

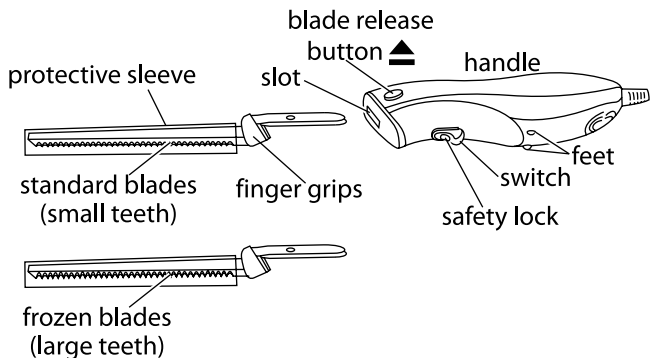
MARCO PIERRE WHITE



Russell Hobbs





instructions



Read the instructions and keep them safe. Pass them on if you pass the carving knife on. Remove all packaging, but keep it till you know the knife works.

important safeguards

Follow basic safety precautions, including:

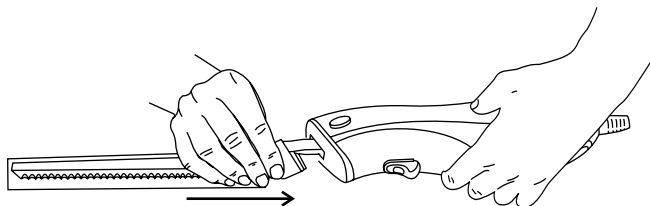
- 1 This knife must only be used by a responsible adult. Use and store the knife out of reach of children.
- 2 Don't put the handle, cable, or plug in water or any other liquid. Don't use the knife in the bathroom, near water, or outdoors. 
- 3 Don't use the knife in the presence of children. Their movements are unpredictable. They may jog your arm or bump into you accidentally.
- 4 The safety lock will prevent accidental operation. Don't try to jam it in place.
- 5 Don't try to cut bone. The blades may slip and cause serious injury. You may also damage the blades.
- 6 The blades are extremely sharp, don't leave them lying around where they may be touched accidentally by you or anyone else. 

- 7 After use, clean the blades, replace them in their protective sleeve, and store them out of reach of children.
- 8 Unplug the knife before attaching or removing blades and before cleaning.
- 9 Don't use the other hand to steady the food being cut. Use a carving fork.
- 10 Don't apply pressure to the knife and don't use a sawing action. Simply guide the knife through the food, letting the motor do all the work.
- 11 Finished? – first unplug the knife, then remove the blades.
- 12 Don't leave the knife unattended while it's plugged in, or while the blades are attached.
- 13 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 14 Use a cutting board to avoid damage to the blades and to the work surface.
- 15 Use the frozen blades (large teeth) only to cut frozen food. Use the standard blades (small teeth) for all other foods.
- 16 Keep the knife and the cable away from hotplates, hobs or burners.
- 17 Don't run the motor for more than 7 minutes, or it may overheat. After 7 minutes, switch off for at least 5 minutes, to let the motor cool.
- 18 Don't fit any attachment or accessory unless we supply it.
- 19 Don't use the knife for any purpose other than those described in these instructions.
- 20 Don't use the knife if it's damaged or malfunctions.
- 21 If the cable is damaged, the knife must be returned, in order to avoid hazard.

household use only

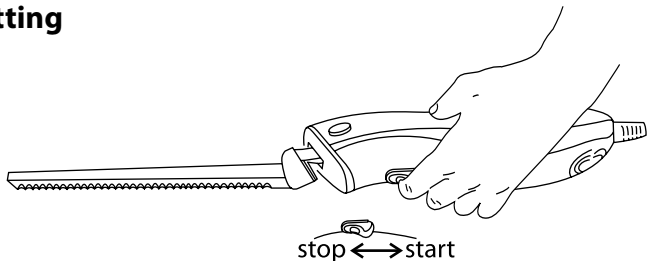
preparation

- 1 Clear a space on the work surface so the cable can't catch anything, and the knife can't hit anything while in use.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Put the cutting board on the work surface and have the carving fork within easy reach.
- 4 Remove all packaging from the food. Don't use the knife to cut the packaging, you may damage the blades.
- 5 Put the food on the cutting board.
- 6 Keep the protective sleeve on the blades.
- 7 Hold the blades by the finger grips.
- 8 Insert the free ends of the blades into the slot on the front of the handle and push gently until they click into place.



- 9 Lay the knife down on or near the cutting board.
- 10 Remove the protective sleeve from the blades.
- 11 Put the plug into the power socket.
- 12 Steady the food with the carving fork.
- 13 Hold the knife by the handle, with your forefinger on the safety lock/switch.
- 14 The safety lock is there to prevent accidental operation. Don't try to jam it in place.
- 15 The switch is spring-loaded, the knife will operate only while it is pressed in.

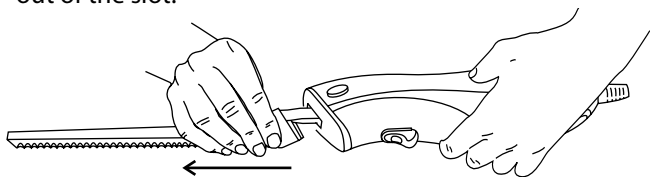
cutting



- 16 Squeeze the safety lock to unlock the switch.
- 17 Slide the switch towards the handle, to start the blades.
- 18 Cut away from your body.
- 19 Use a carving fork to steady the food being cut – don't use your other hand.
- 20 Don't try to reposition the food while you're holding the knife.
- 21 If you have to reposition the food, release the switch, set the knife down, move the food, steady it with the carving fork – then pick up the knife and start again.
- 22 When you finish, or if you need to stop cutting to do anything else, release the switch, set the knife down, and unplug it.
- 23 Don't run the motor for more than 7 minutes, or it may overheat. After 7 minutes, switch off for at least 5 minutes, to let the motor cool.

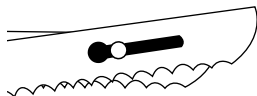
removing the blades

- 24 Release the switch, set the knife down, and unplug it.
- 25 Hold the handle of the knife, and press the blade release button ▲.
- 26 Keep your fingers away from the edges of the blades.
- 27 Hold the blades by the finger grips and gently pull them out of the slot.



cleaning the blades

- 28 One of the blades has a “keyhole” slot, the other is fitted with a rivet. To separate the blades, slide the rivet along the slot to the large hole.
- 29 Wash the blades in hot soapy water, rinse, dry thoroughly, then rejoin them and replace them in their protective sleeve.
- 30 The blades are very sharp, don't leave them where they may be touched accidentally by you or anyone else.
- 31 The blades are dishwasher safe.



cleaning the handle

- 32 Wipe the handle with a soft cloth dampened with a small amount of proprietary disinfectant.
- 33 Don't put the handle in liquid.
- 34 Don't use harsh or abrasive cleaning agents or solvents.

cutting meat

- 35 Cut across the grain. Although cutting along the grain will give bigger slices, they'll tend to be tough and stringy.

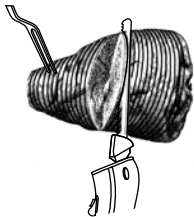
leg of lamb/pork/ham

36 Lay the leg on its side and steady it with the carving fork.

37 Make one cut right down to the bone.

38 Slice alternately on either side of this cut, tilting the knife gradually to increase the size of the slices.

39 Turn the leg over and do the same to the other side.

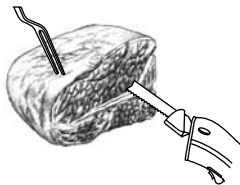


sirloin

40 Cut along the bone from the backbone down the rib.

41 Carve thin slices vertically down towards the bone.

42 Turn the joint over and do the same to the other side.

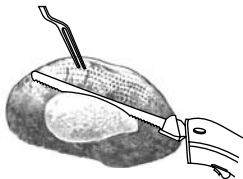


chicken

43 Pull off the leg, wing and thigh.

44 Holding the knife at an angle, slice downwards from the breastbone.

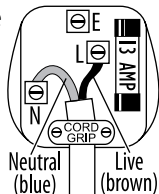
45 Turn the chicken and do the same to the other side.



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 wire to L. Fit the cord grip. If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



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.