

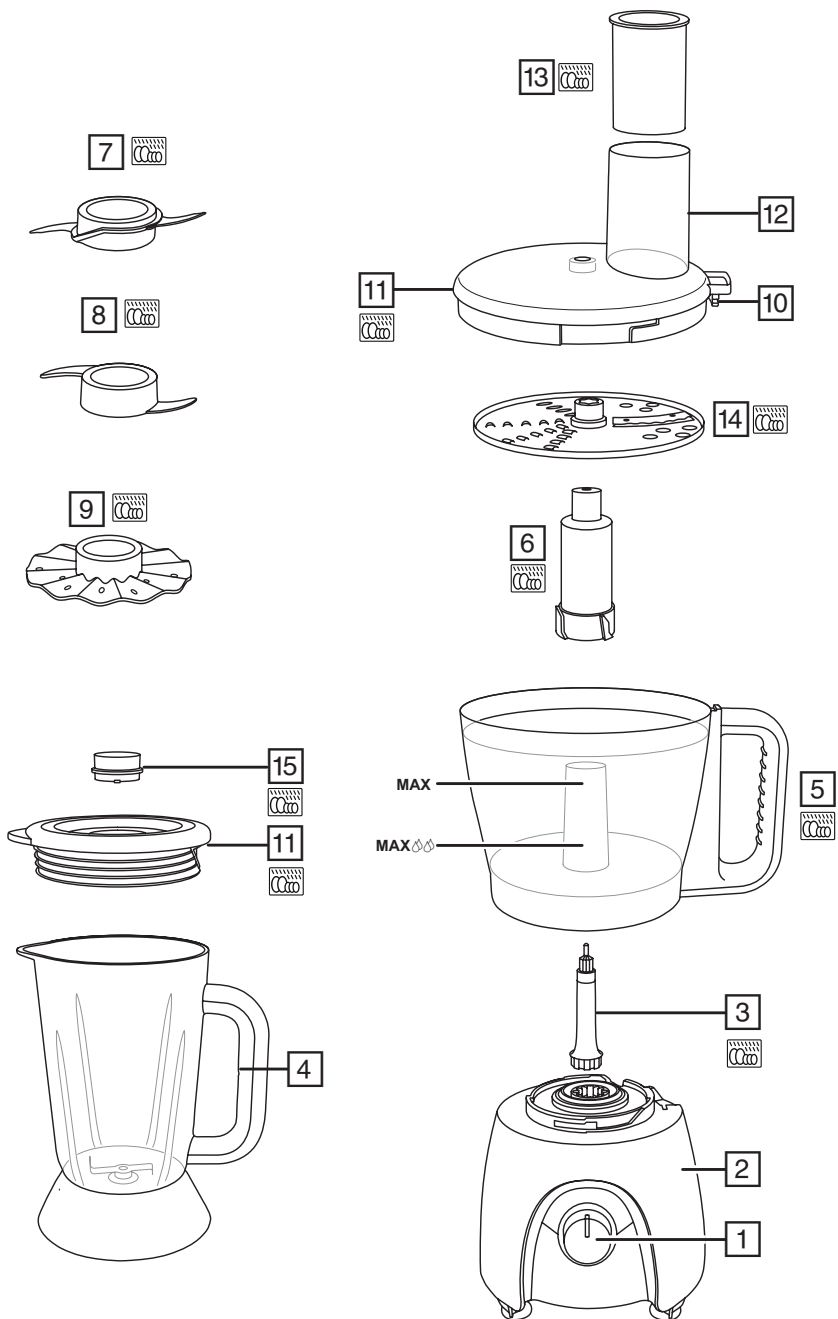


# Russell Hobbs

A BRITISH ICON SINCE 1952

**RHFP2711**



[www.russellhobbs.com.au](http://www.russellhobbs.com.au)  
[www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)



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## IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

-  The appliance must not be immersed.
  -  Parts of the appliance will get hot during use.
1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
  2. Children shall not play with the appliance.
  3. Cleaning and user maintenance should not be made by children.
  4. Keep the appliance and power cord out of reach of children or persons with reduced physical, sensory and mental capabilities.
  5. Always turn off and unplug from the power outlet if left unattended and before assembling, disassembling, approaching parts that move or cleaning.
  6. Care shall be taken to avoid personal injury when handling the sharp cutting blades, emptying the bowl and during cleaning.
  7. Keep hands and utensils away from moving blades to prevent the possibility of severe personal injury and/or damage to the appliance.
  8. Be careful if hot liquid is poured into the food processor as it can be ejected without warning due to a sudden steaming.
  9. Do not blend hot ingredients or liquids. Hot liquids/ingredients can create pressure and/or may be ejected during blending which may result in a possible scalding hazard.
  10. Do not start the blender without the lid (and measuring cap) in place otherwise liquids/ingredients will be ejected. Always place your hand on top of the blender jug lid to hold the jug steady when the blender starts.
  11. Do not operate this appliance for longer than 90 seconds when mixing heavy loads and allow 2 minutes rest between uses.
  12. WARNING: Potential injury from misuse.
  13. Do not use this appliance for other than its intended purpose.
  14. Do not use accessories other than those supplied with the appliance.
  15. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.
  16. Do not operate the appliance if it has been damaged or has malfunctioned.
  17. Refer to the Care and Maintenance Section for cleaning instructions.
  18. This appliance is intended to be used in household and similar applications such as:
    - staff kitchen areas in shops, offices and other working environments;
    - by clients in hotels, motels and other residential type environments;
    - bed and breakfast type environments;
    - farm houses.

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## PARTS

- |                       |   |
|-----------------------|---|
| 1. Speed control      | 9. Creamer attachment   |
| 2. Motor unit         | 10. Tab   |
| 3. Spindle            | 11. Lid   |
| 4. Blender jug        | 12. Tube  |
| 5. Jug                | 13. Pusher  |
| 6. Drive shaft        | 14. Disc  |
| 7. Chopper attachment | 15. Cap   |
| 8. Mixer attachment   |  dishwasher safe |


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## BEFORE USING FOR THE FIRST TIME

Turn to “CARE AND MAINTENANCE” and clean the appliance, to remove manufacturing dust, etc.

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## PREPARATION

1. Sit the motor unit on a dry, firm, level surface.
2. Route the cable so it doesn't overhang, and won't trip or catch.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Remove the lid.
5. Put the ingredients into the jug – don't fill past the max mark.
6. Put the lid on the blending jug.
7. Check that the speed control is set to **0**.
8. Put the plug into the power socket (switch it on, if it's switchable).
9. Turn the speed control to the speed you want (1 = low, 2 = high).
10. Turn the speed control back to 0 to turn the motor off.
11. Turning the speed control anti-clockwise to  will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.


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## USING THE BLENDER

1. Lower the blender jug on to the motor unit, then turn the jug clockwise, to lock it in place.
2. Remove the lid.
3. Put the ingredients into the blender jug.
4. Replace the lid.
5. Align the pips on the cap with the slots in the hole in the lid, fit the cap, and turn it clockwise to lock it.
6. Don't run the appliance without fitting the cap.
7. To add ingredients while the blender is working, remove the cap, pour the new ingredients through the hole, then replace the cap.
8. Once finished, switch the appliance off (**0**) and unplug it.
9. Turn the blender jug anti-clockwise, and lift it off the motor unit.



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## CRUSHED ICE

1. For best results, full the jug with between 150ml and 500ml of ice cubes.
2. Put the lid on the blender, then:
3. Turn the speed control to  for a second or two, then release it.
4. Check the results, and adjust.

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## USING THE PROCESSOR

- If you're using just liquids, don't fill the jug past the **MAX**   mark.
  - If you're using solids, or a mixture of liquids and solids, don't fill the jug past the **MAX** mark.
1. Switch the appliance off (**0**) and unplug it.
  2. Fit the spindle to the top of the motor unit.
  3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
  4. Choose the attachment you need.
  5. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
  6. Once finished, switch the appliance off (**0**) and unplug it.
  7. Turn the jug anti-clockwise, and lift it off the motor unit.

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## USING THE CHOPPER/MIXER/CREAMER ATTACHMENT

Use the chopper for pulverizing ingredients.

Use the mixer to mix ingredients together.

Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.

1. Lower the drive shaft into the bowl over the spindle.
2. Put the ingredients into the jug.
3. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
4. To add ingredients while the motor is running, lift the pusher out of the tube, add the ingredients through the tube then replace the pusher.
5. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.

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## SLICING/GRATING

1. Fit the slicer or one of the graters into the disc.
2. Lower the disc over the top of the spindle.
3. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
4. Remove the pusher, and drop the ingredients down the tube.
5. Replace the pusher, and use it to push the ingredients gently down the tube.
6. Don't use fingers or cutlery to push food down the tube – only the pusher.
7. The blade(s) on top of the disc will slice or grate the food into the jug.
8. Don't let the jug get more than about half full – stop and empty it.
9. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.
10. Turn the disc over, and press one of the metal ends in and down, to remove the slicer/grater.

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## RECIPE

### QUICK CHEESE AND TOMATO PIZZA (makes 2 medium pizzas)

- 440g white flour
- 14g dried yeast
- 2 tbsp olive oil
- 240 ml lukewarm water
- 2 tsp sugar
- 1 tsp salt
- 200 g mozzarella cheese

Mix the water, yeast, and sugar in a bowl, and leave it for 5 minutes. Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture. Add the oil, increase speed till a dough ball forms, then stop. Now run for 20 seconds, and rest for 2 minutes.

Do this twice more, then let the dough rest for 10 minutes.

Divide the dough into 2 balls, and stretch or roll each ball to fit a lightly oiled baking tray. Top with the pizza sauce. Use the coarse grater to grate the mozzarella cheese. Spread the cheese over the pizzas and add other toppings if desired. Bake in a pre-heated oven at 190°C/gas mark 5 for 15-20 minutes.

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## CARE AND MAINTENANCE

1. Switch the appliance off (0) and unplug it.
2. Wipe the outside of the motor unit with a clean damp cloth.
3. Hand wash the removable parts.
4. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
5. The damage should be cosmetic only, and should not affect the operation of the appliance.



You may wash these parts in a dishwasher.

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## DISPOSAL/RECYCLING

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

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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 for a (Warranty Period) period of 2 years from the date of purchase.

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

1. 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.
2. 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.
3. The warranty granted under clause 3 is limited to repair or replacement only.
4. 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.
5. 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.
6. 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.
7. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
8. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
9. 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.



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