



# Russell Hobbs



## GRAPHITE MULTI HAND BLENDER

2 YEAR WARRANTY

RHSM3000

## **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 new Russell Hobbs Multi Hand Blender. 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. Variable speed dial
2. ON button
3. TURBO boost button
4. Motor unit
5. Attachment release buttons
6. Mixer shaft



7. Whisk
8. Whisk shaft
9. Whisk drive
10. Beaker
11. Beaker non-slip base/storage lid



- 12. Processor bowl
- 13. Processor disc
- 14. Processor lid
- 15. Feed chute
- 16. Food pusher
- 17. Handle interlock
- 18. Processor central axis
- 19. Slicing plate (grating plate also included)



- 20. Processor blade



# INSTRUCTIONS

## BEFORE USE

**CAUTION:** *The blades are extremely sharp. Handle with care to avoid injury.*

- Carefully remove all contents from the box.
- Wash all removable parts as instructed in the 'Cleaning' section of this book.
- Remove all packaging material and any stickers from the product.
- Some parts may be packed separately, check to ensure all items have been unpacked before disposing of packaging.

## USING THE MIXER SHAFT

***The mixer shaft is ideal for preparing sauces, soups, cocktails, milk-shakes, mayonnaise and baby food preparations.***

- Connect the shaft to the motor unit, aligning the shaft release buttons with the grooves inside the mixer shaft. Push together until the attachment release buttons lock into position. The shaft and the motor head are now tightly fitted together.
- Insert the plug into a power outlet and switch the outlet on.
- To avoid splashing, place the mixer shaft into your preparation before operating the mixer.
- Press and hold the ON or TURBO button to start the motor.
- The variable speed dial can be used on speeds low (-) through to high (+) when pressing the ON button. To change the speed, rotate the speed dial toward the "+" increase speed, and to the "-" to decrease speed.
- Make a rotating, up and down motion to obtain even blending of the food.
- Release the ON or TURBO button to stop the motor.
- After use, switch off the wall power outlet and remove the plug.
- To disengage the mixer shaft from the motor unit, push the attachment release buttons simultaneously and carefully pull the mixer shaft away from the motor unit.

## USING THE WHISK

***The whisk is ideal for preparing pancake mix, stiffening egg whites, whipping cream, etc.***

- Insert the whisk into the whisk drive.
- To assemble the whisk, align the notches on the whisk shaft with the grooves in the whisk drive and push in until it locks into place.
- Connect the whisk assembly to the motor unit, aligning the shaft release buttons with the grooves inside the whisk drive. Push together until the attachment release buttons lock into position. The whisk assembly and the motor unit are now tightly fitted together.
- Insert the plug into a power outlet and switch the outlet on.
- Press and hold the ON or TURBO buttons to start the motor.




- The variable speed dial can be used on speeds low (-) through to high (+) when pressing the ON button. To change the speed, rotate the speed dial toward the “+” increase speed, and to the “-“ to decrease speed.
- Release the ON or TURBO button to stop the motor.
- After use, switch off the wall power outlet and remove the plug.
- To disengage the whisk from the motor unit, push the attachment release buttons simultaneously and carefully pull the whisk away from the motor unit.
- To disband the whisk assembly, pull the whisk away from the whisk drive.

## USING THE PROCESSOR BOWL

*The processor bowl can be used for chopping, slicing and grating and is ideal for chopping parsley, onions, nuts, bread crumbs, biscuits, baby food, and slicing and grating fruits, vegetables and cheeses etc.*

## CHOPPING

**CAUTION: The blades are extremely sharp. Handle with care to avoid injury.**

- To set the processor bowl to be used with the chopper blade, sit the chopper onto the central axis in the processor bowl.
- Place the food into the bowl.
- Fit the lid onto the processor bowl, aligning the  on the lid with the  on the processor bowl handle.
- Place the food pusher assembly in the feed chute.
- Press and hold the handle interlock, and twist the lid clockwise until the  on the handle interlock aligns with the locked symbol on the lid.
- Fit the motor unit onto the lid, aligning the release buttons on the motor unit with the recesses on the lid. Push together until they click, and the lid and the motor unit are locked together.
- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the ON and TURBO buttons.
- Press and hold the ON or TURBO button to start the motor.
- The variable speed dial can be used on speeds low (-) through to high (+) when pressing the ON button. To change the speed, rotate the speed dial toward the “+” increase speed, and to the “-“ to decrease speed.
- Food can be added while the processor is running; remove the food pusher and insert food carefully through the feed chute.

**CAUTION: never use your fingers to direct food through the chute.**

- Replace the food pusher in the feed chute.
- Release the ON or TURBO boost button to stop the motor.
- After use, switch off the wall power outlet and remove the plug.
- To disengage the motor unit from the lid, press the attachment release buttons

simultaneously and lift the motor unit off the lid.




- To remove the lid, press and hold the handle interlock and twist the lid anti-clockwise until the arrow symbol on the handle aligns with the unlocked symbol on the lid. Lift the lid off.

## SLICING & GRATING

**CAUTION: The blades are extremely sharp. Handle with care to avoid injury.**

- To set the processor bowl to be used with the slicing and grating discs, select a slicing or grating plate and clip into the processor disc.

**NOTE: The plates have two locking tabs – long at one, short at the other. To fit the plates into the processor disc, insert the end with the short tab first, then push down the end with the long tab until it locks into place.**

- Sit the processor disc onto the central axis in the processor bowl.
- Fit the lid onto the processor bowl, aligning the  on the lid with the  on the processor bowl handle.
- Place the food pusher in the feed chute.
- Press and hold the handle interlock, and twist the lid clockwise until the  on the handle interlock aligns with the locked symbol on the lid.
- Fit the motor unit onto the lid, aligning the release buttons on the motor unit with the recesses on the lid. Push together until they click, and the lid and the motor unit are locked together.
- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the ON and TURBO buttons.
- Press and hold the ON or TURBO button to start the motor.
- The variable speed dial can be used on speeds low (-) through to high (+) when pressing the ON button. To change the speed, rotate the speed dial toward the “+” increase speed, and to the “-“ to decrease speed.
- Food can be added while the processor is running; remove the food pusher and insert food carefully through the feed chute.

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

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

- Replace the food pusher in the feed chute.
- Release the ON or TURBO button to stop the motor.
- After use, switch off the wall power outlet and remove the plug.
- To disengage the motor unit from the lid, press the attachment release buttons simultaneously and lift the motor unit off the lid.
- To remove the lid, press and hold the handle interlock and twist the lid anti-clockwise until the arrow symbol on the handle aligns with the unlocked symbol on the lid. Lift the lid off and remove the processor disc.



## TURBO BOOST FUNCTION

- Pressing the TURBO button whilst mixing provides an extra boost of high power.
- Press the TURBO button to override the variable speed dial setting, for a burst of high speed.

**NOTE: The variable speed dial will not operate when the TURBO boost function is being used.**

## PRACTICAL HINTS

- The preparation must at least cover the lower part of the mixer shaft for the mix to be successful.
- Remove the cooking utensil (e.g. saucepan) from the source of heat before blending hot preparations.
- Leave cooked foods to cool for a while before blending/mixing.
- Do not blend food and liquids at a temperature of 80°C or higher.
- For fibrous foods (leeks, celery, asparagus, etc) clean the blender shaft regularly during use.
- Follow the safety instructions for disassembly and cleaning.
- For fruit-based preparations, first cut up the fruit into manageable sized pieces and remove pips and stones.
- Use short bursts only when processing hard foods like coffee beans, ice cubes, sugar, cereals and chocolate.
- Do not use the mixer shaft or the whisk in the processor bowl.
- For fibrous foods (leeks, celery, asparagus, etc) clean the blender shaft regularly during use

## CLEANING

**CAUTION: Always unplug from the wall power outlet before cleaning.**

- Wash the mixer shaft, beaker, whisk, processor blade, processor disc, slicing plate, grating plate, central axis and processor bowl in warm soapy water. Rinse and thoroughly dry.
- Alternatively, the mixer shaft (blade facing upwards), beaker, whisk (whisk side facing upwards), slicing plate, grating plate, processor blade and the processor bowl can be washed on the top shelf in the dishwasher.
- Clean the mixer shaft immediately after each use. If the plastic parts become discoloured by food like carrots, rub them with a cloth soaked in cooking oil and then clean as usual.
- Do not immerse the motor unit or whisk drive in water or place in a dishwasher. Clean them with a damp cloth and warm soapy water.
- Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.

## **IMPORTANT SAFEGUARDS**

### **WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING:**

- 1.** To protect against electrical hazards, do not immerse the power cord, plug or stick mixer motor unit in water or any other liquid.
- 2.** Do not use outdoors or in damp or moist areas.
- 3.** Always use the appliance handles when handling.
- 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.** Care should be taken to avoid personal injury when handling the sharp cutting blades, emptying the bowl and during cleaning. Use a glove or a towel for safety.
- 6.** Always turn off and unplug from the power outlet before cleaning or removing any part of the appliance.
- 7.** To disconnect, switch off the wall power outlet, then grasp and pull the plug from wall outlet. Never pull by the cord.
- 8.** Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
- 9.** There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
- 10.** Do not use on an inclined plane or unstable surface.
- 11.** Keep hands and utensils away from moving blades when in use to prevent the possibility of severe personal injury and damage to the stick mixer. A plastic/silicone scraper may be used, but only when the stick mixer is not running.
- 12.** Be certain the chopper lid is securely fitted and all fittings such as blades are secure before using.
- 13.** Do not operate the stick mixer motor unit without the attachments fitted.
- 14.** Always cut food items into manageable pieces before processing.
- 15.** Do not operate this appliance for longer than 30 seconds under extremely heavy load conditions. None of the recipes in this booklet present extremely heavy load conditions.
- 16.** Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
- 17.** The mixer shaft blade is sharp and it rotates at high speed. So, to avoid serious injury:
  - a.** do not switch on until the blade is inside the container
  - b.** switch off before lifting the blade from the container
  - c.** do not touch the blade – even when cleaning

- d.** do not plug in till just before use
- e.** unplug immediately after use
- f.** don't leave the appliance unattended while plugged in
- 18.** When using the Mixer Shaft in hot liquids, do not let the blade break the surface at an angle, in case you spray liquid outside the container.
- 19.** Do not use the mixer shaft in hot oil – splashes can cause a nasty burn.
- 20.** Do not try to crush ice or chop raw meat.
- 21.** Ensure the Stick Mixer is switched off and the blades have come to a complete stop before removing processed contents.
- 22.** Do not overfill the mixing/processing containers.
- 23.** Do not place on or near any heat sources.
- 24.** CAUTION: The blades are extremely sharp. Handle with care.
- 25.** Store the blades in a safe location out of reach of children or infirm persons.
- 26.** Follow the instructions when cleaning this appliance.
- 27.** Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
- 28.** Clean the appliance after each use.
- 29.** Do not use the appliance for other than its intended purpose.
- 30.** This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
- 31.** This appliance is not intended to be operated by means of an external timer or separate remote control system.
- 32.** 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

GRAPHITE MULTI HAND BLENDER

RHSM3000

INSTRUCTIONS & WARRANTY

## BASIL OIL

**Preparation Time: 5 minutes**

**Ingredients:**

1 bunch fresh basil, leaves only  
1 cup extra virgin olive oil  
1 piece garlic, finely chopped  
Juice of half a lemon  
Salt & Black Pepper

**Method:**

1. Place all ingredients in a tall jug and mix with a stick mixer for 5 minutes. Store in an airtight container for up to 7 days

Serves 4-6

Tip: Basil oil can be used as a salad dressing, tossed with potatoes or as a condiment for lamb or chicken.

## SMOKED TROUT DIP

**Preparation Time: 10 minutes**

**Ingredients:**

200g smoked trout, sliced and flaked  
100ml sour cream  
100g cream cheese  
2 tbs horseradish cream  
Zest and juice of 1 lemon  
1 tbs baby capers  
1 tbs fresh dill, finely chopped  
2 spring onions, finely sliced  
1 cup continental parsley, finely sliced  
Black Pepper

**Method:**

1. Place trout, sour cream, cream cheese, horseradish cream, lemon zest and juice in a large bowl. Using stick blender on low, mix ingredients until well combined
2. Stir through capers, herbs, spring onions and pepper and refrigerate until use

Serves 4-6

Tip: Smoked trout dip will keep in the refrigerator for up to 4 days

# SOUFFLE OMELETTES

**Preparation Time: 10 minutes**

**Cooking Time: 5 minutes**

**Ingredients:**

1tbs olive oil

100g button mushrooms, sliced

1 red capsicum, diced

2 sprigs fresh thyme, leaves only

2 eggs, separated

¼ cup tasty cheese

1 cup rocket, torn

½ cup semi dried tomatoes, drained

½ cup continental parsley, roughly chopped

**Method:**

1. Heat half the olive oil in a 20cm non-stick fry pan over medium high heat and sauté the mushrooms, capsicum and thyme for 4 minutes or until soft and golden. Set aside
2. Whisk egg whites until soft peaks form then spoon into a bowl
3. Whisk egg yolks for 1 minute then pour into the egg whites. Gently mix with a wooden spoon until combined
4. Heat remaining oil in a fry pan and pour in egg mixture. Swirl to coat the entire base of the pan. Reduce heat to medium and cook for 2-3 minutes until base is set.
5. Scatter cooked mushrooms and capsicum along with cheese, sundried tomatoes, rocket and herbs over one half of the omelette. Using a plastic spatula, gently lift other half and fold over to enclose the filling. Continue cooking for 1-2 minutes until cooked. Serve immediately

Serves 1

# STRAWBERRY PASSION POP

**Preparation Time: 10 minutes**

**Ingredients:**

- 1 punnet ripe strawberries
- 1 cup chilled orange juice
- ½ cup chilled cranberry juice
- 2 passionfruit, halved
- 1 cup chilled lemonade
- Mint leaves to serve, finely shredded

**Method:**

1. Place the strawberries, orange and cranberry juices in a large jug and blend on high using the stick blender (place the stick blender into the beaker before you turn it on)
2. Stir in passionfruit pulp, lemonade and mint leaves

Tip: For a great summer entertaining cocktail, just add 30ml of white spirits and lots of ice

Serves 4

For more recipes:



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