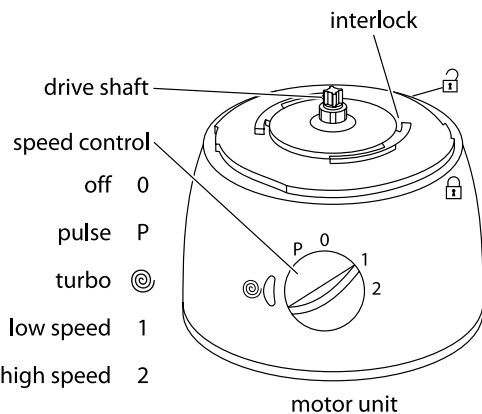
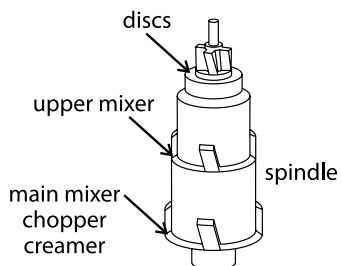
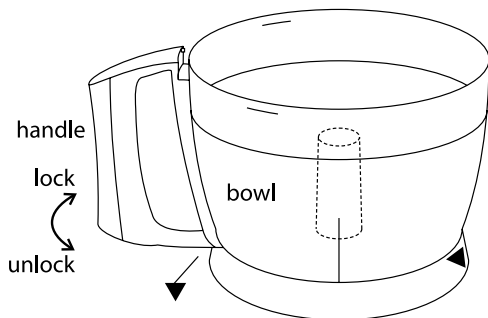
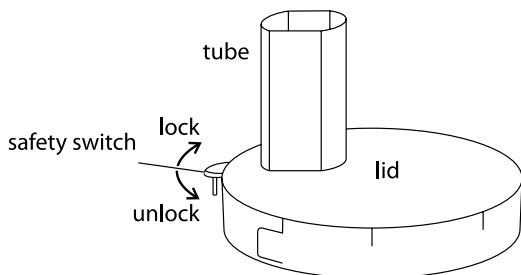
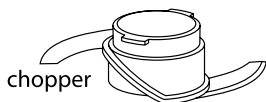
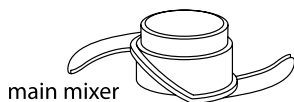
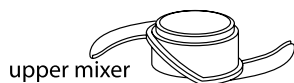
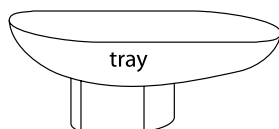
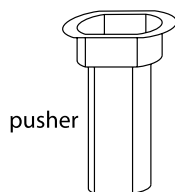
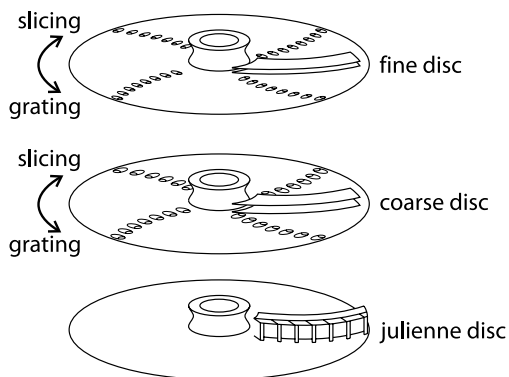




Russell Hobbs



instructions & recipes – food processor



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

food processor, jug blender, or mini-chopper?

Use the food processor for thick or solid ingredients and mixtures. Use the jug blender for liquids, like soups, sauces, and smoothies. Use the mini-chopper for herbs, spices, and other small non-liquid ingredients.

These instructions are for the food processor. For the jug blender and mini-chopper instructions, flip this booklet vertically.

important safeguards

Follow basic safety precautions, including:

- 1 This appliance must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Keep your hands away from the blades – they're sharp.
- 4 Don't use fingers or cutlery to push food down the tube – use the pusher.
- 5 Don't put your hand into the bowl, even after removing it from the motor unit.
- 6 A safety switch prevents the motor operating unless the lid is in place.
 - a) Don't use this to switch it on and off.
 - b) Don't try to overcome this function – it's for your safety.
- 7 Switch off (0), and wait till the blades stop before removing the bowl from the motor unit.
- 8 Don't fill with anything hotter than you can comfortably handle – keep the liquid temperature below 40°C).
- 9 Don't leave the appliance unattended while plugged in.
- 10 Sit the motor unit on a dry, stable, level surface.
- 11 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 12 Don't let the bowl overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 13 Don't run the motor for more than 2 minutes, or it may overheat. After 2 minutes, switch off for at least 2 minutes, to let the motor cool.
- 14 Don't run the appliance empty, it may overheat.
- 15 Keep the appliance and the cable away from hotplates, hobs or burners.
- 16 Don't fit any attachment or accessory other than those we supply.
- 17 Don't use the appliance for any purpose other than those described in these instructions.
- 18 Don't operate the appliance if it's damaged or malfunctions.
- 29 If the cable is damaged, return the appliance, to avoid hazard.



household use only

before using for the first time

Turn to “care & maintenance” on page 6, and clean the appliance and attachments.

hot liquids

- 1 Before pouring into the bowl, let any liquid cool down to the sort of temperature you can handle comfortably – keep the liquid temperature below 40°C.

positioning

- 2 Sit the motor unit on a dry, stable, level surface.
- 3 Route the cable so it doesn't overhang, and can't be tripped over or caught.

powering up

- 4 Check that the speed control is set to 0.
- 5 Put the plug into the power socket.

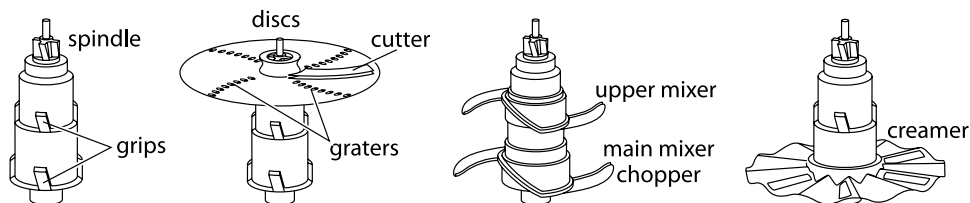
fit the attachment to the spindle

caution keep your hands away from the blades – they're sharp



6 First fit the attachment to the spindle.

- The discs sit on the top of the spindle, with the cutting side uppermost.
- The main mixer, the chopper, and the creamer slide down to the bottom of the spindle.
- If you use the upper mixer, slide it down to the ridge half way down the spindle.



fit the spindle to the bowl

7 Now lower the spindle and its attachment into the centre of the bowl.

processing? – add ingredients now

8 If you're processing, add the ingredients now – don't fill more than about threequarters full.

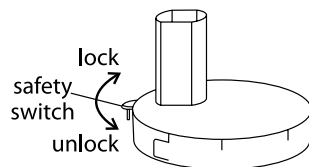
9 You may add more ingredients via the tube while the processor is working.

✳ If you're slicing or grating, with the discs, don't add ingredients till you reach point 40.

fit the lid to the bowl

10 To fit the lid:

- hold the lid above the bowl, with the tube to the left
- turn the lid till the safety switch on the lid is just forward of the handle on the bowl
- lower the lid on to the bowl
- turn the lid back, to lock the safety switch into the top of the handle

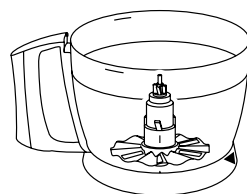


fit the bowl to the motor unit

11 You may fit the bowl to the motor unit with the handle to the left, or to the right.

12 You may find it easier to use with the handle to the left.

- hold the bowl above the motor unit
- align the arrow ▼ on the bowl with the open padlock on the motor unit
- lower the bowl on to the motor unit
- turn the bowl to align the arrow ▼ on the bowl with the closed padlock on the motor unit



the safety switch

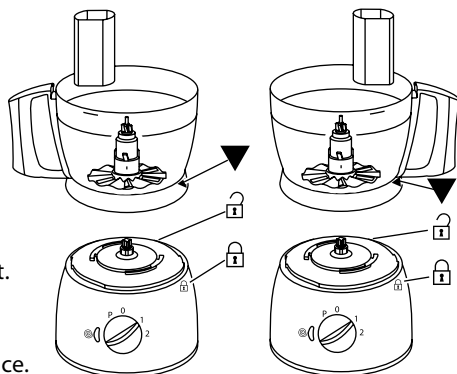
13 The safety switch will prevent fitting or removing the bowl unless the lid is locked into place.

14 This is a safety feature – don't try to overcome it.

the interlock

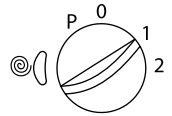
15 The interlock will prevent the motor running unless the bowl and lid are both locked into place.

16 Again, this is a safety feature – don't try to overcome it.



using the speed control

- 17 Turn the speed control clockwise to the speed you want.
- 18 Turn the speed control back to 0 to turn the motor off.
 - 0 off
 - 1 low - light applications, using soft foods, like cucumbers and tomatoes
 - 2 high - heavier applications, e.g. using hard foods, like carrots and potatoes
- P Turning the speed control anti-clockwise to P will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.
- 19 Use the P function to crush ice, and as a "pulse" function.
- 20 Don't run the motor for more than 2 minutes, or it may overheat. After 2 minutes, switch off for at least 2 minutes, to let the motor cool.



turbo button @

- 21 When you're using speed 1, you may use the turbo button to give you a burst of high speed, if you come across a dense area in the mixture, or if you just want to liven it up a bit.
- 22 The turbo button @ only works when the motor is already running at speed 1.

mixer/chopper/creamer

- 23 The main mixer, chopper, and creamer go down to the bottom of the spindle, the upper mixer fits about half way down.
- 24 The chopper is fitted with a blade guard.
- 25 Pull this down to remove it, and push it carefully up over the blades after cleaning.
- 26 Use the chopper for pulverizing ingredients.
- 27 Use the main mixer to mix ingredients together.
- 28 Fit the upper mixer if you're mixing lighter ingredients (like flour and sugar), that may bounce around, and miss the main mixer.
- 29 Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.

kneading/beating/creaming capacities

- 30 The kneading/beating/creaming capacities of the mixer and creamer:
 - yeast dough – 500g flour + 300g water
 - shortcrust pastry dough – 800g flour + 600g cream
 - sponge or cake mixture – 1.5kg
 - egg beating – 6 egg whites
- 31 Don't run the motor for more than 2 minutes, then rest for at least 2 minutes.
- 32 If the motor starts to labour, split the dough, and knead in two, or carry on by hand.

using a disc

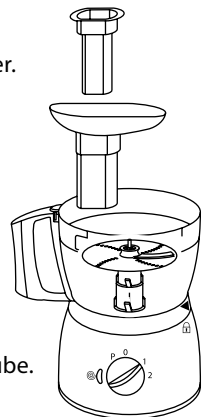
- 33 These fit on the top of the spindle (see 6a on page 4).
- 34 One disc has a fine cutter on one side, and fine grating blades on the other.
- 35 The other disc has a coarse cutter on one side, and coarse grating blades on the other.
- 36 One disc has a julienne cutter, for cutting vegetables into thin sticks.
- 37 Fit the disc so that the side you want to use is on the top.

fit the tray

- 38 Fit the tray over the top of the tube to help loading food into the tube.

use the pusher – not your fingers

- 39 Don't use your fingers (or anything else) to push food down the tube.
- 40 Remove the pusher, and drop the ingredients down the tube.
- 41 Replace the pusher, and use it to push the ingredients gently down the tube.
- 42 The blade(s) on top of the disc will slice or grate the food into the bowl.
- 43 Don't let the bowl gets more than about half full – stop and empty it.




finished?

46 Turn the speed control back to 0 to turn the motor off.

✱ Wait till the blades come to a stop before removing the bowl.

remove the bowl

47 To remove the bowl:

- turn the bowl to align the arrow ▼ on the bowl with the open padlock  on the motor unit
- lift the bowl off the motor unit

remove the lid

48 To remove the lid:

- turn the lid about 45° towards the front, to bring the safety switch clear of the handle
- lift it off the bowl.

removing attachments

caution don't touch the blades – they're sharp

49 To remove an attachment:

- lift the spindle out of the bowl
- turn the attachment slightly anti-clockwise, to unlock it from the grips
- lift the attachment off the spindle



care and maintenance

50 Switch off (0) and unplug before cleaning.

51 Clean as soon after use as possible, to prevent residues setting inside the bowl.

52 Wash the removable parts in warm soapy water, rinse well, and dry.

53 Clean the inside of the spindle with a thin bottle-brush.

54 We don't recommend using a dishwasher, as it may damage the surface finishes. If you do, put as many of the removable parts as you can on the top tray, or in the cutlery basket.

55 Wipe the outside of the motor unit with a clean damp cloth.

56 Don't put the motor unit in water or any other liquid.

57 Don't use harsh or abrasive cleaning agents or solvents.

staining

58 Carotenoids, which are found in many vegetables, can cause severe staining, which may be impossible to remove. Don't worry about it, it won't affect the operation of the appliance.

59 If you want to, you could try soaking the stained parts overnight in one of the following:

- quarter of a cup of household bleach in a sink full of warm water
- a mixture of 1 part white vinegar to two parts warm water
- half a small packet of baking soda in enough warm water to cover the parts

caution Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.

a few recipes to get you started

leek & potato soup

4 servings

150g leeks, trimmed

150g potatoes, peeled

2 vegetable or chicken stock cubes

800ml water

salt and pepper to taste

Use the chopper to chop the leeks and potatoes finely. Put the leek, potato, water, and stock cubes in a saucepan. Bring to the boil, reduce the heat, cover the pan and simmer for 20 minutes. Allow the mixture to cool for about 30 minutes and then transfer to the blender. Blend at maximum speed till the mixture is smooth, then transfer the mixture back into the saucepan and heat through.

mushroom soup

4 servings

| | |
|--------------------------|---|
| 30g butter or margarine | 1 medium onion |
| 230g mushrooms | 2 tbsp plain flour |
| 500ml vegetable stock | 50ml double cream |
| salt and pepper to taste | 1 tbsp fresh chopped parsley (optional) |

Use the chopper to chop the onion finely. Melt the butter or margarine in a large saucepan, then add the onion. Gently sauté till soft. Use the disc with the thin slicing blade to slice the mushrooms. Add the mushrooms to the pan and sauté. Stir in the flour and cook for a few seconds, then add the hot stock. Stir continuously till the soup thickens. Add the double cream and heat for a further few minutes till piping hot. Season to taste, pour into bowls and sprinkle on the chopped parsley (optional).

chunky tomato salsa

8 servings

| | |
|-----------------------------|---------------------------|
| ½ medium onion | ½ red pepper |
| ½ green pepper | 1 clove of garlic, peeled |
| ¼ red chilli, seeds removed | 1 handful fresh parsley |
| 1 x 400g tin tomatoes | ½ tbsp olive oil |
| 4 tbsp tomato puree | ½ tsp salt |

Use the chopper at P (pulse) to chop the onion, red pepper, green pepper, garlic, chilli, and parsley into chunks. Add the tomatoes, olive oil, tomato puree, and salt, then pulse for a few seconds, to mix everything together. Serve straight away or store in the refrigerator.

quick cheese & tomato pizzas

2 medium pizzas

| | |
|--|-------------------------|
| 2 sachets (6-8g each) active dried yeast | 2 tsp sugar |
| 240ml lukewarm water | 440g strong white flour |
| 2 tbsp olive oil | 1 tsp salt |
| 1x300g jar pizza sauce | 200g mozzarella cheese |

Mix the water, yeast, and sugar in a jug, then let the mixture stand for 5 minutes. Attach the main mixer. Put the flour and salt into the bowl and set the food processor to speed 1. Pour the water, yeast, and sugar mixture into the tube. Add the oil, and process at speed 2 till a dough ball forms. Reduce to speed 1 and run for about 20 seconds, then let the food processor rest for 2 minutes. Run at speed 1 for 20 seconds and rest 2 for minutes twice more, then let the dough rest for 10 minutes.

Divide the dough into 2 balls, and stretch or roll each ball to fit a lightly oiled baking tray. Top with the pizza sauce. Use the thin shredder (C) to grate the mozzarella cheese. Spread the cheese over the pizzas and add other toppings if desired. Bake in a pre-heated oven at 190°C/ gas mark 5 for 15 – 20 minutes.

chilli con carne

4 servings

| | |
|---------------------------|-----------------------------|
| 1 medium onion | 2 cloves of garlic, peeled |
| 350g topside of beef | 75g smoked streaky bacon |
| 1 tbsp vegetable oil | 1 tsp chilli powder |
| 1 tsp dried oregano | 1x400g tin chopped tomatoes |
| 1 beef stock cube | 2 tbsp tomato puree |
| 1 x 420g tin kidney beans | salt and pepper to taste |

Use the main blade to finely chop the onion and garlic. Add the beef and bacon and process till it's finely chopped. Heat the oil in a large saucepan and add the onion, garlic, beef and bacon. Add the chilli powder and oregano, and cook till the meat has browned. Add the tin of tomatoes, beef stock cube and tomato puree, cover and simmer for 15 minutes. Add the drained kidney beans and cook for a further 15 minutes, season to taste and serve.

farmhouse terrine

6 servings

| | |
|---------------------|-------------------------|
| 450g boneless pork | 200g streaky bacon |
| 150g mushrooms | 1 onion |
| 4 sprigs of parsley | 1 egg |
| 1 tsp salt | 1 tbsp brandy or sherry |
| ½ tsp nutmeg | pinch of black pepper |
| 1 sprig of thyme | 1 bay leaf |

Fit the chopper, and chop the meat at speed 2 for 10 seconds. Add the mushrooms, onion, and parsley, then pulse till coarsely chopped. Add the egg, salt, brandy or sherry, nutmeg and pepper to the bowl and pulse again till mixed. Smooth out the mixture in a baking tin (or terrine dish), sprinkle the thyme leaves on top and garnish with the bay leaf. Place the baking tin (or terrine dish) in a roasting tin (or bain-marie) half filled with hot water, then put the roasting tin in a pre-heated oven at 180°C/gas mark 4 for 75 minutes. Leave the baking tin (terrine) to cool before serving.

Meanwhile, put the egg yolks, milk, flour, butter or margarine, nutmeg, salt and pepper in the blender. When the vegetables are cooked, drain them and add to the blender. Blend till smooth and pour the mixture back into the saucepan. Gently heat the mixture, stirring continuously till it thickens. Leave to cool slightly.

Put the egg whites in the bowl, then attach the creamer. Whisk the egg whites at speed 2 for about 2 minutes till white and fluffy. Fold the egg whites into the vegetable mixture and pour into a buttered soufflé dish. Bake in a pre-heated oven at 180°C/gas mark 4 for 25 – 30 minutes until the soufflé has risen and golden in colour. Serve immediately.

dauphinoise potatoes

6 servings

| | |
|-------------------------------|----------------------------|
| 70g cheddar or Gruyere cheese | 600g potatoes, peeled |
| 250ml single cream | 1 clove of garlic, crushed |
| ½ tsp ground nutmeg | 1 tsp salt |

Use the small grating disc to grate the cheese, then use the thick slicing blade to slice the potatoes. In a jug mix the cream with the garlic, salt and nutmeg. Layer the potatoes into an ovenproof dish, sprinkling half of the cheese in the middle. Pour over the cream mixture and top with the remaining half of the grated cheese. Bake in a pre-heated oven at 150°C/gas mark 2 for 75 minutes.

roasted vegetable pasta

4 servings

| | |
|----------------------|-------------------------|
| 1 red pepper, seeded | 1 yellow pepper, seeded |
| 1 courgette | 1 onion |
| 1 tbsp olive oil | 1 tsp dried mixed herbs |
| 225g dried pasta | 2 tbsp crème fraîche |
| 30g fresh Parmesan | salt & pepper to taste |

Use the chopper to coarsely chop the peppers, courgette and onion. Add the mixed herbs and olive oil, and mix at speed 1 for a few seconds. Place the vegetable mixture on a non-stick baking tray and roast at the top of a pre-heated oven at 220°C/gas mark 7 till the vegetables start to brown, about 15 – 20 minutes.

Meanwhile, cook the pasta in a pan of salted water following the instructions on the packet. Drain the pasta, return to the pan and stir in the roasted vegetables, crème fraîche, Parmesan, salt & pepper.

cream cheese & walnut cake icing

6 servings

| | |
|-------------------|---------------------|
| 150g cream cheese | 1 ½ tsp lemon juice |
| 100g icing sugar | 20g chopped walnuts |

Fit the main mixer to the processor and add all of the ingredients to the bowl. Mix at speed 2 for about 30 seconds, till well mixed.

apple crumble

6 servings

filling:

4 cooking apples, cored & peeled

2 tbsp lemon juice

50g brown sugar

1 tsp ground cinnamon

crumble:

140g plain flour

75g butter or margarine

75g brown sugar

Use the thin slicing blade to slice the apples. Put the apples in a large bowl and mix in the lemon juice, brown sugar and cinnamon. Lay the apples in the bottom of a large ovenproof dish.

To make the crumble, fit the chopper. Put the flour, butter or margarine and brown sugar in the bowl, and pulse, to 'crumb' the mixture – don't over mix, or you'll get smooth pastry. Cover the apples with the crumble and bake in a pre-heated oven at 220°C/gas mark 7 for 45 minutes.

Serve hot or cold.

connection

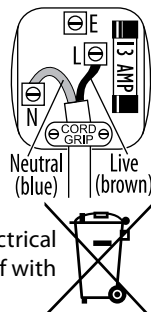
The appliance doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L.

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.



wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

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 – 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, Salton Europe Ltd, Failsworth, Manchester M35 0HS

email: 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.

online

www.russellhobbs.co.uk for more products

sweet and sour sauce

4 shallots, peeled
2 clove garlic
dash white wine vinegar
2 tsp tomato purée
Put everything in the bowl and process using the main blade till the mixture is smooth. Serve with chicken or fish, or as a dip.

black olive and anchovy sauce

250g pitted black olives
3 tbsp capers, drained
2 tsp brandy (optional)
Put everything but the oil into the bowl. Add one tbsp oil and process for 5 seconds using the main blade. Do this twice more. If it's too dry, add a little more oil and process again. Toss through warm pasta or spread on toast.

horseradish and apple sauce

250ml double cream
6 tbsp horseradish relish
2 tsp paprika
Put the cream into the bowl and process using the main blade till soft peaks have formed, then transfer it to a mixing bowl and fold in the rest of the ingredients. Season with fresh ground black pepper. Serve with beef or sausage.

breakfast smoothie

4 tbsp natural yogurt
2 tbsp oatmeal or porridge oats
2 tsp honey
4 ice cubes
Put everything into the jug, ice cubes last. Run at low (1) for 10 seconds, then high (2) for 15 seconds.

chocolate orange smoothie

170g chocolate ice cream
300ml orange juice
4 ice cubes
Put everything into the jug, ice cubes last. Run at 1 for 10 seconds, then 2 for 5 seconds.

nutty banana smoothie

150g hazelnut yogurt
200ml milk
6 ice cubes
1 large banana, roughly chopped
Put everything into the jug, ice cubes last. Run at 1 for 10 seconds, then 2 for 5 seconds.

chocolate pear smoothie

300ml chocolate milk
10 ice cubes
2 pears, peeled, cored and roughly chopped
Put everything into the jug, ice cubes last. Run at 1 for 15 seconds, then 2 for 5 seconds.

mango lassi

200ml natural yogurt
200ml milk
10 ice cubes
2 ripe mango
2 tsp honey
Stone, peel and roughly chop the mango. Put everything into the jug, ice cubes last. Run at 1 for 10 seconds, then 2 for 5 seconds.

coriander pesto
 4 handfuls fresh coriander leaf
 120g pine nuts
 120g freshly grated Parmesan
 Put the coriander, garlic and pine nuts in the bowl, add a spoonful of oil and process using the main blade. Repeat till it's all done, then put in a larger bowl and mix in the Parmesan. Season with freshly ground black pepper. Serve as a topping for soup, tossed through warm pasta, or as a dip.

a few recipes to get you started

caution Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.
 (c) half a small packet of baking soda in enough warm water to cover the parts
 (b) a mixture of 1 part white vinegar to two parts warm water
 (a) quarter of a cup of household bleach in a sink full of warm water
 following:

65 If you want to try, then you could try soaking the stained parts overnight in one of the impossible to remove. Don't worry about it, it won't affect the operation of the appliance.
 64 Carotenoids, which are found in many vegetables, can cause severe staining, which may be

staining

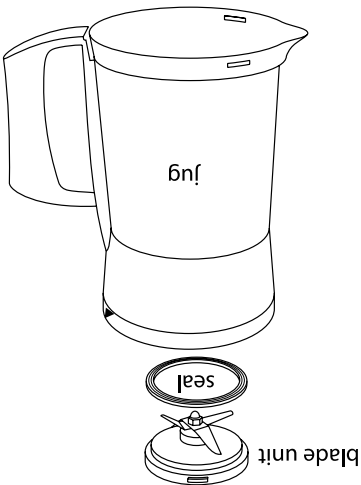
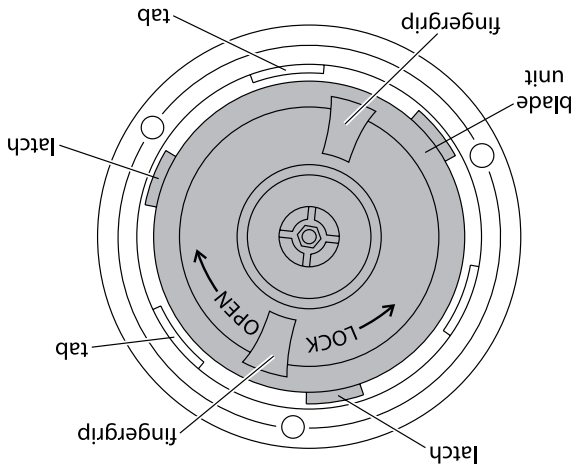
unit with the tabs on the inside of the jug.
 63 Use the fingertips to turn the blade unit anti-clockwise, to engage the latches on the blade
 62 Lower the blade unit into the upturned jug.
 61 Check that the seal is in place round the blade unit.

replacing the jug blade unit

caution don't touch the blades – they're sharp



60 Lift the blade unit out of the jug.
 from the tabs on the inside of the jug.
 59 Use the fingertips to turn the blade unit clockwise, to release the latches on the blade unit
 58 Remove the lid, and turn the jug upside down.

removing the jug blade unit



- 57 Don't use harsh or abrasive cleaning agents or solvents.
- 56 Don't put the motor unit in water or any other liquid.
- 55 Wipe the outside of the motor unit with a clean damp cloth.
- 54 We don't recommend using a dishwasher, as it may damage the surface finishes. If you do, put as many of the removable parts as you can on the top tray, or in the cutlery basket.
- 53 Clean the inside of the spindle with a thin bottle-brush.
- 52 Wash the removable parts in warm soapy water, rinse well, and dry.
- 51 If you've left it too long before cleaning, and bits have glued themselves to the inside of the jug, use a nylon brush. If that doesn't work, crush some ice cubes in it – that'll shift anything.
- 49 Clean as soon after use as possible, to prevent residues setting inside the jug or mini-chopper.
- 48 Switch off (0) and unplug before cleaning.





care and maintenance

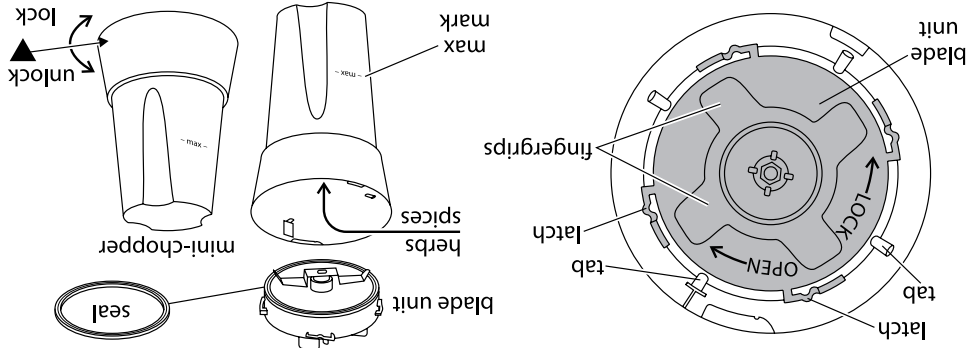
- 47 Tip the contents out of the mini-chopper.
- caution** don't touch the blades – they're sharp
- 46 Lift the blade unit out of the mini-chopper.
- 45 Use the fingertips to turn the blade unit clockwise, to release the latches on the blade unit from the tabs on the inside of the mini-chopper.
- 44 To remove the mini-chopper, turn it to bring the arrow  over the open padlock  on the motor unit.
- e) repeat this operation till you achieve the results you want
- d) check the results
- c) let it return to 0
- b) hold it there for a few seconds
- a) turn the speed control to P
- 43 Use P (pulse) function with the mini-chopper:

pulse

- 42 Put the plug into the power socket (switch the socket on, if its switchable).
- 41 Check that the speed control is set to 0.

power up

- closed padlock  on the motor unit.
- unit, lower the mini-chopper on to the motor unit, then turn it to bring the arrow  over the
- 40 Align the arrow  on the bottom of the mini-chopper with the open padlock  on the motor
- 39 Turn the mini-chopper to bring the open end to the bottom.
- unit with the tabs on the inside of the mini-chopper.
- 38 Use the fingertips to turn the blade unit anti-clockwise, to engage the latches on the blade
- 37 Lower the blade unit into the upturned mini-chopper.



15 Turning the speed control anti-clockwise to P will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.
16 Use the P function to crush ice, and as a "pulse" function.
17 Don't run the motor continuously for more than 2 minutes, it may overheat. After 3 minutes switch off for at least 2 minutes, to recover.

turbo button Ⓢ

18 Pressing the turbo button will over-ride the speed set by the speed control, and give you a burst of high speed, if you come across a dense area in the mixture, or if you want to liven it up a bit.
19 The turbo button Ⓢ only works when the motor is already running (i.e. at speed 1).

adding ingredients

20 To add ingredients while the motor is running, turn the cap clockwise to unlock it, lift it off, pour the new ingredients through the hole, then replace the cap, and turn it anti-clockwise to lock it in place.
21 Check that the added ingredients don't push the volume over the max mark.

finished?

22 Turn the speed control to 0, and wait till the blades stop moving before removing the lid from the jug, or removing the jug from the motor unit.
23 To remove the jug, turn it to bring the arrow ▲ over the open padlock 🔒 on the motor unit.

hot liquids

24 Before pouring into the jug, let the liquid cool down to the sort of temperature you can handle comfortably – keep the liquid temperature below 40°C.

crushing ice (P)

25 Before using the jug to crush ice, make sure it's clean, and rinse it 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.
26 Ice "cubes" come in many shapes and sizes. You'll have to experiment with the ice from your ice cube tray.
27 Start with half to three-quarters of a cup of ice, or 4 to 6 cubes, and add 15ml (1 tablespoon) of fresh cold water.
28 Put the lid on the jug, then:
a) turn the speed control to P for a second or two, then release it
b) check the state of the ice
c) repeat till the ice is the consistency that you need
28 Take care – too much blending will reduce the ice to liquid, too little will merely chip the edges/corners off the ice.
29 Don't try to crush ice without adding water to the jug.
30 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.

using the mini-chopper

31 Turn the mini-chopper to bring the open end to the top.
32 Use the fingerrips to turn the blade unit clockwise, to release the latches on the blade unit from the tabs on the inside of the mini-chopper.
33 Lift the blade unit out of the mini-chopper.
34 Put herbs, spices, or other small non-liquid ingredients into the mini-chopper.

caution

don't touch the blades – they're sharp
35 Don't fill past the max mark, or you'll break the mini-chopper, and possibly the motor unit.
36 Check that the seal is in place round the blade unit.



7 Don't fill the jug with anything hotter than you can comfortably handle – keep the liquid temperature below 40°C).

8 Don't put liquids into the mini-chopper.

9 Don't leave the appliance unattended while plugged in.

10 Sit the motor unit on a dry, stable, level surface, near a power socket.

11 Route the cable so it doesn't overhang, and can't be tripped over or caught.

12 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.

13 Don't run the motor for more than 2 minutes, or it may overheat. After 2 minutes, switch off for at least 2 minutes, to let the motor cool.

14 Don't run the appliance empty, it may overheat.

15 Keep the appliance and the cable away from hotplates, hobs or burners.

16 Don't fit any attachment or accessory other than those we supply.

17 Don't use the appliance for any purpose other than those described in these instructions.

18 Don't operate the appliance if it's damaged or malfunction.

29 If the cable is damaged, return the appliance, to avoid hazard.

household use only

before using for the first time

Turn to "care & maintenance" on page 5, and clean the appliance and attachments thoroughly.





positioning

1 Sit the motor unit on a dry, stable, level surface.

2 Route the cable so it doesn't overhang, and can't be tripped over or caught.

using the jug

caution keep your hands away from the blades – they're sharp.

3 Align the arrow  on the jug base with the open padlock  on the motor unit, lower the jug on to the motor unit, then turn the jug to bring the arrow  over the closed padlock  on the motor unit.

4 Turn the lid anti-clockwise, to unlock it, then lift it up and off the jug.

5 Put the ingredients into the jug. Don't fill it past the max mark. If you do, the contents may force their way past the lid when you start the motor.

fitting the lid

6 Don't use the jug without fitting the lid. The contents may escape; you may hurt someone;

you may be tempted to put a hand into the jug.

7 Put the lid on the jug, then turn it clockwise, to lock the safety switch into the top of the handle.

8 Align the pins on the sides of the cap with the slots in the hole in the lid, put the cap into the hole, and turn it anti-clockwise to lock it.

9 Don't use the jug without the cap – solid ingredients may be ejected through the hole when they hit the blades.

power up

10 Check that the speed control is set to 0.

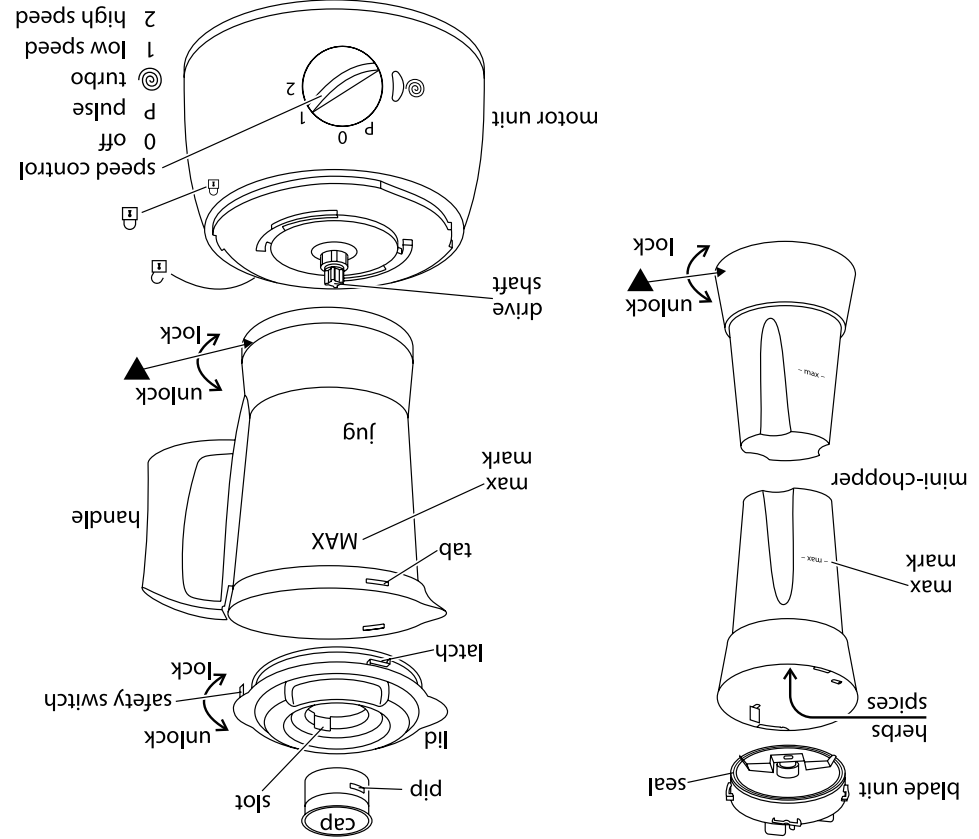
11 Put the plug into the power socket (switch the socket on, if its switchable).

speed control

12 Turn the speed control clockwise to the speed you want. The speeds available are 1 (low) and 2 (high).

13 Turn the speed control back to 0 to turn the motor off.

14 You'll no doubt have your own preferences, but, generally, use low speed (1) for lighter mixtures, and high speed (2) for heavier, thicker mixtures.



jug blender, mini-chopper, or food processor?

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

Use the jug blender for liquids, like soups, sauces, and smoothies. Use the mini-chopper for herbs, spices, and other small non-liquid ingredients. Use the food processor for thick or solid ingredients and mixtures. These instructions are for the jug blender and mini-chopper. For the food processor instructions, flip this booklet vertically.

important safeguards

Follow basic safety precautions, including:

- 1 This appliance must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Keep your hands away from the blades – they're sharp.
- 4 Don't put your hand into the jug, even after removing it from the motor unit.
- 5 A safety switch prevents the motor operating unless the jug lid is in place.
- a) Don't use this to switch it on and off.
- b) Don't try to overcome this function – it's for your safety.
- 6 Switch off (0), and wait till the blades stop before removing the jug or mini-chopper from the motor unit.



