



Russell Hobbs



Blender

RHBL1

INSTRUCTIONS & WARRANTY

RHBL1_IB_RB_FA_280515

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

Customer Service in Australia

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Email: info@spectrumbrands.com.au
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Spectrum Brands New Zealand Ltd

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years from the date of purchase (**Warranty Period**).

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

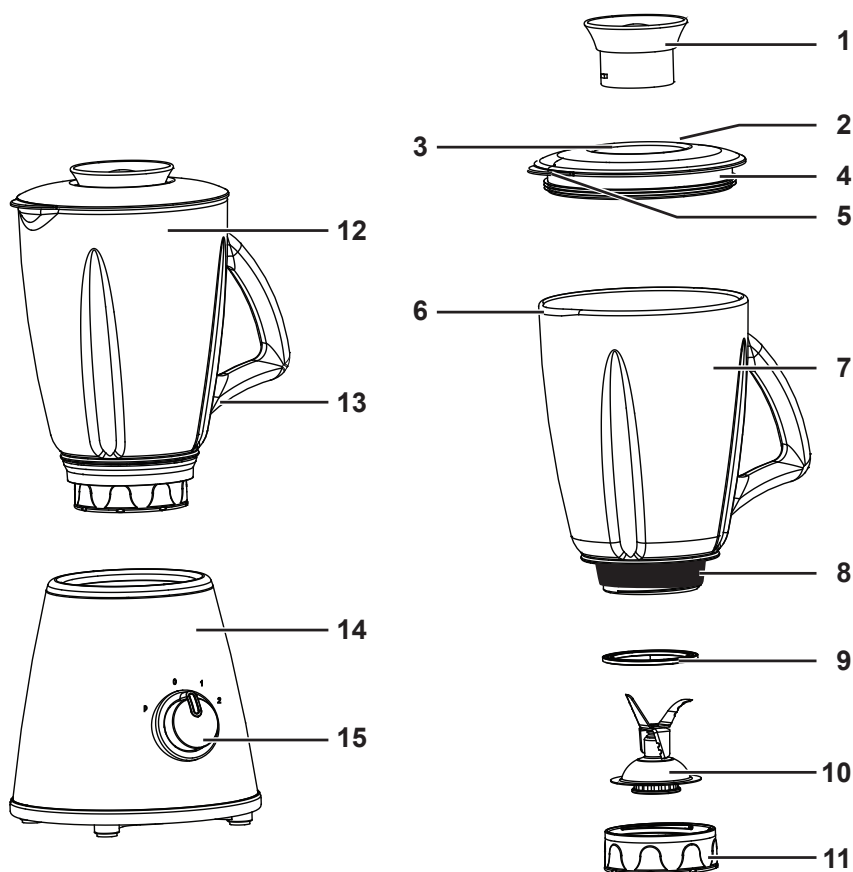
If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the Blender for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance. When using this appliance, basic safety precautions should always be followed.



FEATURES

1. Measuring cap
2. Square tab
3. Lid opening
4. Lid
5. Round tab
6. Pouring spout
7. Glass jug
8. Press ring (Not removable)
9. Sealing ring (Double layered)
10. Blade assembly
11. Jug base
12. Jug assembly
13. Handle
14. Motor unit
15. Speed selector dial

BEFORE FIRST USE

- All parts of the blender need to be thoroughly cleaned before being used for the first time (see “cleaning” section).

ASSEMBLY OF THE GLASS JUG

- Turn the glass jug upside down on a flat bench or table.

CAUTION: *Be careful when handling the blade assembly.*

- Attach the sealing ring to the blade assembly. Gently open the double layered sealing ring. Then slot over and all the way around the rim of the blade assembly base.
- Place the blade assembly (with sealing ring fitted) onto the opening at the base of the jug with the blades pointing to the inside of the jug.
- Mount the jug base onto the glass jug and turn the jug base unit in a clockwise direction until it is tightly fixed.
- Turn the jug right way up.

INSERTING THE GLASS JUG

- Check that the speed selector dial is set to ‘0’ off.
- Place the jug assembly onto the motor unit, ensuring it is seated correctly.

OPERATING THE BLENDER

- Place the ingredients you wish to blend into the glass jug.
- Fit the lid onto the jug, aligning the square tab with the handle and round tab with the pouring spout. Press down firmly.
- Insert the measuring cap into the opening of the lid, and turn it in a clockwise direction until it locks.
- Place your hand on top of the blender jug lid to hold the jug steady. Switch the motor unit on to the desired speed or pulse setting using the speed selector dial.

NOTE: Always place your hand on top of the blender jug lid to hold the jug steady when you are operating the device.

SPEED SELECTOR DIAL

‘1’ Position - For light usage with liquids

‘2’ Position - For more solid consistency (E.g. mixing liquids and solid foodstuffs)

‘P’ Position - For ice crushing & short pulses at high speed.

NOTE: You have to turn the ‘P’ pulse switch repeatedly

‘0’ Position - Off.

USEFUL TIPS

- When pureeing solid ingredients, place and blend small portions in the glass jug at a time, gradually adding more ingredients.
- When processing solid ingredients, cut them into small pieces (2-3cm) first.
- When blending liquids into solid ingredients, start off first with a small amount of liquid, gradually adding more liquid through the lid opening.
- Always place your hand on top of the blender jug lid to hold the jug steady when you are operating the appliance.
- Be careful when processing hot liquids.

- For stirring solid or very thick liquid ingredients it is recommended that you use the blender set to 'P' pulse setting mode to prevent the blades from becoming stuck.

AFTER USE

- Turn the speed selector dial to the '0' off position and wait until the blades stop moving.
- Switch the power off and remove the plug from the wall power outlet.
- Lift the glass jug up to remove it from the motor unit.

CLEANING

Rinsing out the assembled glass jug:

- Empty the glass jug and fill it with water.
- Place the glass jug on the motor unit and turn the dial to pulse several times.
- Empty the glass jug and rinse until clean.

Thorough cleaning of the dismantled glass jug:

- Ensure that the glass jug is completely empty before you unscrew the jug base.
- Turn the glass jug upside down on a flat bench or table. Unscrew the jug base.

CAUTION: Be careful when handling the blade assembly.

- Remove the blade assembly, together with the sealing ring.
- Wash the glass jug ,blade assembly and sealing ring in warm soapy water, rinse and dry thoroughly.
- Refit the sealing ring onto the rim of the blade assembly.
- Place the blade assembly on the jug, with the blades to the inside of the jug.
- Mount the jug base onto the glass jug and turn the jug base unit in a clockwise direction until it is tightly fixed.
- Turn the jug right way up.
- All removable parts are dishwasher safe.

NOTE: Do not attempt to remove press ring. Attempting to remove the press ring may result in breakage of the glass jug and/or press ring.

BLENDING SPEED SELECTION GUIDE

ACTION	SUGGESTED FOOD TYPE	SPEED SETTING
Aerating	Milkshakes	2
	Thickshakes	2
Blending	Fruit smoothies	2
	Cocktails	2
	Soups	2
	Curry pastes	1
Chopping	Chocolate	P
	Dried herbs	P
	Nuts	P
	Coffee beans	P
	Seeds	2
Combining	Marinades	1
	Mayonnaise	1
	Dressing and Sauces	1
Creaming	Butter and Sugar	1
Crumbing	Breadcrumbs	P
	Biscuits	P
Crushing	Ice cubes	P
Pureeing	Vegetables	2
	Fruits	2
Refining	Sugar	2

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including but not limited to the following:

1. Read all instructions before, and follow whilst using this appliance.
2. To protect against electric shock DO NOT immerse cord, plug or motor unit in water or any other liquid.
3. Do not use in the bathroom or near any source of water.
4. Do not use outdoors.
5. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
6. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
7. Always turn off and unplug from the power outlet when not in use and before cleaning.
8. To disconnect, set the controls to off. Turn off the wall power outlet, then grasp the plug and remove from the wall power outlet. Never pull by the cord.
9. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
10. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
11. The motor must always be switched off before connecting to the mains supply.
12. Cutting blades are very sharp. Handle the blender and blade assembly with extreme care and caution when emptying the jug and during cleaning.
13. The motor will only operate if the glass jug has been fully inserted into the motor unit.
14. Before switching on, make sure that the glass jug has been assembled correctly and has been seated into the motor unit with the lid attached.
15. The blender is not to be operated with an empty glass jug.
16. Allow boiling liquids to cool before you pour them into the blender jug. Pouring boiling liquids into a cold glass jug could cause the jug to crack.
17. Switch off and unplug the appliance before changing accessories or touching parts that move whilst in use.
18. Average operating time is approximately 1 minute. If further blending is required, allow a rest/cooling period of 1-2 minutes between operations.
19. Do not use on an inclined plane or unstable surface.
20. Keep the blender and the power cord away from the edges of benches and countertops.
21. Do not place the blender on or near any heat sources.
22. Do not use appliance for other than intended purpose.
23. This appliance is not intended to be operated by means of an external timer or separate remote control system.
24. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.



SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

[illegible]

MANGO & RUM COCKTAIL

Serves 2

INGREDIENTS

100mL pineapple juice
½ ripe mango, stone removed,
peeled and roughly chopped
1 small banana, roughly
chopped
40mL rum
3 tbsp natural yoghurt
5 ice cubes

1. Put all ingredients into the Blender jug, ice
cubes last. Blend at low speed for 10 seconds,
then high speed for 10 seconds.

STRAWBERRY GIN FIZZ

Serves 2

INGREDIENTS

100mL lemonade
60mL gin
1 tsp lemon juice
6 strawberries
5 ice cubes

1. Put all ingredients into the Blender jug, ice
cubes last. Blend at low speed for 10 seconds,
then high speed for 10 seconds.

IRISH CREAM COCKTAIL

Serves 2

INGREDIENTS

100mL milk
40g vanilla ice cream
½ tsp instant coffee
40mL Baileys or
Irish cream liqueur
3 ice cubes

1. Put all ingredients into the Blender jug, ice
cubes last. Blend at low speed for 10 seconds,
then high speed for 10 seconds.

TROPICAL COCKTAIL

Serves 2

INGREDIENTS

200mL ginger beer
150g melon flesh
40mL rum
5 ice cubes

1. Roughly chop the melon.
2. Put all ingredients into the Blender jug. Blend at low speed for 10 seconds, then high speed for 10 seconds

LA MUMBA

Serves 2

INGREDIENTS

300mL chocolate milk
50mL brandy
3 ice cubes

1. Put all ingredients into the Blender jug. Blend at low speed for 10 seconds, then high speed for 5 seconds.

PINA COLADA

Serves 2

INGREDIENTS

250mL pineapple juice
60mL Malibu
(White rum)
60mL coconut cream
3 ice cubes

1. Put all ingredients into the Blender jug. Blend at low speed for 15 seconds, then high speed until smooth.

BANANA, VANILLA & HONEY SMOOTHIE

Serves 2

INGREDIENTS

- 400mL milk
 - 1 large banana, roughly chopped
 - 4 tsp honey
 - 2 tsp vanilla essence
 - 6 ice cubes
1. Put all ingredients into the Blender jug. Blend at low speed for 10 seconds, then high speed for 10 seconds.

CHOCOLATE SHAKE

Serves 2

INGREDIENTS

- 400mL milk
 - 2 scoops chocolate ice cream
 - 4 tbsp chocolate syrup
1. Put all ingredients into the Blender jug. Blend at low speed for 10 seconds, then high speed for 10 seconds.

BANANA NUT SMOOTHIE

Serves 2

INGREDIENTS

- 150g hazelnut yoghurt
 - 1 large banana, roughly chopped
 - 200mL milk
 - 6 ice cubes
1. Put all ingredients into the Blender jug, ice cubes last. Blend at low speed for 10 seconds, then high speed for 5 seconds.

MANGO LASSI

Serves 2

INGREDIENTS

- 200mL natural yoghurt
 - 1 ripe mango
 - 200mL milk
 - 2 tsp honey
 - 10 ice cubes
1. Peel the mango, remove the flesh from the stone and chop the flesh roughly.
2. Put all ingredients into the Blender jug. Blend at low speed for 10 seconds, then high speed for 5 seconds.

SAVOURY CHEESE BALLS

Makes 20

INGREDIENTS

- 250g soft cream cheese
- 1/2 cup parmesan cheese
grated
- 2 tsp spring onion, chopped
- 1 tsp Worcestershire sauce
- 1 tsp lemon juice
- 1 tsp mixed herbs
- 1/2 tsp chilli flakes
- Pepper, to taste
- 1 tsp sour cream
- Chopped mixed nuts, toasted

1. Scoop cheese into the Blender jug. Add parmesan cheese, spring onion, Worcestershire sauce, lemon juice, herbs, chilli and pepper to the Blender jug.
2. Blend lightly at low speed and add sour cream to lighten mixture. Blend at low speed until smooth.
3. Scoop into a bowl and chill until firm enough to handle easily.
4. Roll into walnut sized balls and then roll each in chopped nuts.
5. Serve on a platter with crackers, grapes and dried fruits.

BERRY FRUIT SMOOTHIE

Serves 2

INGREDIENTS

- 300mL apple juice
 - 90g raspberries
 - 12 strawberries
 - 4 ice cubes
1. Put all ingredients into the Blender jug. Blend at low speed for 15 seconds, then high speed for 15 seconds.

TAPENADE

Makes approx. 2 cups

INGREDIENTS

- 100g pitted olives
 - 6 bottled anchovies
 - 100g tuna, flaked
 - 1 tsp Dijon mustard
 - 1 tbsp capers
 - 200mL virgin olive oil
1. Place olives into the Blender jug and at low speed, chop coarsely. Chop anchovies and add to the olives with tuna, capers and approx ½ of the olive oil.
 2. Process until just blended, scraping down the sides of the bowl if necessary. Gradually add the rest of the oil and process until smooth.

CORIANDER PESTO

Makes approx. 2 cups

INGREDIENTS

- 4 handfuls fresh coriander
 - 250mL olive oil
 - 4 cloves fresh garlic
 - 80g pine nuts
 - 120g grated parmesan cheese
 - Salt & pepper, to taste
1. Put the coriander, garlic and pine nuts into the Blender jug. Add a tablespoon of oil, and pulse until combined. Repeat until all the oil has been blended through.
 2. Mix in the Parmesan cheese and season with salt and pepper.
 3. Serve tossed through warm pasta, or as a dip.



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Recipes

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