

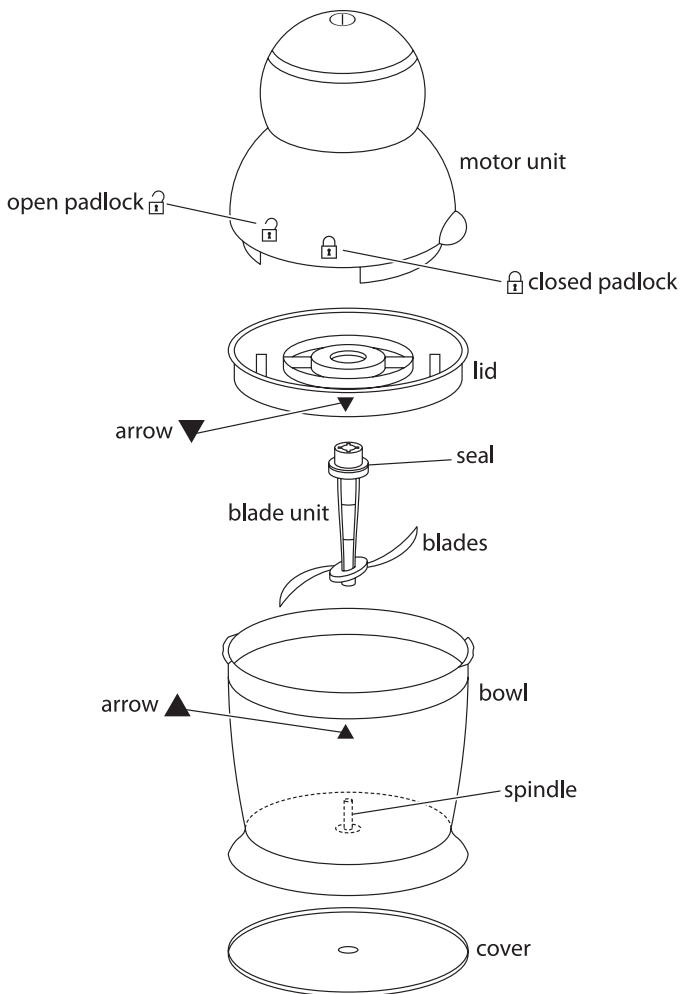


Russell Hobbs



instructions

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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 direct supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the motor unit in water, don't use it in a bathroom, near a source of water, or outdoors.
- 3 Don't open the chopper till the blades stop moving.
- 4 Don't handle the blades. Take care when handling and cleaning the blade unit– handle only the plastic parts.
- 5 The chopper won't run unless it's properly assembled.
- 6 Unplug before dismantling or cleaning.
- 7 Don't leave the chopper unattended while plugged in.
- 8 Don't process raw meat of any description – meat must be fully cooked and fit to eat before processing.
- 9 Don't try to crush or chip ice, you'll damage the blades.
- 10 Don't fill more than half full with liquid.
- 11 Don't run the motor for more than 15 seconds continuously, after 15 seconds, let it cool for 2 minutes before using it again.
- 12 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 13 Don't fit any attachment or accessory other than those we supply.
- 14 Don't use the chopper for any purpose other than those described in these instructions.
- 15 Keep the chopper and the cable away from hotplates, hobs or burners.
- 16 Don't use the chopper if it's damaged or malfunctions.
- 17 If the cable is damaged, return the chopper, to avoid hazard.





household use only



BEFORE USING FOR THE FIRST TIME

Dismantle and clean the chopper (below), to remove any manufacturing residues, dust, etc.

DISMANTLING THE CHOPPER



- 1 Unplug the chopper (switch the socket off first, if it's switchable).
 - 2 Turn the motor unit to align the open padlock  with the arrow  on the lid, and lift the motor unit off the lid.
 - 3 Lift the lid – hold it at an angle, so it drips into the bowl.
 - 4 Hold the blade unit by the plastic part, and lift it off the spindle.
 - 5 You may have to turn it slightly to free it from the spindle flanges.
 - 6 Take care – the blades are very sharp.
-

CLEANING

- 7 Take care when handling the blade unit.
 - 8 Wipe the outer surfaces of the motor unit with a damp cloth.
 - 9 Wash the bowl, lid, cover, and blade unit in warm soapy water.
 - 10 Rinse to remove all traces of soap and air dry.
 - 11 Clean inside the blade unit with a toothpick or cocktail stick.
 - 12 Take care when storing the blade unit – whenever possible, store the chopper assembled, with the blade unit fitted in the bowl.
 - 13 You may wash the bowl, lid, and cover in a dishwasher, but we don't recommend this, as the harsh environment inside the dishwasher will affect the surface finishes. Any damage should be cosmetic, and shouldn't affect the operation of the chopper.
 - 14 Don't put any of the other parts in a dishwasher.
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ASSEMBLING AND USING THE CHOPPER

- 15 Hold the blade unit by the plastic part, and lower it over the spindle in the bottom of the bowl.
- 16 It's spring-loaded, so you'll feel resistance as you push it down.
- 17 Check the seal is in place, or liquid might seep into the lid.
- 18 Put the food to be processed in the bowl:
 - a) don't fill much higher than the 650ml mark
 - b) don't fill more than half full with liquid, or it may overflow
 - c) don't process raw meat of any description – meat must be fully cooked and fit to eat before processing
 - d) don't process large amounts in batches – if you need to process large amounts, you need a full size processor

- 21 Align the arrow ▼ on the lid with the arrow ▲ on the bowl, and lower the lid on to the bowl.
 - 22 Align the open padlock  on the motor unit with the arrow ▼ on the lid, and lower the motor unit on to the lid.
 - 23 Turn the motor unit to align the closed padlock  with the arrow ▼ on the lid.
 - 24 Put the plug into the power socket (switch the socket on, if it's switchable).
 - 25 Press the top of the motor unit ① gently down to start the motor.
 - 26 Watch the contents of the bowl, to avoid over-processing.
 - 27 Release the top of the motor unit ①, to stop the motor.
 - 28 It's best to run the motor in bursts of a few seconds at a time, and inspect the results between bursts.
 - 29 Don't run the motor for more than 15 seconds continuously, after 15 seconds, let it cool for 2 minutes before using it again.
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DONE?

- 30 Lift the motor unit off the lid.
 - 31 Lift the lid off the bowl – hold it at an angle, to let anything on it drip back into the bowl.
 - 32 Put a finger on top of the blade unit, to prevent it dropping out.
 - 33 Tip the processed contents out of the bowl.
 - 34 Alternatively, hold the plastic part of the blade unit, and lift it up and out of the bowl. Take care – the blades are very sharp.
 - 35 Fit the cover to the bottom of the bowl for storage. If you use the bowl to store the processed food, fit it to the top of the bowl.
 - 36 You may store the bowl in the fridge, but not in the freezer.
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A COUPLE OF TIPS

- 37 Cut the ingredients into uniformly sized pieces before processing.
 - 38 Chocolate, nuts, and cheese will chop/grind better if chilled first.
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HOT LIQUIDS

- 39 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).

a few simple recipes to get you started

coriander pesto (dip, topping or sauce)

2 handfuls fresh leaf coriander 3 cloves fresh garlic
60g pine nuts 125ml olive oil
60g freshly grated Parmesan salt and pepper to taste

Put the coriander, garlic, pine nuts, and a bit more than half the oil into the bowl, and process till the mixture is smooth.

To adjust the thickness, add a little oil and press the top.

Stir in the Parmesan, taste, and adjust the seasoning.

Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

black olive and anchovy tapenade/sauce

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

Reserve half the oil. Put everything else into the bowl and process for a couple of seconds. Check, adjust the oil, and process to the consistency you need:

For a tapenade, to spread on toast, you need a paste.

For a sauce, to toss through pasta, it should be fairly runny.

horseradish and apple sauce

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

Process the cream soft peaks form, then spoon gently into a big bowl, Gently fold in the rest of the ingredients – “gently” means don’t knock the air out of the cream or it’ll collapse.

Season with black pepper, serve with beef or sausage.

sweet and sour sauce

4 shallots, peeled 2 cloves fresh garlic
1 small piece fresh ginger, peeled 2 tbsp soy sauce
2 tsp mustard 2 tsp tomato purée

a dash of white wine vinegar

Put everything into the bowl, and process till smooth.

breakfast smoothie

1 large banana, roughly chopped 2 tbsp natural yogurt
1 tbsp oatmeal or porridge oats 100ml milk
1 apple, cored and chopped 1 tsp honey

Put everything into the bowl.

Process to your preferred texture and smoothness.

mango lassi (a rich mango smoothie)

200ml natural yogurt 1 ripe mango
200ml milk 2 tsp honey

Stone, peel and roughly chop the mango, and process till smooth.

leek & potato soup (serves 2)

75g leeks, trimmed 75g potatoes, peeled
1 chicken/vegetable stock cube 400ml water
salt and pepper to taste

Put the leeks and potatoes into the bowl, and process for a couple of seconds (you want them lumpy, not mushy).

Transfer to a pan, and add the water and stock cube.

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

Let it cool for about 30 minutes, then process till silky smooth.

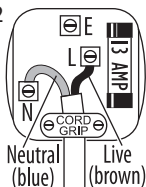
Return to the pan, and warm to serve (don't let it boil, it'll separate).

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



UK PLUG WIRING

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, choppers 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 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 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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