



# Russell Hobbs

## COLOUR CONTROL



# MULTI PROCESSOR

2 YEAR WARRANTY

20240AU

20240AU\_IB&RB\_FA\_291113

## INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd  
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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](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

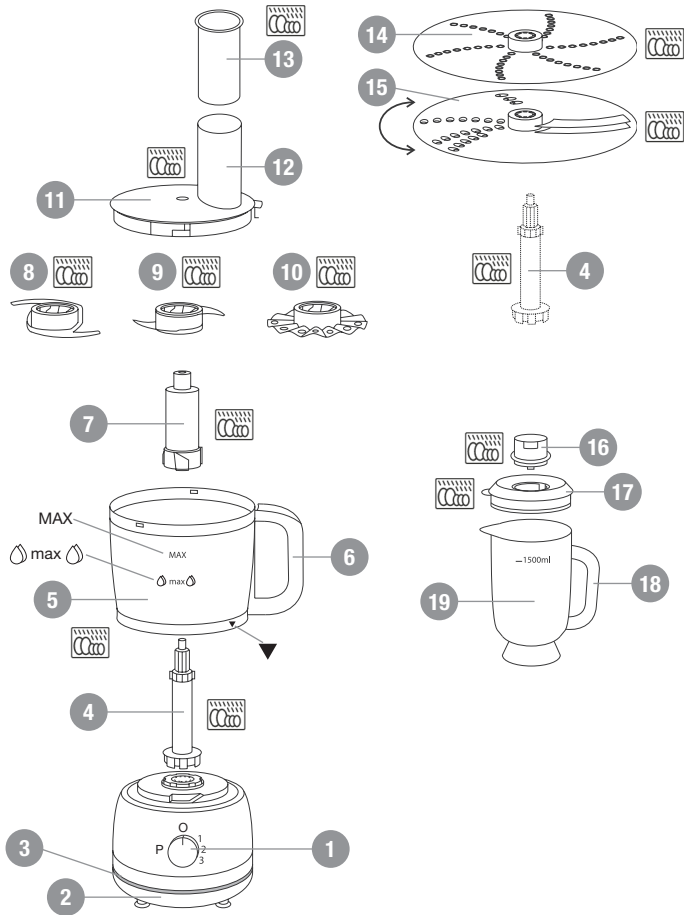
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.


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         | 8. Chopping blade      | 15. Reversible slicing/<br>coarse grating disc  |
| 2. Motor unit            | 9. Dough blade         | 16. Blender lid cap   |
| 3. Light ring            | 10. Creamer            | 17. Blender lid   |
| 4. Black spindle         | 11. Processor bowl lid | 18. Blender handle  |
| 5. Processor bowl        | 12. Food chute         | 19. Blender jug   |
| 6. Processor bowl handle | 13. Food pusher        |  Dishwasher safe |
| 7. White centre post     | 14. Fine grating disc  |   |

## BEFORE FIRST USE

- 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.

## THE LIGHT RING

Your Colour Control Multi Processor has been designed with the 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
0	~	Off
1	Blue	Slicing/ shredding/ grating
2	Purple	Dough/ cakes/ cream
3	Green	Blending/ other
P	Red	Chopping/ smaller batches



Turning the speed control anti-clockwise to P 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 will return to O.

**NOTE:** See section *Speed Selection Guide on page 13 for more information on what speed to uses for different tasks.*

## IMPORTANT ASSEMBLY INFORMATION



Due to the safety interlock features present in this food processor, the following parts **must** be in position in order for the food processor to operate:

### THE PROCESSOR BOWL MUST BE LOCKED INTO POSITION ON THE MOTOR UNIT

1. Fit the black spindle to the top of the motor unit so the notches are aligned.
2. Lower the processor bowl over the black spindle with the handle on the right, aligning ▼ on the bottom of the processor bowl with  on rim of the motor unit.
3. Ensure the processor bowl is seated correctly, hold the handle and rotate clockwise to align ▼ on the processor bowl with  on the motor unit until it clicks firmly into place.
4. This must be correctly completed before moving to the next step.



## THE PROCESSOR BOWL LID MUST BE LOCKED INTO POSITION ON THE PROCESSOR BOWL

1. Place the processor bowl lid over the processor bowl with the feed chute on the right, aligning ▼ on the processor bowl lid with  on the processor bowl.
2. Hold the food chute and rotate clockwise to align ▼ on the processor bowl lid with  on the processor bowl until it clicks firmly into place.
3. This must be correctly in place before trying to operate the food processor.

### **IMPORTANT:**

***For your protection this appliance has an interlock system. The processor will not operate unless the processor bowl and lid are properly aligned and locked into place.***

***Do not try to move the lid or the processor bowl while the motor is running.***

***The processor bowl cannot be removed from the motor unit when the lid is locked in place. Remove the lid, then remove the processor bowl.***

***The processor bowl cannot be locked onto the motor unit when the lid is locked in place. Remove the lid, then lock the processor bowl onto the motor unit.***

## OPERATING THE MULTI PROCESSOR

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

***IMPORTANT: Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.***

## HOW TO CHOP IN THE PROCESSOR BOWL

The chopping blades are used to process, chop, mince, mix and puree foods to a smooth consistency.

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

1. Ensure the black spindle is in position.
2. Lock the processor bowl onto the motor unit. (see page 5).
3. Lower the white centre post into the centre of the processor bowl, over the black spindle.
4. Hold the chopping blade by the plastic centre and insert it onto the white centre post and slide it to the bottom of the bowl.

***NOTE: The chopping blade will only fit correctly onto the white centre post one way.***

5. Place food in the processor bowl.

***NOTE: When processing only liquids, do not fill the processor bowl past  max .***

***NOTE: When processing solids, or a combination of liquids and solids, do not fill past MAX.***

6. Place the lid on the processor bowl and lock into place. (see page 6).



7. Place the food pusher in the food chute.



**CAUTION: Never use your fingers to direct food through chute.**

8. Switch the motor unit on to the desired speed or pulse setting using the speed control. Refer to the Speed Selection Guide on page 13 for ideal speed settings to match your processing task.

**TIP: Process foods no more than a few seconds at a time. Pulsing produces excellent results and offers greater control.**

9. To add food or liquid while the processor is running, remove the food pusher and insert food or liquid through the food chute. Replace food pusher in the chute.
10. When finished, turn the speed control to the 'O' off position and wait until the chopping blade stops moving.



**IMPORTANT: Be sure the chopping blade has completely stopped spinning before removing lid from processor.**

11. Switch the power off and remove the plug from the wall power outlet.
12. To remove the lid hold the food chute and rotate to align ▼ on the processor bowl lid with  on the processor bowl.
13. To remove the processor bowl, hold the handle and rotate to align ▼ on the processor bowl with  on the motor unit and lift off the motor unit.

**NOTE: Remove the processor bowl from the motor unit before removing the chopping blade to prevent food from leaking through the centre opening of the processor bowl.**

14. Carefully remove the chopping blade and empty processor bowl.

## HELPFUL TIPS FOR CHOPPING AND BLENDING

- The processor works very quickly so please watch carefully to avoid over-processing foods.
- The PULSE function offers the best control and results.
- For best results, try to process foods that are cut to be about the same size.
- Do not overload the bowl.
- Never walk away from the processor while it is on.
- Never put boiling liquids into the food processor, always let them cool for at least 10 minutes before processing. Ingredients should be below 40°C.
- When processing only liquids, do not fill the jug past  max .
- When processing solids, or a combination of liquids and solids, do not fill past MAX.

## SLICING OR GRATING IN THE PROCESSOR BOWL

Use the discs to slice and grate ingredients such as vegetables, fruit and cheese.

**CAUTION:** *The slicing and grating discs are very sharp. Use caution when handling and storing.*

1. Ensure the black spindle is in position.

**NOTE:** *The white centre post must not be in place in order for the disc to fit into the processor bowl to function.*

2. Lock the processor bowl into position. (see page 5).
3. Carefully place the desired disc on the black spindle. Place disc with grating or slicing blade just to the left of the food chute to allow the disc one full rotation before coming in contact with the food.

- **For fine grating, fit the fine grater, with the rough side on top.**
- **For slicing, the slicing blade must be on top of the disc.**
- **For coarse grating, the slicing blade must be on the bottom of the disc.**

**CAUTION:** *The disc attachments are very sharp. Use caution when handling and storing.*

4. Place the lid on the processor bowl and lock into place (see page 5).
5. Add food into the food chute and place the food pusher on top to use as a guide.
6. Switch the motor unit on the desired speed setting using the speed control. Refer to the Speed Selection Guide on page 13 for ideal speed settings to match your processing task.
7. Press lightly but firmly on the large or small food pusher to guide food through the processor.



**CAUTION:** *Never use your fingers to direct food through chute.*

**NOTE:** *Heavy pressure on the food pusher does not speed up the work; use the food pusher only as a guide. Let the processor do the work.*

**NOTE :** *Do not let the processor bowl overload – stop and empty it when it gets half full.*

8. When finished, turn the speed control to the 'O' off position and wait until the disc stops moving.

**IMPORTANT:** *Be sure the disc has completely stopped spinning before removing lid from processor.*

9. Switch the power off and remove the plug from the wall power outlet.
10. To remove the lid hold the food chute and rotate to align ▼ on the processor bowl lid with  on the processor bowl.
11. Carefully remove the disc from the black spindle.
12. To remove the processor bowl, hold the handle and rotate to align ▼ on the processor bowl with  on the motor unit and lift off the motor unit.

**NOTE:** *Remove the processor bowl from the motor unit before removing the disc to prevent food from leaking through the centre opening of the processor bowl.*

13. Empty the processor bowl.



## HELPFUL TIPS WHEN SLICING AND GRATING

- Before slicing round fruits and vegetables through the processor cut a thin slice from the bottom so food will be more stable. Place food cut side down in food chute.
- Always remove seeds, core and pits before processing.
- Select foods that are firm and not over ripe.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables stand them vertically in the food chute so they are solidly packed and cannot turn or tilt.
- Grate hard cheeses at room temperature.
- Soft and semi hard cheeses should be well chilled before grating.

## USING THE DOUGH BLADE



This blade makes preparing dough efficient and time saving.

1. Ensure the black spindle is in position.
2. Lock the processor bowl onto the motor unit. (see page 5).
3. Lower the white centre post into the centre of the processor bowl, over the black spindle.
4. Insert the dough blade onto the white centre post and slide it to the bottom of the bowl.
5. Insert all the dry ingredients into the processor bowl and pulse to combine.
6. Place the lid on the processor bowl and lock into place (see page 6).
7. Ensure the food pusher is in place and process using speed setting 2 (purple).

**NOTE: Refer to the Speed Selection Guide on page 13 for ideal speed settings to match your processing task.**

8. With the processor running, add liquids through the food chute if required.
9. When finished, turn the speed control to the 'O' off position and wait until the dough blade stop moving.

**IMPORTANT: Be sure the dough blade has completely stopped spinning before removing lid from processor.**

10. Switch the power off and remove the plug from the wall power outlet.
11. To remove the lid hold the food chute and rotate to align ▼ on the processor bowl lid with  on the processor bowl.
12. To remove the processor bowl, hold the handle and rotate to align ▼ on the processor bowl with  on the motor unit and lift off the motor unit.

**NOTE: Remove the processor bowl from the motor unit before removing the dough blade to prevent food from leaking through the centre opening of the processor bowl.**

13. Carefully remove the dough blade and empty the processor bowl.

## HELPFUL TIPS WHEN USING THE DOUGH BLADE

- For best results do not prepare recipes using more than 3 cups flour or less than 1 cup.
- Pour liquid through food chute in a slow steady stream.
- Process dough in the processor no longer than 1 minute.
- Do not leave processor unattended during operation.
- This blade does not extend to the outside rim of the processor bowl so it cannot incorporate flour when very small amounts of flour are being processed.

## USING THE CREAMER

Use the creamer to thicken cream, to beat eggs, and to cream softened butter and sugar together.

1. Ensure the black spindle is in position.
2. Lock the processor bowl onto the motor unit. (see page 5).
3. Lower the white centre post into the centre of the processor bowl, over the black spindle.
4. Insert the creamer onto the white centre post and slide it to the bottom of the bowl.
5. Place ingredients into the processor bowl.
6. Place the lid on the processor bowl and lock into place (see page 6).
7. Ensure the food pusher is in place and process using speed setting 2 (purple).

**NOTE: Refer to the Speed Selection Guide on page 13 for ideal speed settings to match your processing task.**

8. With the processor running, add liquids through the food chute if required.
9. When finished, turn the speed control to the 'O' off position and wait until the creamer stops moving.

**IMPORTANT: Be sure the creamer has completely stopped spinning before removing lid from processor.**

10. Switch the power off and remove the plug from the wall power outlet.
11. To remove the lid hold the food chute and rotate to align ▼ on the processor bowl lid with □ on the processor bowl.
12. To remove the processor bowl, hold the handle and rotate to align ▼ on the processor bowl with □ on the motor unit and lift off the motor unit.

**NOTE: Remove the processor bowl from the motor unit before removing the creamer to prevent food from leaking through the centre opening of the processor bowl.**

13. Carefully remove the creamer and empty the processor bowl.

## USING THE BLENDER JUG

### LOCKING THE BLENDER JUG IN POSITION

1. Lower the blender jug onto the motor unit with the handle on the right. Align ▼ on the bottom of the blender jug with Ⓐ on the motor unit.
2. Ensure the blender jug is seated correctly, hold the handle and rotate clockwise to align ▼ on the blender jug with Ⓐ on the motor unit until it clicks firmly into place.
3. Place the ingredients you wish to blend into the blender jug.

**IMPORTANT:** Do not fill it past the 1250ml mark. If you do, the contents may force the lid off when starting the motor.

4. Fit the lid onto the jug, press down firmly.
5. Insert the lid cap into the opening of the lid by aligning the cap tabs with the notches in the lid opening. Turn it in a clockwise direction to lock it in place.

**NOTE:** Do not run the blender without the lid cap, as ingredients may be ejected through the hole.

6. Place your hand on top of the blender jug lid to hold the jug steady. Switch the motor unit on to the desired speed or pulse setting using the speed control. Refer to the Speed Selection Guide on page 13 for ideal speed settings to match your blending task.

**NOTE:** To use the pulse setting the speed control must be held in the 'P' position for the motor to run. When the switch is released, the motor will stop.

7. When finished, turn the speed control to the 'O' off position and wait until the blades stop moving.

**IMPORTANT:** Be sure the blades have completely stopped spinning before removing the lid from blender jug.

8. Switch the power off and remove the plug from the wall power outlet.

### IMPORTANT:

- **The Lid MUST ALWAYS be in place before starting the blender.**
- **Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.**
- **When blending cooked ingredients always let them cool for at least 10 minutes before blending. Liquids and ingredients should be below 40°C.**

## GENERAL TIPS FOR USING THE PROCESSOR



- Organise processing tasks to avoid multiple cleanups of the bowl; process dry before wet.
- To take advantage of the speed of the processor, drop foods through the food chute with the processor running.
- Apply light pressure on the food pusher for soft foods (berries and tomatoes) and slightly more pressure for hard foods (onions and potatoes).
- Do not process foods that are so frozen or hard that the tip of a knife cannot be inserted into the food.
- When chopping sticky dried fruits, place the fruits in the freezer for about 10 minutes and add a little flour to keep the pieces from sticking together.

- Chill soft cheeses before slicing and grating to prevent the cheese from rolling into a ball on the disc.
- When using the slicing / grating disc do not let the food accumulate too high; stop and empty the processor bowl.
- Do not use the processor to:
  - Process bones, grains or hard spices
  - Process meat
  - Liquify fruits and vegetables
  - Slice or chop warm hard boiled eggs, chill them first

## SPEED SELECTOR GUIDE

GENERAL FOOD ITEMS	ATTACHMENT							SPEED SETTING	COLOUR CONTROL
	CHOPPING BLADE	DOUGH BLADE	CREAMER	FINE GRATER	SLICER	COARSE GRATER	BLENDER JUG		
Biscuits crumb	✓							PULSE	RED
Breadcrumbs	✓							PULSE	RED
Bread Dough, Pizza Dough, Scone Dough		✓						2	PURPLE
Butter and Sugar	✓		✓					2 (PULSE FIRST)	RED / PURPLE
Cake mix & batter	✓							2 (PULSE FIRST)	RED / PURPLE
Chocolate, pieces	✓					✓		PULSE	RED
Cocktails	✓						✓	3 (PULSE FIRST)	RED / GREEN
Coffee beans	✓							PULSE	RED
Cream, whipping			✓					2	PURPLE
Curry pastes	✓						✓	3	GREEN
Dips, chunky including pesto	✓						✓	PULSE	RED
Dips, smooth	✓						✓	3	GREEN
Dressing and Sauces	✓						✓	3	GREEN
Dried herbs	✓							PULSE	RED
Egg whites			✓					2	PURPLE
Fruit raw eg. Banana, pineapple, rhubarb, peaches	✓				✓			1	BLUE
Fruit raw eg. Mangoes, prunes (pitted)	✓							1	BLUE
Fruit smoothies	✓						✓	3	GREEN
Fruit, cooked	✓						✓	3	GREEN
Fruit, raw eg. Apples	✓				✓	✓		1	BLUE
Hard Cheese eg. Parmesan, Romano				✓	✓			1	BLUE
Marinades	✓						✓	3	GREEN
Mayonnaise	✓						✓	3	GREEN
Milkshakes	✓						✓	3	GREEN
Minced meat for hamburgers & rissoles	✓							PULSE	RED
Nuts, eg. walnuts, almonds, pinenuts and other soft nuts	✓					✓		PULSE	RED
Pancake batter	✓						✓	2	PURPLE
Purees	✓						✓	3	GREEN
Seeds	✓							PULSE	RED
Smoothies	✓						✓	3	GREEN
Soup, chunky	✓						✓	PULSE	RED
Soup, smooth	✓						✓	3	GREEN
Thickshakes	✓						✓	3	GREEN
Vegetables, cooked	✓						✓	1	BLUE
Vegetables, raw eg. Leek, fennel, cucumber	✓				✓	✓		1	BLUE
Vegetables, raw eg. Potatoes, cabbage, carrots, beetroot	✓				✓	✓		1	BLUE

## TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food is unevenly chopped.	<p>Processor bowl is overfilled.</p> <p>You may be running the bowl continuously instead of using Pulse.</p> <p>Food may be cut in random sizes.</p>	<p>Smaller amounts will process more evenly.</p> <p>Use the Pulse button in 5 second intervals or less. Allow the blades to stop completely before pressing the PULSE button again.</p> <p>Cut food into 2cm pieces before placing in processor.</p>
Liquid leaks from the bottom of the processor bowl.	Too much liquid in the processor bowl.	<p>Process smaller amounts.</p> <p>When processing only liquids, do not fill the processor bowl past  max </p> <p>Do not remove the blade before removing processor bowl from the motor unit when processing liquids.</p>
Sliced foods are uneven and slanted.	The feed chute has not been well packed or uneven pressure has been applied to the food pusher during processing.	<p>Cut pieces in even lengths, just a little shorter than the length of the feed chute.</p> <p>Pack the chute carefully and maintain even pressure on the food pusher as the food is being processed.</p>
Foods being sliced or grated fill up on one side of the bowl.	This is normal.	<p>Stop processing occasionally and either even out the food in the processor bowl or move it to another bowl.</p> <p>When food accumulates close to the disc, empty the processor bowl before continuing.</p>
Some pieces of food remain on top of the slicing and grating disc.	This is normal.	<p>Slice or grate those pieces by hand or save for another use, eg. soups that will be pureed.</p>
Soft cheese collects on top of the slicing and grating disc.	<p>The cheese was not cold enough.</p> <p>The pressure exerted on the pusher was too great.</p>	<p>Be sure soft cheeses are well chilled or place in freezer until knife inserted into cheese penetrates about 12mm.</p> <p>Remember food pusher is to be used as a guide; never exert hard pressure on the food pusher.</p>


## CARE AND CLEANING

**IMPORTANT:** Before cleaning, be sure unit is turned off and cord is unplugged. Care should be taken when handling sharp cutting blades and discs when emptying the bowl and during cleaning.

### CLEANING

- Completely empty and disassemble processor parts before washing.
- Rinse parts immediately after processing/blending for easy cleaning.
- To easily clean the processor bowl or blender jug, once empty add a drop of detergent and a little warm water and pulse several times. Rinse and wipe clean before re-using.

**NOTE:** Do not fill the jug past  max .

- Wipe motor unit and feet with a damp cloth and dry thoroughly.
- Stubborn spots can be removed by gentle rubbing with a damp cloth and a mild, non-abrasive cleaner.
- Do not immerse motor unit in liquid.
- Dishwasher safe parts are labelled on page 4 with a  symbol. All parts except for the motor unit and blender jug are dishwasher safe.
- All removable parts can be washed by hand or in a dishwasher. Hand-washing of plastic parts will help to maintain the food processor's appearance.
- If washing in a dishwasher, place removable parts on the top rack only.
- Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
- If washing by hand, wash with warm to hot soapy water and use a soft cloth.
- Ensure all stubborn food remains are rinsed out of hard to reach areas before drying and storing.
- Do not use rough scouring pads or cleansers on any plastic or metal parts.
- Do not allow blades or discs to soak in water for long periods of time.
- Rinse well and allow all parts to dry before storing.


**CAUTION:** Do not attempt to sharpen the cutting edges of the blades or discs. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

1. To protect against electric shock do not immerse cord, plug or motor unit in water or liquid.
2. Do not use outdoors or in damp or moist areas.
3. 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.
4. Always switch off and disconnect the appliance from the wall power outlet before assembling, disassembling or cleaning.
5. Always switch off and disconnect the appliance from the wall power outlet when not in use.
6. To disconnect, set the appliance controls to off 'O'. Switch off the wall power outlet, then grasp the plug and pull the plug from wall outlet. Never pull by the cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or a suitably qualified person in order to avoid a hazard.
9. Do not use this appliance for other than its intended use. Using this appliance for other than its intended purpose may result in personal injury.
10. Use only the accessories supplied with this appliance. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use on an inclined plane or unstable surface.
12. Keep the appliance and power cord away from the edge of tables or countertops and out of reach of children and persons with disabilities.
13. Do not place on or near any heat surfaces.
14. The motor will only operate once the processing bowl, lid and large food pusher have been securely fitted onto the motor unit.
15. Do not operate the blender with an empty jug.
16. For your safety, do not blend liquids/foods that are hotter than 40°C. Allow boiling liquids to cool before you pour them into the blender jug or food processor bowl.
17. Keep hands and utensils away from moving blades or discs while processing foods to prevent the possibility of severe personal injury or damage to the Multi Processor. A scraper may be used, but it must be used only when the food processor is not running.
18. Wait until the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
19. Cutting blades are very sharp. Care must be taken when handling the sharp cutting blades, when emptying the bowl and during cleaning.
20. This appliance must be monitored when in use. Do not leave the appliance unattended when switched on.
21. To reduce the risk of injury, never place chopping blade or disc on the motor unit without first fitting the bowl securely in place.
22. Be certain the lid is securely locked in place before operating appliance.



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- 23. Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.
  - 24. Never feed food into chute by hand. Always use the food pusher.
  - 25. DO NOT attempt to defeat the lid interlock mechanism.
  - 26. This appliance is not a toy. Young children should be supervised to ensure they do NOT play with the appliance.
  - 27. Do not operate from a timer or other remote control system
  - 28. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
  - 29. 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

MULTI PROCESSOR

20240AU

20240AU\_IB&RB\_FA\_291113

## INSTRUCTIONS & WARRANTY

## SUMMER FRUITS SMOOTHIE

**Preparation Time:** 5 minutes

### Ingredients:

4 strawberries  
1 cup orange juice  
1 cup pineapple juice  
1 mango, peeled, seeded & diced  
1 ripe banana  
1 cup mango sorbet (or frozen yoghurt)  
½ cup mint leaves

### Method:

1. Place all ingredients in your Russell Hobbs blender blend on speed setting 3 (green) for a further 30 seconds and serve in tall glasses.

Serves 2-3

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## BREAKFAST SMOOTHIE

**Preparation Time:** 2 minutes

### Ingredients:

300ml milk  
1 ripe banana, halved  
12 ripe strawberries, hulled and halved  
4 ice cubes

### Method:

1. Place all ingredients in the blender and blend on speed setting 2 (purple) for 15 seconds.

Serves 2

**[www.russellhobbs.com.au](http://www.russellhobbs.com.au)**

**[www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)**

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## WHITE CHOCOLATE & COCONUT MUFFINS

**Preparation Time:** 10 minutes

**Cooking Time:** 20 minutes

### Ingredients:

1 ½ cups self raising flour  
¼ tsp cinnamon  
½ cup vegetable oil  
¾ cup milk  
¾ cup brown sugar  
1 egg  
1 tsp vanilla  
½ cup white chocolate buds  
½ cup shredded coconut  
Cooking oil spray for greasing

### Method:

1. Pre-heat oven to 180°C and generously spray a 12-hole muffin tin with cooking oil spray.
2. Place dry ingredients into a large mixing bowl, make a well in the centre and set aside.
1. Place oil, milk, brown sugar, egg and vanilla into your blender and blend on speed setting 2 (purple) for 1 minute.
3. Pour the wet ingredients into the dry ingredients and gently mix with a wooden spoon until just combined. Do not over mix.
4. Spoon a large tablespoon of the mixture into the prepared muffin tin to ¼ full and place 1 tsp of white chocolate buds in the centre. Dollop more mixture on top so that the muffins are ¾ full. Sprinkle with a pinch of shredded coconut on top and bake for 20 minutes until fully risen and golden brown. Cool in the muffin tin for 10 minutes before turning out onto a cooling rack.

**Tip:** These muffins will keep well for up to 3 days in an airtight container.

Makes 12

## CHANTILLY CREAM

**Preparation Time:** 5 minutes

### **Ingredients:**

250ml thickened cream

1 tsp vanilla paste

1 tbs castor sugar

### **Method:**

1. Place the creamer attachment into the food processor bowl and add all the ingredients. Process on speed setting 2 (purple) until the mixture is thickened to your desired consistency. Be careful not to over-mix the cream as it will curdle.

## WILD ROCKET PESTO

**Preparation Time:** 5 minutes

### Ingredients:

- ½ a bunch Continental parsley, leaves and stems
- 2 handfuls wild rocket (or baby rocket)
- 100ml extra virgin olive oil
- 2 cloves garlic, crushed
- 100g pine nuts
- 100g parmesan cheese, grated
- ½ tsp salt
- 1 tsp black pepper

### Method:

1. Place all ingredients into the food processor bowl pulse (red) until combined to your desired consistency. If you are after a smoother result, just pulse (red) for a little longer until you have your desired consistency.

**Tip:** Serve tossed through warm pasta, on bruschetta or as a dip

## CHICKEN RISSOLES WITH SPICY GUACAMOLE

**Preparation Time:** 20 minutes

**Cooking Time:** 20 minutes

### Ingredients:

#### Chicken Rissoles:

	½ tsp ground cumin
1 small zucchini	1 tsp sea salt
400g chicken mince	½ tsp pepper
1 egg	½ tsp ground coriander
1 clove of garlic, crushed	2 tbs sweet chilli sauce
2 spring onions, halved	1/2 tsp toasted white sesame seeds (optional)
1/2 cup fresh mint leaves	2 tbs vegetable oil for frying

#### Spicy Guacamole:

2 ripe avocados, peeled
2 tbs fresh lime juice
1 tsp wasabi paste
1 spring onion
Salt & pepper to taste

### Method:

1. Preheat oven to 180°C. Line a large baking tray with baking paper.
2. Using the course grating disc in the food processor, grate the zucchini on speed setting 1 (blue) and place in a large bowl.
3. Replace the grating attachment with the chopping blade. Add the chicken mince, eggs, garlic, spring onions, mint, cumin, salt, pepper and ground coriander and pulse (red) for 30 seconds, stir with a wooden spoon and repeat. Roll the mixture into balls and place on a large plate in the fridge for 10 minutes.
4. Heat 2 tablespoons of vegetable oil in a large fry pan over medium heat and cook the rissoles for 2 minutes on either side, until golden on both sides. Transfer to the prepared baking tray and cook in the oven for a further 10-12 minutes.
5. Meanwhile, to make the spicy guacamole, clean out the food processor bowl and chopping blade. Place the avocado, lime juice, wasabi, spring onion, salt and pepper in the clean food processor bowl and pulse (red) for 10 seconds. Transfer to a small bowl.
6. Pour the sweet chilli sauce into a small bowl. Brush this on the chicken rissoles as soon as they come out of the oven. Sprinkle with sesame seeds and serve with the spicy guacamole.

Makes 10-14

## FOOD PROCESSOR BANANA & YOGHURT CAKE

**Preparation Time:** 15 minutes

**Cooking Time:** 50 minutes

### Ingredients:

#### Banana Cake:

120g cold butter, cut into chunks  
1 ½ cups caster sugar  
2 eggs  
½ tsp vanilla bean paste (or 1 tsp vanilla essence)  
2 large ripe bananas  
1 tsp bi-carb soda  
1 cup natural yoghurt  
2 cups plain flour  
1 tsp baking powder

#### Banana Frosting:

50g softened butter  
¼ of a banana  
½ tsp lemon juice  
1 ½ cups icing sugar

### Method:

1. Pre-heat oven to 160°C. Generously grease a deep 22cm x 18cm round spring-form tin and line the base and sides with baking paper and spray with non-stick cooking spray
2. Using the chopping blade, pulse (red) the butter, sugar, eggs and vanilla for 1 minute scraping down the sides of the bowl once or twice to incorporate ingredients. Take out the food pusher from the feed chute and with the machine running on speed setting 1 (blue), drop chunks of banana through the feed chute. Process until well combined.
3. Dissolve bi-carb soda in the yoghurt in a large jug and let stand for 2 minutes until nearly doubled in volume. Add to the batter and pulse (red) for 3 seconds. Add flour and baking powder and process with 4 quick pulses (red) just until flour mixture disappears. Do not over-mix.
4. Pour cake batter into the prepared cake tin and bake for 45-50 minutes or until a skewer comes out clean. Cool cake for 10 minutes before removing from the pan. Cool completely before icing.
5. For the frosting, place all ingredients into the cleaned food processor bowl and process on speed setting 1 (blue) for 20 seconds. Spread the icing generously over the cooled banana cake.

Serves 8-10



## ITALIAN COLESLAW

**Preparation Time:** 10 minutes

### Ingredients:

- 1 cup podded peas
- ¼ white cabbage
- 1 baby Cos lettuce
- 1 small fennel bulb
- ½ red onion
- 4 radishes
- ½ cup each of loosely packed basil, continental parsley & mint, coarsely torn
- 1 tbs salted baby capers, rinsed

### Dressing:

- 80ml extra virgin olive oil
- 50g parmesan cheese
- ½ tsp dried chilli flakes
- Juice of ½ a lemon
- Pinch salt & pepper

### Method:

1. Place peas in a pot of boiling water to blanch for 2 minutes. Drain and cool under running cold water.
2. Using the slicing attachment of your food processor, finely slice the cabbage, Cos lettuce, fennel, onion and radish on speed setting 1 (blue) and transfer to a large mixing bowl.
3. To make the dressing, replace the slicing attachment with the fine grating attachment of your food processor to grate the parmesan on speed setting 1 (blue). Replace the fine grating attachment with the chopping blade and process the grated parmesan, extra virgin olive oil, chilli flakes, salt, pepper and lemon juice in the food processor bowl pulsing (red) to combine.
4. Place all salad ingredients on a large serving platter, pour over dressing and capers. Gently toss to combine and serve immediately

Serves 4-6

## QUICK MARGHERITA PIZZAS

**Preparation Time:** 15 minutes

**Cooking Time:** 20 minutes

### Ingredients:

240ml lukewarm water  
14g active dried yeast  
2 tsp sugar  
3 cups strong white flour  
1 tsp sea salt  
2 tbs olive oil  
1 x 300g jar pizza sauce  
200g shredded pizza cheese  
1 tsp dried oregano  
Fresh basil leaves to serve

### Method:

1. Pre-heat oven to 190°C. Prepare 2 baking trays by lightly greasing with olive oil.
2. Mix the water, yeast and sugar in a bowl and leave to stand for 5 minutes.
3. Place the dough blade in your food processor and process the flour and salt for 20 seconds on speed setting 2 (purple) to combine. Add the water, yeast and sugar mixture and process for 20 seconds. Add the oil and process until a dough ball forms and process for a further 20 seconds. Wait for 2 minutes and then process for another 20 seconds.
4. Turn the dough out onto a lightly floured surface, divide in half. Roll into 2 long rectangles and stretch to fit onto the prepared baking trays. Top with pizza sauce, half the pizza cheese and a sprinkling of dried oregano.
5. Place in the oven and bake for 15-20 minutes or until the tops are golden. Rest in the baking trays for 5 minutes before cutting and serving.

Makes 2 medium pizzas