



Russell Hobbs



Stick Mixer

RHSM650

INSTRUCTIONS & WARRANTY

RHSM650_IB_RB2_231111

Spectrum Brands Australia Pty Ltd

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Customer Service in Australia

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd

Warranty Against Defects



In this warranty:

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

CGA means the New Zealand Consumer Guarantees Act 1993;

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

Manufacturer, We or **us** means:

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

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

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

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

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

Warranty Conditions

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

Contact us or the Supplier for further details.

Register your product online

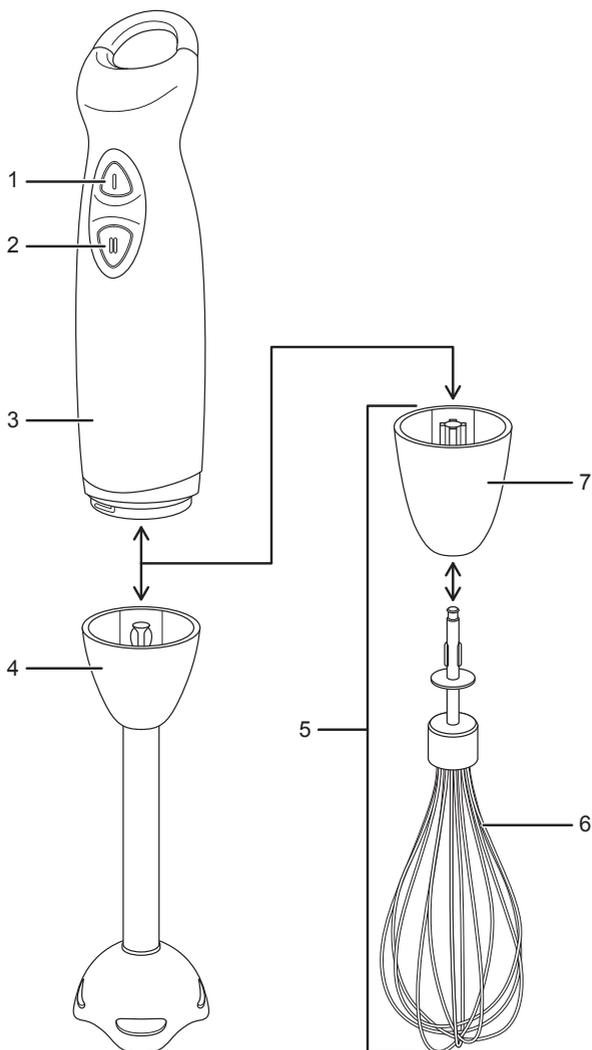
If you live in Australia please visit: www.spectrumbrands.com.au/warranty

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.

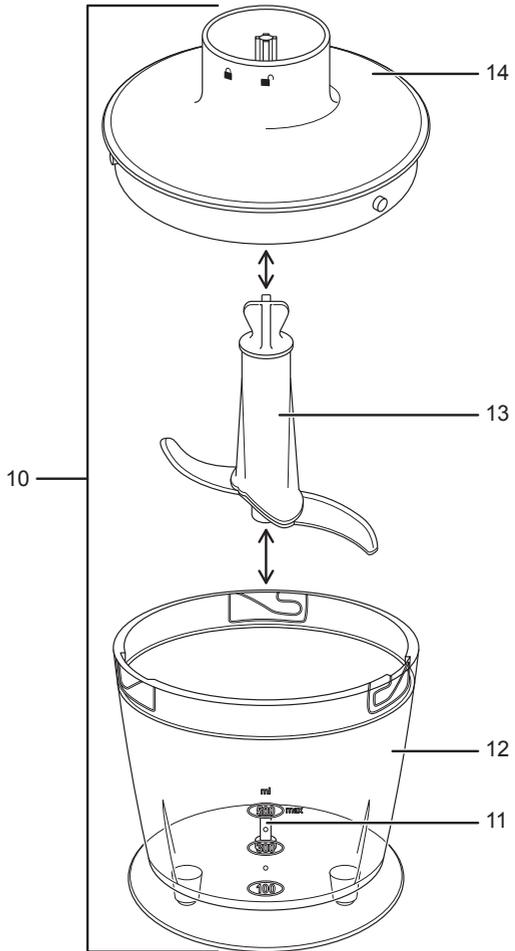
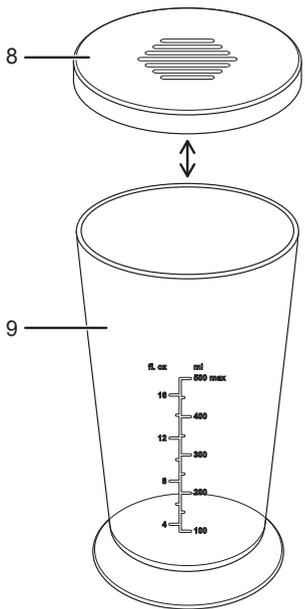
Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs Stick Mixer. Each unit is manufactured to ensure safety and reliability. Before using the Stick Mixer 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. Low (I) speed button.
2. High(II) speed button.
3. Motor unit.
4. Mixer shaft.

5. Whisk.
6. Balloon.
7. Whisk drive.



8. Beaker lid.

9. Beaker.

10. Mini-chopper.

11. Mini-chopper central axis.

12. Mini-chopper bowl.

13. Mini-chopper blade.

14. Mini-chopper lid.

BEFORE USE

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

USING THE MIXER SHAFT

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

- Connect the shaft to the motor unit by aligning the arrow ▼ on the motor unit with the unlocked symbol  on the shaft. Twist so that the locked symbol  and the arrow symbol ▼ are aligned, and the shaft and the motor head are tightly fitted together.
- Insert the plug into a wall 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 Low (I) or High (II) speed buttons to start the motor.
- Make a rotating, up and down motion to obtain even blending of the food.
- Release the button to stop the motor.
- After use, switch off the wall power outlet and remove the plug.
- To disengage the mixer shaft accessory from the motor unit, twist the shaft so that the arrow ▼ on the motor unit aligns with the unlocked symbol  on the shaft.

USING THE WHISK

The whisk is ideal for preparing pancake mix, stiff egg whites, Chantilly cream, etc.

- To assemble the whisk, insert the shaft of the balloon into the small end of the whisk drive and push in until it clicks into place.
- Connect the whisk to the motor unit by aligning the arrow ▼ on the motor unit with the unlocked symbol  on the whisk. Twist so that the locked symbol  and the arrow symbol ▼ are aligned, and the whisk and the motor head are tightly fitted together.
- Insert the plug into a wall power outlet and switch the outlet on.
- Press and hold the Low (I) or High (II) speed buttons to start the motor.
- Release the 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, twist the whisk so that the arrow ▼ on the motor unit aligns with the unlocked symbol  on the whisk.

USING THE MINI-CHOPPER

The mini-chopper is ideal for chopping parsley, onions, hazelnuts, bread crumbs, biscuits, baby food, etc.

- Sit the mini-chopper blade onto the central axis in the mini-chopper bowl.
- Place the food into the bowl.
- Fit the lid onto the mini-chopper bowl, aligning the notches on the lid with the slots on the bowl and twist clockwise until the lid snaps into place.
- Fit the motor unit onto the lid, aligning the arrow ▼ on the motor unit with the unlocked symbol  on the mini-chopper lid and twist clockwise to align the locked symbol  and the arrow symbol ▼.
- Insert the plug into a wall power outlet and switch the outlet on.
- Press and hold the Low (I) or High (II) speed buttons to start the motor.
- Release the button to stop the motor.

- After use, switch off the wall power outlet and remove the plug.
- To disengage the motor unit from the mini-chopper lid, twist the motor unit anti-clockwise so that the arrow ▼ on the motor unit aligns with the unlocked symbol 🔓 on the mini-chopper lid.
- To remove the lid from the mini-chopper bowl, twist the lid anti-clockwise to unlock.

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 mini-chopper bowl.

CLEANING

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

- Clean the mixer shaft (blade facing upwards), whisk (whisk side facing upwards), beaker, mini-chopper blade and the mini-chopper bowl 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, whisk drive or mini-chopper lid in water or place in a dishwasher. Clean them with a damp cloth and warm soapy water.

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 mini-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 15 seconds when mixing heavy loads.
16. Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
17. Do not overfill the stick mixer containers.
18. Do not place on or near any heat sources.
19. **CAUTION:** The blades are extremely sharp. Handle with care.
20. Store the blades in a safe location out of reach of children or infirm persons.
21. Follow the instructions when cleaning this appliance.
22. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
23. Clean the appliance after each use.
24. Do not use the appliance for other than its intended purpose.
25. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
26. This appliance is not intended to be operated by means of an external timer or separate remote control system.
27. 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

Stick Mixer

RHSM650

Banana Orange and Walnut Muffins

Makes 12

INGREDIENTS

1 cup plain flour
2 tsp baking powder
2 cups quick cooking oats
½ tsp salt
¼ cup firmly packed brown sugar
2 ripe bananas
2 eggs
½ cup orange juice
1 tbsp grated orange rind
2 tbsp vegetable oil
2 tbsp honey
½ cup chopped walnuts

1. Preheat the oven to 200°C. Lightly grease a muffin tray with cooking oil spray, or line with muffin cups.
2. In a large mixing bowl, sift together flour and baking powder. Add oats, salt and sugar, and lightly mix together. Make a well in the centre of the bowl.
3. In a small bowl, blend the bananas until smooth using the Stick Mixer. In a separate bowl combine banana, eggs, orange juice, rind, oil and honey. Pour the liquid mix into the dry ingredients, and mix lightly with a wooden spoon, until all ingredients are just combined.
4. Using the Stick Mixer mini-chopper, place the walnuts in the mini-chopper bowl and chop until desired results are achieved. Stir the walnuts through the muffin mixture.
5. Fill each of the muffin cups $\frac{3}{4}$ full, and bake for 20 minutes or until golden brown, and spring back when touched lightly.

Pasta with Walnut Sauce

Serves 4

INGREDIENTS

1 cup walnuts
2 cloves garlic, chopped
1 cup grated Parmesan cheese
½ cup chicken stock
¼ cup light cream
¼ cup light sour cream
2 tbsp butter
Salt & pepper, to taste
375g pasta, cooked

1. Finely chop the walnuts in the Stick Mixer mini-chopper, then add the garlic, cheese and chicken stock and mix until just blended.
2. Transfer to a saucepan and heat on low heat for 7-8 minutes, stirring constantly.
3. Combine the two creams in a bowl and whip lightly using the Stick Mixer whisk attachment. Toss through the cooked pasta with the butter and add salt and pepper to taste. Transfer to a serving bowl.
4. Walnut sauce may be stirred through or spooned over the pasta.

Roasted Red Capsicum Soup

Serves 4

INGREDIENTS

2 ripe tomatoes

2 cloves garlic

6 red capsicums

1 litre vegetable stock

1 sprig thyme

2 bay leaves

½ cup light cream

Pepper, to taste

1. Chop the tomatoes and garlic.
2. Halve capsicums, discard seeds and core. Grill or roast until browned and skin is well blistered. Place into a plastic bag and seal for about 15 minutes. Remove the skin and then chop the flesh, roughly.
3. Place the capsicum, tomatoes and garlic in a bowl and using the Stick Mixer process until smooth.
4. Pour into a large saucepan, add the vegetable stock and herbs and simmer for 25-30 minutes.
5. Remove herbs, ladle into bowls, stir a little cream into each bowl and sprinkle with pepper.

Tip: Roasting & peeling capsicum: For simple peeling, ensure the capsicum skins are well blistered before sealing them in a plastic bag to sweat. Once cooled, simply cut the capsicum in half and pull the skin from the base to the stem. The skin should come away easily, but if not, simply cook a little longer, then leave to sweat again and then peel.

For more recipes:



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