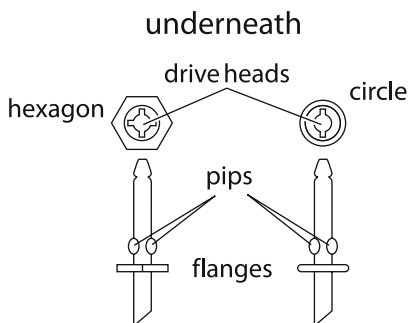




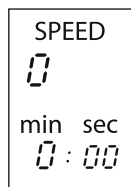
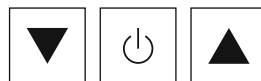
Russell Hobbs



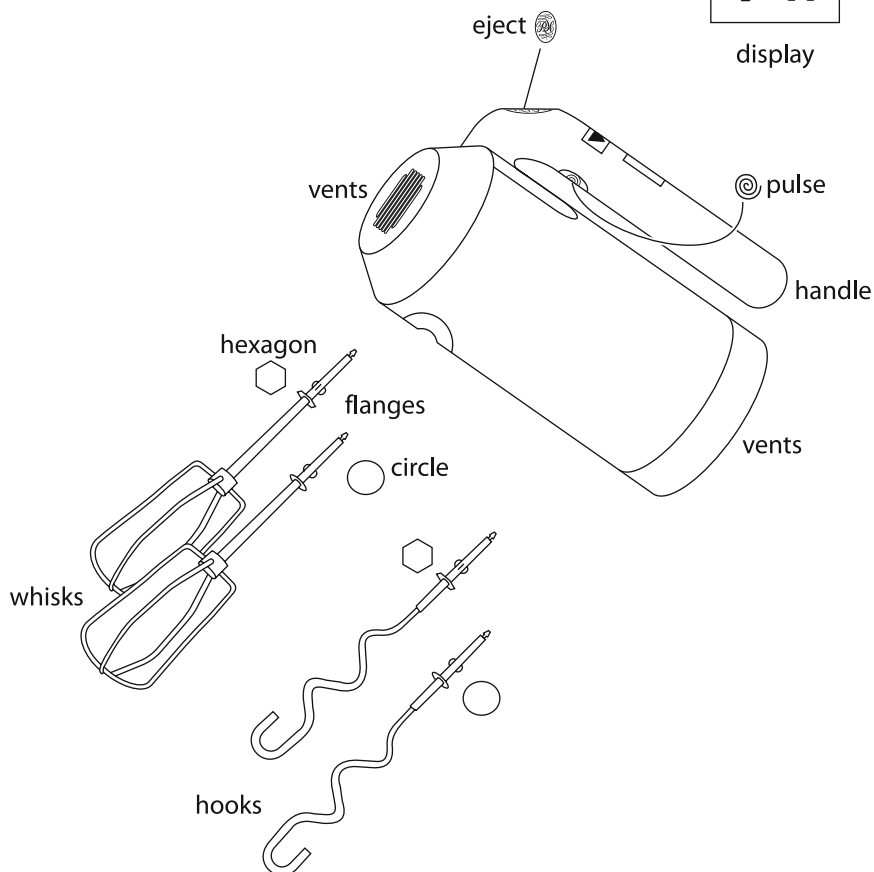
instructions



buttons



display



Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging, but keep it in case you ever need to return the appliance.

important safeguards

Follow basic safety precautions, including:

- 1 This mixer must only be used by or under the supervision of a responsible adult. Use and store the mixer out of reach of children.
- 2 Don't put the mixer in liquid, don't use it in a bathroom, near a source of water, or outdoors.
- 3 Keep fingers, hair, clothing and kitchen utensils clear of the whisks and hooks.
- 4 Switch off (⏻) and unplug before fitting or removing the whisks or hooks, before cleaning, and when not in use.
- 5 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 6 Don't leave the mixer unattended while plugged in.
- 7 Fit both whisks or both hooks before using the mixer.
- 8 Only fit attachments or accessories that we supply.
- 9 Don't let anything enter the vents.
- 10 Don't run the mixer for more than 5 minutes at a time, to avoid overheating. After 5 minutes, let it rest for 5 minutes.
- 11 Keep the mixer and the cable away from hotplates, hobs or burners.
- 12 Don't use the mixer for any purpose other than those described in these instructions.
- 13 Don't use the mixer if it's damaged or malfunctions.
- 14 If the cable is damaged, return the mixer, to avoid hazard.



household use only

fitting the whisks/hooks

- 1 Switch off (⏻) and unplug before fitting or removing the whisks/hooks.
- 2 Align the pins on the shaft with the slots in the drive head.
- 3 Push the shaft into the drive head till it clicks into place.
- 4 Each whisk/hook must be fitted into a specific drive head.
- 5 The shaft with the hexagonal flange fits the head with the hexagonal hole.
- 6 Use both whisks or both hooks, don't mix them.

removing the whisks/hooks

- 7 Switch off (⏻) and unplug the mixer, then shake any excess mixture into the mixing bowl.
- 8 Hold both whisks/hooks, to prevent them jumping out, then press (⏻) to eject them from the drive heads.

on/off switch

- 9 Press and release the centre button (⏻) to switch on, press and release again to switch off.
- 10 When you switch on, the display will light up.

speed buttons

- 11 Press and release ▲ to increase the speed, till the speed you want appears in the display.
- 12 Press and release ▼ to decrease the speed.
- 13 Keep pressing to "fast forward" through the speeds.
- 14 The speed range is 0 (stopped) to 6 (high speed).
- 11 The upper half of the display shows the speed (0 – 6).
- 12 The lower half of the display shows how long the motor has been running, in minutes (min) and seconds (sec).
- 17 To stop quickly, press and release the centre button (⏻).

pulse button (Ⓢ)

- 18 The pulse button is under the handle, in the “trigger” position.
- 19 Pressing the pulse button (Ⓢ) runs the motor at top speed (6), independently of the speed controls.
- 20 You may use it from the start, or use it to over-ride the current speed.
- 21 When you release it, the speed reverts to the set speed.

timings and speeds

- 22 If you’re using a recipe book, follow the recipe.
- 23 If you’ve no recipe, you’ll need to experiment to find the best settings.
- 24 Timing and speed will vary with the amount, thickness, and composition of the mix.
- 25 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- 26 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
- 27 Speed and timing aren’t critical. If you’re unsure, use bursts. Switch on, switch off, look/feel/taste, till it feels right.

using the mixer

- 29 Use the whisks for beating/aerating light dough, batter, egg whites and cream.
- 30 To avoid splashing, don’t start the mixer till the whisks are immersed in the food/liquid to be mixed.
- 31 Use the hooks for heavier dough (e.g. bread, fruit-cake).
- 32 Don’t use the hooks for kneading dough, just for mixing the ingredients. Kneading will overload the motor.
- 33 Kneading dough by hand is kinder, and gives better results.
- 34 If you need to set the mixer down, switch off (⏻), and shake any mixture off the whisks/hooks before removing them from the mixing bowl.
- 35 You may sit the mixer on its end, it’s quite stable.
- 36 Don’t run the mixer for more than 5 minutes at a time. After 5 minutes, let it rest for 5 minutes.
- 37 If the motor starts to labour, add more liquid to the mix, if possible, or switch off (⏻) and carry on by hand.

care and maintenance

- 1 Switch off (⏻) and unplug the mixer before cleaning.
- 2 Wipe outer surfaces with a damp cloth.
- 3 Wash the whisks and hooks in hot soapy water, or in the cutlery basket of your dishwasher.
- 4 Don’t let liquid get into the vents.
- 5 Don’t put the mixer in water or any other liquid.
- 6 Don’t use harsh or abrasive cleaning agents or solvents.

recipes

classic Victoria sponge cake (using the whisks)

- 100g butter/margarine
- 100g caster sugar
- 2 large eggs
- 100g self raising flour
- 1 drop vanilla essence

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.

Beat the butter and sugar at medium to high speed till light and fluffy.

Reduce speed, and gradually add the eggs, then the vanilla.

Gradually add the flour, and turn the mixer up to medium speed once the ingredients start to incorporate.

Divide the mixture equally between the two cake tins and level the surfaces.

Bake the cakes in the centre of a pre-heated oven at 180°C for about 25 minutes, then cool on a wire rack.

Traditionally, raspberry jam is used as the filler between the two sponges, but it's your cake, and Victoria's not watching.

You can use the whisks to make butter icing (buttercream) – 50g (2oz) butter/margarine creamed with 100g (4oz) icing sugar should give you enough for the filling.

You can flavour this with 2 or 3 drops (no more) of flavouring, or a teaspoon of cocoa, or finely grated orange/lemon zest, or whatever you fancy.

Add flavourings a little at a time, and taste the mixture before adding any more.

chicken & pesto pancake wraps (using the whisks)

pancake wraps

- 100g plain flour
- 1 large egg
- 300ml milk
- ½ tsp salt
- oil for frying

filling

- 6 tbsp pesto (green or red)
- 2 cooked chicken fillets, shredded
- 75g Gruyere cheese, grated
- 50g Parmesan cheese, grated
- handful of baby plum tomatoes
- large handful of fresh basil leaves

Mix the egg and milk in a jug.

Sift the flour into a bowl, add the salt, and mix at speed 3, gradually adding the liquid, then increase the speed to 5 or 6, and whisk for a minute or so, till smooth and light.

Drop small amounts of the batter into a hot saucepan coated with a little hot oil. Cook for a minute on each side or till golden brown. Set aside and keep warm.

Roughly chop the tomatoes, and tear the basil into shreds.

Spread each of the pancake wraps with a little of the pesto, add cooked chicken, chopped tomatoes, and basil.

Season with salt and black pepper, then roll up, and put the wraps in an ovenproof dish and sprinkle with the two cheeses. Brown under a hot grill till golden and bubbling.

basic biscuits (using the whisks)

100g butter, softened
150g caster sugar
1 tsp vanilla essence
1 medium egg
100g plain flour
100g self raising flour

Cream the butter, sugar and vanilla essence at medium speed for 1-2 minutes till light, pale and fluffy. Reduce speed, add the egg, then gradually increase speed till everything has combined. Sift the flours together then work them into the mixture.

Form into balls, put them on a greased baking tray, flatten them slightly, then bake in a pre-heated oven at 180°C for 12-15 minutes.

Cool on the tray for a few minutes, then move to a wire rack.

apricot, lemon & rum pancakes (using the whisks)

100g plain flour
25g ground almonds
50g dried apricots
300ml milk
1 egg
25g butter (melted)
grated rind of ½ lemon
2-3 tbsp rum
pinch salt
oil for frying

Soak the dried apricots overnight in the rum.

Mix the egg, milk, lemon rind and melted butter in a jug.

Sift the flour into a bowl, add the ground almonds and salt, and whisk at speed 3, gradually adding the liquid, then increase the speed to 5 or 6, as everything is incorporated, and whisk till the batter is smooth.

Heat the oil in a frying pan and drop in tablespoons of batter to make the pancakes.

Cook for a minute or so on each side till golden.

Put in a stack and keep warm.

Purée the rum and apricots in a blender, put a little purée on each pancake and roll up.

Serve warm with cream or ice cream.

hot chocolate soufflé (using the whisks)

75g butter
50g plain flour
1½ tbsp cocoa powder
450ml milk
4 eggs, separated
50g caster sugar

Melt the butter in a pan, stir in the flour and cocoa, and stir over a low heat.

Add the milk and mix well till thickened slightly.

Remove from the heat and set aside to cool, then add the egg yolks and beat in.

Put the egg whites in a bowl, mix at speed 6 for a few seconds, then add the sugar and continue to whisk till soft peaks form.

Fold in the sauce. Pour the mixture into a greased 1.2 litre (2 pint) dish.

Stand the dish in a roasting tin filled half full with boiling water, put into the oven, and bake at 190°C/375°F/gas 5 for 40-45 minutes, till well risen.

coffee & brandy ice cream (using the whisks)

3 eggs
75g caster sugar
300ml single cream
2 tbsp instant coffee powder
300ml double cream
2½ tbsp brandy

Put the sugar and eggs in a bowl and process at speed 6 till smooth in texture.

In a pan, bring the single cream and coffee just to the boil and stir in the egg and sugar mixture. Put in a heatproof bowl over a simmering pan of water and cook gently, stirring well, till thick enough to coat the back of a spoon. Strain into a bowl and leave to cool.

Whip the double cream at speed 6 till soft peaks form, then fold into the cold egg and sugar mixture, with the brandy.

Pour into a container, cover, and freeze for 2½-3 hours, till partially frozen. Remove, stir well and then freeze again, till the desired texture is achieved.

basic meringues (using the whisks)

4 egg whites
100g caster sugar
100g icing sugar

Combine the sugars and set aside.

Whisk the egg whites in a bowl at speed 6 till fairly stiff.

Add half the sugar and whisk till smooth, and stiff peaks have formed.

Gently fold in the remaining sugar with a metal spoon. Line a baking sheet, and spoon or pipe the meringue mixture into ovals, then sprinkle with the remaining sugar.

Cook on the lowest shelf of a cool oven (120°C/250°F/ gas ½) for 1½ hours.

Cool on a wire rack.

Top with soft fruits, chocolate, and sweetened cream.

very moist chocolate cake (using the whisks)

50g butter, softened
2 tbsp golden syrup
50ml milk
2 eggs, beaten
125g caster sugar
100g cooking chocolate, melted
2 tsp vanilla extract
100ml boiling water
35g cocoa powder
125g self raising flour
2 tbsp light vegetable oil (sunflower, etc.)

Dissolve the cocoa powder in the boiling water and set aside to cool.

Put the butter and sugar in the bowl. Cream for a few seconds at low speed (1-2) and gently add half the egg, followed by half the flour, gently increasing the speed to a medium speed (3-4).

Add the remaining egg and flour and mix to a smooth texture. Add the remaining ingredients and mix till smooth and velvety. Pour the mixture into a dish, cover with foil or greaseproof paper and steam for one hour, or till a knife inserted into the cake comes out clean.

steamed treacle pudding (using the whisks)

100g caster sugar
2 eggs
100g self raising flour
5 tbsp golden syrup
100g butter, softened
extra butter for greasing

Grease a 900ml pudding basin and set aside.

Put the butter and sugar in a bowl and whisk at 2-3 till light and fluffy. Add one egg, then a little flour, then the other egg, then mix in the remaining flour.

Put the syrup into the greased pudding basin, and pour the mixture on top.

Cover with greaseproof paper or foil, secure with string and steam for 1½-2 hours.

Serve hot with custard or cream.

farmhouse fruit cake (using the whisks)

150g butter, softened
150g caster sugar
75g glacé cherries, chopped
75g each of sultanas and raisins
25g mixed peel
300g self raising flour
Pinch salt
1 tsp mixed spice
3 tbsp milk
3 eggs

Grease a 20cm (8") round cake tin and line with greaseproof paper.

Preheat the oven to 180°C/350°F/gas 4.

Put the butter, sugar, dried fruits and spices in a bowl, and beat at speed 3 till combined slightly.

Add the eggs and milk and beat for a few seconds.

Gradually add the flour and continue beating till well mixed.

Pour into the cake tin and bake for about 1½ hours.

Cool in the tin for 15 minutes then turn on to a wire rack.

buttery vanilla bean cake (using the whisks)

125g butter, softened
1 vanilla bean pod
125g self raising flour
100g caster sugar
2 eggs
1 tbsp milk

Split the vanilla pod, and scrape out the seeds with a knife.

Grease two 18cm (7") straight sided sandwich tins and line with greaseproof paper.

Preheat the oven to 180°C/350°F/gas 4.

Put the butter, sugar and vanilla seeds in a bowl, and beat on speed 2 for a few seconds.

Add one of the eggs, mix well on speed 3, then add half the flour.

Repeat, adding eggs and flour, till all the ingredients are combined and smooth in texture.

Divide into the two tins and bake in the centre of the oven for 20-25 minutes.

Cool on a wire rack.

Fill with butter cream or whipped cream and jam.

pizza dough (makes 2 large pizzas, using the hooks)

250ml water

525g strong white flour

1½ tbsp olive oil

1½ tsp dried yeast

1½ tsp sugar

1½ tsp salt

Sift the flour into a bowl and add the yeast, sugar and salt. Add the water and oil and mix at mid to high speed till the dough is fully incorporated and smooth in texture.

Cover the bowl with a damp tea towel or cling film and let it rest in a warm place for about half an hour.

Remove the dough and knead by hand for a few minutes.

Cut the dough in half, roll out into circles on a floured surface and put them on a non-stick baking sheet or a pizza baking tray.

Spread the pizza bases with a tomato based sauce and top with your favourite toppings (ham, cheese, sweetcorn, peppers, mushrooms, onions, pepperoni etc.)

Bake in a pre-heated oven at 200°C for 18-20 minutes, till the edges of the crust are golden brown.

basic white bread (using the hooks)

(makes a 1kg/2lb loaf)

600g strong white bread flour

1 sachet active dried yeast (about 2½ tsp)

345ml warm water

1 tbsp sunflower oil or butter

1 tsp sugar

2 tsp salt

Put the flour in a bowl.

Mix the remaining ingredients in a jug.

Run the mixer at low speed in the bowl with the flour, and gradually add the liquid.

As the ingredients incorporate, and the dough ball becomes more formed, increase the speed.

Knead for a couple of minutes, till the dough ball is smooth, then cover and leave in a warm place till it's doubled in size (30-40 minutes).

Remove the dough and punch down to remove air.

Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes.

Bake in a preheated oven at 200°C/400°F/gas 6 for 25-30 minutes, till golden brown and hollow sounding on the bottom.

basic wholemeal bread (using the hooks)

(makes a 1kg/2lb loaf)

575g strong wholemeal bread flour

1 sachet active dried yeast (about 2½ tsp)

375ml warm water

2 tbsp sunflower oil or butter

1 tbsp light brown sugar

2 tsp salt

Follow the method for basic white bread.

soft poppy seed rolls (using the hooks)

(makes 8-10)

- 570g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 300ml milk (warmed slightly)
- 2 eggs (room temperature)
- 1 tbsp sunflower oil
- 1½ tsp sugar
- 2 tsp salt
- 75g poppy seeds

Mix the milk, eggs, oil, sugar, salt and yeast in a jug, and leave for 5 minutes.

Put the flour and poppy seeds in a bowl, and mix at low speed, gradually adding the liquid, then increase the speed, and mix for 3-4 minutes.

Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, put on a greaseproof baking sheet, and leave in a warm place till doubled in size.

Brush with a little egg or milk, and bake in a preheated oven at 220°C/425°F/gas 7 for 20-25 minutes, till golden brown and hollow sounding on the base.

Italian herb bread (using the hooks)

(makes a 1kg/2lb loaf)

- 575g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 290ml lukewarm water (30°-35°C)
- 2 tbsp olive oil
- 2 tsp sugar
- 2 tsp salt
- 4 tbsp mixed dried herbs

Mix the water, oil, sugar, salt and yeast in a jug, and leave for 5 minutes.

Put the flour and dried herbs in a bowl, and mix at low speed, gradually adding the liquid, then increase the speed, and mix for 3-4 minutes.

Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes).

Put on a floured surface, knead gently to knock out the air, then shape, put on a baking sheet, and leave in the warm till doubled in size.

Bake in a preheated oven at 200°C/400°F/gas 6 for 25 minutes or till golden brown and hollow sounding on the bottom.

add your favourite recipes here

connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Russell Hobbs Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products

