

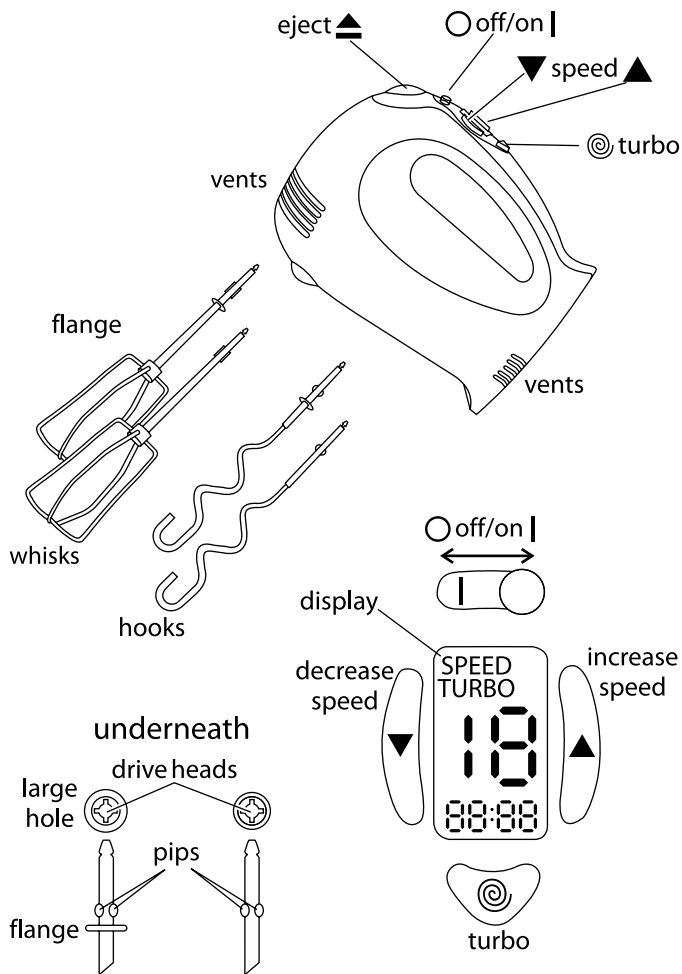
MARCO PIERRE WHITE



Russell Hobbs



instructions



Read the instructions and keep them safe. If you pass the mixer on, pass on the instructions too. Remove all packaging, but keep it till you know the mixer works.

important safeguards

Follow basic safety precautions, including:

- 1 This mixer must only be used by or under the supervision of a responsible adult. Use and store the mixer out of reach of children.
- 2 Don't put the mixer in liquid, don't use it in a bathroom, near a source of water, or outdoors.
- 3 Keep fingers, hair, clothing and kitchen utensils clear of the whisks and hooks.
- 4 Switch off (○) before fitting or removing the whisks or hooks, before cleaning, and when not in use.
- 5 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 6 Don't leave the mixer unattended while plugged in.
- 7 Fit both whisks or both hooks before using the mixer.
- 8 Only fit attachments or accessories that we supply.
- 9 Don't let anything enter the vents.
- 10 Don't run the mixer for more than 10 minutes at a time, to avoid overheating. After 10 minutes, let it rest for 10 minutes.
- 11 Keep the mixer and the cable away from hotplates, hobs or burners.
- 12 Don't use the mixer for any purpose other than those described in these instructions.
- 13 Don't use the mixer if it's damaged or malfunctions.
- 14 If the cable is damaged, return the mixer, to avoid hazard.



household use only

fitting the whisks/hooks

- 1 Switch off (○) before fitting or removing the whisks/hooks.
- 2 Align the pips on the shaft with the slots in the drive head.
- 3 Push the shaft into the drive head till it clicks into place.
- 4 Each whisk/hook must be fitted into a specific drive head.
- 5 The shaft with the flange fits the head with the large hole.
- 6 Use both whisks or both hooks, don't mix them.

removing the whisks/hooks

- 7 Switch off (○) and unplug the mixer, then shake any excess mixture into the mixing bowl.
- 8 Hold both whisks/hooks, to prevent them jumping out, then press ▲ to eject them from the drive heads.

on/off switch

- 9 Slide the switch right to switch on (|), left to switch off (○).
- 10 When you switch on, the whole display will light up, then it'll show "SPEED" at the top left, "□" in the centre, and "TIMER □:□:□" at the bottom.

speed buttons

- 11 Press and release ▲ to increase the speed, till the speed you want appears in the display.
- 12 Press and release ▼ to decrease the speed.
- 13 Keep pressing to scroll quickly through the speeds.
- 14 The speed range is from 0 (stopped) to 16 (high speed).
- 15 The display will show "SPEED" at the top left, and the speed (□ to 16) in the centre.
- 16 The figures below "TIMER" will show how long the motor has been running, in minutes and seconds
- 17 To stop quickly, simply slide the on/off switch left (○).

the turbo button @

- 18 Pressing the turbo button will over-ride the speed set by the speed buttons, and give you a burst of high speed.

- 19 "TURBO" shows at the top left, and the speed disappears.
20 It only works when the motor is already running (I to II).

timings and speeds

- 21 If you're using a recipe book, follow the recipe.
22 If you've no recipe, you'll need to experiment to find the best settings.
23 Timing and speed will vary with the amount, thickness, and composition of the mix.
24 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
25 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
26 Speed and timing aren't critical. If you're unsure, use bursts. Switch on, switch off, look/feel/taste, till it feels right.

using the mixer

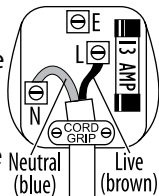
- 27 Use the whisks for beating/aerating light dough, batter, egg whites and cream.
28 To avoid splashing, don't start the mixer till the whisks are immersed in the food/liquid to be mixed.
29 Use the hooks for heavier dough (e.g. bread, fruit-cake).
30 Don't use the hooks for kneading dough, just for mixing the ingredients. Kneading will overload the motor.
31 Kneading dough by hand is kinder, and gives better results.
32 If you need to set the mixer down, switch off (○), and shake any mixture off the whisks/hooks before removing them from the mixing bowl.
33 You may sit the mixer on its end, it's quite stable.
34 Don't run the mixer for more than 10 minutes at a time. After 10 minutes, let it rest for 10 minutes.
35 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 off (○) 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.
- 4 Don't let liquid get into the vents.
- 5 Don't put the mixer in water or any other liquid.
- 6 Don't use harsh or abrasive cleaning agents or solvents.

connection

This 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 to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.



three simple recipes to get you started

basic biscuits (using the whisks)

- | | |
|------------------------|-------------------------------|
| 100g (4oz) butter | 150g (6oz) caster sugar |
| 1 tsp vanilla essence | 1 medium egg |
| 100g (4oz) plain flour | 100g (4oz) self raising flour |

Cream the butter, sugar and vanilla essence at medium speed for 1-2 minutes till light, pale and fluffy. Reduce speed, add the egg, then gradually increase speed till everything has combined.

Sift the flours together then work them into the mixture.

Form into balls, put them on a greased baking tray, flatten them slightly, then 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.

pizza dough (makes 2 large pizzas, using the hooks)

250ml (9floz) water

525g (1lb) strong white flour

1½ tbsp olive oil

1½ tsp dried yeast

1½ tsp sugar

1½ tsp salt

Sift the flour into a bowl and add the yeast, sugar and salt.

Add the water and oil and mix at mid to high speed till the dough is fully incorporated and smooth in texture.

Cover the bowl with a damp tea towel or cling film and let it rest in a warm place for about half an hour.

Remove the dough and knead by hand for a few minutes.

Cut the dough in half, roll out into circles on a floured surface and put them on a non-stick baking sheet or a pizza baking tray. Spread the pizza bases with a tomato based sauce and top with your favourite toppings (ham, cheese, sweetcorn, peppers, mushrooms, onions, pepperoni etc.)

Bake in a pre-heated oven at 200°C for 18-20 minutes, till the edges of the crust are golden brown.

classic Victoria sponge cake (using the whisks)

100g (4oz) butter/margarine

100g (4oz) caster sugar

2 large eggs

100g (4oz) self raising flour

1 drop vanilla essence

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.

Beat the butter at medium to high speed till light and fluffy.

Reduce speed, and gradually add the eggs, then the vanilla.

Gradually add the flour, and turn the mixer up to medium speed once the ingredients start to incorporate.

Divide the mixture equally between the two cake tins and level the surfaces.

Bake the cakes in the centre of a pre-heated oven at 180°C for about 25 minutes, then cool on a wire rack.

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:

Pack carefully, with a note of 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 Returns (address below right).

Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service (service@saltoneurope.com)

telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year 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.