

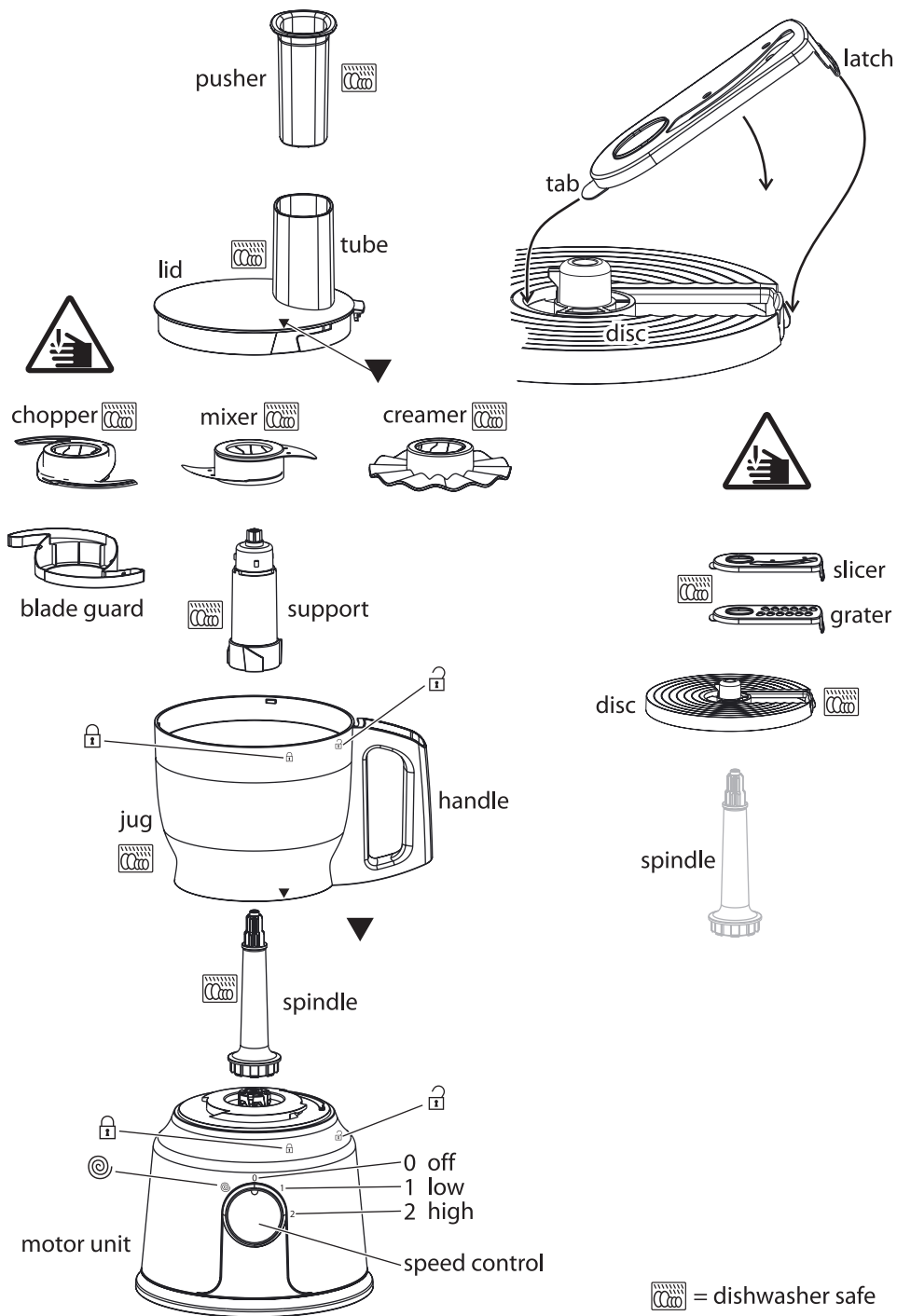


# Russell Hobbs



instructions

**£10,000 prize draw**  
**PLUS Free Rewards Gallery**  
Register online now to  
collect your reward  
See back for  
details





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

---

## **IMPORTANT SAFEGUARDS**

---

Follow basic safety precautions, including:




- 1 This appliance must only be used by or under the supervision of a responsible adult.  
Use and store it out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 Unplug before fitting or removing an attachment.
- 4 Switch off (0) before fitting the jug to the motor unit.
- 5 Switch off (0), and wait till the blades come to a stop before removing the lid from the jug, or removing the jug from the motor unit. 
- 6 Keep your hands away from the blades – they're sharp.
- 7 Don't use the appliance unless the lid is in place.
- 8 Don't fill with anything hotter than you can comfortably handle (i.e. below 40°C).
- 9 Don't put utensils into the jug while the appliance is plugged in.
- 10 Don't leave the appliance unattended while plugged in.
- 11 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 12 Don't use the appliance for any purpose other than those described in these instructions.
- 13 Don't use the appliance if it's damaged or malfunctions.
- 14 If the cable is damaged, return the appliance, to avoid hazard.

### **household use only**

---

## **USING THE PROCESSOR**


---

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Fit the spindle to the top of the motor unit.
- 2 Align the ▼ on the bottom of the jug with the  on the motor unit.
- 3 Lower the jug on to the motor unit, then turn the jug to align the ▼ with the .
- 4 Turn the lid to bring the ▼ on the lid over the  on the jug, and lift the lid off.

---

## **WITH THE SUPPORT**

---

- 5 Lower the support into the centre of the jug, over the spindle
- 6 Fit the attachment over the support, and slide it to the bottom.
- 7 Use the chopper for pulverizing ingredients.
- ★ Hold the plastic centre of the chopper in one hand, hold the blade guard in the other, and pull them gently apart.
- 8 Use the mixer to mix ingredients together for cakes, sponges, etc.
- 9 Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.
- 10 Put the ingredients into the jug – don't fill it past the 1500ml mark.
- 11 Replace the lid, and turn it to bring the ▼ on the lid over the  on the jug, to lock it in place.

12 To add ingredients while the motor is running:

- a) lift the pusher out of the tube
- b) add the ingredients via the tube
- c) replace the pusher



## WITH THE DISC

---

13 To fit the slicer or grater to the disc:

- a) insert the tab into the centre of the disc
- b) lower the slicer/grater into the disc
- c) secure the latch over the edge of the disc

14 Lower the disc on to the top of the spindle.

15 Replace the lid, and turn it to bring the ▼ on the lid over the  on the jug, to lock it in place.

16 Remove the pusher, and drop the ingredients down the tube.

17 Replace the pusher, and use it to push the ingredients gently down the tube.

★ Don't use fingers or cutlery to push food down the tube – only the pusher.

18 Don't let the jug get more than about half full – stop and empty it.

19 To remove the slicer or grater from the disc, ease the latch away from the side of the disc, and lift the slicer/grater off.



## POWER UP

---

20 Check that the speed control is set to 0.

21 Put the plug into the power socket (switch it on, if it's switchable).




## SPEED CONTROL

---

22 Turn the speed control clockwise (1 = low, 2 = high).

23 Turn it back to 0 to turn the motor off.

24 Use low speed (1) for lighter applications, using mainly liquid ingredients, and high speed (2) for heavier applications, using mainly solid ingredients.

25 Turning it anti-clockwise to  will give you a short burst at high speed, for more precise control. In this direction, the control is spring-loaded. When you let go, it'll return to 0.

26 Don't run the motor for more than 1 minute, it may overheat. After 1 minute, switch off for at least 2 minutes, to recover.




## CARE AND MAINTENANCE

---

27 Switch off (0) and unplug before cleaning.

28 Wipe the outside of the motor unit with a clean damp cloth.

29 Wash the removable parts in warm soapy water, or in a dishwasher .

30 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.

★ Press the chopper into the blade guard before storing the appliance away.



## a few recipes to get you started

### quick cheese & tomato pizzas

2 medium pizzas

440g strong white flour      240ml lukewarm water  
2 sachets (6-8g each) active dried yeast      2 tsp sugar  
2 tbsp olive oil      1 tsp salt  
1x300g jar pizza sauce      200g mozzarella cheese

Mix the water, yeast, and sugar in a bowl, and leave for 5 minutes. Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture. Add the oil, process at high speed till a dough ball forms, then reduce speed. 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/roll each one to fit a lightly oiled baking tray. Top with the pizza sauce. Use the 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.

### leek & potato soup

4 servings

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

Use the chopper to finely chop the leeks and potatoes. Put the leek, potato, water, and stock cubes in a saucepan. Bring to the boil, reduce the heat, cover the pan and simmer for 20 minutes. Allow the mixture to cool for about 30 minutes and then transfer to the blender. Blend at maximum speed till the mixture is smooth, then transfer the mixture back into the saucepan and heat through.

### chocolate mousse

4 servings

4 eggs, separated  
40g caster sugar  
1 tbsp double cream  
200g plain chocolate  
30g butter or margarine

Attach the creamer, then process the egg whites for about 2 minutes on a high speed till stiff. Gradually pour half of the sugar through the feeding tube and mix at high speed till mixed in. Remove the egg white from the bowl and set aside. Put the egg yolks, the remainder of the sugar and the cream in the bowl, and process at high speed for 30 seconds. Break the chocolate into pieces and place in a large bowl. Melt the chocolate either in the microwave or over a pan of hot water. Stir the butter into the melted chocolate. Turn the processor to speed 4 and gradually pour the melted chocolate mixture into the egg yolk mixture. Mix for 20 seconds. Transfer the chocolate/egg yolk mixture back into the large bowl. Fold the whipped egg whites, one tablespoon at a time into the chocolate mix. Transfer to individual dishes and then chill for at least one hour before serving.

**more recipes are available on our website:**

<http://www.russellhobbs.com/ifu/551078>

---

## **WIRING INSTRUCTIONS UK plugs only**

---

The product doesn't need an earth.

It has a 13A BS1362 fuse in a 13A BS1363 plug.

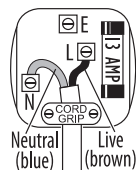
To replace the plug, fit the blue wire to N, and the brown wire to L.

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.



---

## **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: [email: service@russellhobbs.com](mailto: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](http://www.russellhobbs.co.uk) for more products

---

## **REGISTRATION AND PRIZE DRAW**

---

Collect your free reward, and a chance to win £10,000.

Visit [www.productregister.co.uk/rhobbs](http://www.productregister.co.uk/rhobbs)

**almost mayonnaise**

**nearly remoulade**

**close to aioli**

**not quite tartare sauce**

**bacon and egg sauce**

**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 (virgin olive oil/corn oil), or use a tasteless oil with a  
dash of the more expensive oils (sesame/hazelnut/walnut)  
the herbal/spice ingredients, mustard, tarragon, parsley can  
be swapped/augmented by other varieties  
the crunchiness 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  
2 tsp oatmeal or porridge oats  
2 tsp honey  
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 15 seconds.  
**nutty banana smoothie**  
150g hazelnut yogurt  
200ml milk  
Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

**mango lassi**

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

**banana, vanilla & honey smoothie**

400ml milk  
4 tsp honey  
2 tsp vanilla extract  
1 large banana, roughly chopped

Put everything into the jug. Run at speed 2 for 10 seconds, then 1 for 5 seconds.

**more smoothie recipes are available on our website:**

<http://www.russellhobbs.com/ifu/550941>

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.

## mayonnaise gribiche

We were reluctant to include a recipe for mayonnaise, because of the health hazards associated with raw eggs. Instead, we've come up with this recipe for gribiche, which uses hard boiled egg yolks, so it's safe.

It's also extremely tolerant to change, so you can make it with a whole range of ingredients to suit your own taste.

## **gribiche – basic**

2 hard boiled eggs  
250ml vegetable oil  
25 ml wine vinegar  
1 good sized gherkin  
2 tsp Dijon mustard  
1 tsp fresh ½ tsp dried tarragon  
1 tsp fresh ½ tsp dried parsley  
salt & pepper

● Crack the hard boiled eggs, and separate the yolks and whites. Roughly chop the whites and put them into a bowl. Finely chop the gherkin and shallots and add them to the bowl

● Put the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper into the jug blender. Fit the lid, and turn the speed control to P for a couple of seconds.

● Now you need to take care – you have to drizzle oil into the jug slowly, without really removing the lid, and without letting the ingredients escape.

● Put the oil into a small jug or bottle – something you can control the flow of oil with. Turn the speed control to between 1 and 3.

● Remove the lid from the jug, hold it on top of the jug with one hand, hold the oil container in the other hand. Now lift the side of the lid a bit, and drizzle the oil slowly into the blender, as if you were making mayonnaise.

● When the oil's done, turn the speed control to 0, and remove the jug from the drive. Use a wooden spoon to remove a little and taste it, then add salt and pepper to adjust the taste.

● Fit the lid, put the jug on the drive, and turn the speed control to P for a couple of seconds.

● Remove the jug, and add the contents to the bowl containing the egg white, gherkin, and shallots. Serve with salads, fish, or chicken. It'll keep in the fridge for about a week.

● From the basic gribiche, you can make a substitute for most mayonnaise-type sauces.

● If you want to firm it up a bit, you can use a third egg yolk. If you want it smoother, put some/all of the shallots, gherkin, egg whites into the blender at the end.



## a few recipes to get you started

### coriander pesto

4 handfuls fresh coriander leaf  
120g pine nuts  
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

3 tbsp capers, drained

2 tbsp brandy (optional)

Put everything but the oil into the bowl. Add a spoon oil and process for 5 seconds.

Repeat till the consistency is right. Toss through warm pasta or spread on toast.

### horseradish and apple sauce

250ml double cream

6 tbsp horseradish relish

2 tsp paprika

2 sharp flavoured apple, peeled and grated

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

2 clove garlic

2 tbsp soy sauce

small piece fresh ginger, peeled

dash white wine vinegar

2 tsp mustard

2 tsp tomato purée

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

### spicy pumpkin soup

900g pumpkin

900ml (1½ pints) chicken or vegetable stock

2 tbsp vegetable oil

2 leeks, trimmed and sliced

1 tsp ground ginger

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



2 vegetable or chicken stock cubes

800ml water

150g potatoes, peeled

salt and pepper to taste

## PREPARATION

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Align the ▲ on the bottom of the jug with the  on the motor unit.
- 3 Lower the jug on to the motor unit, then turn the jug to align the ▲ with the .
- 4 Press the lever to open the lid.
- 5 Put the ingredients into the jug. Don't fill past the 1500ml mark, or the contents may force the lid off when you start the motor.
- 6 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 7 Close the lid, and press it down to seal it.
- 8 Align the pips on the sides of the cap with the slots in the hole in the lid, put the cap into the hole, and turn it clockwise to lock it.
- 9 Don't run the blender without the cap.


## POWER UP

- 10 Check that the speed control is set to 0.
- 11 Put the plug into the power socket (switch it on, if it's switchable).


## SPEED CONTROL

- 12 Turn the speed control clockwise (1 = low, 2 = high).
- 13 Turn it back to 0 to turn the motor off.
- 14 Use low speed (1) for lighter applications, using mainly liquid ingredients, and high speed (2) for heavier applications, using mainly solid ingredients.
- 15 Turning it anti-clockwise to @ will give you a short burst at high speed, for more precise control. In this direction, the control is spring-loaded. When you let go, it'll return to 0.
- 16 Don't run the motor for more than 1 minute, it may overheat. After 1 minute switch off for at least 2 minutes, to allow it to recover.

## ADDING INGREDIENTS

- 17 To add ingredients while the blender is working, turn the cap anti-clockwise to unlock it, lift it off, pour the new ingredients via the hole, then replace the cap, and turn it clockwise to lock it.
- 18 Check that the added ingredients don't push the volume in the jug past 1500ml.
- 19 Turn the speed control to 0, and wait till the blades stop moving.
- 20 Turn the jug to align the ▲ with the  to unlock it, and lift it off the motor unit.

## CARE AND MAINTENANCE

- 23 Switch off (0) and unplug before cleaning.
- 24 Wipe the outside of the motor unit with a clean damp cloth.
- 25 Wash the jug, lid and cap in warm soapy water, or in a dishwasher .
- 26 Use a brush to clean the blades.
- 27 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.

## household use only

15 If the cable is damaged, return the blender, to avoid hazard.  
14 Don't use the blender if it's damaged or malfunctions.  
instructions.

13 Don't use the blender for any purpose other than those described in these  
the motor, damaging it.

10 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into

9 Don't leave the blender unplugged while plugged in.

blender is plugged in.

8 Don't put any other object (spoon, spatula, etc.) into the jug while the

7 Don't put your hand into the jug, even when cleaning.

6 Don't use the blender unless the lid is closed.

5 Switch off (0) and wait till the blades come to a stop before opening the lid.

4 Switch off (0) before fitting the jug to the motor unit.

3 Unplug before dismantling or cleaning.

outdoors.

2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or

Use and store it out of reach of children.

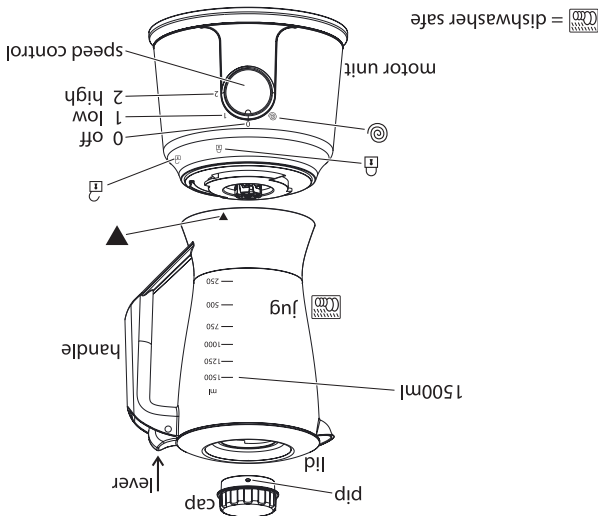
1 This appliance must only be used by or under the supervision of a responsible adult.

Follow basic safety precautions, including:

## IMPORTANT SAFEGUARDS

Remove all packaging before use.

Read the instructions, keep them safe, pass them on if you pass the appliance on.





Russell Hobbs



Instructions

Register online now to  
collect your reward  
See back for  
details  
**£10,000 prize draw**  
**Plus Free Rewards Gallery**