



Russell Hobbs



3-IN-1 CLASSIC HAND BLENDER

2 YEAR WARRANTY

RHSM700

INSTRUCTIONS & WARRANTY

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. Grasp the appliance in the hand-grip area only. Never place fingers or hold the appliance near the blade area.
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. Misuse may cause injury.
7. Always turn off and unplug from the power outlet if left unattended and before assembling, disassembling or cleaning.
8. To disconnect, switch off the wall power outlet, then grasp and pull the plug from wall outlet. Never pull by the cord.
9. 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.
10. 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.
11. Do not use on an inclined plane or unstable surface.
12. 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.
13. Be certain the mini-chopper lid is securely fitted and all fittings such as blades are secure before using.
14. Do not operate the stick mixer motor unit without the attachments fitted.
15. Do not operate this appliance for longer than 10 seconds when mixing very heavy loads and allow 2 minutes rest between uses.
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. Follow the instructions when cleaning this appliance.
21. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
22. Clean the appliance after each use.
23. Do not use the 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 this 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.

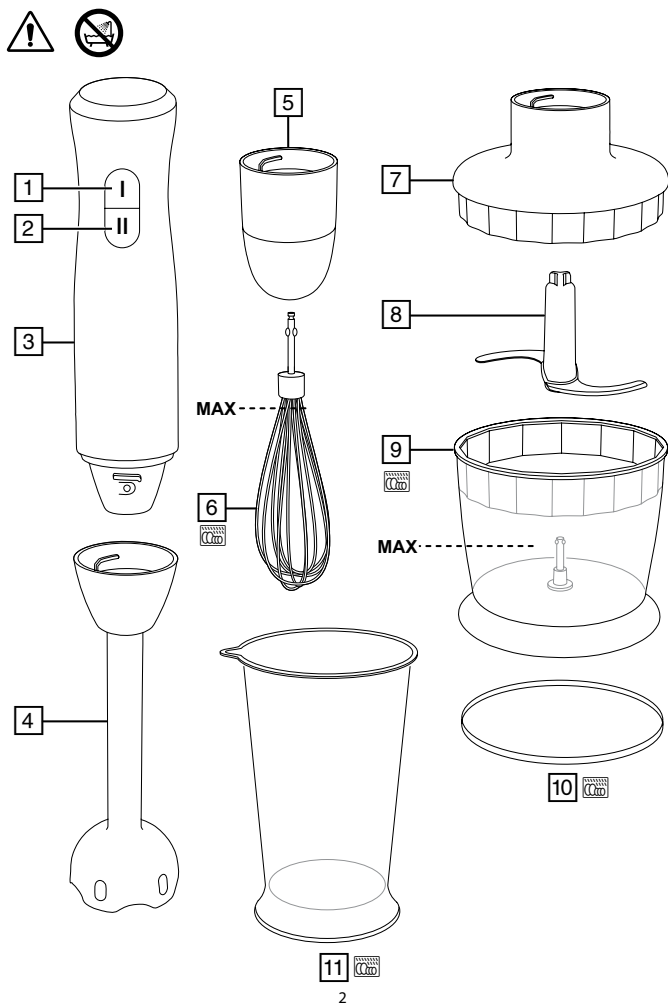
This appliance is intended for use in households and similar environments such as:


- staff kitchen areas in shops, office and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

Congratulations on the purchase of your new Russell Hobbs 3-in-1 Classic Hand Blender. 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 | 7. Mini-chopper lid |
| 2. High (II) speed button | 8. Mini-chopper blade |
| 3. Motor unit | 9. Mini-chopper |
| 4. Blending leg | 10. Rubber chopper lid/base |
| 5. Whisk holder | 11. Beaker |
| 6. Whisk attachment |  Dishwasher safe |

BEFORE FIRST USE

CAUTION: Handle chopping blade carefully.

- Carefully remove all packaging material, any stickers and the plastic protector from the power plug.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- All parts need to be thoroughly cleaned before being used for the first time (see 'Clean section').
- Remove and save instruction booklet.

ASSEMBLY OF THE ATTACHMENTS

- To fit the blending leg or whisk attachment, insert the motor unit into the blending leg or whisk holder and twist it in a clockwise direction until it locks into place.
- When using the mini-chopper, fit the mini-chopper lid onto the mini-chopper. Then, insert the motor unit into the hole on top of the lid and turn in an anti-clockwise direction until it locks into place.
- To detach an attachment, twist it in the opposite direction until the two parts separate.

IN USE

1. Put the plug into the wall power outlet.
2. Press the low speed button for low speed, release it to switch off.
3. Press the high speed button for high speed, release it to switch off.
 - Large quantities, thick mixes, and a high ratio of solids to liquids require longer timings and slower speeds.
 - Smaller quantities, thinner mixes, and more liquids than solids require shorter timings and higher speeds.

USING THE BLENDING LEG

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

- Attach the blending leg to the motor unit (see 'Assembly of the attachments').
- Insert the plug into a wall power outlet and switch the outlet on.
- To avoid splashing, place the blending leg into your preparation before operating the hand blender.
- Press and hold the Low (I) or High (II) speed button to start the motor.
- Make a rotating, up and down motion to obtain even blending of the food.

Note: Do not immerse the blending leg past the top of the metal tube.

Note: When using it in hot liquids, do not let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.

- Release the button to stop the motor.
- After use, switch off the wall power outlet and remove the plug.
- To disengage the blending leg from the motor unit, hold the 2 parts and twist to unlock.

USING THE WHISK

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

- To assemble the whisk, insert the whisk attachment into the small gap of the whisk holder and push in until securely attached.
- Attach the whisk to the motor unit.
- Insert the plug into a wall power outlet and switch the outlet on.
- Press and hold the Low (I) or High (II) speed button 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, hold the 2 parts and twist to unlock. Pull out the whisk attachment of the gap in the whisk holder.

USING THE MINI-CHOPPER

The mini-chopper can be used as a mini food processor, ideal for chopping parsley, onions, hazelnuts, bread crumbs, biscuits, baby food, etc.

CAUTION: *Handle the chopping blade only by the plastic part.*

1. Sit the mini-chopper blade over the spindle in the bottom centre of the mini-chopper bowl. Push it down and turn it slightly until more stabilised.

Note: The mini-chopper blade might remain a bit loose. This is not a major issue as the weight of the mini-chopper lid and the motor unit will put pressure on the chopping blade, which will push it down.

2. Add the ingredients – do not fill the bowl above the 700ml mark.
3. Fit the mini-chopper lid on top of the mini-chopper, aligned with the underside of the lid.
4. Insert the motor unit into the hole on top of the mini-chopper lid and turn in an anti-clockwise direction until it locks into place.
5. Insert the plug into a wall power outlet and switch the outlet on.
6. Press and hold the Low (I) or High (II) speed button to start the motor.

Note: Process in bursts of a few seconds, otherwise you risk overdoing it.

7. Release the button to stop the motor.
8. After use, switch off the wall power outlet and remove the plug.
9. To disengage the motor unit from the mini-chopper lid, twist the motor unit clockwise to unlock.
10. Gently lift the lid from the mini-chopper – ensure that any drips fall into the bowl. Lift the chopping blade upwards to remove it.
11. For storage, you may use the non-slip base as a lid.

PRACTICAL HINTS

- The preparation must at least cover the lower part of the blending leg 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 blending leg or the whisk in the mini-chopper.

CLEANING

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

1. Wipe all surfaces with a clean damp cloth.
2. For best results, wash the blending leg immediately after use. Clean the blade at the end of the blending leg in hot soapy water with a nylon brush. Do not wash the blending leg in a dishwasher. Always ensure that it is dried thoroughly before storing. If water enters the blending leg, stand it up inverted until all of the water has drained away.
3. Keep the whisk holder and mini-chopper lid dry, as they contain the gearboxes for the whisk and mini-chopper.
4. Wash the whisk, beaker, mini-chopper and rubber chopper lid/base in warm soapy water.



You may wash these parts in a dishwasher.

If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.

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 for a period of 2 years (**Warranty Period**) 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

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. 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.

[illegible]

[illegible]



Russell Hobbs



RECIPE BOOK

3-IN-1 CLASSIC HAND BLENDER

RHSM700

INSTRUCTIONS & WARRANTY

Serves: 2

Ingredients:

300g frozen banana, chopped (10-15mm pieces)

200ml honey

2.5ml vanilla extract

Method:

1. Add frozen banana, honey and vanilla extract to the mini-chopper and process on high speed until smooth.
2. Transfer the mixture into a container and freeze for at least 2 hours.
3. Serve in small bowls and top with sprinkles.

www.russellhobbs.com.au

www.russellhobbs.co.nz

RUSSELL HOBBS and logo are Trade Marks of Spectrum Brands, Inc., or one of its subsidiaries.
Manufactured in China to Spectrum Brands specifications. ©2019 Spectrum Brands, Inc.

Recipes are to be used in conjunction with the RHSM700 3-in-1 Classic Hand Blender by Russell Hobbs.
All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without prior permission of the copyright owner.

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

Method:

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 blending leg and 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.

BANANA ORANGE AND WALNUT MUFFINS

BLENDING LEG & MINI-CHOPPER

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

Method:

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 blending leg. 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. Place the walnuts in the mini-chopper 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

WHISK

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

Method:

1. Finely chop the walnuts in the 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 whisk. 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.