



# Russell Hobbs



## EXPRESS CHEF MULTI COOKER

2 YEAR WARRANTY

RHMC1000

RHMC1000\_IB&RB\_FA\_070114

### INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty 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 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.

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](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

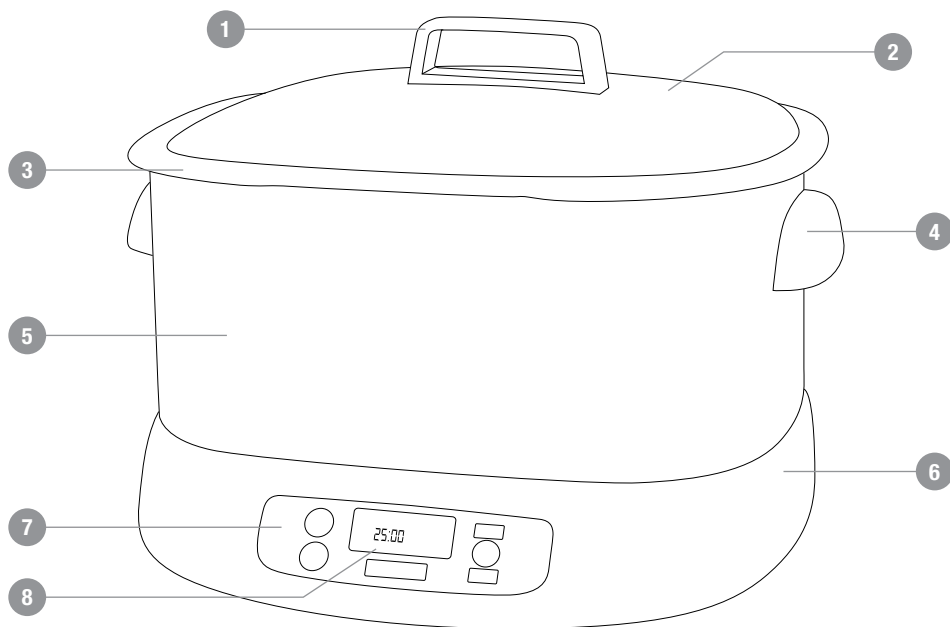
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs Express Chef Multi Cooker. 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 handle   | 5. Housing        |
| 2. Glass lid    | 6. Base           |
| 3. Cooking pot  | 7. Control panel  |
| 4. Side handles | 8. Display screen |

**Also included:**

Deep frying basket

Steaming/roasting rack

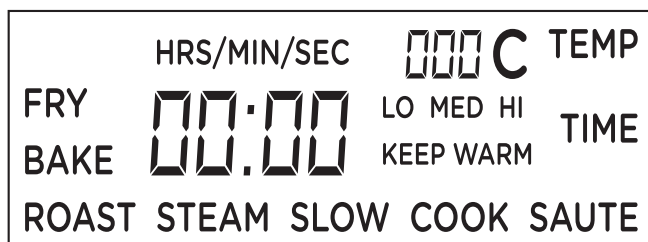
## BEFORE FIRST USE

- Remove all packaging material from the product.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Remove all accessories and components.
- Wash all removable parts as instructed in the “CARE AND CLEANING” section of this manual.
- Select a level, dry countertop where the appliance is to be used, allowing air space on all sides to provide proper ventilation and a safe distance from hot surfaces of the multi cooker.
- Ensure the interior of the stainless steel housing is clean and clear of any debris.
- To prevent damage from steam and heat, ensure the multi cooker is not placed directly under cupboards when in use.
- Ensure the multi cooker is always disconnected from the wall power outlet when not in use.

## COOKING FUNCTIONS

The Russell Hobbs Express Chef Multi Cooker has 6 cooking functions: Sauté, Slow Cook, Bake, Roast, Steam and Deep Fry.




## DISPLAY SCREEN




## QUICK START GUIDE

**No matter which cooking function you would like to use, below is a quick start guide for the buttons required to operate your multi cooker.**

For more detailed instructions for each specific cooking function, see the following pages.

1. Put the cooking pot into place within the housing.
2. Plug in and switch on at the power outlet and a beep will sound.
3. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
4. Press the FUNCTION button repeatedly to select the desired cooking function (when the function required is flashing, it is selected).
5. Use the TIME/TEMP/MODE and   buttons to adjust time and temperature.

**NOTE: Some cooking functions may not require the time, temperature and/or mode to be set.**

6. Press the START/STOP button to start cooking.
7. Once food is cooked, press the START/STOP button, then press the  (POWER) button to turn the multi cooker off.
8. Unplug and switch off at the power outlet.
9. Serve the food.

## COOKING FUNCTION GUIDE

COOKING FUNCTION	TIME		TEMPERATURE		MODE
	PRESET	ADJUSTABLE TIME	PRESET	ADJUSTABLE TEMP.	
SAUTÉ	1:00	n/a	180°C	130°C to 210°C	n/a
SLOW COOK	8:00	4 to 12 hours	LO	Preset	LO or HI
BAKE	1:00	30 mins to 3 hours	180°C	150°C to 210°C	n/a
ROAST	1:00	30 mins to 3 hours	180°C	150°C to 210°C	n/a
STEAM	1:00	n/a	100°C	Preset	n/a
DEEP FRY	1:00	n/a	180°C	130°C to 210°C	n/a

## SAUTÉ




The SAUTÉ function cooks at a medium-high heat similar to stove top cooking. This function will heat the cooking pot quickly and is useful for cooking stir-frys, as well as browning or caramelising ingredients prior to slow cooking, casseroles or roasting. The temperature can be set from 130°C to 210°C. Use 200°C for browning and caramelising, and cook stir-frys at 180°C. See the recipe guide in the back of this instruction booklet for some recipes to get you started.

### IMPORTANT:


- ***Do not place the cooking pot directly on a stove top. The cooking pot must only be used with this multi cooker.***
- ***Do not place the lid on when using the Sauté function.***

### *How to use the Sauté Function*

***NOTE: Always use silicone, heatproof plastic or wood utensils to avoid scratching non-stick surface. Never use metal spoons, spatulas, tongs, forks or knives as these will damage the non-stick surface.***

1. Put the cooking pot into place within the housing.
2. Plug in and switch on at the power outlet and a beep will sound.
3. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
4. Press the FUNCTION button repeatedly to select the SAUTÉ function (when the function required is flashing, it is selected).
5. Press the TIME/TEMP/MODE button and use the   buttons to adjust temperature required from 130°C to 210°C in 10°C increments.

***Note: The time cannot be changed in Sauté mode, the preset time is 1 hour.***


6. Press the START/STOP button to start preheating.
7. The multi cooker will preheat and a beep will sound when the set temperature is reached. Ingredients can now be added to the cooking pot and cooked as required.
8. If the Sauté function is being used in preparation for slow cooking or roasting, once food is sautéed press the START/STOP button, then follow the instructions in the section "How to use the Slow Cook Function" or "How to use the Roast Function".
9. Once food is cooked, press the START/STOP button, then press the  (POWER) button to turn the multi cooker off.
10. Unplug and switch off at the power outlet.
11. Serve the food.

## SLOW COOK

Whether you prefer a hearty beef casserole, a chicken curry or a minestrone soup, slow cooking is not only a flavoursome and time-saving cooking process, it can save you money. Hours of slow cooking means flavour intensity and cheaper cuts of meat transform into melt in your mouth meals. See the recipe guide in the back of this instruction booklet for some recipes to get you started.

### *How to use the Slow Cook Function*

**NOTE:** Always use silicone, heatproof plastic or wood utensils to avoid scratching non-stick surface. Never use metal spoons, spatulas, tongs, forks or knives as these will damage the non-stick surface.


1. Put the cooking pot into place within the housing.
2. Plug in and switch on at the power outlet and a beep will sound.
3. If your recipe calls for sautéing, searing or browning meat first, this can be done in your multi cooker using the SAUTÉ function, follow the instructions in the section “How to use the Sauté Function”.
4. Add ingredients to the cooking pot and put the lid in place.
5. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
6. Press the FUNCTION button repeatedly to select the SLOW COOK function (when the function required is flashing, it is selected).
7. Press the TIME/TEMP/MODE then use the ▲▼ buttons to adjust the time in 1 hour increments (minimum 4 hours, maximum 12 hours).
8. Press the TIME/TEMP/MODE again then use the ▲▼ buttons to adjust the mode to either LO or HI.

**NOTE:** Use the LO (low) setting for recipes calling for 6+ hours cooking time.

Use the HI (high) setting for recipes calling up to 6 hours cooking time.

9. Press START/STOP button to start slow cooking.
10. At the end of the cooking time the multi cooker will automatically switch to the KEEP WARM setting.

**NOTE:** Some food will deteriorate if kept in “KEEP WARM” mode for extended periods of time.

11. Press the START/STOP button, then press the  (POWER) button to turn the multi cooker off.
12. Unplug and switch off at the power outlet.
13. Using oven gloves remove the lid from the multi cooker and set it on a heat proof surface.
14. Serve the food.

**TIP:** Cleaning can be made much easier if you immediately remove all the cooked food from the cooking pot, then fill it with warm water (see ‘Care and Cleaning’ section on page 14).



## ROAST

Sunday roasts just got easier, as you can even cook roasts such as topside beef, shoulders of lamb or pork, whole chickens and roasted vegetables with the roast function.


You can brown your piece of meat first using the SAUTÉ function to seal in the flavour. Place meat on the rack and select the ROAST function for the required time and you will end up with a succulent roast in less time than a traditional oven. You can even use the left over stock in the pot to make your gravy. See the recipe guide in the back of this instruction booklet for some recipes to get you started.


**NOTE:** *The roasting rack is optional, you can also place your ingredients directly into the cooking pot without the rack.*

**IMPORTANT:** *Always remember to 'rest' meat for at least 10 minutes for it to relax and retain juices. It is also wise to have a meat thermometer in your kitchen to test the doneness of your meat (safe internal temperatures for red meat is 72°C, poultry 75°C and fish 65°C), especially for large cuts of meat. Also, please note, it is not recommended to cook frozen meat.*

### *How to use the Roast Function*

**NOTE:** *Always use silicone, heatproof plastic or wood utensils to avoid scratching non-stick surface. Never use metal spoons, spatulas, tongs, forks or knives as these will damage the non-stick surface.*

1. Put the cooking pot into place within the housing.
2. Plug in and switch on at the power outlet and a beep will sound.
3. If your recipe calls for browning or searing first, this can be done in your multi cooker using the SAUTÉ function, follow the instructions in the section "How to use the Sauté Function".
4. If you would like to use the steam/roast rack, position it with the small feet on the base of the cooking pot.
5. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
6. Press the FUNCTION button repeatedly to select the ROAST function (when the function required is flashing, it is selected).
7. Press the TIME/TEMP/MODE then use the ▲▼ buttons to adjust the time in 10 minute increments from minimum 30 minutes to maximum 3 hours).
8. Press the TIME/TEMP/MODE again then use the ▲▼ buttons to adjust the temperature required from 150 - 210°C in 10°C increments.
9. Press "START/STOP" button to start preheating.
10. The multi cooker will preheat and a beep will sound when the set temperature has been reached. Ingredients can now be added to the cooking pot and cooked as required.
11. At the end of the cooking time the multi cooker will beep and automatically continue cooking until switched off.







12. Press the START/STOP button, then press the  (POWER) button to turn the multi cooker off.
13. Unplug and switch off at the power outlet.
14. Using oven gloves remove the lid from the multi cooker and set it on a heat proof surface.
15. Serve the food.

## BAKE

The bake function can be used to bake fish, stuffed mushrooms, and even create desserts such as baked custard and bread and butter pudding.

### *How to use the Bake function*

**NOTE: Always use silicone, heatproof plastic or wood utensils to avoid scratching non-stick surface. Never use metal spoons, spatulas, tongs, forks or knives as these will damage the non-stick surface.**

1. Put the cooking pot into place within the housing.
2. Plug in and switch on at the power outlet and a beep will sound.
3. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
4. Press the FUNCTION button repeatedly to select the BAKE function (when the function required is flashing, it is selected).
5. Press the TIME/TEMP/MODE then use the   buttons to adjust the time in 10 minute increments from minimum 30 minutes to maximum 3 hours).
6. Press the TIME/TEMP/MODE again then use the   buttons to adjust the temperature required from 150 - 210°C in 10°C increments.
7. Press "START/STOP" button to start preheating.
8. The multi cooker will preheat and a beep will sound when the set temperature has been reached. Ingredients can now be added to the cooking pot and cooked as required.
9. At the end of the cooking time the multi cooker will beep and automatically continue cooking until switched off.
10. Press the START/STOP button, then press the  (POWER) button to turn the multi cooker off.
11. Unplug and switch off at the power outlet.
12. Using oven gloves remove the lid from the multi cooker and set it on a heat proof surface.
13. Serve the food.


## STEAM

The steam function is perfect for steaming vegetables and seafood, as well as mouth watering dumplings and dim-sims. When steaming in the multi cooker, you should first place the steaming rack over 2 cups of water. Then place food items in the steamer basket and place this on the steaming rack. If you do not have a steamer basket, the deep fryer basket can be used as a substitute. Simply remove the handle from the deep fryer basket and place it directly on the steaming rack. To speed up cooking time, instead of adding cold water, you can place hot water in the cooking pot. See the recipe guide in the back of this instruction booklet for some recipes to get you started.


### ***How to use the Steam function***

1. Put the cooking pot into place within the housing.
2. Place the steaming rack in the cooking pot and add 2 cups water.

***NOTE: Keep an eye on the water level when steaming for lengthy periods. Top up if necessary.***

3. Plug in and switch on at the power outlet and a beep will sound.
4. Add ingredients onto the steaming rack and put the lid in place.
5. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
6. Press the FUNCTION button repeatedly to select the STEAM function (when the function required is flashing, it is selected).

***NOTE: The time and temperature for this setting are preset and cannot be changed.***

7. Once food is cooked, press the “START/STOP” button, then press the  (POWER) button to turn the multi cooker off.
8. Unplug and switch off at the power outlet.
9. Using oven gloves remove the lid from the multi cooker and set it on a heat proof surface.

***CAUTION: Take care when removing the lid as steam will escape and the steamer rack will be hot.***

10. Serve the food.

## FRY

The fry function allows you to deep fry using the large basket provided. It is perfect for deep frying fish and chips, donuts and tempura. See the recipe guide in the back of this instruction booklet for some recipes to get you started.

**CAUTION:** *Ensure the basket handle does not extend up to or over the edge of the work surface, where it might be caught accidentally when passing.*

**CAUTION:** *Use oven gloves when deep frying. They protect your hands from heat as well as protect them from drips and splashes.*

### Filling




**CAUTION:** *The oil level must sit between the MIN (2.5 Litres) and MAX (3 Litres) marks on the side inside of the cooking pot.*

1. The lid should not be used while deep frying.
2. If the cooking pot is empty, fill with good quality liquid cooking oil, to between the MIN (2.5 litres) and MAX (3 litres) marks. If it already contains oil, check the level, and top up as necessary.

### NOTES:

- Do not use solid cooking oil, fat, butter, or margarine.
- Do not mix oils of different types.
- Do not use olive oil. Olive oil generally contains too much water, and its smoking point is too low for deep frying. Buy a good quality liquid cooking oil suitable for deep frying, like sunflower or corn oil.

### Heating the oil

1. Put the cooking pot into place within the housing.
2. Plug in and switch on at the power outlet and a beep will sound.
3. Press the  (POWER) button and the display screen will illuminate indicating that the multi cooker is in standby mode.
4. Press the FUNCTION button to select the FRY function (when the function required is flashing, it is selected).
5. Press the TIME/TEMP/MODE button and use the   buttons to adjust temperature required from 130°C to 210°C in 10°C increments.

**NOTE:** *Recommended deep frying temperature is between 170°C and 190°C.*

6. Press START/STOP button to start pre-heating.

**NOTE:** *When using the FRY function, the time cannot be adjusted.*

7. The multi cooker will heat up (15-25 minutes depending on temperature and amount of oil) and a beep will sound when the set temperature has been reached.

### ***Frying the food***

**CAUTION:** *Do not leave the deep fryer unattended when in use.*

**CAUTION:** *Do not lean or reach over the multi cooker while the oil is hot.*


1. Attach the basket handle to the basket ensuring the prongs of the handle are securely in place in the basket.

**CAUTION:** *Always hold and lift the basket using the black plastic handle only.*

2. Once the oil has preheated, place the prepared food pieces in the basket. Do not overfill the basket. If frying large quantities of food, do so in batches.
3. Using an oven mitt, holding the basket by the black handle, slowly lower the basket into the oil.

**Important:** *The oil will foam as it comes into contact with moisture from the food.*

**This is normal. If the foam threatens to overflow the cooking pot, remove the basket immediately. This can occur if the fryer has been overfilled.**

4. Once food is cooked press the START/STOP button, then press the  (POWER) button to turn the multi cooker off.
5. Unplug and switch off at the power outlet.
6. Using an oven mitt, holding the basket by the black handle, carefully lift the basket from the oil, hook the basket rest on the edge of the cooking pot and allow the oil to drain from the food for a few moments.
7. Empty the food into a colander or onto some paper towel to further drain before serving.
8. Do not return the empty basket to the multi cooker, set it down on paper towel.
9. If you intend on frying another batch of food, check the oil level and top up as necessary.

### ***Emptying the oil from the cooking pot***

**CAUTION:** *Leave the fryer to fully cool with the lid in place before emptying.*

- You will need a suitable container to dispose of the used cooking oil.
- If you want to re-use the oil make sure it is filtered during this process.
- Carefully lift the cooled cooking pot out of the base unit – take care not to spill the cooled oil.
- Pour the cooled oil from one of the corners of the bowl into the container. Use a funnel if the container has a narrow opening.

## CARE AND CLEANING

- Switch off the wall power outlet and remove the plug from the socket.
- Always wait until the cooking pot is cool enough to handle (less than 40°C) before removing from the multi cooker, as a hot cooking pot may cause serious burns or damage to benchtops.
- Using oven mitts remove the lid and cooking pot and place them on a heatproof surface.
- Even if you do not intend to wash up right away, fill the cooking pot with warm water, otherwise the residual heat may bake any food debris in the cooking pot, making its eventual removal more difficult.
- If ingredients have built up and stuck at the bottom of the cooking pot, soak the cooking pot in warm water before cleaning.
- Wash the lid and cooking pot in hot soapy water using a cloth or sponge, then rinse and dry thoroughly. Do not use a scouring pad.

***IMPORTANT: The lid and cooking pot SHOULD NOT BE washed in the dishwasher.***

- All other surfaces, internal and external, should be wiped with a damp cloth. You may use a little mild household detergent (washing up liquid) if necessary. These surfaces should be completely dry before re-using the multi cooker or storing it away.
- Do not immerse the body of the multi cooker in water or any other liquid.
- Do not use harsh or abrasive cleaners.
- When cooking, cleaning and caring for your multi cooker, be certain to use utensils that will not scratch the cooking surface of the cooking pot.

## COOKING TIPS

- Thaw frozen meat, poultry, fish and seafood completely before cooking. Keep raw meat and poultry separate from cooked foods.
- If using the slow cooker function, note that slow cookers cook food at much lower temperatures than conventional cooking, always ensure that cooking times are adjusted for raw and chilled foods such as meat and poultry to ensure they are cooked until piping hot throughout.
- To check whether meat, particularly poultry is cooked, use a temperature probe or pierce the flesh with a skewer or fork; the juices should run clear.
- Soak dried peas and beans for 8 hours (or overnight) before slow cooking, to soften them.
- When slow cooking, dried beans (e.g. red kidney beans) must be boiled for at least 10 minutes before being added to the slow cooker. They are poisonous if eaten raw or undercooked.
- Trim excess fat from meat, as the cooking method does not allow the fat to drain away.
- Sautéing and browning works best in batches, do not overcrowd the cooking pot otherwise ingredients will not sear or brown sufficiently.
- Anything to be sautéed could be tossed in seasoned flour beforehand, to thicken the gravy/sauce if slow cooking.
- Cut food into similar sized pieces to ensure food is evenly cooked.
- Do not put the multi cooker or the cooking pot in the refrigerator.
- Root vegetables (potatoes, carrots, onions etc) can take longer to cook than meat. Cut them into 5mm slices, sticks or dice and sauté gently for 2-3 minutes.
- Dried vegetables must be immersed in the cooking liquid.
- When slow cooking, if adding liquid or stock it is recommended that hot liquid is added to reduce the cooking time and to ensure that the slow cooker reaches the higher cooking temperatures more quickly.

## IMPORTANT SAFEGUARDS

1. To protect against electrical hazards, do not immerse the multi cooker main body in water or any liquid.
2. Do not use it in a bathroom or near any source of water.
3. Do not use outdoors.
4. 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.
5. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. Do not operate on an inclined plane or unstable surface. The multi cooker must be placed on a stable, level, heat resistant surface and out of reach of children.
8. Do not use the multi cooker near or below curtains or other combustible materials.
9. Do not use on a sink drainboard.
10. Route the power cord so it does not overhang the edge of countertops, and cannot be caught accidentally.
11. Leave a clear space of at least 150mm (6 inches) around the multi cooker when in use.
12. Do not touch hot surfaces (including the outside of the multi cooker). Use oven gloves, and touch only the handles and the lid handle.
13. Do not leave the multi cooker unattended while plugged in. Always monitor when in use.
14. Keep clear of steam escaping around the lid area.
15. Caution is required when removing the lid as hot steam will escape. Tilt the lid away from you as it is lifted from the multi cooker.
16. Do not lean or reach over the multi cooker while it is hot.
17. Do not move the multi cooker while in use or while it is still hot.
18. Do not touch any internal surfaces until the multi cooker has fully cooled.
19. Do not use slow cooker mode to re-heat food that has already been cooked.
20. Always switch off and disconnect the appliance from the wall power outlet when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
21. To disconnect, set the controls to off. Switch off the wall power outlet, then grasp the plug and remove from wall socket. Never pull by the cord.
22. 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 hazard.
23. 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 examination, adjustment, repair or replacement.
24. Never plug in or switch on the multi cooker without having the removable cooking pot placed inside the stainless steel housing.
25. Use only the removable cooking pot supplied. Do not use any other bowl inside the stainless steel housing.



26. Do not place food or liquid directly into the stainless steel housing. Only the removable cooking bowl is designed to contain food or liquid.
27. Never operate the multi cooker without food and liquid in the removable cooking bowl.
28. Do not place the hot removable cooking bowl on any surface that may be affected by heat.
29. Do not cover or place anything on top of the multi cooker while in use.
30. Keep the power cord and the multi cooker away from hotplates, cook-tops and burners.
31. Do not use the removable cooking bowl on a stovetop, in an oven or microwave oven.
32. Do not use accessories or attachments other than those supplied as specifically for use with the multi cooker.
33. Always keep the appliance clean. Follow the cleaning instructions provided in the Care and Cleaning section of the instruction book.
34. Do not use the multi cooker for any purpose other than that described in these instructions.
35. Do not connect this multi cooker to an external timer or remote control system.
36. 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**

**NOTES:**

[illegible]

[illegible]

[illegible]



# Russell Hobbs



## EXPRESS CHEF MULTI COOKER

2 YEAR WARRANTY

RHMC1000

RECIPE BOOK

## CHINESE FRIED RICE

Preparation Time: 20 minutes

Cooking Time: 10 minutes

### Ingredients:

3 cups Jasmine rice, pre cooked and cooled	1 tbs Chinese cooking wine
4 tbs vegetable oil	(Shaoxing, rice wine)
3 eggs, lightly whisked	1 tbs caster sugar
1 onion, diced finely	½ cup frozen peas
4 rashers rindless middle bacon, finely sliced	1 tbs soy sauce
3 Lup Cheong Chinese sausages (found in Chinese grocers)	1 tbs sesame oil
	2 tbs oyster sauce
	3 spring onions, finely sliced on the diagonal

### Method:

1. Heat 2 tbs vegetable oil in your Russell Hobbs Multi-Cooker on SAUTE at 180°C and pour in whisked egg. It will bubble up quickly and when it is cooked on one side, use a rubber spatula to flip over and cook on the other side. Remove from the pan with rubber tongs or a silicone slide, roll up into a log and thinly slice. Set aside.
2. Heat remaining 2 tbs vegetable oil and SAUTE the bacon and Chinese sausage on 180°C until browned. Stir through cooking wine and sugar and SAUTE for 1 minute at 180°C until caramelised.
3. Add pre-cooked rice, finely sliced egg, peas, soy sauce, sesame oil and oyster sauce. Stir through and SAUTE at 200°C, stirring for 3 minutes.
4. Serve hot and garnish with spring onion.

Serves 6-8

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## CHILLI BEEF & PINENUT EMPANADAS

Preparation Time: 40 minutes

Cooking Time: 30 minutes

### Ingredients:

3 sheets frozen puff pastry	500g beef mince	2 tsp gravy powder
2 tbs olive oil	1 cup tomato passata	½ cup fresh coriander leaves, chopped
1 brown onion	1 tbs brown sugar	½ cup pine nuts, toasted
3 cloves garlic	½ cup sultanas	3L canola oil for deep frying
1 tsp ground cumin	Salt & pepper to taste	Paper towel for draining
1 tsp dried chilli flakes	½ tsp dried oregano	Apple chutney for serving

### Method:

1. Take the puff pastry out of the freezer and lay on a clean bench to defrost.
2. Place the onion and garlic in your Russell Hobbs Food Processor and chop finely.
3. Heat the olive oil in your Russell Hobbs Multi-Cooker on SAUTE at 180°C and SAUTE the onion and garlic mix for 5 minutes. Add the cumin and chilli and SAUTE for a further 2 minutes until fragrant.
4. Add the beef mince and cook for a further 5 minutes or until browned, stirring to break up the pieces. Add the tomato passata, brown sugar, salt, pepper and oregano and simmer uncovered for 15 minutes. Stir in the gravy powder, coriander leaves and pine nuts and turn the multi-cooker off to cool slightly.
5. Meanwhile, cut each puff pastry sheet into 9 squares. Dollop a large teaspoon of mixture into the middle of the puff pastry squares. Fold each pastry square over into a triangle, tucking the top corner in and under to form a parcel. Gently push each corner up to the meet the top and then pinch the sides up to seal the pastry.
6. Clean your Russell Hobbs Multi-Cooker cooking pot and dry thoroughly.
7. Fill your Russell Hobbs Multi-Cooker cooking pot with canola oil to the MAX level indicator line and press the FRY function on 180°C. Wait til it warms up to temperature. Meanwhile place some paper towel on a plate ready to drain the empanadas when they come out of the fryer.
8. Place the fryer basket down into the oil and very gently place 6 empanadas into the deep fryer. Turn them over every now and then to check their colour and to see if they are cooked to golden brown on all sides. Lift the fryer basket and drain momentarily before placing the empanadas onto paper towel to drain. Repeat until all the empanadas are done. Serve with apple chutney.

Makes 20-30

## CINNAMON DOUGHNUTS

Preparation Time: 10 minutes

Cooking Time: 20 minutes

### Ingredients:

1 ½ cups self raising flour  
½ tsp salt  
½ tsp nutmeg  
½ tsp cinnamon  
1 egg  
½ cup caster sugar  
1 tbs melted butter  
½ cup milk  
½ tsp cinnamon extra for serving  
½ cup caster sugar extra for serving  
Canola oil for deep frying

### Method:

1. Place the flour, salt, nutmeg and cinnamon in a medium size bowl and whisk to combine. Now place the egg, sugar, butter and milk in a separate large bowl and whisk to combine.
2. Add the dry ingredients to the wet ingredients and stir to thoroughly combine. Set aside.
3. Fill your Russell Hobbs Multi-Cooker with canola oil to the MAX level indicator line and press FRY at 170°C.
4. While you are waiting for the oil to heat up to temperature, place the extra cinnamon and sugar in a medium size bowl to roll the doughnuts in after frying.
5. When the oil reaches temperature you are ready to start frying in batches of 6-8 at a time.
6. Using 2 dessert spoons, carefully scoop and drop small amounts of batter into the oil (make sure the basket is down) and fry for 2-3 minutes turning as they brown.
7. Raise the basket and drain for a few seconds before transferring the doughnuts into the cinnamon sugar mix. Toss the doughnut balls in the mix and transfer to a serving plate. Repeat until all the doughnut batter is used up. Serve hot.

Makes 16-20



## POACHED PEARS

Preparation Time: 10 minutes

Cooking Time: 4 hours

### Ingredients:

8 ripe pears, peeled and left whole

1 cinnamon stick

5 cloves

1 knob of ginger, 1cm

2 tsp lemon zest

1/2 cup brown sugar

1 star anise

1 vanilla pod

4 cups hot water

Pouring cream to serve

### Method:

1. Turn your Russell Hobbs Multi-Cooker on and set the function to SLOW COOK on HIGH for 4 hours. Add the sugar, spices, lemon zest, vanilla pod, ginger and boiling water. Stir to combine. Add pears and place the lid on.
2. Turn the pears halfway through cooking. Serve warm with a ladle of the cooking liquid (syrup) and pouring cream.

Serves 8

## SLOW COOKED MOROCCAN LAMB SHANKS

Preparation Time: 20 minutes

Cooking Time: 8 hours

### Ingredients:

#### Lamb shanks:

3 tbs Moroccan seasoning\*  
4 lamb shanks, trimmed of excess fat  
3 tbs olive oil  
3 carrots, peeled and cut into chunks  
1 red onion, sliced  
4 small potatoes, quartered  
1 sweet potato, peeled and cut into chunks,  
same size as potatoes  
1 punnet cherry tomatoes  
½ cup dried apricots  
1tbs honey  
3 bay leaves  
500ml chicken stock, warmed  
1 tsp salt

#### Spice paste:

4 garlic cloves  
2 brown onions, roughly chopped  
1 red chilli, seeded and chopped  
Stalks from bunch of coriander, reserve  
leaves  
1 tsp ground white pepper  
½ tsp salt

#### To serve:

Natural yoghurt  
Cous-cous to serve (or Penne pasta)  
Fresh lemon to serve

### Method:

1. Mix together half the olive oil and Moroccan seasoning in a bowl. Rub mix over lamb shanks and leave to marinate for 20 minutes
2. Meanwhile, place spice paste ingredients in your Russell Hobbs food processor and blend to a smooth paste
3. Heat 2 tbs olive oil in your Russell Hobbs Multi-Cooker and SAUTE the shanks on each side on 200°C. Remove the browned shanks and set aside.
4. Add spice mix and remaining oil, adjust the heat down to 180°C and SAUTE for 1-2 minutes. Stir in carrots, onion, potatoes, sweet potatoes, tomatoes and apricots.
5. Alter the cooking function to SLOW COOK and set to HIGH for 8 hours. Place the lamb on top and add honey and enough warm stock to not quite cover the meat. Add bay leaves and salt and place the lid on. Turn the shanks over every now and then during the cook time.
6. Serve with cous-cous and garnish with fresh coriander, a dollop of natural yoghurt and a squeeze of lemon juice.

Serves 4

\*If you can't locate Moroccan spice mix from your supermarket, mix up a blend of 1tsp of each of cinnamon, ground allspice, ground coriander, ground nutmeg, turmeric, ground black pepper, cayenne pepper or paprika.

## VIETNAMESE ROASTED CHICKEN

Preparation Time: 10 minutes

Marinate Time: 2 hours

Cook Time: 1 hour

### Ingredients:

1.2kg boneless chicken thighs, skin off  
1 tsp salt  
1 tbs sugar  
½ tsp black pepper  
½ tsp five spice  
1/3 cup fresh turmeric, peeled & grated (or 1tbs ground turmeric)  
6 cloves garlic  
6 shallots  
1 lemon grass stalk, chopped  
1 tsp dried chilli flakes (more if you like it hot)  
4 kaffir lime leaves  
2 tsp sesame oil  
1 tbs fish sauce  
2 tbs vegetable oil

### Method:

1. Cut chicken into halves and place in a large bowl. Add salt, turmeric, sugar, black pepper and five-spice. Mix well.
2. In a food processor bowl, process garlic, shallots, lemongrass, chilli, lime leaves, sesame oil and fish sauce to form a paste. Pour over the chicken and mix well. Cover and refrigerate for at least 2 hours.
3. Turn your Russell Hobbs Multi-Cooker on to ROAST at 170°C to cook for 1 hour. Pour 2 tbs vegetable oil into the cooking pot to heat for 1 minute then place the marinated chicken into the cooking pot and place the lid on. Turn the chicken over every 15 minutes. Remove the chicken and rest on a plate for 10 minutes.

**Tip:** Serve with Asian Greens or a salad of shredded iceberg lettuce, coriander, fresh lime and some steamed rice.

Serves 6

## **SLOW COOKED MASSAMAN BEEF CURRY**

Preparation Time: 10 minutes

Cook Time: 25 minutes

### **Ingredients:**

3 tbs canola oil  
2 brown onions, peeled and quartered  
2 x 400g coconut milk  
6 tbs Massaman curry paste  
2kg beef chuck, cut into 2 cm pieces  
2 cups vegetable stock  
3 tbs fish sauce  
3 tbs soy sauce  
3 tbs brown sugar  
1kg baby potatoes, halved  
1 bunch coriander to serve, washed thoroughly  
½ cup of toasted peanuts to serve  
Rice to serve  
1 lime to serve

### **Method:**

1. Place the oil in your Russell Hobbs Multi-Cooker and press SAUTE at 160 °C, leave to heat up for 1 minute. Add the onions and SAUTE for 2 minutes (don't stir too much – you want to colour them), then transfer them to a plate. Add the Massaman curry paste to the cooking pot and stir constantly until fragrant (1-2 minutes), pour in the coconut milk. Add the beef and stir in the onions, stock, fish sauce, soy sauce, brown sugar and potatoes.
2. Press START/STOP followed by SLOW COOK. Select 6 hours on HIGH and secure the lid.
3. When the cook time has finished, adjust seasoning to taste and serve with fresh coriander, toasted peanuts, a squeeze of lime and rice.

Serves 8-10

## CHICKEN STOCK

Preparation Time: 5 minutes

Cook Time: 30 minutes

### Ingredients:

- 1 small chicken
- 8 cups water
- 1 stick of celery, sliced
- 1 brown onion, peeled and halved
- 1 carrot, sliced
- 1 bay leaf
- 1 tsp black pepper corns

### Method:

1. Pour the water into your Russell Hobbs Multi-Cooker and add all ingredients except the chicken.
2. Place the steaming/roasting rack into the bottom of the cooking pot and place the chicken on it. Secure the lid and press the STEAM function. This will cook for one hour.
3. When the cook time has finished, check that the chicken is cooked through and using tongs, remove the chicken and place it on a plate for another use. Leave the liquid to cool slightly.
4. Discard the vegetables, bay leaf and pepper corns and pour the chicken stock through a strainer into a container for refrigeration until use.

**TIP:** Shred the chicken and make chicken soup or a chicken salad.

## ROAST LEG OF LAMB WITH POTATOES & GARLIC

Preparation Time: 20 minutes

Cook Time: 1 hour, 10 minutes

### Ingredients:

- 1 tsp salt
- 1 tbs rosemary
- ½ tsp black pepper
- 2 tbs canola oil
- 1.2kg Leg of lamb
- 6 cloves garlic, skin on
- 6 new potatoes, peeled and halved

### Method:

1. Turn your Russell Hobbs Multi-Cooker on to ROAST and set the temperature to 180°C to cook for 1 hour, 10 minutes.
2. Mix the salt, rosemary and pepper together and rub all over the lamb.
3. Pour the canola oil into the cooking pot to heat for 1 minute. Gently place the lamb, garlic and potatoes into the cooking pot and place the lid on. Turn the lamb and potatoes over every 15 minutes. Remove the lamb and rest on a plate for 10 minutes before serving.

**Tip:** Serve with seasonal green vegetables and mint sauce for a delicious meal.

Serves 6-8

## ROASTED VEGETABLE SALAD WITH BALSAMIC

Preparation Time: 10 minutes

Cook Time: 1 hour, 10 minutes

### Ingredients:

4 large beetroot, trimmed & washed  
2 parsnip, peeled and quartered  
2 carrots, peeled and quartered  
1 fennel bulb, trimmed & quartered  
6 cloves garlic, skin on  
6 shallots, peeled  
¼ cup extra virgin olive oil  
1 bay leaf  
4 sprigs thyme  
1 tsp salt  
½ tsp black pepper  
1 orange, juiced  
2 tbs balsamic vinegar

### Method:

1. Turn your Russell Hobbs Multi-Cooker on to ROAST at 170°C to cook for 1 hour, 10 minutes.
2. Meanwhile, cut beetroot into quarters and place in a large bowl with the other vegetables. Drizzle with the extra virgin olive oil and mix well.
3. Place the vegetables, bay leaf, thyme, salt and pepper into the cooking pot to roast. Half way through cooking, mix in the orange juice and balsamic vinegar. Stir every 10 minutes to prevent sticking. Serve warm with the pan juices as a dressing.

Serves 6

## STEAMED ARTICHOKEs

Preparation Time: 15 minutes

Cook Time: 45 minutes

### Ingredients:

3 cups water

3 fresh artichokes

3 tbs extra virgin olive oil

1 tsp sea salt

1 lemon, quartered

1 cup continental parsley, chopped

### Method:

1. Pour the water into your Russell Hobbs Multi-Cooker and place the steaming/roasting rack into the bottom of the cooking pot. Secure the lid and press the STEAM function. This will heat the water, ready to steam the artichokes.
2. Meanwhile, using a sharp knife, cut off the top third of the artichoke and peel off a layer of the bottom leaves. Cut off the stem close to the base. Place the artichokes on the steaming/roasting rack to steam for 20 minutes.
3. Take the lid off and drizzle the artichokes with olive oil and salt. Place another 1 cup of water into the cooking pot and steam for a further 20 minutes. When the cooking time has finished, transfer the artichokes to a plate. To test if they are ready, the outer leaves should tear off easily.
4. Generously squeeze lemon all over the artichokes, sprinkle with parsley and eat!

Serves 3-4