



Russell Hobbs



SKILLET

2 YEAR WARRANTY

RHSK95

RHSK95_IB_FA_151112

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
Auckland 1149 New Zealand
Customer Service in New Zealand
TollFree: 0800 736 776
Email: service@spectrumbrands.co.nz
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, 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

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 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.



- | | | | |
|-----------|--------------------------|-----------|--------------------------|
| A. | Glass lid | E. | Steam vent |
| B. | Skillet base | F. | Quick release lever |
| C. | Quick release probe | G. | Temperature probe socket |
| D. | Temperature control dial | H. | Plastic spatula |

BEFORE FIRST USE

- 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.
- Wash the appliance as instructed in the “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 (100mm gap min).
- Condition your skillet by wiping the interior of the skillet base lightly with a paper towel and cooking oil. This will help prolong the life of the skillet and the non-stick coating.

USING YOUR SKILLET

- Ensure that the temperature control probe socket on the skillet base is completely dry.
- Insert the temperature control probe in the probe socket on the skillet base.

NOTE: THIS SKILLET 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 by rotating it clockwise.
- The red heating light will illuminate until the skillet 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: DO NOT USE HARD OR METAL UTENSILS AS THEY MAY DAMAGE THE NON-STICK COOKING SURFACE

NOTE: THE SKILLET 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 skillet base, press in the quick release lever located on the side of the probe and withdraw the probe from the temperature control probe socket.

TEMPERATURE GUIDELINES:

Min. - 1	1-3	4-5	6-7
Warm	Low	Medium	High

PLASTIC SPATULA

Your skillet comes with a plastic spatula. This spatula is dishwasher safe, on the top rack only.

CARE AND CLEANING

GENERAL CLEANING

NOTE: Always unplug from the wall power outlet and allow the skillet 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 skillet base, wash with hot soapy water, rinse and dry thoroughly.

NOTE: THE SKILLET 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 UTENSILS, 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 minimizes the need for fats and oil. As food does not stick, cleaning is easier.
- Clean with hot soapy water, rinse and dry thoroughly.

NOTE: DO NOT USE HARD OR METAL UTENSILS, 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 skillet but will not affect the cooking performance.

- Remove stubborn spots and discoloration using a soft cloth with a little cooking oil while the skillet is still warm.

- Empty the skillet and clean in warm soapy water and rinse then dry thoroughly.
- Re-condition the skillet before using again by wiping the interior of the skillet base lightly with a paper towel and cooking oil. This will help prolong the life of the skillet and the non-stick coating.
- In some instances this may not remove all the staining.

STORAGE

- Store the skillet 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 handle 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 HOUSE HOLD 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.



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RECIPES

SKILLET

RH SK95

INSTRUCTIONS & WARRANTY

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BERRYLICIOUS STEAMED PUDDING

Preparation Time: 10 minutes

Cooking Time: 35 minutes

Ingredients:

Layer 1:

100g unsalted butter

¾ cup brown sugar

2 cups frozen berries

Layer 2:

1/3 cup caster sugar

100g unsalted butter, softened

1 large egg

1 tsp vanilla

½ tsp salt

1 tsp baking powder

1 cup plain flour

1/2 cup milk

Method:

1. Start with Layer 2. Cream the butter and caster sugar with an electric mixer until pale and creamy. Beat in the egg, then vanilla, salt and baking powder. Gently beat in the flour alternately with the milk.
2. Meanwhile, for Layer 1, heat up your skillet or small electric frypan and melt butter over medium heat. When butter is melted, sprinkle brown sugar over the pan and press down to make an even layer. Top with frozen berries (if using fresh berries, add 2tbs water at this stage).
3. Gently dollop the pudding batter over the berries, spreading it out as best you can. Don't worry too much about making it even, it will bake evenly.
4. Put the lid on and bake on medium temperature for 25 to 35 minutes till the cake is set and the fruit is bubbling. Check the cooking every 5 minutes to ensure the bottom isn't burning – reduce heat if necessary. The pudding is ready when the top resembles sponge cake.
5. Remove the lid and use a large spoon to scoop servings into bowls. Top with ice-cream and/or cream. Delicious!

Serves 6-8

MIDDLE EASTERN CHICKEN CASSEROLE

Preparation Time: 10 minutes

Cooking Time: 40 minutes

Ingredients:

1 tsp salt
1 tsp ground cumin
1 tsp ground cinnamon
1 tsp black pepper
½ tsp ground turmeric
3 chicken thigh fillets, halved
2 tbs olive oil
1 brown onion, roughly sliced in rings
50g fresh ginger, peeled and sliced into matchsticks
3 cloves garlic, peeled & smashed
1 small red chilli, split
3 tomatoes, roughly chopped
1 pinch saffron threads
¼ tsp cumin seeds
3 sprigs thyme, leaves only
½ lemon, juiced & zested
50g currants
1 tbs honey
2 tsp vegetable stock powder
1 cup fresh coriander, washed, leaves only

Method:

1. Combine salt, cumin, cinnamon, pepper and turmeric in a large zip lock or plastic bag. Add the chicken pieces and shake to cover.
2. Heat olive oil in an electric frypan over medium/high heat. Add the chicken and brown on all sides. Remove from the pan and set aside. Add the ginger, chilli, onion and garlic to the pan and cook for 3-4 minutes. Add tomatoes, saffron, cumin seeds and thyme and cook for 2 minutes.
3. Return chicken to the pan and add honey, lemon juice, zest, currants and stock powder. Stir in enough water to just cover the chicken. Cover with a lid and simmer over medium heat for 10 minutes. Uncover and simmer on low heat for 20 minutes.
4. Stir in coriander and serve with rice.

Serves 4

BUTTERMILK RICOTTA PANCAKES WITH CINNAMON APPLES

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Ingredients:

Cinnamon apples:

3 large granny smith apples, peeled, cored and diced

½ cup currants

2 tsp cinnamon

2 tbs brown sugar

20g butter

2 tbs cup water

Pancakes:

2 cups plain flour

2 tsp baking powder

Salt

2 tbs caster sugar

1 egg

300ml buttermilk

125ml milk

250g ricotta

Olive oil spray

Method:

1. Place all ingredients for the cinnamon apples in the electric frypan and cook for 6 minutes over medium heat with the lid on. Remove lid, stir and cook for a further 2 minutes. Pour into a small bowl and set aside.
2. Turn heat off and carefully wipe the electric frypan out with paper towel.
3. Combine the flour, baking powder, salt and caster sugar in a large bowl. Place the egg, buttermilk and milk in a small bowl and whisk until just combined. Add the wet mix to the dry mix and gently fold the ricotta into the batter.
4. Heat the electric frypan to medium-high and spray lightly with olive oil spray. Place ½ cup of batter in the pan and cook for 2 minutes or until bubbles rise to the surface and the pancake is golden underneath. Flip the pancake over and cook for another minute. Repeat with remaining batter, spraying pan between batches.
5. To serve, place one pancake on each plate and top with warm cinnamon apples.

Makes 6-8

SPANISH BAKED EGGS

Preparation Time: 5 minutes

Cooking Time: 15 minutes

Ingredients:

1 tbs extra virgin olive oil
1 chorizo sausage, thinly sliced
2 spring onions, thinly sliced
12 cherry tomatoes, halved
1 cup tinned diced tomatoes
1 cup white cannellini beans
4 eggs
1 clove garlic, crushed
1 tsp sea salt
1 tsp raw sugar
2 drops Tabasco sauce
2 tbs fresh grated parmesan
Black pepper
½ cup continental parsley leaves

Method:

1. Place the extra virgin olive oil in the electric frypan and cook the chorizo, spring onion, and garlic over high heat for 3 minutes.
2. Add the cherry tomatoes, Tabasco sauce, cannellini beans, tinned tomatoes, salt and sugar and simmer for 5 minutes.
3. Crack an egg each side of the pan, turn the heat down to low/medium and put the lid on. Cook covered for 3 minutes.
4. To serve, sprinkle with fresh parsley, black pepper and grated parmesan. Carefully distribute the breakfast over four plates and enjoy!

Serves 4

NOTES