



Russell Hobbs



HOT ZONE GRILL

Check out the delicious recipes included at the back of this book!

2 YEAR WARRANTY

RHGG20

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd
Locked Bag 3004 Braeside
Victoria 3195 Australia
Customer Service in Australia
TollFree: 1800 623 118
Email: info@spectrumbrands.com.au
Website: www.spectrumbrands.com.au

Spectrum Brands New Zealand Ltd
PO Box 9817 Newmarket
Auckland 1149 New Zealand
Customer Service in New Zealand
TollFree: 0800 736 776
Email: service@spectrumbrands.co.nz
Website: www.spectrumbrands.co.nz

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

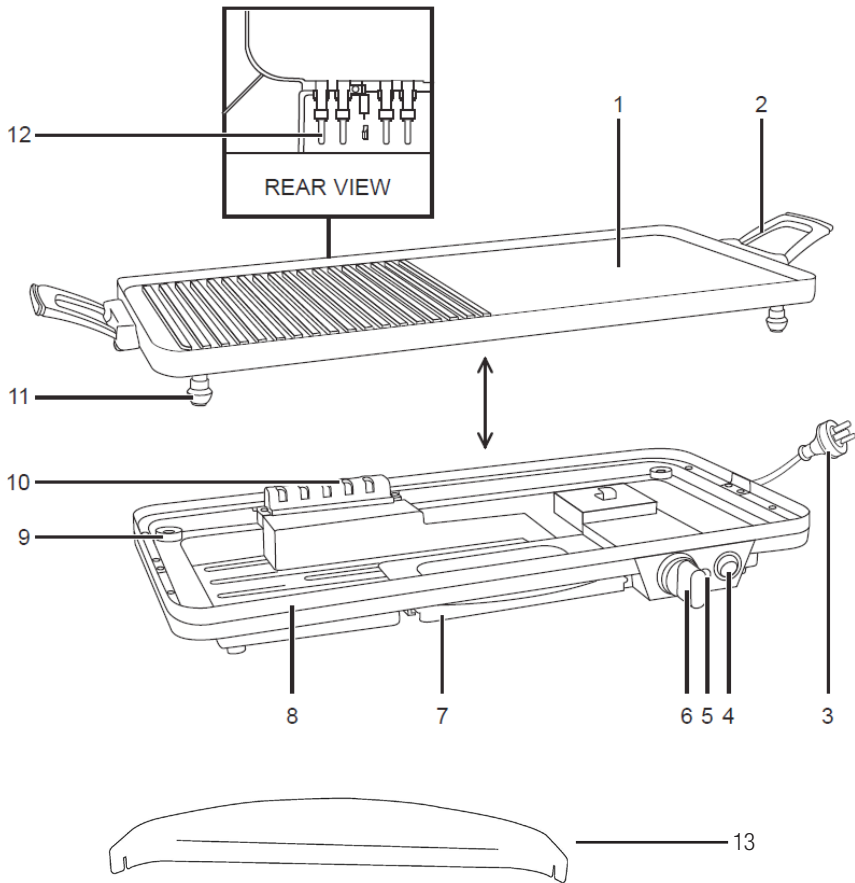
If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

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 Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



- | | |
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| 1. Cooking Plate (Ribbed + flat cooking surface) | 8. Grill base |
| 2. Cool touch handles | 9. Leg guides |
| 3. Power cord | 10. Grill base connector |
| 4. Hot Zone switch | 11. Legs |
| 5. Thermostat light | 12. Connection points |
| 6. Temperature control dial | 13. Removable splash guard/wind shield |
| 7. Drip Tray | |

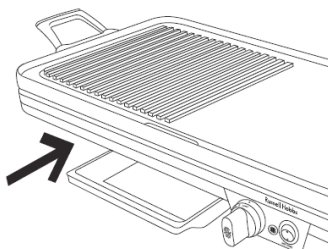
BEFORE USING YOUR HOT ZONE GRILL

- Before using your Hot Zone Grill for the first time, remove all packing material and any labels or stickers.
- Wash the cooking plate and drip tray in warm soapy water. Rinse and dry thoroughly.

NOTE: After cleaning, make sure the connector points on the underside of the cooking plate are fully dry before placing the cooking plate back on the grill base.

- Wipe the grill base with a damp cloth or sponge to remove any dust.
- Wipe dry with a soft cloth or paper towel, making sure the grill base connector is fully dry.
- Place on a flat, level, heat resistant surface, leaving enough space around all sides of the grill to allow heat to flow without damage to cabinets and walls.
- Position the cooking plate on the grill base ensuring that the legs on the cooking plate are aligned with the guides on the base and the connection points are aligned.

Slide the drip tray into the grill base.



CONDITIONING THE COOKING PLATES

Conditioning the cooking surface will help prolong the life of the non-stick coating.

- Wipe the cooking plate lightly with cooking oil; remove any excess with a dry paper towel.
- Plug the grill into a power outlet and turn the power on.
- Set the temperature control dial to 'M' (medium heat) and allow the grill to heat for 5 minutes.
- When finished, set temperature control dial to OFF and allow to cool.
- Wipe with a soft cloth or paper towel.

USING YOUR HOT ZONE GRILL

- Place on a flat, level, heat resistant surface, leaving enough space around all sides of the grill to allow heat to flow without damage to cabinets and walls.
- Ensure that the cooking plate is correctly positioned in the grill base, and the drip tray is in place.
- Plug the grill into a power outlet and turn the power on.
- Set the temperature control dial to the desired heat setting.

NOTE: The temperature is fully variable, but has heat setting indicators around the dial:

H = High heat, M = Medium heat, L = Low heat, W = Warm & OFF.

- The thermostat light will illuminate whilst the grill is heating and cycle off once the temperature has been reached, indicating the grill is at temperature and ready to use. The heating time will vary depending on the heat setting you have selected. The higher the heat setting, the longer the heating time.

NOTE: The thermostat light will cycle on and off during cooking to maintain the set temperature.

- Carefully place items to be cooked on the grill.
- Allow food to cook, turning halfway through cooking time, if needed.

CAUTION: Do not leave appliance unattended during use.

- When finished cooking, turn the temperature control dial to 'OFF'.
- Remove food using a plastic spatula. Be sure to always use either silicone, plastic or wooden utensils so as not to scratch the non-stick surface. Never use metal tongs, forks or knives as these can damage the coating on the grill plate.
- Switch off the power and remove the plug from the wall power outlet.
- Allow the grill to cool completely.

CAUTION: Be sure liquid has cooled before removing drip tray.

- Once cool, the drip tray may be removed and emptied, the grill can be cleaned (See 'Cleaning' section)

SPLASH GUARD/WIND SHIELD

The Hot Zone Grill has a removable splash guard/wind shield. The splash guard/wind shield prevents the surrounding area from getting effected by cooking splatters and protects the grilling surface against unnecessary cooling by wind.

CAUTION: Do not touch the splash guard/wind shield when it is hot.



ATTACHING AND DETACHING THE REMOVABLE SPLASH GUARD/WIND SHIELD

ATTACHING

- Line the splash guard/wind shield rivets up with the intended pivots on the left and right side in the rear part of the grill plate.
- Press down on the splash guard/wind shield until it fits into place.

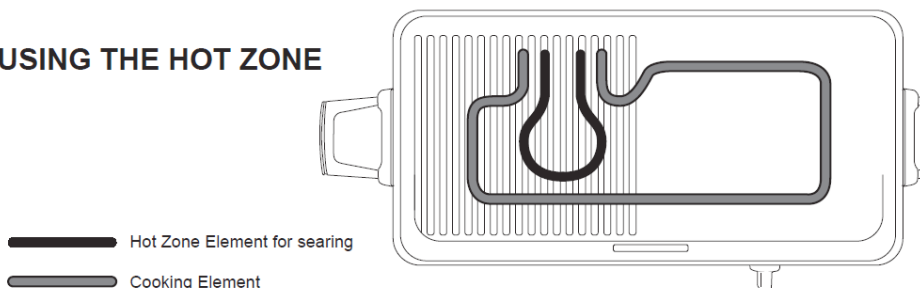
DETACHING

- Place one hand on the left side and the other on the right side of the splash guard/wind shield.
- Lift the splash guard/wind shield upwards so it comes off the pivots.

CAUTION: Do not attach or detach the splash guard/wind shield when it is hot.



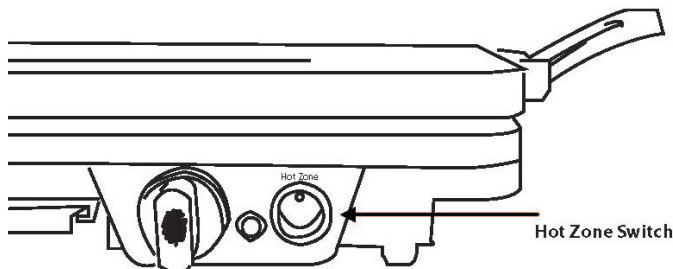
USING THE HOT ZONE



Use the Hot Zone to sear meats, poultry, fish and vegetables and then move items out of the Hot Zone area, or just turn off the Hot Zone and continue cooking.

- The Hot Zone can be used at any time during cooking.
- Activate the Hot Zone using the Hot Zone switch.

NOTE: The Hot Zone will not operate if the temperature control dial is set to OFF.



- An additional element under the ribbed side of the cooking plate will turn on, applying additional heat to that side of the grill.
- Ensure the Hot Zone switch is set to Off if the Hot Zone is not required.

NOTE: For the best searing results, allow the Hot Zone several minutes to reach maximum temperature before placing food in the Hot Zone.

QUICK GRILLING HINTS AND TIPS

- Use tender cuts of meat.
- Marinate tougher cuts of meat to tenderise them before cooking.
- To avoid drying out meat and fish, do not pierce with a utensil.
- Better cooking results will be achieved with boneless cuts of meat, chicken and fish.
- Cut edge of meat in several places to prevent curling.
- When cooking fish or chicken breast fillets, tuck extremely thin parts under to prevent overcooking.
- If cooking more than one item, try to select foods of even thickness to promote uniform cooking.

- When cooking small portions, make sure meat is centred on grill. When cooking larger portions, distribute evenly and allow 25mm of space between foods to promote uniform cooking.
- Some foods such as eggs and pancakes cook better if the non-stick surface is conditioned with cooking oils before preheating. If necessary, remove excess oil with a paper towel.
- Adjust heat setting gradually and only as necessary. Cooking foods at too high a temperature can cause them to dry out, or burn on the outside without cooking through the middle.
- If food is undercooked when removed from grill, simply return to grill for additional cooking time.

CLEANING

CAUTION:

Always unplug from the wall power outlet and allow the grill to cool down before cleaning.

Do not immerse the grill base in water or in any other liquid.

Do not allow water to enter the grill base connector.

- Before cleaning, switch off the power and remove the plug from the wall power outlet.
- Remove the splash guard/wind shield by following the instructions in the 'DETACHING' section.
- Using the handles, remove the cooking plate from the grill base.

NOTE: The element in the cooking plate is embedded, so it is safe to fully immerse in water.

- Wash the splash guard/wind shield in warm soapy water with a soft sponge, rinse and dry thoroughly.
- Wash the cooking plate in warm soapy water with a soft sponge, rinse and dry thoroughly. Alternatively place the cooking plate in the dishwasher.
- Remove stubborn spots with a cloth or soft nylon washing brush.

CAUTION: Do not use hard or metal scouring pads or scrapers. They will damage the surface.

- After cleaning, make sure the connector points on the underside of the cooking plate are fully dry before placing the cooking plate back on the grill base.
- To clean the drip tray, remove from the grill base and dispose of grease or liquid.
- Wash the drip tray in warm soapy water with a nylon brush or soft sponge, rinse and dry thoroughly. Alternatively place the drip tray on the top rack of the dishwasher.
- To clean the exterior and grill base, wipe with a damp cloth.
- Wipe dry with a soft cloth or paper towel.

STORAGE

- Ensure that the grill is switched off and the plug is removed from the power outlet.
- Ensure all parts have been cleaned and dried thoroughly before storing.
- Store in a clean, dry place.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. To protect against electrical hazards do not immerse the power cord, plug or grill base in water or any other liquid.
2. Do not use in the bathroom or near any source of water. Do not use outdoors.
3. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
4. Do not touch the hot cooking surfaces.
5. 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.
6. Always turn off and unplug from the power outlet before cleaning the appliance.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced or repaired by the manufacturer or similarly qualified person in order to avoid a hazard.
9. Do not use on an inclined plane or unstable surface.
10. Do not move the appliance when in use.
11. Do not cover the appliance when in use.
12. Always take care when removing food after cooking as it is hot.
13. Food may burn. Always monitor when using this appliance.
14. Do not use the appliance near or below any curtains or other combustible materials.
15. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
16. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
17. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
18. Always clean the appliance after use.
19. Do not place on or near any heat sources.
20. Do not leave the appliance unattended when in use.
21. Follow the instructions when cleaning this appliance.
22. Do not use appliance for other than its intended purpose.
23. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
24. This appliance is not intended to be operated by means of an external timer or separate remote control system.
25. 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

HOT ZONE GRILL

RHGG20

INSTRUCTIONS & WARRANTY

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Designed in Australia.

Rare Roast Beef Baguette with Horseradish Creme

Preparation Time: 10 minutes (including rest time)

Cook time: 10 minutes

Ingredients:

2 x 200g Eye Fillet or Scotch Fillet Steaks
1 tbs extra virgin olive oil
2tbs horseradish cream
½ cup sour cream
1tbs finely chopped chives
1 tbs finely chopped continental parsley
¼ tsp salt
¼ tsp black pepper
1 tsp lemon juice
Tomato relish
1 sourdough baguette

Method:

1. Heat the Russell Hobbs Hot Zone grill to hot and turn the Hot Zone switch on.
2. Rub oil, salt and pepper all over the steak and sear for 2 minutes on one side. Turn the Hot Zone Switch off and cook the other side of the steak for a further 3 minutes on high.
3. Remove steak and rest for 5 minutes.
4. Meanwhile, place horseradish, sour cream, chives, parsley, salt and pepper, lemon juice in a small mixing bowl and stir to combine – refrigerate until ready.
5. When the steak is cooled, slice very thinly. Slice baguette lengthways and spread some tomato relish on one side and the horseradish crème on the other (liberally). Curl slices of beef inside the baguette and cut into four serves.
6. Season with cracked black pepper.

Serves 4

Greek Lamb with Chargrilled Zucchini & Haloumi Salad

Preparation Time: 15 minutes (including marinating time)

Cook Time: 15 minutes

Ingredients:

Marinade:

Juice and zest of 1 lemon

1tbs dried oregano

3 cloves garlic, minced

3tbs extra virgin olive oil

2 x 400g Lamb backstraps (or lamb rump)

2 zucchini, sliced thickly on the diagonal

200g Haloumi cheese, sliced thickly

Salad:

4 ripe tomatoes, cut into chunks

2 Lebanese cucumbers, cut into chunks

1 red onion, cut in half and finely sliced

18 Kalamata olives

2 large handfuls of rocket or baby spinach

2tbs extra virgin olive oil

1tsp red wine vinegar

Fresh mint leaves, torn

Fresh oregano leaves, to serve

Lemon wedges, to serve

200g Greek yoghurt

Black pepper

Method:

1. For the marinade, place all ingredients in a small bowl and whisk to combine.
2. Place the lamb in a large shallow dish and pour $\frac{3}{4}$ of the marinade over, cover with cling wrap and refrigerate for at least one hour.
3. In another bowl, toss the zucchini and haloumi in the left over marinade until you are ready to grill.
4. Heat the Russell Hobbs Hot Zone Grill to high and turn the Hot Zone switch on. Place lamb on the ribbed grill plate (Hot Zone element) and sear for 3 minutes on one side. Turn the lamb over and turn the Hot Zone switch off. Pour the zucchini and haloumi onto the flat grill side and grill for 2 minutes either side until golden. Your lamb should be ready when the zucchini and haloumi are ready. Take lamb, haloumi and zucchini off the grill and rest for 8 minutes.
5. Meanwhile, assemble the salad ingredients on a large platter and drizzle with extra virgin olive oil and red wine vinegar.
6. Slice the lamb and scatter over the salad with the haloumi and zucchini. Sprinkle with oregano leaves, dollops of Greek yoghurt, black pepper and lemon wedges.

Serves 6-8

Chermoula Prawns with Lime Aioli

Preparation Time: 65 minutes (including marinating time)

Cook Time: 4 minutes

Ingredients:

24 large prawn cutlets, peeled with tails on
3 tsp ground cumin
1 tsp ground coriander
2 tsp smoked paprika
1 tsp ground ginger
1 clove garlic, peeled and minced
1 tsp chilli flakes (optional)
Juice and zest 1 lemon
3 tbsp olive oil
Fresh coriander bunch, washed, leaves only
Salt & pepper to taste

Aioli:

½ lemon, juice
½ lime, juice and zest
½ cup whole egg mayonnaise
1 tbs natural yoghurt
1 tbs finely chopped chives
black pepper

Method:

1. Place prawns, all spices, lemon juice, zest and olive oil in a large bowl, toss to combine and marinate in the fridge for at least 1 hour.
2. Meanwhile, place mayonnaise, yoghurt, lime zest, lime juice, pepper and chives in a small bowl and stir to combine.
3. Heat the Russell Hobbs Hot Zone Grill to high, turn the Hot Zone switch on and grill prawns for 2 minutes. Turn the Hot Zone switch off, flip the prawns over and grill for a further 2 minutes.
4. Place the prawns on a platter, sprinkle with coriander leaves and serve with the Lime Aioli in a small ramekin for dipping. Serve immediately!

Serves 6-8

Charred Salt & Pepper Calamari

Preparation Time: 10 minutes

Cook Time: 8-10 minutes

Ingredients:

600g Calamari tubes

1 tsp sea salt

1 tsp ground white pepper

½ tsp ground black pepper

1 tsp chilli flakes

½ tsp paprika

1 tsp garlic powder

2 tbs canola oil

1 lime, cut into wedges, to serve

½ cup coriander leaves to serve

½ cup sour cream mixed with 3 tbs sweet chilli sauce, to serve

Method:

1. Using a sharp knife, cut open the calamari tubes so they lie flat. Slice the tubes in strips and rinse. Place on absorbent paper and pat dry before placing in a mixing bowl.
2. Drizzle the oil over the calamari and stir, ensuring all surfaces are covered. Mix the dry spices together in a cup then sprinkle over the oiled calamari. Toss until all the calamari strips are coated in the spices. Set aside to marinate while you heat up the grill.
3. Heat the Russell Hobbs Hot Zone Grill to high and turn the Hot Zone switch on. Cook the calamari on the Hot Zone side of the grill until the edges curl up and they are nicely charred – 2-3 minutes. You want the calamari to be browned but don't over cook it as it will be rubbery.
4. Serve with a squeeze of lime juice, sprinkling of coriander and dipping bowl with the sour cream and sweet chilli sauce. Delicious!

Serves 4-6

NOTES

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