



# Russell Hobbs

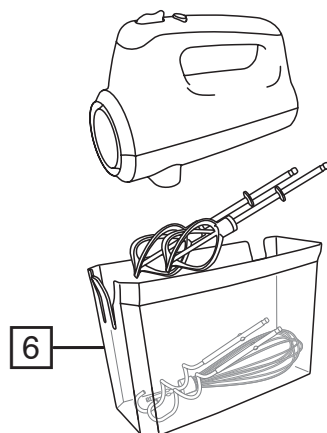
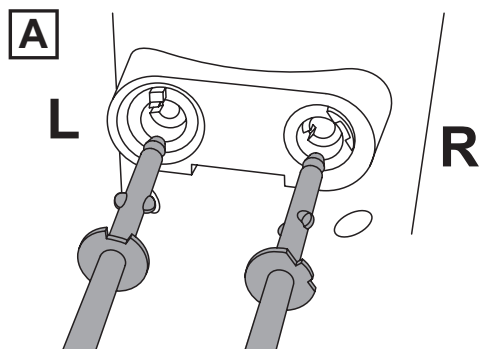
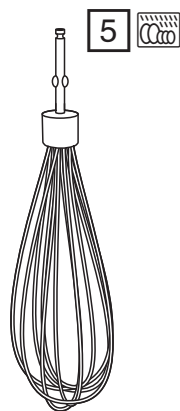
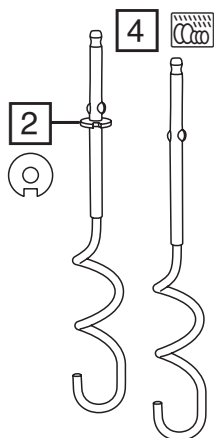
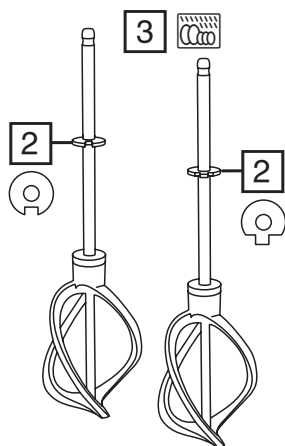
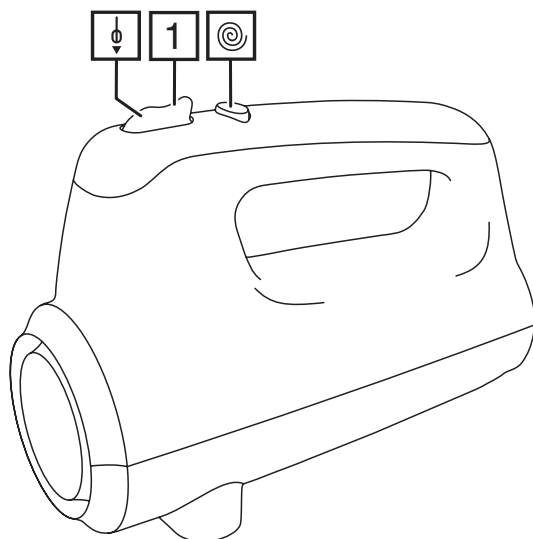


**25890**

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

**Register online for an EXTRA year guarantee**

Visit [uk.russellhobbs.com/product-registration](http://uk.russellhobbs.com/product-registration) You must register within 28 days of purchase



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:

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.

Misuse of the appliance may cause injury.

Unplug the appliance before assembly, disassembly, or cleaning.

Don't leave the appliance unattended while plugged in.

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.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use the appliance if it's damaged or malfunctions.

## HOUSEHOLD USE ONLY

---

## DIAGRAMS

- |                  |                 |
|------------------|-----------------|
| 1. Speed control | 4. Hooks        |
| 2. Flange        | 5. Whisk        |
| 3. Beaters       | 6. Storage case |

---

## FITTING THE BEATERS/ HOOKS/WHISK

1. Switch off (0) and unplug the mixer before fitting or removing the beaters/hooks.
2. Turn each beater or hook to align the pips on the shaft with the slots in the drive head, then push it into the drive head till it clicks into place.
3. Each beater/hook must be fitted into a specific drive head (Fig. A).
4. The whisk can be fitted into either drive head.
5. Use both beaters or both hooks, don't mix them.


---

## REMOVING THE BEATERS/ HOOKS/WHISK

1. Switch off (0) and unplug the mixer, then shake any excess mixture into the mixing bowl.
2. Hold both beaters/hooks to prevent them jumping out, then press ↓ This will eject them from the drive heads.


---

## USING THE MIXER

1. Move the speed control to **0**.
2. Put the plug into the power socket.
3. Move the speed control to the speed you require (**1 to 5**).
4. Pressing the turbo button  will over-ride the speed set by the speed control, and give you a burst of high speed. It only works when the motor is already running (**1 to 5**).
5. Move the speed control to **0** to switch off.
  - Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
  - Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
  - Use the beaters for beating/aerating light dough and batter.
  - Use the hooks for mixing heavier dough (e.g. bread, fruit-cake).
  - Use the whisk for whipping cream, etc.
  - When making dough, use the mixer only for mixing the ingredients. Don't use it for kneading. You'll overload it and damage the motor.
  - Don't run the motor continuously for more than 5 minutes, it may overheat. After 5 minutes switch off for at least 5 minutes, to recover.
  - If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.

---

## CARE AND MAINTENANCE

1. Switch the appliance off (**0**) and unplug it.
  2. Clean the outside surfaces of the appliance with a damp cloth.
  3. Wash the removable parts in warm soapy water, rinse well, drain, and air dry.
-  You may wash these parts in a dishwasher.

---

## RECIPES

### WRAPS

- 400 g plain flour
- 2.5 g salt
- 1 egg
- vegetable oil
- 300 ml milk

Mix the egg and milk in a jug. Sift the flour into a bowl. Add the salt. Mix at medium speed. Gradually add the liquid. Gradually increase speed till everything has combined. Drop small amounts of mixture into a hot, lightly oiled pan. Cook till golden brown on both sides (1 minute). Set aside and keep warm.

### HOT CHOCOLATE SOUFFLÉ

- 75 g butter
- 450 g milk
- 50 g plain flour
- 4 eggs, separated
- 20 g cocoa powder
- 50 g caster sugar

Melt the butter in a pan over a low heat. Stir in the flour and cocoa. Add the milk. Stir till it thickens. Remove from the heat. Cool for 30 minutes. Beat in the egg yolks. Beat the egg whites at high speed for a few seconds. Add the sugar, and beat till stiff. Fold the mixtures together in a buttered 1.2 litre ovenproof dish. Put the dish into a roasting tin half filled with boiling water. Bake in a pre-heated oven at 190°C for 40-45 minutes.

### **CLASSIC VICTORIA SPONGE CAKE**

- 100 g butter/margarine
- 100 g caster sugar
- 2 eggs
- 100 g self raising flour
- 1 drop vanilla essence

Grease two 180mm straight sided baking tins. Line the bottoms with buttered greaseproof paper. Put the butter and sugar in a bowl. Beat at medium speed till fluffy (1-2 minutes). Reduce speed. Gradually add the eggs, then the vanilla, then the flour. Increase to medium speed once the ingredients start to incorporate. Put the mixture into the baking tins. Bake in a pre-heated oven at 180°C for 25 minutes. The surface should be golden brown. Cool on a wire rack. Turn one sponge upside down. Put a layer of raspberry jam on top. Put the other sponge on top of the jam. You can replace the raspberry jam with other fillings, like buttercream.

### **BASIC BISCUITS**

- 100 g butter
- 150 g caster sugar
- 5 ml vanilla essence
- 1 egg
- 100 g plain flour
- 100 g self raising flour

Put the butter, sugar and vanilla essence in a bowl. Beat at medium speed till fluffy (1-2 minutes). Reduce speed. Add the egg. Gradually increase speed till everything has combined. Sift the flours together then work them into the mixture. Form the mixture into balls. Put them on a greased baking tray. Flatten them slightly. Bake in a pre-heated oven at 180°C for 12-15 minutes. Cool on the tray for a few minutes, then move to a wire rack.

### **BUTTERCREAM**

- 50 g butter/margarine
- 100 g icing sugar
- any one of:
- 2 drops liquid flavouring
- 5 g cocoa powder
- Lemon/orange zest, grated

Add flavourings a little at a time, and taste before adding any more. Put the butter and sugar in a bowl. Beat at medium speed till fluffy (1-2 minutes).





---

## 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.

---

## SERVICE

If you ring Customer Service, please have the Model Number 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) 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.

---

## 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.

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the Crimea region.

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: **[uk.russellhobbs.com/product-registration](http://uk.russellhobbs.com/product-registration)**

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.



**[www.russellhobbs.com](http://www.russellhobbs.com)** for more products