



Russell Hobbs



GRAPHITE BENCH MIXER

2 YEAR WARRANTY

RHBM1000

RHBM1000_FA_110712

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

Customer Service in Australia

TollFree: 1800 623 118

Email: info@spectrumbrands.com.au

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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.

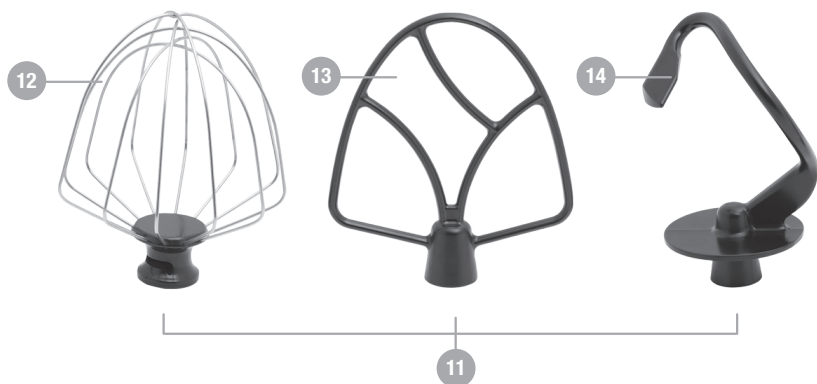
Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs Bench Mixer. 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 be followed.



1. Mixing attachment drive
2. Mixing attachment drive shaft
3. Head
4. Motor unit
5. Head pivoting area

6. Head release lever
7. Speed control dial: Min, 1-6, Max
8. Bowl
9. Base
10. Cord storage compartment



11. Mixing attachment fitting

13. Beater

12. Whisk

14. Dough hook



15. Feed chute

16. Splash guard



17. Attachment drive

For information on optional accessories visit:

www.russellhobbs.com.au | www.russellhobbs.co.nz or contact Customer Service.

BEFORE FIRST USE

- Remove all packaging material and any stickers from the product.
- Wash all removable parts as instructed in the 'CARE AND MAINTENANCE' section of this book.
- Some parts may be packed separately, check to ensure all items have been unpacked before disposing of packaging.

POSITIONING

- Place the Bench Mixer on a firm, stable, level surface.
- Position the power cord away from the edge of tables or countertops so it cannot be tripped over or caught.

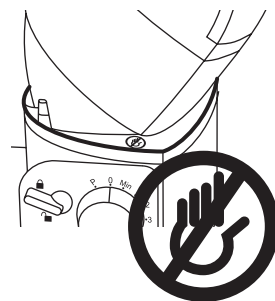
RAISING THE HEAD

- Ensure the Bench Mixer is switched off and unplugged from the wall power outlet.
- Place one hand on top of the head of the Bench Mixer, and with your other hand turn the head release lever down towards the unlock position.
- Continue to hold the head release lever in the unlock position, with your assistance the head will lift, ensure you lift the head until it is at its uppermost position.
- The head release lever can be released once the head is at its uppermost position.
- This head position will now allow removal/replacement of the stainless steel bowl and/or mixing attachments.

LOWERING THE HEAD

CAUTION: *Keep hands and items clear of the head pivoting area to avoid injury or damage to the appliance.*

- Ensure the required mixing attachment is correctly fitted and the mixing bowl is in position. (See "FITTING AND REMOVING THE BOWL" and "MIXING ATTACHMENTS" section)
- Press the head release lever down towards the unlock position.
- Whilst holding the head release lever in the unlock position, gently lower the head by pressing down on the top of the Bench Mixer until the head is horizontal and completely lowered.
- Once the head is completely lowered you can release the lever. The head is now locked into position.



SPLASH GUARD

The mixing bowl can be used with or without the splash guard. It is recommended to use the mixing bowl with the splash guard and feed chute fitted to avoid spatter.

FITTING THE SPLASH GUARD

- Ensure the Bench Mixer is switched off.
- The head must be down with the mixing bowl sitting correctly on the base. Face the open section of the splash guard towards the mixing attachment drive and gently slide the splash guard on to the top of the mixing bowl.

REMOVING THE SPLASH GUARD

- Ensure the Bench Mixer is switched off.
- Ensure the head is down and the mixing bowl is sitting on the base.
- Carefully lift up the splash guard up and pull away from the mixing attachment drive.

FEED CHUTE

CAUTION: Do not insert fingers or utensils into the feeding chute at any time.

- Ensure the splash guard is correctly fitted to the Bench Mixer.
- There are grooves on either side of the feed chute that will insert into the splash guard.
- Place the feed chute down on the open section of the splash guard. Once fitted correctly it will sit securely on to the splash guard.
- The feed chute is ideal for adding oil or other ingredients to the mixture in the bowl.

FITTING AND REMOVING THE BOWL

CAUTION: Only use the bowl supplied – DO NOT attempt to use any other bowl.

- The head must be raised to allow for fitting or removing the bowl (See “RAISING THE HEAD” section)

NOTE: It is much easier to fit and remove the bowl without the mixing attachments fitted.

FITTING THE BOWL

- Sit the bowl in the space provided in the Bench Mixer base.
- Turn the bowl clockwise until it locks into place.

REMOVING THE BOWL

- Turn the bowl anti-clockwise to release it from its fittings.
- Lift it out of the Bench Mixer base.

MIXING ATTACHMENTS

CAUTION: Fit and remove the mixing attachments with the Bench Mixer head raised. Ensure the unit is switched off and unplugged from the power outlet.

FITTING THE ATTACHMENTS

- Ensure the Bench Mixer is switched off and unplugged from the power outlet.
- Raise the head. (See “RAISING THE HEAD” section)
- Select the appropriate attachment.
- Align the notch on the mixing attachment drive shaft with the groove on the mixing attachment fitting. Push the attachment up as far as it will go. Turn the attachment anti-clockwise as far as it will go then pull down to lock into place.

REMOVING THE ATTACHMENTS

- Gently push the attachment up the mixing attachment drive and turn it clockwise as far as it will go.
- Gently pull it down of the mixing attachment drive.

POWER UP

CAUTION: If attachments or accessories are not fitted correctly you may damage the machine.

- Check that the speed control is set to ‘OFF’.

CAUTION: If the speed control is not set to ‘OFF’ prior to connecting power to the Bench Mixer, it will not operate. It will only operate once the speed control has been reset to the ‘OFF’ position.

- Insert the plug into the wall power outlet and switch it on.

SPEED CONTROL

- Turn the speed control clockwise to increase speed to the desired speed setting.
- Turn the speed control anti-clockwise to decrease speed or to turn the motor ‘OFF’.

CAUTION: Do not run the motor continuously for more than 10 minutes, it may overheat.

After 10 minutes, switch off for at least 10 minutes to let the motor cool.

ATTACHMENT SPEED USE

ATTACHMENT	SPEED	USE
Dough hook	Min - 1	Heavy mixes, dough, pastry
Beater	4 - 5	Creaming butter and sugar, medium mixes
Whisk	4 - Max	Whisking/aerating cream, egg whites, batter, light mixes

NOTE: *The contents of the bowl will rise when you start the motor – the higher the speed, the more they will rise. It is recommended to only half fill the bowl.*

HOT LIQUIDS

CAUTION: *Take extreme care if mixing hot liquids. The mixing attachments may splash liquids creating a scalding hazard. Ideally, you should not try mixing liquids that are hotter than you can comfortably handle i.e. liquid temperature below 40°C. If your recipe calls for mixing liquids hotter than 40°C, ensure you take steps to prevent scalding from possible splashing.*

POWER DOWN

Turn the speed control to 'OFF' and wait until the mixing attachment stops moving before placing hands or utensils in the bowl or raising the head.

CORD STORAGE

The Bench Mixer has a cord storage compartment which enables the cord to be stored inside the Bench Mixer when not in use.

- To extract the cord, gently pull it out of the cord storage compartment. Continue to pull until the cord has come out as far as possible.

IMPORTANT: *Gently pull the cord, DO NOT pull at it forcefully.*

NOTE: *Before storing the cord make sure you wipe it down after each use.*

- To store the cord, push it back inside the cord storage compartment 5-10cm at a time until only the power plug is showing.

CARE AND MAINTENANCE

- Ensure the Bench Mixer is switched off and unplugged from the power outlet before cleaning.
- Clean the Bench Mixer as soon after use as possible to prevent residues setting inside the bowl.
- Wash the bowl and attachments in warm soapy water with a soft sponge, rinse well.
- Leave them to drain and air dry.
- You may put the bowl and mixing attachments in a dishwasher.

NOTE: *The harsh environment inside the dishwasher may affect the surface finishes. The damage is cosmetic only and should not affect the operation of the appliance.*

- Wipe the external surfaces of the Bench Mixer with a clean damp cloth.
- Do not immerse the motor unit in water or any other liquid.
- Do not use harsh or abrasive cleaning agents or solvents.

IMPORTANT SAFEGUARDS

WHEN USING THIS APPLIANCE, BASIC SAFETY PRECAUTIONS SHOULD BE FOLLOWED, INCLUDING BUT NOT LIMITED TO THE FOLLOWING:

1. To protect against electric shock do not immerse cord, plug or body of unit in water or liquid of any sort.
2. Do not use outdoors or in damp or moist areas.
3. This appliance 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 appliance by a person responsible for their safety.
4. This appliance is NOT a toy. Young children should be supervised to ensure they do NOT play with the appliance.
5. Always turn off and unplug from the wall power outlet when not in use, before fitting or removing parts, and before cleaning the appliance.
6. To disconnect, ensure the appliance switch is set to off, turn off the wall power outlet, then grasp and pull the plug from the wall outlet. Never pull by the cord.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has been dropped, damaged or has malfunctioned in any manner. Contact customer service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If repairs are required, they must be performed by the manufacturer or a suitably qualified person in order to avoid a hazard.
9. The use of attachments/ accessories not recommended by the appliance manufacturer may cause injuries or damage to the appliance.
10. Do not use on an inclined plane or unstable surface.
11. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
12. Do not place on or near any heat sources.
13. Do not use appliance for other than its intended purpose.
14. This appliance must be attended at all times whilst in operation.
15. Keep hands and utensils away from moving beaters/whisk while mixing foods to prevent the possibility of severe personal injury or damage to the appliance. A scraper may be used, but it must be used only when the appliance is not running.
16. Care must be taken when handling any accessories with sharp edges.
17. Never place hands or utensils into the mixing bowl, or near any moving parts while the appliance is operating.
18. Do not attempt to defeat any safety interlock mechanisms.
19. Do not operate from a timer or other remote control system.
20. 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

GRAPHITE BENCH MIXER

RHBM1000

INSTRUCTIONS & WARRANTY

For more recipes:



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DILL & LEMON FLATBREAD

Preparation Time: 10 minutes

Cook Time: 45 minutes

Ingredients:

300g bread flour 00

2tsp instant dried yeast

4 tbs olive oil, plus extra for greasing & brushing

150ml warm water

2tbs fresh dill, chopped

Zest of 1 lemon

Sea salt

Method:

1. Pre-heat oven to 200°C, fan forced. Place flour and yeast in the bowl of an electric mixer with a dough hook. Add oil and mix on low speed. Gradually add warm water and knead for 5-7 minutes until the dough is smooth
2. Place in a lightly oiled bowl and cover with cling film. Set aside in a warm place to rise for about 30 minutes, or until doubled in size
3. Brush baking sheets with oil and place them on a baking tray
4. Punch the dough to knock out the air then knead gently by hand, sprinkling with dill and lemon zest to incorporate. Cut the dough into 24 walnut size pieces.
5. Sprinkle a work bench with flour and roll each piece into thin strips using a rolling pin. Place on baking sheets and sprinkle with sea salt
6. Bake for 10 minutes until golden and crisp. Cool flatbreads on a wire rack and store in an airtight container (flatbreads will keep for up to 7 days in an airtight container)

Tip: Use flatbreads on your dip platter or as an accompaniment to a fish curry

LUMBERJACK CAKE

Preparation Time: 15 minutes

Cook Time: 1 hour 30 minutes

Ingredients:

2 Granny Smith apples

185g chopped dates or sultanas

1 tsp bicarb soda

125g butter

1 cup caster sugar

1 egg

1tsp vanilla essence

1 ½ cups plain flour

Topping:

60g melted butter

½ cup brown sugar

½ cup milk

1 cup shredded coconut

Method:

1. Pre-heat oven to 180°C. Lightly grease a deep 20cm round tin and line the base and sides with baking paper
 2. Peel, core and finely chop apples and place into a bowl. Add dates and bicarb soda. Pour over 1 cup boiling water and allow to cool (will fizz up). Allow to cool
 3. Cream butter and sugar until light and fluffy. Add well beaten egg and vanilla, fold through flour and fruit mixture. Pour into prepared tin and bake for 1 hour.
 4. Meanwhile, to make the topping, combine the melted butter with the brown sugar and milk. Mix through the shredded coconut.
 5. Carefully take the cake out of the oven and spoon the topping mixture over the cake
 6. Bake for a further 30-40 minutes or until the top is browning and the cake is cooked through.
 7. Serve warm or cold
- Makes 12 pieces

PAVLOVA ROULADE WITH BALSAMIC BERRIES

Preparation Time: 15 minutes

Cook Time: 1hr

Ingredients:

Pavlova:

6 egg whites, large

2 tsp white vinegar

250g caster sugar

1tsp vanilla bean paste

1 ½ tsp cornflour

½ cup icing sugar for dusting

200g Greek yoghurt

250g mascarpone

Balsamic Berries:

1 punnet ripe strawberries, halved*

1 punnet ripe raspberries*

8 basil leaves, finely shredded

1 tsp caster sugar

2tbs balsamic vinegar (aged)

1 vanilla bean, finely shredded on an angle

Method:

1. Pre-heat oven to 165°C. Line a flat baking tray with paper, approximately 30cmx22cm
2. Place the egg whites in the mixing bowl and whisk on high to soft peaks. Gradually beat in the caster sugar in intervals until the mixture is thick and glossy. Add the vanilla, vinegar and cornflour and mix just to combine.
3. Spread the meringue over the baking paper and smooth into a flat rectangular shape. Cook for 18-20 minutes until just starting to colour. Remove from the oven and leave to cool for 10 minutes.
4. Meanwhile, combine the berries, basil, balsamic vinegar, caster sugar and vanilla and let stand for 5 minutes.
5. Once cooled, turn the meringue onto a clean tea towel that has been dusted with icing sugar.
6. Place mascarpone and yoghurt in the mixing bowl and whisk on medium speed to combine. Spread this mixture over the meringue. Roll it up like a Swiss Roll, using the tea towel as you roll. Place on a platter and spoon over the berries and their syrup.

Serves 6-8

*You could use frozen berry mix if berries are not in season. They don't take long to defrost.

NOTES

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