



Russell Hobbs



KITCHEN METALLICS BLENDER

2 YEAR WARRANTY

RHBL3000 SERIES

RHBL3000_FA_220113

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

Customer Service in Australia

TollFree: 1800 623 118

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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 from the date of purchase (**Warranty Period**), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

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 appliance 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.



- | | |
|-----------------|------------------|
| 1. Lid cap | 5. Jug base |
| 2. Lid | 6. Motor unit |
| 3. Handle | 7. Control panel |
| 4. Blending jug | 8. Blades |

BEFORE FIRST USE

CAUTION: *Handle blades carefully.*

- Remove all packaging material and any stickers from the product.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Clean all parts as instructed in the “CARE AND CLEANING” section of this manual.

USING YOUR BLENDER

Note: *Prior to use, the blender jug should be dismantled and washed as instructed in the “CARE AND CLEANING” section of this manual.*

1. Uncoil the power cord from the storage area under the motor unit.
2. Sit the blender on a stable, level, dry surface.
3. Place jug assembly onto the motor unit, ensuring it is correctly seated.

Note: *This jug can be placed in a number of positions on the base.*

4. Place foods to be blended into jug, liquids first, then any solids.
5. Place lid on jug and press down firmly.
6. Insert the lid cap into the lid by aligning the tabs on the lid cap with the notches in the lid opening. Turn the lid cap counter-clockwise to lock.
7. Plug the power cord into a wall power outlet and switch the switch on.

Note: *When in use, do not leave blender unattended. When using hard foods, such as ice, cheese, nuts and coffee beans, keep one hand on the lid to keep blender in place.*

8. To select the speed that best suits your desired task:
Press the button with appropriate action for the speed or function you would like to use (See SPEED CHART on page 9.) For example: To prepare a smoothie: press the SMOOTHIE button.
9. When blending thick mixtures, such as milkshakes, smoothies and frozen drinks press the appropriate button. There is a pre-programmed cycle that will be integrated – the blender will automatically pulse several times and then begin to blend at the pre-programmed speed to blend the ingredients to a smooth mixture.

Note: *For best results, do not run blender longer than 2 minutes total time.*

10. To stop any function at any time, press the OFF button.
11. If mixture is not the desired consistency, run the cycle a second time.
12. Open the lid cap to add ingredients while the blender is running and drop or pour ingredients through the opening. To open the lid cap, rotate it clockwise to loosen, and then lift up to remove. Replace the lid cap by inserting it into the lid, ensuring the notches line up with the lid, then rotate counter-clockwise to secure into place.

Important: *Do not remove the lid while the blender is running.*

13. When finished, press the OFF button. Make sure blades have completely stopped before attempting to remove the blending jug from the base.
14. To remove the jug, grasp the handle and lift straight up.

15. Remove lid to pour.
16. Always unplug the appliance when not in use.

IMPORTANT NOTES

If the blender runs more than 2 minutes, the motor will automatically shut off. If this happens, press any button to resume operation.

The PULSE function will stop working after 20 seconds of continuous use. The motor will stop and the blue power light will flash. If this happens, unplug the appliance and wait 5 seconds for the appliance to reset.

PRE-PROGRAMMED FUNCTIONS

Using the following functions, the blender is pre-programmed to blend the ingredients automatically:

FUNCTION	AMOUNT
Soup	Up to 3 cups
Shakes	Up to 3 cups
Smoothies	Up to 4 cups
Frozen Drinks	Up to 4 cups

- When the pre-programmed cycle is finished the blender will automatically turn off and the blue power light will turn off.
- To stop any function at any time press the OFF button.

Note: *You may need to run the pre-programmed cycle twice or stop before the end of the cycle depending on task size.*

BLENDING TIPS AND TECHNIQUES

- Cut food into pieces no larger than 4-5cm for use in the blender.
- When preparing foods that have several different kinds of ingredients, always add liquid ingredients first.
- When ingredients splatter onto the sides of the jug or the mixture is very thick, press the OFF button to turn appliance off. Wait for the blades to stop rotating. Remove the lid and use a rubber spatula to scrape down the sides of the jug and redistribute the food pushing food toward the blades. Replace the lid and continue blending.

Caution: *Ensure you do not accidentally press a control panel switch while the lid is off.*

Important: *Blender MUST always have lid in place when in use.*

Caution: Do not place blending jug on base when motor is running.

- The lid cap holds up to 60mls of liquid and can be used as a measure and when adding ingredients such as juices, milk, cream and liquor.
- When making bread crumbs, biscuit crumbs or chopping nuts ensure the blending jug is completely dry.
- When using PULSE function use short bursts, no more than 5 seconds at a time. Allow the blades to stop rotating between pulses. Do not use pulse for more than 1½ minutes total time.
- If not using the SMOOTHIE or SHAKE cycles, use the PULSE buttons to begin the blending process when preparing beverages that include ice cubes; this helps to produce a smoother texture.
- The PULSE function is helpful when short bursts of power are needed.
- It is helpful to begin the blending process on the lowest speed and then increase to a higher speed, if necessary.
- To stop blending, press the OFF button at any time.
- When blending hot ingredients always let them cool for at least 10 minutes before blending. Before beginning to blend, remove the lid cap and put it back with the opened side tilted away from you. Cover lid with a cloth to avoid splattering and only use lowest speed. Do not blend more than 2½ to 3 cups at a time.

Note: Use extreme caution when blending heated ingredients.

Caution - Please pour hot liquids into the blender slowly & carefully, as steam may force some of the liquid to splash out.

DO NOT PLACE ANY OF THE FOLLOWING IN THE BLENDER:

- Large pieces of frozen foods
- Tough foods such as raw turnips, sweet potatoes and potatoes
- Bones
- Hard salami, pepperoni and hard sausages
- Boiling liquids (cool for 10 minutes before placing in blending jug)

SEVERAL OTHER DON'TS:

- Do not operate blender without the lid on the blending jug
- Do not store foods in the blending jug
- Do not overfill the blender (the blender is more efficient with less rather than more).
- Do not put boiling liquids into blender
- Do not use pulse for more than 5 seconds at a time. Release the PULSE button; allow the blender to rest briefly, then continue
- Do not run blender for longer than 1½ minutes at a time. Scrape down sides on blending jug, if necessary and continue blending
- Do not use if blender jug is chipped or cracked

TASKS NOT RECOMMENDED FOR THE BLENDER:

- Whipping cream
- Whipping egg whites
- Mixing dough
- Mashing potatoes
- Grinding meats
- Extracting juice from fruits and vegetables

MAKING THE MOST EFFICIENT USE OF YOUR BLENDER

SETTINGS	USES
LOW / STIR	<ul style="list-style-type: none">• Use for thin mixtures, such as beating eggs for omelettes and custards, pancake and waffle batter and thin sauces• Mix puddings
MED / BLEND	<ul style="list-style-type: none">• Reconstitute frozen juices, drink mixes and condensed soups• Prepare salad dressings• Remove lumps from gravies• Make superfine sugar
HIGH / ICE CRUSH	<ul style="list-style-type: none">• Blend protein drinks• Make bread and biscuit crumbs
LOW, MED, HIGH/PULSE	<ul style="list-style-type: none">• Use in short bursts of 5 seconds or less to start the blending of a thick mixture• To maintain control of the size of foods being ground, crushed or chopped
EASY CLEAN	<ul style="list-style-type: none">• Combine drop of dishwashing liquid and warm water to clean blender, rinse and dry

PRE-PROGRAMMED SPEEDS	
SOUPS	<ul style="list-style-type: none"> • Process pre-cooked ingredients to make a soup • Process hot sauces
SHAKES 3 pulses, then continuous pre-programmed speed	<ul style="list-style-type: none"> • Milk shakes combining milk, ice cream and flavouring etc.
SMOOTHIES 5 pulses, then continuous pre-programmed speed	<ul style="list-style-type: none"> • Liquify fruits, sorbets, fruit juices and ice to make a drink • Prepare milk shakes with milk, ice cream, syrups and/or fruit
FROZEN DRINKS 5 pulses, then continuous pre-programmed speed	<ul style="list-style-type: none"> • Blending ice, fruit juices, frozen fruits and liquor to make frozen drinks • Blend frozen cocktails

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING

EASY CLEAN:

1. After each use, simply half fill the blending jug with warm water and a drop or two of dishwashing liquid, then press the pre-programmed EASY CLEAN button. The blender starts and uses its own power to clean both the jug itself and the blade system at the bottom.
2. Rinse and allow to thoroughly dry.

FOR MORE THOROUGH CLEANING:

1. Before cleaning, turn off and unplug appliance.
2. Remove the lid cap and the lid.
3. Wash removable parts in your dishwasher. Place jug on the bottom rack upside down and all other jug parts on the top-rack only.

Caution: Blades are sharp, handle carefully.

IMPORTANT:

Do not place jug parts in boiling liquids.

Do not immerse the motor unit in liquid. Wipe with damp cloth and dry thoroughly.

Remove stubborn spots by rubbing with damp cloth and non-abrasive cleaner.

Note: If liquids spill onto the motor unit, wipe with damp cloth and dry thoroughly. Do not use rough scouring pads or cleansers on parts or finish.

STORAGE

For convenient storage, wrap the cord around the supports on the underside of the motor unit.

IMPORTANT SAFEGUARDS

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

Read all instructions before, and follow whilst using this appliance.

1. To protect against electric shock DO NOT immerse cord, plug or motor unit in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Do not use outdoors.
4. 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.
5. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
6. Always turn off and unplug from the power outlet when not in use and before cleaning.
7. 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.
8. 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.
9. 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.
10. Cutting blades are very sharp. Handle the blender and blade assembly with extreme care and caution when emptying the jug and during cleaning.
11. Before switching on, ensure the glass jug has been assembled correctly and has been seated onto the motor unit with the lid attached. The motor will only operate if the glass jug has been properly seated onto the motor unit.
12. The blender is not to be operated with an empty glass jug.
13. 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.
14. Wait until the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
15. Switch off and unplug the appliance before changing accessories or touching parts that move whilst in use.
16. Do not use on an inclined plane or unstable surface.
17. Do not run the motor for longer than 5 seconds under extremely heavy load conditions. None of the recipes in the book represent extremely heavy load conditions
18. Keep the blender and the power cord away from the edges of benches and countertops.
19. Do not place the blender on or near any heat sources.
20. Do not use appliance for other than intended purpose.
21. This appliance is not intended to be operated by means of an external timer or separate remote control system.
22. 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**



Russell Hobbs



RECIPES

KITCHEN METALLICS BLENDER

RHBL3000 SERIES

INSTRUCTIONS & WARRANTY

VANILLA COCONUT MACAROON BITES

Preparation Time: 5 minutes

Cooking Time: 15 minutes

Ingredients:

- 4 large egg whites
- 1 tbs lemon juice
- 1 cup caster sugar
- 1 tsp vanilla
- 1 ½ cups desiccated coconut
- 1 ½ cups almond meal

Method:

1. Pre-heat oven to 160°C fan forced (180°C conventional oven). Line a baking tray with grease proof paper.
2. Place egg whites and lemon juice in the blender jug and blend on high for 1 minute. Remove cup measure from lid and gradually add sugar in intervals through the chute while blender is on high. Add vanilla and blend for 1 minute then stop the machine to add the almond meal and coconut. Blend on medium until just combined.
3. Using a teaspoon, spoon a drop of mixture onto the lined tray. Bake for 12-15 minutes until set and oatmeal coloured. Cool completely on the tray (at least 30 minutes).

Delicate and moorish, these are a bite size sensation!

RED PEPPER AIOLI

Preparation Time: 5 minutes

Ingredients:

1 egg
1tbs lemon juice
1 clove garlic, finely chopped
½ tsp Dijon mustard
1 roasted red pepper, peeled
1 small red chilli, de-seeded
¾ cup extra virgin olive oil
Sea salt and pepper

Method:

1. Pulse the egg, lemon juice, garlic and mustard in a blender to combine. Add red pepper and chilli and blend on medium to puree entire mixture.
2. With blender running on a low speed, take the cup measure out of the lid and drizzle the oil in a thin, slow and steady stream.
3. Season to taste with salt and pepper. Serve immediately or cover and chill for up to four days.

Delicious as a dip, as an accompaniment for roasted meats or try a dollop of this on your home made pizza!

BASIL OIL SALAD DRESSING

Preparation Time: 5 minutes

Ingredients:

- 1 cup extra virgin olive oil
- 1 bunch basil, leaves only (approx. 2 cups)
- Juice of half a lemon
- 1 tbs red wine vinegar
- 1 clove of garlic, chopped
- ½ cup continental parsley, leaves only
- ½ tsp sea salt and black pepper

Method:

1. Place oil in a blender with all ingredients and blend on medium speed until combined. Blend for 1 minute on high until emulsified and slightly lighter in colour.
2. Store in a clean jar ready for your favourite salad.

Drizzle over your favourite salad ingredients or over chicken, pasta or pizza!

BANANA COCONUT SMOOTHIE

Preparation Time: 5 minutes

Ingredients:

2 ripe bananas, chopped
1 cup coconut milk
1 cup milk
3 scoops vanilla ice-cream
1 tsp honey

Method:

1. Place all ingredients in the blender and blend on high for 1-2 minutes until smooth.

Serves 2-3

For more recipes:



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