before grating.

GENERAL TIPS FOR USING THE PROCESSOR

- Organise processing tasks to avoid multiple cleanups of the bowl; process dry before wet.
- Although plastic parts of the processor are dishwasher safe, wash them by hand to retain their clear appearance.
- To easily clean the processor bowl, once empty add a drop of detergent and a little hot water and pulse several times. Rinse and wipe clean before re-using.
- The processor will be more efficient if filled no more than 2/3 full.
- To take advantage of the speed of the processor, drop foods through the food chute with the processor running.
- Apply light pressure on the pusher for soft foods (berries and tomatoes) and slightly more pressure for hard foods (onions and potatoes).
- Do not process foods that are so frozen or hard that the tip of a knife cannot be inserted into the food.
- When chopping sticky dried fruits, place the fruits in the freezer for about 10 minutes and add a little flour to keep the pieces from sticking together.
- Chill soft cheeses before slicing and grating to prevent the cheese from rolling into a ball on the disc.
- When using the slicing / grating disc do not let the food accumulate too high; stop and empty the processor bowl.
- Do not use the processor to:
 - » Grind bones, grains or hard spices
 - » Liquify fruits and vegetables
 - » Slice or chop warm meat and hard boiled eggs, chill them first.

CARE AND CLEANING

IMPORTANT: Before cleaning, be sure unit is turned off and cord is unplugged.

Care should be taken when handling sharp cutting blades and discs when emptying the bowl and during cleaning.

CLEANING

- Completely empty and disassemble processor parts before washing.
- Rinse parts immediately after processing for easy cleaning.
- Ensure all food remains are rinsed out of hard to reach areas before drying and storing.
- Wipe motor unit and feet with a damp cloth and dry thoroughly.
- Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner.
- Do not immerse base motor unit in liquid.

- All removable parts can be washed by hand or in dishwasher. Hand-washing of plastic parts will help to maintain the food processor's appearance.
- Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
- If washing by hand, wash with warm to hot soapy water and use a soft cloth.
- If washing in a dishwasher, place removable parts on the top rack only—not in or near utensil basket.
- Some staining of parts may occur. If so, make a paste of 2 tablespoons of baking soda and 1 tablespoon of water. Apply to stains and let stand overnight. Rinse and dry.
- Do not use rough scouring pads or cleansers on any plastic or metal parts.
- Do not allow blades or disc to soak in water for long periods of time.
- Remember to clean the internal shaft of the chopping blade; use a baby bottle brush to remove any clogged food particles.
- If you are having trouble closing the lid over the processor bowl, apply a small amount of vegetable oil to the rim of the lid and processor bowl. This should make the pieces work smoother when attaching the lid to the bowl.

CAUTION: Do not attempt to sharpen the cutting edges of the blades or discs. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food is unevenly chopped.	<p>Processor bowl is overfilled.</p> <p>You may be running the bowl continuously instead of using Pulse.</p> <p>Food may be cut in random sizes.</p>	<p>Smaller amounts will process more evenly.</p> <p>Use the Pulse button in 5 second intervals or less. Allow the blades to stop completely before pressing the PULSE button again.</p> <p>Cut food into 2cm pieces before placing in processor.</p>
Liquid leaks from the bottom of the processor bowl.	Too much liquid in the processor bowl.	<p>Process smaller amounts.</p> <p>When processing liquids, do not add more than 3 cups to processor bowl.</p> <p>Do not remove the blade before removing processor bowl from the base unit when processing liquids.</p>
Sliced foods are uneven and slanted.	The feed chute has not been well packed or uneven pressure has been applied to the food pusher during processing.	<p>Cut pieces in even lengths, just a little shorter than the length of the feed chute.</p> <p>Pack the chute carefully and maintain even pressure on the food pusher as the food is being processed.</p>
Foods being sliced or grated fill up on one side of the bowl.	This is normal.	<p>Stop processing occasionally and either even out the food in the processor bowl or move it to another bowl.</p> <p>When food accumulates close to the disc, empty the processor bowl before continuing.</p>
Some pieces of food remain on top of the slicing and grating disc.	This is normal.	Slice or grate those pieces by hand or save for another use, eg. soups that will be pureed.
Soft cheese collects on top of the slicing and grating disc.	The cheese was not cold enough. The pressure exerted on the pusher was too great.	<p>Be sure soft cheeses are well chilled or place in freezer until knife inserted into cheese penetrates about 12mm.</p> <p>Remember food pusher is to be used as a guide; never exert hard pressure on the food pusher.</p>

IMPORTANT SAFEGUARDS

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

- 1.** To protect against electric shock do not immerse cord, plug or motor unit in water or liquid.
- 2.** Do not use outdoors or in damp or moist areas.
- 3.** 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.
- 4.** This appliance is not a toy. Young children should be supervised to ensure they do NOT play with the appliance.
- 5.** Always turn off and unplug from the power outlet when not in use, before putting on or taking off parts, and before cleaning the appliance.
- 6.** Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
- 7.** There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or a suitably qualified person in order to avoid a hazard.
- 8.** Do not use this appliance for other than its intended use. Using this appliance for other than its intended purpose may result in personal injury.
- 9.** Use only the accessories supplied with this appliance. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 10.** Do not use on an inclined plane or unstable surface.
- 11.** Keep the appliance and power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
- 12.** Do not place on or near any heat surfaces.
- 13.** To disconnect, press the OFF button. Turn off the wall power outlet, then grasp the plug and remove from wall outlet. Never pull by the cord.
- 14.** The motor will only operate once the processing bowl, lid and large food pusher have been securely fitted onto the motor unit.
- 15.** Keep hands and utensils away from moving blades or discs while processing foods to prevent the possibility of severe personal injury or damage to the Food Processor. A scraper may be used, but it must be used only when the food processor is not running.
- 16.** Cutting blades are very sharp. Care must be taken when handling the sharp cutting blades, when emptying the bowl and during cleaning.
- 17.** This appliance must be monitored when in use. Do not leave the appliance unattended when switched on.
- 18.** To reduce the risk of injury, never place cutting blade or disc on base motor unit without first fitting the bowl securely in place.
- 19.** Be certain the lid is securely locked in place before operating appliance.
- 20.** Never feed food into chute by hand. Always use the food pusher.
- 21.** DO NOT attempt to defeat the lid interlock mechanism.
- 22.** Do not operate from a timer or other remote control system
- 23.** Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
- 24.** 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



Russell Hobbs



RECIPES

KITCHEN METALLICS FOOD PROCESSOR

RHFP3000 SERIES

INSTRUCTIONS & WARRANTY

TOO EASY CHOCOLATE CAKE WITH CHOC-MINT ICING

Preparation Time: 10 minutes

Cooking Time: 25-30 minutes

Ingredients:

1½ cups castor sugar
¾ cup cocoa
1tsp salt
1 ½ tsp baking powder
¼ cup canola oil
1½ cups water
2 large eggs
1 ½ tsp vanilla essence
2 cups plain flour
1pkt choc coated mint patty biscuits

Method:

1. Pre-heat oven to 180°C. Lightly grease a deep 30cm x 20cm round spring-form tin and line the base and sides with baking paper and spray generously with non-stick cooking spray
2. Place sugar, cocoa, salt & baking powder in the large food processor bowl and pulse to mix
3. Add wet ingredients and process for 1 minute to combine well
4. Add the flour and pulse briefly 4-5 times until just smooth
5. Pour mixture into the prepared tin and bake for 25-30 minutes or until a skewer in the centre of the cake comes out clean
6. Place choc mint patty biscuits in a single layer on top of the chocolate cake immediately upon removal from the oven. As patties melt, spread evenly with a spatula
7. Cool the decorated cake in the pan and then very carefully release the spring form ring to serve

Serves 8-10

PIZZA DOUGH

Preparation Time: 10 minutes

Resting Time: 45-60 minutes

Cooking Time: 12-15 minutes

Ingredients:

3 cups plain flour

1 cup semolina

10g salt

300ml mineral water

30ml olive oil

1 sachet 7g dry yeast

Method:

1. Place the flour, semolina and salt in the large food processor bowl and pulse to combine
2. Whisk the mineral water, oil and yeast in a large jug, turn the food processor on to the 'dough' setting and drizzle the oil mixture through the feed chute with the motor running
3. Process the dough mixture for 3 minutes until it forms a soft and springy dough
4. Turn the food processor off, transfer the dough into a large bowl, cover with a clean tea-towel and rest in a warm place for 45-60 minutes
5. Pre-heat your oven to 220°C and line a flat baking tray with grease proof paper
6. Knock back the dough with your fist and then portion into ball sizes for the pizza. Roll or stretch out to the desired size
7. Top with your favourite pizza ingredients, sprinkle with mozzarella cheese and bake in the oven for 12-15 minutes or until golden on top

Makes 6-8 pizzas

ITALIAN COLESLAW

Preparation Time: 10 minutes

Ingredients:

1 cup podded peas
¼ white cabbage
1 baby Cos lettuce
1 small fennel bulb
½ red onion
4 radishes
½ cup each of loosely packed basil, continental parsley & mint, coarsely torn
1 tbs salted baby capers, rinsed

Dressing:

80ml extra virgin olive oil
50g parmesan cheese
½ tsp dried chilli flakes
Juice of ½ a lemon
Pinch salt & pepper

Method:

1. Place peas in a pot of boiling water and blanch for 2 minutes. Drain and cool.
2. Using the slicing attachment of your food processor, finely slice the cabbage, Cos lettuce, fennel, onion and radish and place in a large mixing bowl.
3. Using the grating attachment of your food processor, grate the parmesan. Replace the grating attachment with the chopping blade. Place the parmesan, extra virgin olive oil, chilli flakes, salt, pepper and lemon juice in the food processor bowl and pulse for 1 minute to combine.
4. Place all salad ingredients on a large serving platter, pour over dressing and capers. Toss to combine and serve immediately

Serves 4-6

BASIL OIL SALAD DRESSING

Preparation Time: 5 minutes

Ingredients:

1 cup extra virgin olive oil
1 bunch fresh basil, leaves only (approx. 1 cup)
Juice of half a lemon
2tbs red wine vinegar
1tbs Dijon mustard
1 clove of garlic
1tsp raw sugar
½ tsp sea salt
½ tsp black pepper

Method:

1. Place all ingredients in the small food processor bowl and pulse until combined
2. Process on chop for 1 minute until emulsified and slightly lighter in colour
3. Store in a sterilised jar ready for your favourite salad

Tip: Drizzle over your favourite salad ingredients or over chicken, pasta or pizza!

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