



# Russell Hobbs



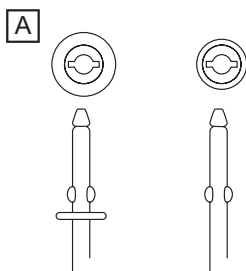
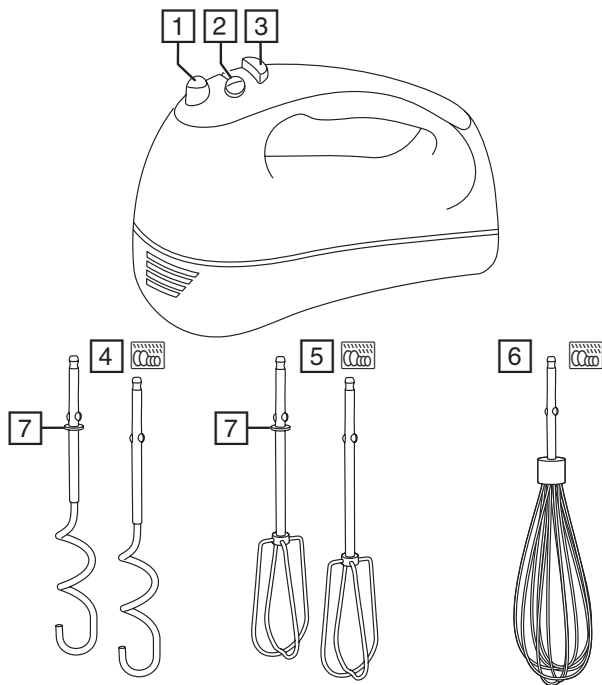
**18962**



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

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## **IMPORTANT SAFEGUARDS**

Follow basic safety precautions, including:

This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved.

Children must not use or play with the appliance.  
Keep the appliance and cable out of reach of children.  
Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

⚠ Misuse of the appliance may cause injury.

If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

- ⊗ Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Keep fingers, hair, clothing and kitchen utensils clear of the whisks/hooks.
- Don't let anything enter the vents.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance if it's damaged or malfunctions.
- Don't use the appliance for any purpose other than those described in these instructions.
- Route the cable so it doesn't overhang, and can't be tripped over or caught.
- Don't run the mixer for more than 4 minutes at a time, or it'll overheat. After 4 minutes, let it rest for 5 minutes.

## **HOUSEHOLD USE ONLY**

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## PARTS

- |                   |                  |
|-------------------|------------------|
| 1. Eject button ▲ | 5. Wire whisks   |
| 2. Speed control  | 6. Balloon whisk |
| 3. Turbo button ⊙ | 7. Flange        |
| 4. Dough hooks    |                  |
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## FITTING THE ATTACHMENTS

1. Switch off (O) before fitting or removing the whisks/hooks.
  2. Use both wire whisks or both hooks, don't mix them.
  3. Fit the wire whisk/hook with the flange to the drive head with the large hole (FIG A).
  4. You may fit the balloon whisk to either drive head.
  5. Align the pips on the shaft with the slots in the drive head.
  6. Push the shaft into the drive head till it clicks into place.
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## REMOVING THE ATTACHMENTS

1. Switch off (O) and unplug the mixer, then shake any excess mixture into the mixing bowl.
  2. Hold both whisks/hooks, to prevent them jumping out, then press ▲ to eject them from the drive heads.
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## USING YOUR MIXER

1. Move the switch to the right to switch on.
  2. Choose a speed between **1** (low), and **5** (high).
  3. Slide the switch fully left (O) to switch off.
  4. Press the turbo button ⊙ to over-ride the speed switch, for a burst of high speed. This only works when the motor is already running (**1** to **4**).
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## TIMINGS AND SPEEDS

- If you're using a recipe book, follow the recipe.
- If you've no recipe, you'll need to experiment to find the best settings.
- Timing and speed will vary with the amount, thickness, and composition of the mix.
- Generally, large quantities, thick mixes, and a high ratio of solids to liquids need longer timings and slower speeds.

- Smaller quantities, thinner mixes, and more liquids than solids need shorter timings and higher speeds.
  - Speed and timing aren't critical. If you're unsure, use short bursts.
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## HINTS AND TIPS

- Use the wire whisks for beating/aerating light dough and batter.
  - Use the balloon whisk for beating/aerating egg whites and cream.
  - To avoid splashing, don't start the mixer till the whisks are immersed in the food/liquid to be mixed.
  - Use the hooks for heavier dough (e.g. bread, fruit-cake).
  - Don't use the hooks for kneading dough, just for mixing the ingredients. Kneading will overload the motor.
  - Kneading dough by hand is kinder, and gives better results.
  - If you need to set the mixer down, switch off (O), and shake any mixture off the whisks/hooks before removing them from the mixing bowl.
  - You may stand the mixer on its end.
  - Don't run the mixer for more than 4 minutes at a time. After 4 minutes, let it rest for 5 minutes.
  - If the motor starts to labour, add more liquid to the mix, if possible, or switch off (O) and carry on by hand.
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## CARE AND MAINTENANCE

1. Switch off (O) and unplug the mixer before cleaning.
  2. Wipe outer surfaces with a damp cloth.
  3. Wash the whisks and hooks in hot soapy water, or in the cutlery basket of your dishwasher.
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## QUICK RECIPE

### QUICK CHEESE AND TOMATO PIZZA (makes 2 medium pizzas)

- 440g white flour
- 14g dried yeast
- 2 tbsp olive oil
- 240 ml lukewarm water
- 2 tsp sugar
- 1 tsp salt
- 200 g mozzarella cheese

1. Mix the water, yeast, and sugar in a bowl, and leave it for 5 minutes.
2. Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture.
3. Add the oil, increase speed till a dough ball forms, then stop. Now run for 20 seconds, and rest for 2 minutes. Do this twice more, then let the dough rest for 10 minutes.
4. Divide the dough into 2 balls, and stretch or roll each ball to fit a lightly oiled baking tray.
5. Top with the pizza sauce. Use the coarse grater to grate the mozzarella cheese. Spread the cheese over the pizzas and add other toppings if desired.
6. Bake in a pre-heated oven at 190°C/gas mark 5 for 15-20 minutes.

**Recipes are available on our website:  
<http://www.russellhobbs.com>**

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## RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

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## SERVICE

If you ring, have the model number to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it isn't 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 for advice.

If they tell 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) Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: [support@russellhobbs.com](mailto:support@russellhobbs.com)

telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

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## GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase. Register at: **[www.russellhobbs.co.uk/productregister/](http://www.russellhobbs.co.uk/productregister/)**

Consumables are guaranteed only for their recommended lifecycle. Replacement/ Spare parts\* are excluded and are only covered by a 1 year warranty.

\* Examples include filters, removable grill plates, drip trays/crumb trays etc.

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