



Russell Hobbs

COLOUR CONTROL



3 IN 1 STICK MIXER

2 YEAR WARRANTY

20220AU

20220AU_IB&RB_FA_211113

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd
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Victoria 3195 Australia
Customer Service in Australia
Toll Free: 1800 623 118
Email: info@spectrumbrands.com.au
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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be,
contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (Warranty Period), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

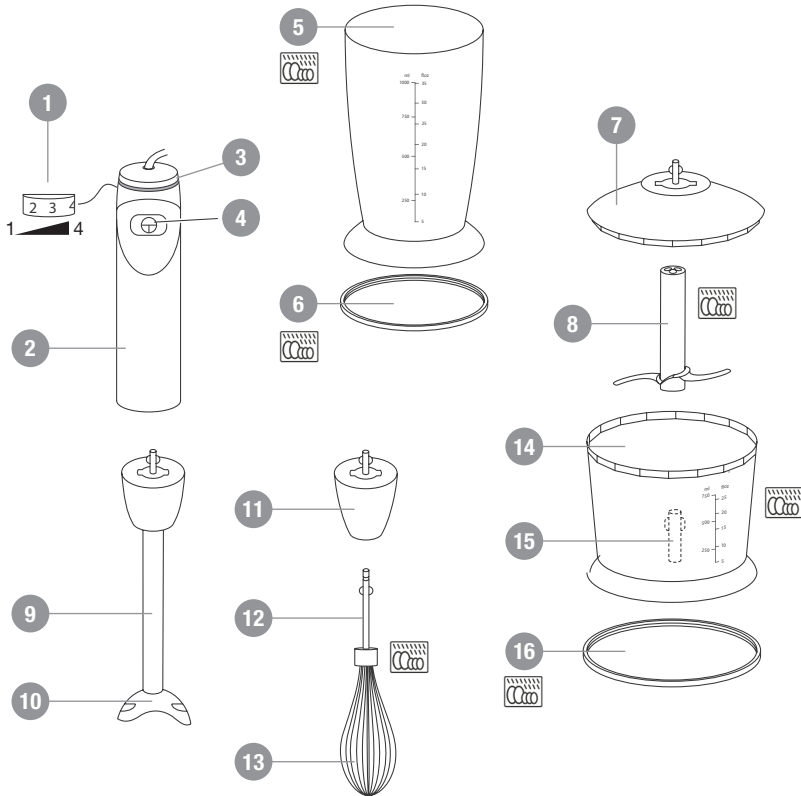
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability.

Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



1. Speed control
2. Motor unit
3. Light ring
4. Power button
5. Beaker

6. Non-slip base
7. Chopper lid
8. Chopper blade
9. Blender shaft
10. Blade

11. Whisk drive
12. Whisk shaft
13. Whisk
14. Chopper bowl
15. Spindle
16. Non-slip base

 Dishwasher safe

BEFORE FIRST USE

CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.

- Carefully remove all contents from the box.
- Take extreme care when unpacking and handling the sharp blades.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Dismantle and clean all parts as instructed in the "CARE AND CLEANING" section of this manual.

CAUTION: Handle chopping blades carefully.

THE LIGHT RING

Your Colour Control 3 in 1 Stick Mixer has been designed with an optimal number of speeds and has been created to simplify use - each speed corresponds to a specific type of use.

This is displayed in a unique way with a "light ring" that illuminates and changes colour according to the speed.

The light will change colour as the speed changes:

SPEED	COLOUR	USE
1	Blue	Soups
2	Purple	Smoothies/whisking
3	Green	Purée/chopping
4	Red	Other/larger batches

NOTE: See section *Speed Selection Guide* on page 8 for more information on what speed to uses for different tasks.

USING THE BLENDER SHAFT

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

CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.

CAUTION: DO NOT handle by the blade. The blade attachments are very sharp. Use caution when handling and storing.

- Connect the blender shaft to the motor unit by aligning the notches on the motor unit with the recesses on the blender shaft. Turn the shaft counter-clockwise until it clicks into place, securely locking the blender shaft and the motor unit together.
- Insert the plug into a wall power outlet and switch the outlet on.
- To avoid splashing, place the blender shaft into your ingredients before operating the blender.
- With a firm grip on the blender, press and hold the power button to start the motor.
- To change the speed, move the speed control to the left to increase speed, and to the right to decrease speed. Refer to the Speed Selection Guide on page 8 for ideal speed settings to match your blending task.
- Make a rotating, up and down motion to obtain even blending of the food.
- Release the power button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the blender shaft from the motor unit, turn it clockwise and disengage from the motor unit.

CAUTION: For your safety, do not blend liquids/foods that are hotter than 40°C.

USING THE WHISK

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

CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.

- To assemble the whisk, insert the whisk shaft into the small end of the whisk drive and push in until it clicks into place.
- Connect the whisk to the motor unit by aligning the notches on the motor unit with the recesses on the whisk drive. Turn the shaft counter-clockwise until it clicks into place, securely locking the whisk and the motor unit together.
- Insert the plug into a wall power outlet and switch the outlet on.
- Press and hold power button to start the motor.
- The ideal speed for whisking is speed 2 (purple). To change the speed, move the speed control to the left to increase speed, and to the right to decrease speed. The light will change colour as the speed changes.
- Release the power button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the whisk from the motor unit, turn it clockwise and disengage from the motor unit.

USING THE CHOPPER BOWL

The chopper bowl is ideal for chopping parsley, onions, nuts, bread crumbs, biscuits, baby food, etc.

CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.

CAUTION: DO NOT handle by the blade. The blade attachments are very sharp. Use caution when handling and storing.

- Sit the chopper blade onto the spindle in the chopper bowl.
- Place the food into the chopper bowl.
- Place the chopper lid onto the chopper bowl, so the top of the chopper blade fits into the drive in the underside of the chopper lid.
- Place the motor unit onto the chopper lid aligning the notches on the motor unit with the recesses on the chopper lid. Turn the motor unit counter-clockwise until it locks into place, securely locking the motor unit and the chopper lid together.
- Insert the plug into a wall power outlet and switch the outlet on.
- Press and hold power button to start the motor.
- To change the speed, move the speed control to the left to increase speed, and to the right to decrease speed. The light will change colour as the speed changes. Refer to the Speed Selection Guide on page 8 for ideal speed settings to match your chopper bowl task.
- Release the power button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the motor unit from the chopper lid, turn it clockwise and disengage from the chopper lid.
- To remove the chopper lid lift it from the chopper bowl.

CAUTION: For your safety, do not blend liquids/foods that are hotter than 40°C.

PRACTICAL HINTS

- The ingredients must at least cover the lower part of the blender shaft or chopping blade for the process to be successful.
- Remove any cooking vessels (e.g. saucepan) from the source of heat before blending hot ingredients.
- Leave cooked foods to cool down for a while before blending/mixing. **Do not blend food and liquids at a temperature of 40°C or higher.**
- For fibrous foods (leeks, celery, asparagus, etc) clean the blender shaft regularly during use. Follow the safety instructions for disassembly and cleaning.
- For fruit-based preparations, first cut up the fruit into manageable sized pieces and remove pips, stones and thick skins.
- Use short bursts only when processing hard foods like coffee beans, sugar, cereals, chocolate, seeds and nuts.
- Do not use the blender shaft or the whisk in the chopper bowl.
- Do not fill the chopper bowl with over 300ml of liquid as it may overflow.

SPEED SELECTION GUIDE


FOOD	ATTACHMENT			SPEED SETTING	COLOUR CONTROL
	Blender Shaft with Beaker	Chopper Bowl	Whisk		
Biscuits crumb		✓		3 (PULSE FIRST)	GREEN
Breadcrumbs		✓		3 (PULSE FIRST)	GREEN
Butter and Sugar	✓			4 (PULSE FIRST)	RED
Chocolate, pieces	✓			3 (PULSE FIRST)	GREEN
Cocktails	✓			2	PURPLE
Coffee beans	✓			3 (PULSE FIRST)	GREEN
Cream, whipping			✓	2	PURPLE
Curry pastes	✓	✓		1	BLUE
Dips, chunky including pesto	✓	✓		1	BLUE
Dips, smooth	✓	✓		3	GREEN
Dressing and Sauces	✓	✓		2	PURPLE
Dried herbs		✓		3	GREEN
Egg whites			✓	2	PURPLE
Fruit smoothies	✓			2	PURPLE
Fruits, cooked	✓	✓		3	GREEN
Marinades	✓	✓		1	BLUE
Mayonnaise	✓			2	PURPLE
Milkshakes	✓			2	PURPLE
Nuts	✓	✓		3 (PULSE FIRST)	GREEN
Pancake batter			✓	2	PURPLE
Purees	✓	✓		3	GREEN
Seeds	✓			1 (PULSE FIRST)	BLUE
Soup, chunky	✓			1 (PULSE FIRST)	BLUE
Soup, smooth	✓			1 (PULSE FIRST)	BLUE
Smoothies	✓			2	PURPLE
Sugar		✓		2	PURPLE
Thickshakes	✓			2	PURPLE
Vegetables, cooked	✓	✓		3	GREEN

NOTE: For large batches speed setting 4 (red) can be used.

CARE AND CLEANING

Care should be taken when handling and cleaning sharp cutting blades of the blender shaft blade and chopper blade.




CAUTION: Always switch off and disconnect the appliance from the wall power outlet before cleaning.

- Take great care to avoid personal injury when handling the blades as they are very sharp.
- Do not immerse the motor unit in water or place in the dishwasher. Wipe over with a soft damp cloth only.
- Do not immerse the whisk drive, chopper bowl lid in water or place in a dishwasher. Wipe down with a damp cloth and warm soapy water. Try to keep them dry, as water may become trapped in the gearboxes of the whisk drive and chopper lid.
- Clean the blade end of the blender shaft in hot soapy water, with a nylon brush.
- Dishwasher safe parts are labelled on page 4 with a “” symbol. You can wash the whisk, beaker and chopper bowl in warm soapy water or in a dishwasher. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.
- Rinse thoroughly and ensure all items are completely dry before storing.
- Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. To protect against electrical hazards, do not immerse the power cord, plug or stick mixer motor unit in water or any other liquid.
2. Do not use outdoors or in damp or moist areas.
3. Always use the appliance handles when handling.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Care should be taken to avoid personal injury when handling the sharp cutting blades, emptying the bowl and during cleaning. Use a glove or a towel for safety.
6. Always switch off and disconnect the appliance from the wall power outlet before assembling, disassembling, cleaning or left unattended.
7. Always switch off and disconnect the appliance from the wall power outlet when not in use.
8. To disconnect, switch off the wall power outlet, then grasp and pull the plug from wall outlet. Never pull by the cord.
9. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
10. There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
11. Do not use on an inclined plane or unstable surface.
12. Keep the appliance and power cord away from the edges of benches and countertops.
13. Keep hands and utensils away from moving blades when in use to prevent the possibility of severe personal injury and damage to the stick mixer. A plastic/silicone scraper may be used, but only when the appliance is not running.
14. Be certain the chopper lid is securely fitted and all fittings such as blades are secure before using.
15. Do not operate the stick mixer motor unit without the attachments fitted.
16. The blender is not to be operated with an empty beaker.
17. Always cut food items into manageable pieces before processing.
18. Do not use the blender shaft for more than 2 minutes, the whisk for more than 5 minutes or the chopper for more than 30 seconds; then let the motor cool for 2 minutes before using again.
19. Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
20. The blender shaft blade is sharp and it rotates at high speed. So, to avoid serious injury:
 - a. do not switch on until the blade is inside the container
 - b. switch off before lifting the blade from the container
 - c. do not touch the blade edge – even when cleaning
 - d. do not plug in until just before use
 - e. unplug immediately after use
 - f. do not leave the appliance unattended while plugged in

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- 21. When using the blender shaft in hot liquids, do not let the blade break the surface at an angle, in case you spray liquid outside the container.
 - 22. Do not use the blender shaft in hot oil – splashes could cause a serious burn.
 - 23. For your safety, do not blend liquids/foods that are hotter than 40°C.
 - 24. Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
 - 25. Do not overfill the mixing/processing containers.
 - 26. Do not place on or near any heat sources.
 - 27. CAUTION: The blades are extremely sharp. Handle with care.
 - 28. Store the blades in a safe location out of reach of children or persons with disabilities.
 - 29. Follow the instructions when cleaning this appliance.
 - 30. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
 - 31. Always thoroughly clean the appliance after each use.
 - 32. Do not use the appliance for other than its intended purpose. Misuse of the appliance may cause injury.
 - 33. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
 - 34. This appliance is not intended to be operated by means of an external timer or separate remote control system.
 - 35. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY



Russell Hobbs

COLOUR CONTROL



RECIPE BOOK

3 IN 1 STICK MIXER

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INSTRUCTIONS & WARRANTY

BREAKFAST SMOOTHIE

Preparation Time: 2 minutes

Ingredients:

- 1 ripe banana
- 1 cup milk
- ¼ tsp ground nutmeg
- ½ cup vanilla yoghurt
- ½ cup frozen raspberries
- 1 tbs toasted muesli

Method:

1. Place all ingredients in the beaker. Place the blender shaft in the beaker before you turn it on and blend on speed setting 2 (purple) for 1 minute.
2. Serve in a tall glass

Serves 1-2

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CREAMY ARTICHOKE FONDUE DIP

Preparation Time: 5 minutes

Cooking Time: 20 minutes

Ingredients:

1 cup whole egg mayonnaise (good quality)

1 cup parmesan cheese, grated

400g tinned artichokes, drained

¼ tsp dried chilli flakes

Juice of half a lemon

½ cup continental parsley, finely chopped

Salt and pepper

Method:

1. Pre-heat oven to 180°C.
2. Place all ingredients in the beaker. Place the blender shaft in the beaker before you turn it on and blend on speed setting 1 (blue) for 1 minute, increase to speed setting 2 (purple) and blend for another 10 seconds. This will give you a lovely smooth consistency with some larger pieces of artichoke for texture.
3. Spoon mixture into a medium sized oven proof serving dish (or 2 ramekins) and bake for 15-20 minutes until just browning on the top.
4. Rest the dip for 5-10 minutes prior to serving as it will be very hot! Serve with thinly sliced crusty baguette. Perfect for entertaining!

Serves 8-10 as a dip

PAVLOVA WITH PASSIONFRUIT CURD

Preparation Time: 15 minutes

Cook Time: 50 minutes

Ingredients:

Pavlova:

6 egg whites, large
250g caster sugar
2 tsp white vinegar
1 tbs cornflour
300ml double cream, to serve

Passionfruit Curd:

6 passionfruit
2 eggs
2 egg yolks
150g caster sugar
100g butter

Method:

1. Pre-heat oven to 150°C. Line a flat baking tray with paper.
2. Place egg whites in a large mixing bowl and whisk using the whisk attachment on speed setting 2 (purple) to form soft peaks. Gradually whisk in the caster sugar in several intervals until the mixture is thick and glossy. Using a metal spoon, stir through the vinegar and cornflour and mix just to combine.
3. Pile the mixture onto the prepared tray in a circle shape and gently smooth over the top, keeping the pavlova mix nice and high. Place in the pre-heated oven, turn the temperature down to 120°C and bake for 50 minutes. At the end of the cook time, turn the oven off, open the oven door slightly and leave the pavlova to 'dry out' for a further 30 minutes.
4. While the pavlova is cooking, you can prepare the passionfruit curd. Place the passionfruit pulp into the chopper bowl and pulse on speed setting 1 (blue) for 3 x 3 second bursts to loosen the seeds. Leave to strain into a jug or bowl. Discard pips.
5. Place the eggs, egg yolks and sugar in the beaker and whisk using the whisk attachment on speed setting 2 (purple) until pale and frothy (about 2 minutes). Set aside.
6. Melt the butter over a low heat and then stir in the sugar/egg mixture along with the passionfruit juice. Stir vigorously with a wooden spoon until just starting to thicken – do not boil. Take off the heat and whisk in the passionfruit pulp including the seeds. Pour the passionfruit curd into a jug and place in the refrigerator.
7. Using the whisk attachment on speed setting 2 (purple) whip the cream to soft peaks. Serve the pavlova with a generous drizzle of passionfruit curd and a dollop of cream.

Serves 6-8

Tip: Left over passionfruit curd will keep in the refrigerator for up to 3 days.

SALSA CRUDO

Preparation Time: 10 minutes

Ingredients:

1 long green chilli, halved
1 red capsicum, cored and quartered
1 small red onion, halved
1 garlic clove, chopped
Zest of 1 orange
1 lime, juice only
1 tbs red wine vinegar
½ cup extra virgin olive oil
1 tsp raw sugar
1 punnet cherry tomatoes, quartered
½ small bunch fresh mint leaves
½ bunch fresh coriander leaves
Salt & pepper

Method:

1. Place the red capsicum, red onion and green chilli in the chopper bowl and pulse on speed setting 3 (green) until roughly chopped. Remove ingredients, place into a large bowl and set aside.
2. Place the sugar, cherry tomatoes, garlic, orange zest, lime juice, red wine vinegar, mint, coriander and extra virgin olive oil in the chopper bowl and chop on speed setting 3 (green) to combine. Pour mixture over the capsicum, onion and green chilli, season with salt and pepper and let the mixture sit for 30 minutes to infuse flavours. Serve with barbecued meat, corn chips or crusty bread, guacamole and sour cream

Tip: Add extra chilli if you like it hot!