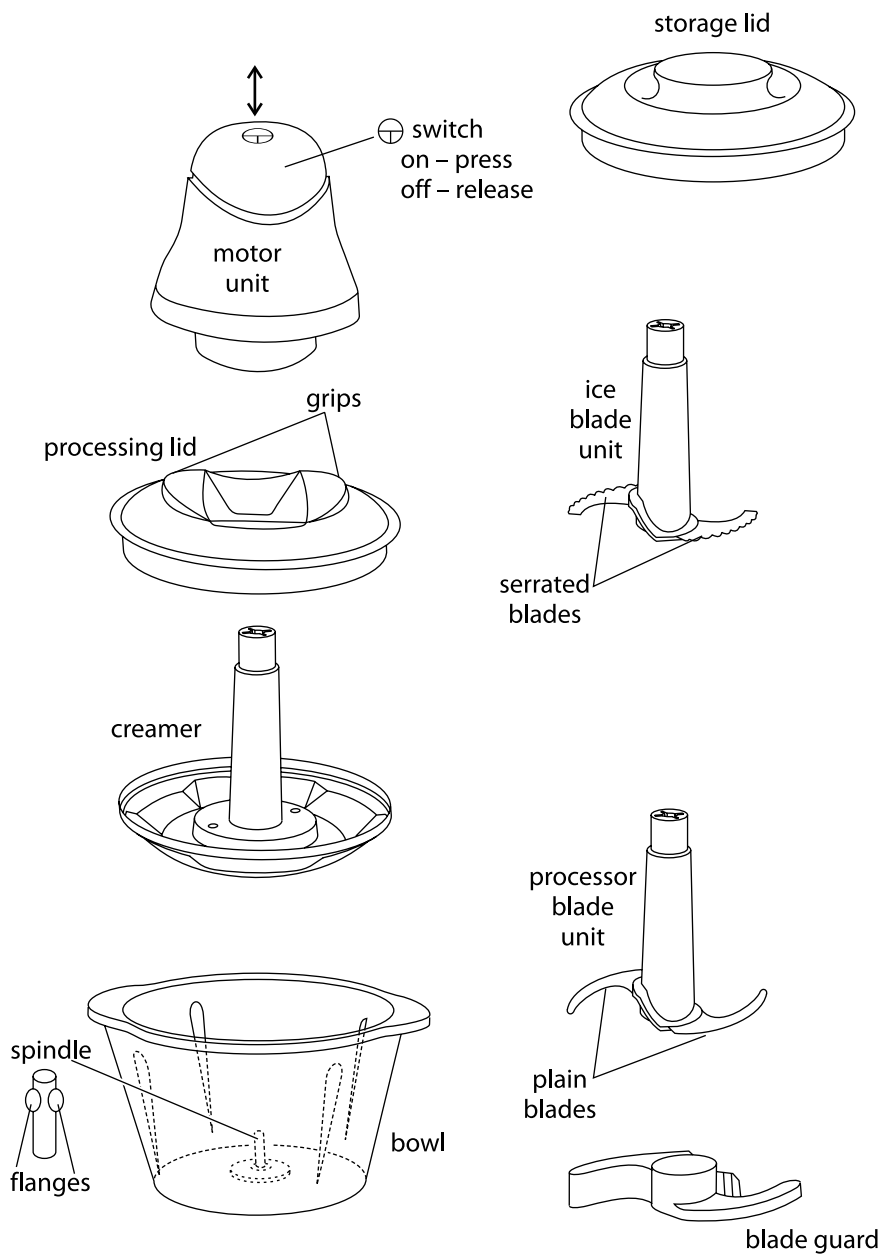


  
**MARCO PIERRE WHITE**

 **Russell Hobbs**



instructions



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

## **important safeguards**

Follow basic safety precautions, including:

- 1 This processor must only be used by or under the direct supervision of a responsible adult. Use and store the processor out of reach of children.
- 2 Don't put the motor unit in water, don't use it in a bathroom or near any source of water, and don't use it outdoors.
- 3 Use and store the processor out of reach of children.
- 4 Don't open the processor till the blades have stopped moving.
- 5 Don't handle the blades. There's plenty of plastic – handle that instead.
- 6 The blades are very sharp. Take care when you're handling and cleaning the blade units – if you can't see what you're doing, don't do it.
- 7 The motor will not operate unless the processor has been properly assembled. This is a safety feature – do not attempt to overcome it.
- 8 Unplug before dismantling or cleaning.
- 9 Don't leave the processor unattended while plugged in.
- 10 This processor is designed to process small quantities of food. Larger quantities may be processed in batches, but it shouldn't be used instead of a full size processor. Do this and you'll break it.
- 11 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 12 Don't try to chop raw meat.
- 13 Don't process big bits – nothing bigger than about 12mm (half inch) cubes.
- 14 Don't fill above the max mark.
- 15 Don't run the motor for more than 1 minute at a time, then leave it for 3 minutes to cool down before using it again.
- 16 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 17 Don't fit any attachment or accessory other than those we supply.
- 18 Don't use the processor for any purpose other than those described in these instructions.
- 19 Keep the processor and the cable away from hotplates, hobs or burners.
- 20 Don't use the processor if it's damaged or malfunctions.
- 21 If the cable is damaged, the processor must be returned, in order to avoid hazard.



## **household use only**

### **before using for the first time**

- Pull the blade guard carefully off the blades, and dispose of the blade guard.
- Turn to “care and maintenance” on page 5 and clean the blender, to remove any manufacturing residues, dust, etc.

## **processing blade unit** (plain blades)

- 1 Unplug the processor.
- 2 Lift the motor unit off the bowl.
- 3 Lift the processing lid off the bowl.
- 4 Hold the blade unit by the plastic part.
- 5 Lower the blade unit over the spindle in the bottom of the bowl.
- 6 You may have to turn it slightly, to fit over the flanges on the spindle.
- 7 It's spring-loaded, so you'll feel some resistance as you push it down.
- 8 Put the food to be processed in the bowl:
  - a) don't fill above max
  - b) don't fill more than about half full with liquids, or it may overflow in use
  - c) don't try to chop raw meat.
  - d) don't process large amounts in batches – if you need to process large amounts, you need a large processor
- 9 Align the central hole in the processing lid with the top of the blade unit, and lower the lid on to the bowl.
- 10 Lower the motor unit on to the processing lid – you may have to turn it slightly to fit.
- 11 Put the plug into the power socket (switch the socket on, if it's switchable).
- 12 Press the switch ⊕, on top of the motor unit, gently down to start processing.
- 13 Keep an eye on the contents of the bowl, to avoid over-processing.
- 14 Release the switch ⊕, to stop the motor.
- 15 It's best to run the motor in bursts of a few seconds at a time, and inspect the results between bursts.
- 16 You're extremely unlikely to come across anything that needs a full minute of processing, but, if you do, don't run the motor for more than 1 minute at a time, then leave it for 3 minutes to cool down before using it again.



## **done?**

- 17 Lift the motor unit off the bowl.
- 18 Lift the processing lid off the bowl – hold it at an angle, to let anything on it drip back into the bowl.
- 19 Put a finger on top of the blade unit, to prevent it dropping out.
- 20 Tip the processed contents out of the bowl.
- 21 Alternatively, hold the plastic part of the blade unit, turn it to free it from the spindle flanges, and lift it straight up and out of the bowl. Take care – the blades are very sharp.
- 22 Fit the storage lid to the bowl.



## **a couple of tips**

- Cut your ingredients into uniformly sized pieces before processing, for better control.
- Chocolate, nuts, and cheese will chop/grind better if thoroughly chilled first.

## hot liquids

- 23 At higher temperatures, the lid may soften enough to lose its seal, allowing the contents of the bowl to escape, so, when using hot liquids:
- a) before pouring into the bowl, let the liquid cool down to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C)
  - b) put a hand on the lid, to hold it in place while processing
  - c) if the lid is too hot for comfort, remove it and let the liquid cool down further

## ice blade unit (serrated blades)

- 24 The blades on the ice blade unit have serrated edges to cope with the increased load when chopping/crushing ice.
- 25 Fit the ice blade unit in exactly the same way as the processing blade unit.
- 26 Before using the processor to crush ice, make sure it's clean, and rinse the bowl out thoroughly. The slightest trace of detergent may affect the taste of the crushed ice, and will flatten any drink to which it is added.
- 27 Ice "cubes" come in many shapes and sizes. You'll have to experiment with the ice from your ice cube tray.
- 28 Start with half to threequarters of a cup of ice, or 4 to 6 cubes, and add 15ml (1 tablespoon) of fresh cold water.
- 29 Assemble the processor, then press the switch  $\oplus$  3 or 4 times, with short pauses between.
- 30 Check the results, and adjust. Too much processing will reduce the ice to liquid, too little will merely chip the edges/corners off the ice.
- 31 Don't try to crush ice without adding water to the bowl.
- 32 Don't be tempted simply to increase the amount of ice and blend for longer. This won't work. Too much ice will never give you satisfactory results.

## the creamer

- 33 Although this isn't a blade, it can be fitted in exactly the same way as the blade units.
- 34 Use it to whip cream – use it in bursts, and keep an eye on the results.
- 35 Take care not to overdo it – 5 to 10 seconds in total should be sufficient
- 36 You'll probably have to remove the lid to check progress – lift it at an angle, so any cream on the lid drips back into the bowl and not on the work surface.

## care and maintenance

- 1 Unplug the processor before dismantling or cleaning.
- 2 Lift the motor unit off the bowl.
- 3 Lift the processing lid off the bowl – hold it at an angle, to let anything on it drip back into the bowl.
- 4 Hold the plastic part of the blade unit, turn it to free it from the spindle flanges, and lift it straight up and out of the bowl. Take care – the blades are very sharp
- 5 Take care when you're handling and cleaning the blade unit – if you can't see what you're doing, don't do it.
- 6 Wipe the outer surfaces of the motor unit with a damp cloth. If necessary, use a little washing-up liquid.
- 7 Wash the bowl, lids, blade units and creamer in warm soapy water.



- 8 Rinse to remove all traces of soap and air dry.
- 9 Clean the inside of the blade units with a toothpick, or the end of a small bottle brush.
- 10 Don't put the motor unit in water or any other liquid.
- 12 Don't use harsh or abrasive cleaning agents or solvents.
- 13 Don't put any of the parts in a dishwasher.

## **a few simple recipes to get you started**

### **coriander pesto** (dip, topping or sauce)

2 handfuls fresh leaf coriander

3 cloves fresh garlic

60g pine nuts

125ml olive oil

60g freshly grated Parmesan

salt and freshly ground black pepper to taste

- Put the coriander, garlic, pine nuts, and a bit more than half the oil into the bowl, and blend with the **processor blade** till the mixture looks smooth.
- To adjust the thickness, add a little oil and give it a short burst of speed.
- Repeat till the consistency looks right
- Taste the mixture and adjust the seasoning.
- Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

### **sweet and sour sauce**

4 shallots, peeled

a small piece of fresh ginger, peeled

2 cloves fresh garlic

2 tbs soy sauce

2 tsp mustard

2 tsp tomato purée

a dash of white wine vinegar

- Put everything into the bowl, fit the **processor blade**, and blend till smooth.
- Serve with chicken or fish, or as a dip.

### **black olive and anchovy tapenade/sauce**

250g pitted black olives

60g anchovy fillets, drained

3 tbs capers, drained

150ml olive oil

2 tbs brandy (optional)

fresh ground black pepper

- Reserve half the oil, and put everything else into the bowl.
- Fit the **processor blade**, blend for a couple of seconds, then check the mixture.
- Adjust the oil and blend till you achieve the consistency you need.
- For a tapenade, to spread on toast, you need a paste.
- For a sauce, to toss through warm pasta, it should be fairly runny.

## horseradish and apple sauce

250ml double cream

2 sharp flavoured apples, peeled and grated

6 tbsp horseradish relish

2 tsp paprika

- Put the cream into the bowl, fit the **cream**er, and cream till soft peaks form.
- Spoon the cream gently into a large bowl.
- Gently fold in the rest of the ingredients.
- “Gently” means don’t knock the air out of the cream or it’ll collapse.
- Season with fresh ground black pepper, and serve with beef or sausage.

## leek & potato soup (serves 2)

75g leeks, trimmed

75g potatoes, peeled

1 vegetable or chicken stock cube

400ml water

salt and pepper to taste

- Fit the **processor blade**.
- Put the leeks and potatoes into the bowl, and blend for a couple of seconds (you want them lumpy, not mushy).
- Transfer to a pan, and add the water and stock cube.
- Bring to the boil, stirring, reduce the heat, cover the pan, and simmer for 20 minutes.
- Let the mixture cool for about 30 minutes, then blend till the mixture is silky smooth.
- Return the mixture to the pan, and heat to serving temperature (don’t let it boil).
- Taste, adjust the seasoning, and serve with crusty bread.

## breakfast smoothie

2 tbsp natural yogurt

100ml milk

1 tbsp oatmeal or porridge oats

1 large banana, roughly chopped

1 tsp honey

1 apples, cored and roughly chopped

- Put everything into the bowl.
- Fit the **processor blade**, and blend for 15-20 seconds if you like a rough texture, 30-40 seconds if you prefer it smooth.

## mango lassi (a rich mango smoothie)

100ml natural yogurt

or

200ml natural yogurt

½ ripe mango

or

1 ripe mango

100ml milk

or

200ml milk

1 tsp honey

or

2 tsp honey

3 ice cubes

or

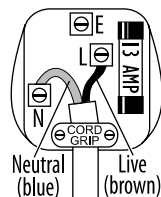
6 ice cubes

- You can use the first set of measurements, then eat the other half of the mango, or use the second set and process the smoothie in two batches.
- Stone, peel and roughly chop the mango.
- Fit the **ice blade** and blend for 15-20 seconds.

## connection

The 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](mailto: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.