

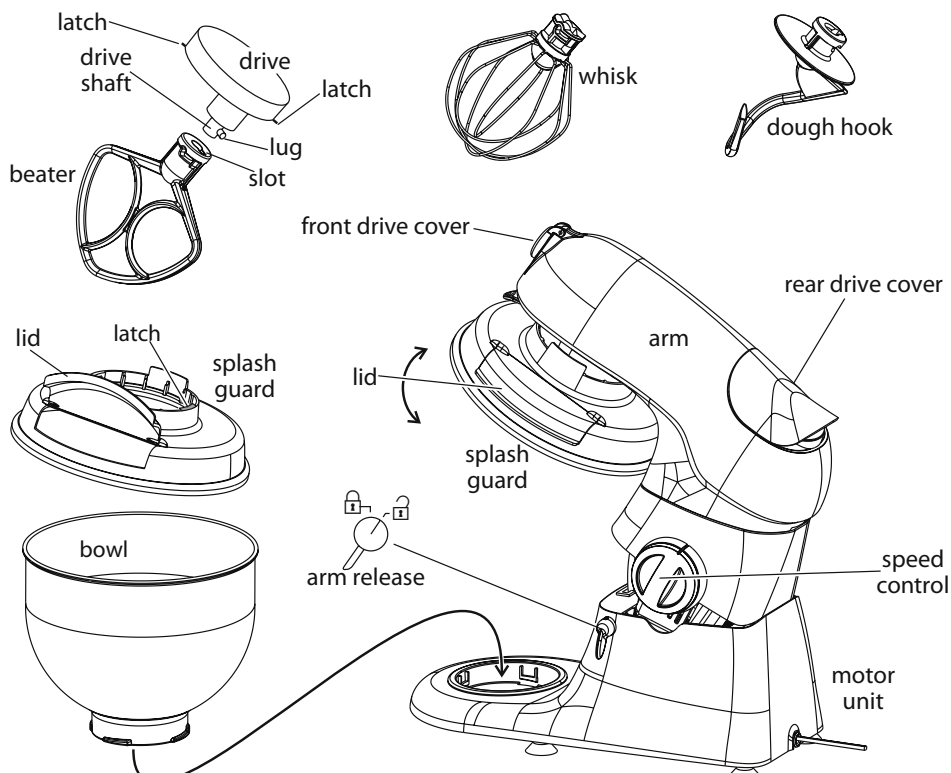


Russell Hobbs



kitchen machine
instructions & recipes

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Read the instructions, keep them safe, pass them on if you pass the appliance on.
Remove all packaging before use.

STAND MIXER, JUG BLENDER, OR PASTA MAKER?

Use the mixer for whisking, beating, and mixing ingredients. Use the jug blender (page 12) for blending liquids, like soups, sauces, and smoothies; for chopping small non-liquid ingredients, like herbs, spices, and nuts. Use the pasta maker (page 17) for ... 3 guesses!

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 The appliance must only be used by or under the supervision of a responsible adult.
- 2 It's not a toy, don't let children play with it. Use and store it out of their reach.
- 3 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 4 Keep fingers, hair, clothing, kitchen utensils, etc. clear of the bowl and attachments.
- 5 Switch off, unplug the appliance, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.
- 6 Don't put anything into the bowl that's hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 7 Don't let anything other than the attachments and ingredients get into the bowl while the appliance is plugged in.
- 8 Don't use the appliance without fitting the splash guard.
- 9 Don't leave the appliance unattended while plugged in.
- 10 Don't run the motor for more than 10 minutes, or it may overheat. After 10 minutes, switch off for at least 10 minutes, to let the motor cool.
- 11 Don't use the appliance for any purpose other than those described in these instructions.



- 12 Don't use attachments or accessories unless we supply them.
- 13 There are three drives – the mixer, the front drive, and the rear drive – use only one at a time, and keep the others covered.
- 14 Don't run the appliance empty, it may overheat.
- 15 Don't use the appliance if it's damaged or malfunctions.
- 16 If the cable is damaged, return the appliance, to avoid hazard.

household use only


BEFORE USING FOR THE FIRST TIME

Turn to "care and maintenance" on page 5 and clean the appliance, to remove any manufacturing residues, dust, etc.

POSITIONING

- 1 Sit the appliance on a water-resistant, dry, stable, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Don't plug the appliance in yet.

RAISING THE ARM

- 4 The springs in the arm are quite powerful, so:
 - a) Check that the appliance is switched off (0)
 - b) Hold the bottom of the appliance.
 - c) Keep clear of the top of the arm, so it won't hit you.
 - d) Turn the arm release to .
 - e) The arm will spring up into the raised position.
 - f) Let go.

THE SPLASH GUARD

- 5 Switch off, unplug, and raise the arm before fitting/removing the splash guard.
- 6 The splash guard fits over the end of the drive shaft and drive:
 - a) Align the latches on the splash guard with those on the drive.
 - b) Turn the splash guard 3cm clockwise.
 - c) Lift the splash guard towards the drive.
 - d) Turn the splash guard 3cm anti-clockwise.
 - e) This should engage the latches on the splash guard with those on the drive.
- 7 To remove the splash guard:
 - f) Turn the splash guard 3cm clockwise.
 - g) Move the splash guard down, away from the drive.

THE LID

- 8 Open the lid to add ingredients, close it again, to avoid splashing.


THE BOWL

- 9 Raise the arm before fitting or removing the bowl.
- 10 Fit the bowl to the appliance and turn it clockwise.
- 11 Turn it anti-clockwise to release it.
- 12 The contents of the bowl will rise when you start the motor – the higher the speed, the more they'll rise.
- 13 Try not to fill the bowl more than about half full (specially when using the whisk).
- ★ Use only the bowl supplied.

THE ATTACHMENTS

- 14 Switch off, unplug, and raise the arm before fitting the attachments.
- 15 Align the slot in the top of the attachment with the lug on the drive shaft, push the attachment on to the drive shaft, and turn it clockwise.
- 16 To remove an attachment, push it on to the drive shaft, turn it anti-clockwise, then pull it off.

LOWERING THE ARM


- 17 a) Check that the appliance is switched off (0).
- b) Hold the bottom of the appliance.
- c) Turn the arm release to .
- d) Press the arm down.
- e) Let the arm release go.
- f) Let go.

POWER UP






- 18 Check that the speed control is set to 0.
- 19 Put the plug into the power socket (switch the socket on, if its switchable).

THE SPEED CONTROL

- 20 Turn the speed control clockwise to the speed you want.
- 21 The range is from 1 (low) to 10 (high). Turn the speed control back to 0 to turn the motor off.
- 22 You'll have your own preferences, but generally:
- 23 Don't run the motor continuously for more than 10 minutes, it may overheat. After 10 minutes, switch off for at least 10 minutes, to let the motor recover.
- 24 Switch off, unplug the appliance, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.

attachment	speed	use
whisk	4-10 + 	beating/aerating cream, egg whites, batter, light mixes
beater	4-6	creaming butter and sugar, medium cake mixes
dough hook	1-3	heavy mixtures, bread, pastry

PULSE

- 25 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.
- 26 Use  as a "pulse" function, for more precise control.
 - a) turn the speed control to  for a second or two, then release it
 - b) check the state of the ingredients
 - c) repeat, till the ingredients are exactly the consistency you want
- 27 Don't run the motor continuously on  for more than 1 minute, it may overheat. After 1 minute switch off for at least 2 minutes, to let it recover.
- 28 Turning the speed control anti-clockwise to  will give you a pulse at high speed.
- ★ Use this setting only with the whisk.

CARE AND MAINTENANCE

- 29 Switch off (0) and unplug before cleaning.
- 30 Clean as soon after use as possible, to prevent residues setting inside the bowl.
- 31 Turn the bowl anti-clockwise to release it from its bayonet fittings, then lift it off the appliance.
- 32 Wash the bowl and attachments in warm soapy water, rinse, and dry.
- 33 You may put the bowl and attachments in a dishwasher, but note: 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.
- 34 Wipe the outside surfaces of the appliance with a clean damp cloth.
- 35 Don't put the motor unit in water or any other liquid.
- 36 Don't use harsh or abrasive cleaning agents or solvents.

a few simple recipes to get you started

pizza dough

dough hook

400g plain flour	1 sachet active dried yeast (about 2½ tsp)
250ml warm water	1½ tbsp olive oil
½ tsp sugar	1 tsp salt

Put the flour in the bowl. Mix the remaining ingredients in a jug. Select speed 1, and gradually add the liquid. As the ingredients incorporate, and the dough ball becomes more formed, increase speed to 2, and knead for a couple of minutes, till the dough ball is smooth.

Remove from the bowl, split into 2-4 pieces, and roll into pizza bases (circles or rectangles) on a floured surface. Lay them on a baking sheet or pizza tray, spread with tomato purée, and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas 6 for 15-20 minutes, till the toppings are bubbling and golden brown.

currant loaf

dough hook

(makes a 1kg/2lb loaf)

500g wholemeal flour	150g butter (softened)
1 tbsp baking powder	½ tsp salt
150g sugar	150g currants
50g mixed peel	2 eggs (medium)
2 tbsp milk	

Put the flour in the bowl, add the softened butter, and mix on speed 1. When the butter and flour start to blend, add the sugar, salt, currants, peel and baking powder. Leave it mixing while you beat the eggs and milk together, then add the egg/milk mixture to the bowl. Select speed 2 and mix till the ingredients are combined. Put into a greased loaf tin and bake in a preheated oven at 180°C/350°F/gas 4 for 35 minutes. Turn on to a wire rack and allow to cool before slicing. Serve toasted with butter.

basic white bread

dough hook

(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

Use the mixing instructions for pizza dough, then put the dough in a bowl, 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

dough hook

(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

dough hook

(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 or bowl, and leave for 5 minutes. Put the flour and poppy seeds in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for five minutes.

Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then put on a greaseproof baking sheet. 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

dough hook

(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 the bowl. Select speed 1. Gradually add the liquid, then increase speed to 2, and mix for 5 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.

chicken & pesto pancake wraps

whisk

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 and salt into the bowl. Select at speed 3. Gradually add the liquid, then increase 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.

apricot, lemon & rum pancakes

whisk

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 the 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, then 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

whisk

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

Melt the butter in a pan, and stir in the flour and cocoa over a low heat. Add the milk and mix till thickened slightly. Remove from the heat and let it cool, then beat in the egg yolks. Put the egg whites in the 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

whisk

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 the bowl and process at speed 6 till smooth. Put the single cream and coffee in a pan, bring just to the boil, then 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 biscuits

whisk

100g (4oz) butter	150g (6oz) caster sugar
1 tsp vanilla essence	1 medium egg
100g (4oz) plain flour	100g (4oz) self raising flour

Cream the butter, sugar and vanilla essence at speed 5 for 1-2 minutes till light, pale and fluffy, add the egg, and whisk till combined. Sift the flours together then gradually add them to the mixture. Remove the bowl, form the mixture into balls, and flatten them. Bake on a greased tray, in a preheated oven at 180°C/350°F/gas 4 for 12-15 minutes. Cool on the tray, then on a wire rack.

basic meringues

whisk

4 egg whites	100g caster sugar
100g icing sugar	

Combine the sugars and set aside.

Whisk the egg whites in the bowl at speed 6 till fairly stiff. Add half the sugar and whisk till smooth, and stiff peaks have formed. Remove the bowl, and lightly fold in the remaining sugar with a metal spoon. Line a baking sheet, spoon or pipe the meringue 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.

classic Victoria sponge cake

whisk

100g (4oz) butter/margarine	100g (4oz) caster sugar
2 large eggs	100g (4oz) self raising flour
1 drop vanilla essence	

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper. Cream the butter and sugar at speed 3 till light and fluffy, gradually add the eggs, then the vanilla. Gradually add the flour, and turn the mixer up to speed 4 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 preheated oven at 180°C/350°F/gas 4 for about 25 minutes. Cool on a wire rack.

steamed treacle pudding

beater

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

Grease a 900ml pudding basin and set aside. Put the butter and sugar in the 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.

very moist chocolate cake

beater

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.

farmhouse fruit cake

beater

150g butter	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 the 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

beater

125g butter	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 the 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.

sponge mixture (basic recipe)**beater**

500g plain flour	250g soft butter or margarine
250g sugar	2 drops vanilla essence
4 eggs	1 tbsp baking powder
125ml milk	pinch of salt

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Put everything into the bowl, mix at speed 1 for 30 seconds, then at speed 3 for 3 minutes, till combined. Pour the mixture into the cake tin, and bake in the centre of the oven for 50-60 minutes. Before removing the cake from the oven, test to see if it's done. Pierce the centre of the cake with a cocktail stick. If no mixture sticks to it, the cake is cooked. Turn the cake on to a wire tray and allow to cool.

You may vary the basic recipe by adding 100g raisins, chopped nuts, or grated chocolate.

walnut and ricotta cake**beater, then whisk**

150g butter, softened	150g caster sugar
5 eggs, separated	grated rind of 1 lemon
150g ricotta cheese	50g plain flour
1 tsp vanilla extract	

100g walnut pieces, chopped and toasted under the grill

topping

2 tbsp brandy	50g plain chocolate, grated
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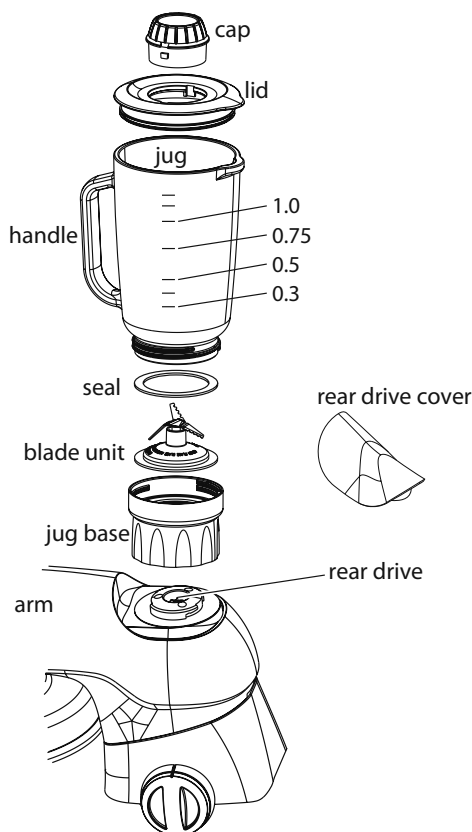
extra handful walnut pieces

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Fit the beater. Put the butter and half the sugar in the bowl and cream at speed 3 for a few minutes, till light and fluffy. Add the egg yolks, lemon rind, cheese, flour and walnuts, mix for a few seconds, till combined. Transfer to a large bowl, and set aside.

Clean the bowl, and fit the whisk.

Whisk the egg whites at speed 4 till fairly stiff, then turn to speed 3 and whisk in the remaining sugar. Remove the bowl from the mixer. Using a large metal spoon, fold the stiff egg whites into the cheese mixture. Pour into the baking tin and cook for 25-30 minutes till risen and firm.

Remove from the oven and drizzle with the brandy. Leave the cake to cool in the tin. When cool, top with grated chocolate and walnuts.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 The jug blender must only be used by or under the supervision of a responsible adult.
- 2 It's not a toy, don't let children play with it. Use and store it out of their reach.
- 3 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 4 Keep your hands away from the blades – they're sharp.
- 5 Don't put your hand into the jug, even after removing it from the motor unit.
- 6 Switch off (0), and wait till the blades stop before removing the lid from the jug, or removing the jug from the motor unit.
- 7 Put the lid on the jug before switching the motor on.
- 8 Don't fill the jug with anything hotter than you can comfortably handle – keep the liquid temperature below 40°C).
- 9 Don't leave the appliance unattended while plugged in.
- 10 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 11 Don't run the motor for more than 10 minutes, or it may overheat. After 10 minutes, switch off for at least 10 minutes, to let the motor cool.
- 12 Don't use the appliance for any purpose other than those described in these instructions.
- 13 Don't use attachments or accessories unless we supply them.
- 14 There are three drives – the mixer, the front drive, and the rear drive – use only one at a time, and keep the others covered.



- 15 Don't run the jug blender empty, it may overheat.
- 16 Don't use the appliance if it's damaged or malfunctions.
- 17 If the cable is damaged, return the appliance, to avoid hazard.

household use only

BEFORE USING FOR THE FIRST TIME

Turn to "care & maintenance" on page 5, and clean the appliance and attachments thoroughly.

POSITIONING

- 1 Sit the appliance on a water-resistant, dry, stable, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Fit the bowl and splash guard to the appliance, as the mixer drive operates when the motor is running.

USING THE JUG

- 4 Put a hand on top of the rear drive cover and twist anti-clockwise, to release it and expose the drive for the jug.
- 5 Align the spout with the speed control.
- 6 Lower the jug on to the drive.
- 7 Turn the jug clockwise till the latches under the jug base engage with the drive, then push down and keep turning till it locks into place.

ADD THE INGREDIENTS

- 8 Put the ingredients into the jug.
- 9 Although the jug can measure up to 1.25 litres, you shouldn't fill it past the 1.0 mark – if you do, the contents may force the lid off at speed.
- 10 Put the lid on the jug, and push it down to secure it.
- 11 Don't use the jug without fitting the lid:
 - a) the contents may escape
 - b) you may hurt someone
 - c) you may be tempted to put a hand into the jug





POWER UP

- 12 Check that the speed control is set to 0.
- 13 Put the plug into the power socket (switch the socket on, if its switchable).

SPEED CONTROL

- 14 Turn the speed control clockwise to the speed you want.
- 15 The range is from 1 (low) to 10 (high). Turn the speed control back to 0 to turn the motor off.
- 16 You'll no doubt have your own preferences, but, generally, use low speeds for lighter mixtures, and high speeds for heavier, thicker mixtures.
- 17 Don't run the motor continuously for more than 10 minutes, it may overheat. After 10 minutes, switch off for at least 10 minutes, to let the motor recover.
- 18 Switch off, unplug the appliance, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.

PULSE

- 19 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.
- 20 Use  as a "pulse" function, for more precise control.
 - a) turn the speed control to  for a second or two, then release it
 - b) check the state of the ingredients
 - c) repeat, till the ingredients are exactly the consistency you want
- 21 Don't run the motor continuously on  for more than 1 minute, it may overheat. After 1 minute switch off for at least 2 minutes, to let it recover.

ADDING INGREDIENTS

22 If you need to add ingredients after you've started blending:

- a) turn the cap anti-clockwise
- b) lift the cap off
- c) add the fresh ingredients
- d) replace the cap
- e) turn the cap clockwise

23 Check that the added ingredients don't push the volume over the 1.0 mark.

FINISHED?

24 Turn the speed control to 0, and wait till the blades stop moving before removing the lid from the jug, or removing the jug from the motor unit.

25 To remove the jug, turn it 2-3cm anti-clockwise, then lift it off the drive.

HOT LIQUIDS

26 Before pouring into the jug, let the liquid cool down to the sort of temperature you can handle comfortably – i.e. keep the liquid temperature below 40°C.

CARE AND MAINTENANCE

27 Switch off (0) and unplug before cleaning.

28 Clean as soon after use as possible, to prevent residues setting inside the jug.

29 Wash the jug and lid in warm soapy water, rinse well, then leave them to drain and air dry.

30 If you've left it too long before cleaning, and bits have glued themselves to the inside of the jug, use a nylon brush.

31 You may put the jug and lid in a dishwasher, but 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.

32 Wipe the outside surfaces of the blender with a clean damp cloth.

REMOVING THE BLADE UNIT

33 Grip the jug base with one hand.

34 Grip the jug handle with the other hand.

35 Turn the handle anti-clockwise to release the jug base.

36 Lift the blade unit off the jug base.

37 Lift the seal off the blade unit.

38 Use a nylon brush to clean the blades – don't touch the blades.

39 Wash the seal in warm soapy water, rinse, and dry.



REPLACING THE JUG BLADE UNIT

40 Fit the seal to the blade unit.

41 Lower the blade unit into the jug base.

42 Lower the jug into the top of the jug base.

43 Turn the jug clockwise to lock it in place.

★ Don't fit the jug base to the drive without the jug.

STAINING

44 Carotenoids, which are found in many vegetables, can cause severe staining, which may be impossible to remove. Don't worry about it, it won't affect the operation of the appliance.

45 If you want to try, then you could soak the stained parts overnight in one of the following:

- a) quarter of a cup of household bleach in a sink full of warm water
- b) a mixture of 1 part white vinegar to two parts warm water
- c) half a small packet of baking soda in enough warm water to cover the parts

★ Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.

a few recipes to get you started

coriander pesto

4 handfuls fresh coriander leaf 4 cloves fresh garlic
120g pine nuts 250ml olive oil
120g freshly grated Parmesan

Put the coriander, garlic and pine nuts in the jug, add a spoon of oil, and process. Repeat till the oil's done, transfer to a big bowl, and mix in the Parmesan. Season with black pepper. Serve as a topping for soup, tossed through warm pasta, or as a dip.

black olive and anchovy sauce

250g pitted black olives 60g anchovy fillets, drained
3 tbsp capers, drained 150ml olive oil
2 tbsp brandy (optional) fresh ground black pepper

Put everything but the oil into the bowl. Add a spoon oil and process for 5 seconds. Repeat till the consistency is as you want it. Toss through warm pasta or spread on toast.

horseradish and apple sauce

250ml double cream 2 sharp flavoured apple, peeled and grated
6 tbsp horseradish relish 2 tsp paprika

Process the cream till soft peaks form, then transfer to a bowl and fold in the other ingredients. Season with black pepper. Serve with beef or sausage.

sweet and sour sauce

4 shallots, peeled small piece fresh ginger, peeled
2 clove garlic 2 tbsp soy sauce
dash white wine vinegar 2 tsp mustard
2 tsp tomato purée

Put everything in the bowl and process till smooth. Serve with chicken or fish, or as a dip.

spicy pumpkin soup

900g pumpkin 2 leeks, trimmed and sliced
900ml (1½ pints) chicken or vegetable stock 2 tbsp vegetable oil
2 cloves garlic, crushed 1 tsp ground ginger
1 tsp ground coriander bunch of fresh coriander leaves
2 tbsp single cream or crème fraîche salt & pepper

Peel the pumpkin, remove the seeds, and cut the flesh into chunks, roughly chop the coriander. Heat the oil in a pan, add the leeks, garlic and spices, then stir till the leeks have softened slightly. Add the pumpkin and stock to the pan, bring to the boil, then simmer gently till the pumpkin is tender (20-30 minutes). Remove from the heat, and stir in the coriander and cream. Let the mixture cool for about 30 minutes, then blend at high speed, till it's really smooth. Return the mixture to the pan and heat to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with crusty bread.

leek & potato soup (serves 4)

150g leeks, trimmed 150g potatoes, peeled
2 vegetable or chicken stock cubes 800ml water
salt and pepper to taste

Blend the leeks and potatoes for a couple of seconds (you want them lumpy, not mushy). Transfer to a pan, and add the water and stock cubes.

Bring to the boil, stirring, reduce the heat, cover the pan and simmer for 20 minutes.

Let the mixture cool for about 30 minutes, then blend at high speed, till it's smooth and silky.

Return the mixture to the pan and heat to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

gribiche variations

the vinegar can be red wine vinegar, white wine vinegar, cider vinegar, rice wine vinegar, lemon juice, or lime juice
the vegetable oil can be tasteless (safflower/grapeseed/peanut), to bring out the flavour of the other ingredients, or flavourful, like virgin olive oil or corn oil, or use a flavourless oil with a dash of the more expensive oils, like sesame, hazelnut, or walnut
the herbal/spice ingredients, mustard, tarragon, parsley can be swapped/augmented by other varieties
the crunchy ingredients, gherkins, shallots, capers can be swapped/augmented – there are probably at least 4 different types of onion in your local supermarket, there's probably sauerkraut, there's bound to be water chestnuts, there'll be many varieties of peppers and chillies

breakfast smoothie

4 tbsp natural yogurt 200ml milk
2 tbsp oatmeal or porridge oats 1 large banana, roughly chopped
2 tsp honey 2 apples, cored and roughly chopped
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 15 seconds.

nutty banana smoothie

150g hazelnut yogurt 1 large banana, roughly chopped
200ml milk
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

mango lassi

200ml natural yogurt 1 ripe mango, stoned, peeled, and roughly chopped
200ml milk 2 tsp honey
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

chocolate orange smoothie

170g chocolate ice cream 300ml orange juice
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

chocolate pear smoothie

300ml chocolate milk 2 pears, peeled, cored and roughly chopped
Put everything into the jug. Run at speed 2 for 15 seconds, then 5 for 5 seconds.

strawberry & banana smoothie

300ml milk
1 large banana, roughly chopped 12 strawberries, stalks removed
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

banana, vanilla & honey smoothie

400ml milk 1 large banana, roughly chopped
4 tsp honey 2 tsp vanilla extract
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

apple & mango smoothie

600ml apple juice 1 ripe mango
Stone, peel and roughly chop the mango. Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

creamy blueberry & vanilla smoothie

360ml lemonade 125g vanilla ice cream
70g blueberries
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

cranberry, orange & banana smoothie

300ml orange juice 300ml cranberry juice

1 small banana, roughly chopped

Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

peach & apricot smoothie

4 halves of tinned apricot (in juice) 80ml apricot juice (from tin)

2 peaches 4 tbsp natural yogurt

200ml milk 2 tsp honey

Stone and roughly chop the peaches. Put everything into the jug. Run at speed 2 for 15 seconds, then 5 for 15 seconds.

berry fruity smoothie

300ml apple juice 90g raspberries

12 strawberries, stalks removed

Put everything into the jug. Run at speed 2 for 15 seconds, then 5 for 15 seconds.

apple, melon & kiwi fruit smoothie

400ml apple juice 1 kiwi fruit, peeled and roughly chopped

150g melon, roughly chopped

Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

very chocolatey cherry smoothie

350ml lemonade 125ml chocolate ice cream

100g cherries, stoned

Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

adult only smoothies – these make 2 glasses

tropical cocktail

200ml ginger beer 150g melon, roughly chopped

40ml rum

Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

cosmopolitan

100ml cranberry juice 50ml vodka

50ml cointreau

Put everything into the jug. Run at speed 2 for 10 seconds.

baileys coffee cocktail

100ml milk 40g vanilla ice cream

½ tsp instant coffee 40ml baileys or irish cream liqueur

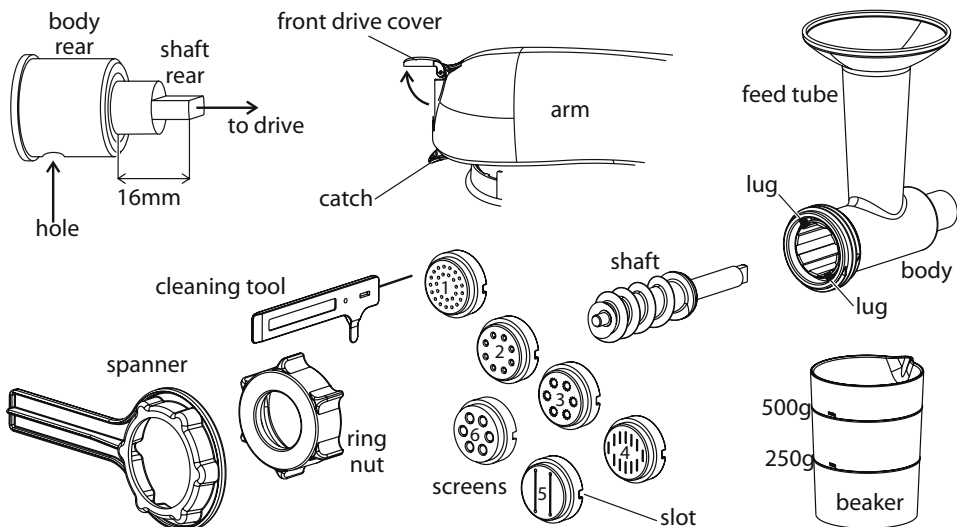
Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

strawberry gin fizz

100ml lemonade 60ml gin

1 tsp lemon juice 6 strawberries, stalks removed

Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 This attachment must only be used by or under the supervision of a responsible adult.
- 2 Use and store it out of reach of children.
- 3 Don't put fingers into the feed tube.
- 4 Don't use the attachment for any purpose other than those described in these instructions.
- 5 Don't use the attachment if it's damaged or malfunctions.



household use only

ASSEMBLY

- 1 Push the shaft into the body.
- 2 The rear of the shaft should stick out about 16mm from the rear of the body.
- 3 Fit the screen you want (1-6).
- 4 The slot in the edge of the screen fits over the lug inside the front of the body.
- 5 Fit the ring nut to the front of the body and tighten it by hand.
- 6 Don't use excessive force, you'll damage the threads.
- 7 Open the front drive cover on the appliance.
- 8 Pull the catch down, and hold it there.
- 9 Push the rear of the body into the front drive on the appliance.
- 10 You may have to rotate it to fit the rear of the shaft into the drive.
- 11 When the drive is correctly located, rotate the body till the feed tube is vertical.
- 12 Release the catch – it should locate in the hole under the body rear.

EXTRUDING

- 13 Roll fresh pasta into hazelnut-sized balls.
- 14 Plug the appliance into the wall socket (switch the socket on, if it's switchable).
- 15 Run the motor at speed 1.
- 16 Drop a ball of pasta into the feed tube.
- 17 Wait till you see pasta coming out of the screen before adding another pasta ball.
- 18 After the first ball has passed through, you may raise the speed to 3.
- 19 Initially, the extruded pasta may curl. This will stop when enough weight is extruded to keep it straight.
- 20 You may cut off the curly parts, roll them into a ball, and drop into the feed tube.

- 21 When the extruded pasta reaches the required length, gently pull it away from the screen.
- 22 Separate the strands of pasta, and lay on kitchen paper to dry
- 23 Switch the motor off (0).
- 24 Unplug the appliance (switch the socket off first, if it's switchable).

WHICH SCREEN?

- 25 The screens are numbered 1-6:
1 = spaghetti, 2 = small macaroni, 3 = rigatoni, 4 = tagliatelle, 5 = lasagne, 6 = large macaroni.

DISASSEMBLY

- 26 Switch the motor off (0).
- 27 Unplug the appliance (switch the socket off first, if it's switchable).
- 28 Pull the catch down, and pull the body out of the front drive.
- 29 Close the front drive cover.
- 30 Unscrew the ring nut (if it's tight, use the spanner).
- 31 Lay the body down on the work surface.
- 32 Hold the body with one hand, and push the rear of the shaft with the other.
- 33 Ease the screen off the shaft.

CARE AND MAINTENANCE

- 34 Use the cleaning tool to scrape/push pasta from the parts.
- 35 Wash everything in hot soapy water, rinse and dry.
- 36 Don't put any part of the attachment in a dishwasher.

pasta dough recipes

plain pasta (for wholemeal pasta, use wholemeal flour)

- | | |
|------------------|------------|
| 500g plain flour | ½ tsp salt |
| 4 eggs | water |

Fit the beater to the mixer. Sift the flour and salt into the mixer bowl. Break the eggs into the beaker, and add enough water to fill the beaker to the 500g line. Empty the beaker into the bowl. Run at speed 1 for 1-2 minutes. Stop half way through, and scrape any mixture from the sides of the bowl. The mixture should resemble breadcrumbs.

herb pasta

- | | |
|-----------------------|-------------------|
| 500g plain flour | ½ tsp salt |
| herbs, finely chopped | a pinch of pepper |
| 4 eggs | water |

Fit the beater to the mixer. Sift the flour and salt into the mixer bowl. Add the herbs and pepper. Break the eggs into the beaker, and add enough water to fill the beaker to the 500g line. Empty the beaker into the bowl. Run at speed 1 for 1-2 minutes. Stop half way through, and scrape any mixture from the sides of the bowl. The mixture should resemble breadcrumbs.

pasta verdi

- | | |
|------------------|---------------------------------------|
| 500g plain flour | ½ tsp salt |
| 4 eggs | 75g puréed spinach (cooked or canned) |
| water | |

Fit the beater to the mixer. Sift the flour and salt into the mixer bowl. Break the eggs into the beaker. Add the spinach. Add enough water to fill the beaker to the 500g line. Empty the beaker into the bowl. Run at speed 1 for 1-2 minutes. Stop half way through, and scrape any mixture from the sides of the bowl. The mixture should resemble breadcrumbs.

- 1 Don't make more than these quantities at one time, or the mixture will dry out before you finish extruding your pasta.
- 2 If you want to make less, then you may halve the quantities, and use the 250g line instead of the 500g line on the beaker.

cooking your pasta

Use a large pan. Fill it $\frac{3}{4}$ full with water. Add 1-2 tsp salt. Bring the water a rolling boil. Gradually add the pasta. Cook for 5-8 minutes, stirring occasionally. Drain in a colander, rinse with fresh water, and serve.

To avoid sticking, and to make the job easier, we recommend cooking tagliatelle and lasagna in two batches.



ENVIRONMENTAL PROTECTION

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, Spectrum Brands (UK) Limited, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)



GUARANTEE

Defects affecting product functionality appearing within two years of first retail 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.



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