



# Russell Hobbs



## GRAPHITE HAND MIXER

2 YEAR WARRANTY

RHM400

RHM400\_FA\_120712

### 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, 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](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 appliance. Each unit is manufactured to ensure safety and reliability. Before using the Hand Mixer 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. Eject button          | 5. Beaters     |
| 2. Speed selector switch | 6. Heel rest   |
| 3. Turbo boost button    | 7. Dough hooks |
| 4. Beater sockets        |                |

## BEFORE FIRST USE

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

## FITTING THE BEATERS/DOUGH HOOKS

**CAUTION:** *Unplug the appliance from the power outlet before attaching or removing the beaters or dough hooks.*

**IMPORTANT:** *Use either both beaters or both dough hooks together, do not mix them.*

- Insert a beater/dough hook into the beater socket.
- Rotate the beater/dough hook until it drops into the guides, and then push down until the beater/dough hook clicks into place.
- Repeat above procedure for the second beater/dough hook.

## USING THE HAND MIXER

**NOTE:** *Select a mixing bowl large enough to accommodate the beaters/dough hooks and your ingredients. A bowl that is too small may damage the beaters/dough hooks and/or your ingredients may spill out.*

- Add ingredients to the mixing bowl.
- Fully unwind the power cord and plug the power cord into a power outlet.
- Switch the power outlet on and the blue light around the Turbo button will illuminate, indicating the mixer is on and ready for use.

**NOTE:** *To avoid excessive spattering and flour dusting, lower the beaters or dough hooks fully into the ingredients that are to be processed before turning the mixer On. Turn the Hand Mixer Off (0) whilst the Hand Mixer is still in the bowl. Start at the lowest setting to prevent the dry ingredients from dusting and liquids from spattering. You can vary the speed settings while the Hand Mixer is in use.*

- Lower the beaters or hooks into the bowl with the ingredients that you have prepared to mix and start the appliance by moving the speed selector switch to the required speed level. The beaters or dough hooks will start rotating.

**CAUTION:** *Never place any kitchen utensils such as spoons, knives, etc, in the vicinity of the rotating beaters/dough hooks and do not reach into the mixing bowl whilst they are rotating.*

## SPEED SELECTION

- You have a choice of 5 different speed settings (1 – 5) plus a TURBO boost function.
- To stop the beaters/dough hooks from rotating switch the speed selector switch to '0'.
- Do not remove the beaters/dough hooks from the Hand Mixer until they have completely stopped.
- To turn the Hand Mixer off, switch the power outlet off. The blue light around the TURBO button will extinguish indicating the Hand Mixer has been turned off.

SETTING	SPEED	EXAMPLES
Setting 1	LOW SPEED	Start to mix in ingredients, folding in or blending ingredients
Setting 2		Mixing dry ingredients
Setting 3	MEDIUM SPEED	Adding liquids to dry ingredients, mixing thick cake mixes
Setting 4		Alternating addition of dry and liquid ingredients, mixing packaged cake mixes
Setting 5	HIGH SPEED	Beating batters and puddings, beating icing sugar, whipping butter, whipping cream, whipping egg whites

## TURBO BOOST FUNCTION

- Pressing the TURBO Boost button whilst mixing provides an extra burst of power to the current speed setting being used.
- Press the turbo button to override the speed switch, for a burst of high speed (5).
- This only works when the motor is already running and at speeds 1-4.

## REMOVAL OF BEATERS OR DOUGH HOOKS

**CAUTION: DO NOT press the EJECT button while the mixer is in operation.**

- To turn the Hand Mixer off, switch the speed selector to '0' and switch the power outlet off. The blue light around the TURBO button will extinguish indicating the Hand Mixer has been turned off.
- Unplug the power cord from the power outlet.
- Remove the beaters or dough hooks by pressing the EJECT button while grasping the beater/dough hook shafts. The beaters or dough hooks will be released automatically when the EJECT button is pressed. DO NOT try to pull the beaters or dough hooks out of the sockets.

## **CLEANING**

**CAUTION:** *Unplug the Hand Mixer from the power outlet before cleaning. The Hand Mixer must not be immersed in water or other liquids.*

### **CLEANING OF BEATERS AND DOUGH HOOKS**

- Remove the beaters/dough hooks as per “Removal of beaters or dough hooks” section in this book.
- Wash the beaters or dough hooks in hot soapy water. Alternatively, the beaters and dough hooks can be washed on the top shelf in the dishwasher.
- Rinse and dry thoroughly before storing away.

### **CLEANING THE HAND MIXER**

- Wipe the Hand Mixer body with a damp cloth and dry thoroughly.
- Polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.

**CAUTION:** *Do not allow any liquid to enter the Hand Mixer body openings.*

### **STORAGE**

- Always unplug the Hand Mixer from the power outlet before storage.
- Wrap the power cord around the mixer body.
- Stand the mixer body upright on its heel rest.
- Safely store the beaters and the dough hooks to avoid damage.

## **IMPORTANT SAFEGUARDS**

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

- 1.** Read all instructions before, and follow whilst using this appliance.
- 2.** For general hygiene purposes, all components should be thoroughly cleaned before first use. Refer to the 'Cleaning' section of this manual.
- 3.** To protect against electrical hazards do not immerse the power cord, plug or Hand Mixer body in water or any other liquid.
- 4.** Close supervision is necessary when any appliance is used near children or infirm persons.
- 5.** The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 6.** Do not operate this 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.
- 7.** 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.
- 8.** Switch off the appliance and disconnect from the power outlet before changing accessories or touching parts that move when in use.
- 9.** Before connecting to the power outlet and switching on, make sure that the beaters/dough hooks have been correctly installed.
- 10.** Unplug from the power outlet when not in use and before cleaning.
- 11.** To disconnect, set controls to off, turn off the wall power outlet, then grasp the plug and remove it from the power outlet. Never pull by the cord.
- 12.** Remove beaters/dough hooks from the Mixer before cleaning.
- 13.** Only use original attachments supplied with this appliance. The use of attachments other than those supplied with this appliance, may result in personal injury and/or damage to the Hand Mixer.
- 14.** Do not reach into the mixing bowl or place fingers or utensils in the vicinity of the beaters/dough hooks whilst the Mixer is in operation.
- 15.** After switching off the Mixer, always wait until the motor has come to a full stop before handling the attachments.
- 16.** Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters/dough hooks during operation to reduce the risk of personal injury and/or damage to the Mixer.
- 17.** Do not allow the cord to touch hot surfaces.



- 18.** Do not operate this appliance continually for more than 1 minute under heavy load conditions. Rest the unit for at least 30 minutes to allow the motor to cool.
- 19.** Keep the appliance and power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
- 20.** Do not place the Hand Mixer on or near hot surfaces.
- 21.** Do not use this appliance for other than its intended purpose.
- 22.** This appliance is not a toy. Young children should be supervised to ensure they do not play with the appliance.
- 23.** Indoor use only.
- 24.** For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

### **SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# RUGELACH

Preparation Time: 90 minutes  
Cooking Time: 30 minutes

## Ingredients:

- 170g butter, at room temperature
- 170g cream cheese, at room temperature
- 3 tbs caster sugar
- 1½ cups plain flour
- 200g dried apricots
- 3 cardamom pods, bruised
- 1 bay leaf
- extra 1 cup caster sugar
- 50g poppy seeds, toasted
- 750g fresh dates, deseeded
- 1 egg, whisked
- 1 cup pistachio kernels, toasted

## Method:

1. Pre-heat oven to 160°C and line a baking tray with baking paper.
2. Using an electric hand beater, beat butter, cream cheese and sugar until pale and creamy. Add flour and beat on a low speed until a dough forms. Form dough into a disc and wrap in cling wrap. Refrigerate for 1 hour.
3. Place apricots, cardamom, bay leaf and ½ cup caster sugar into a saucepan. Cover with 2 cups water. Place over medium heat and bring to a simmer. Reduce heat to low and cook with a lid on for 30 minutes or until apricots are very soft. Cool. Discard low and cook with a lid on for 30 minutes or until apricots are very soft. Cool. Discard cardamom pods and bay leaf. Puree apricot mixture in a food processor. Transfer to a bowl, cover and refrigerate.
4. Roll dough on a flat, floured surface into a 60cm x 15cm x 4cm thick rectangle. Spread apricot puree over pastry, leaving a 2cm border on one long edge. Sprinkle poppy seeds over apricot and top with dates. Roll pastry, long edge to long edge, sealing the edge with egg wash. Refrigerate and rest until very firm.
5. Place pistachio kernels and remaining sugar into a food processor and pulse until finely chopped. Remove rugalach log from refrigerator and cut into 3-finger-wide widths. Brush each piece of rugalach with whisked egg and sprinkle with nut mixture. Put pieces on prepared tray and bake 30 minutes or until golden. Stand for 5 minutes before serving

Serves 8-10

Tip: Serve with whipped cream or as an accompaniment to a cheese platter

## RED VELVET CUP CAKES

Preparation Time: 10 minutes  
Cook Time: 14 minutes

### Ingredients:

100g unsalted butter, softened  
½ cup caster sugar  
1tsp vanilla essence  
2 large eggs  
2 cups plain flour  
1tsp baking powder  
½ cup buttermilk  
1tsp white vinegar  
½ cup cocoa powder  
2tbs water  
2tbs red food colouring  
Cream Cheese Icing:  
3 cups icing sugar  
150g butter, softened  
125g cream cheese, softened

### Method:

1. Pre-heat oven to 180°C. Line a 12-hole muffin tin with large cupcake papers and set aside
2. Place cocoa, water and food colouring in a jug and gently stir until you have a smooth paste and set aside. Sift together flour and baking powder in a mixing bowl and set aside
3. In a large mixing bowl, beat butter, vanilla and sugar until pale and creamy. Add eggs one at a time and beat for 2 minutes until smooth. Add flour mixture and gently stir until combined.
4. Add buttermilk, vinegar and cocoa mixture then beat for 2 minutes until smooth
5. Fill cupcake papers ¾ full and bake for 12-14 minutes. Poke a skewer into one of the cakes and if it comes out clean, the cakes are ready. Remove and place cakes on a wire cooling rack
6. To make the cream cheese icing, beat all ingredients together in a medium bowl. Cover the tops of the cooled cakes with icing and serve

Makes 12 Large

## CROISSANT BREAD & BUTTER PUDDING

Preparation Time: 10 minutes  
Cook Time: 25 minutes

### Ingredients:

220ml milk  
220ml cream  
1 vanilla bean, split, scraped & sliced lengthways into 4  
130g caster sugar, plus 2tbs extra  
4 eggs  
40ml Frangelico  
8 croissants (day old)  
6 tbs Hazelnut spread (eg. Nuttella)  
400g ricotta, as a piece – sliced  
100g dark chocolate buttons

### Method:

1. Pre-heat oven to 180°C
2. Heat the milk and cream in a saucepan over medium heat with the vanilla bean and seeds. Bring to a simmer and remove from heat
3. Place the sugar and eggs in a bowl and whisk for 1 minute with an electric hand beater. Pour in the hot cream mix and whisk for 2 minutes, then whisk in the Frangelico to make a rich custard
4. Cut the croissants horizontally into 3 slices and spread Nuttella on one side of a croissant slice and lay it in the dish, Nutella side up. Add a slice of ricotta, a few choc buds on top with croissant top. Repeat with all croissants then pour over the custard. Press into the croissants to help them absorb the custard and scatter over remaining chocolate and extra caster sugar.
5. Bake for 25-30 minutes until golden and slightly puffy. Serve with cream or ice-cream

# CINNAMON BREAKFAST CREPES

Preparation Time: 5 minutes

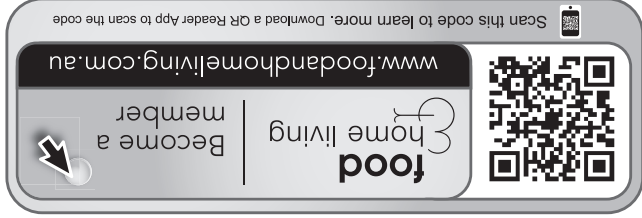
## Ingredients:

- 1tbs butter, melted
- ½ cup rolled oats
- ½ cup self raising flour
- 1tbs caster sugar
- 1 tsp cinnamon
- 1 egg
- 1 cup buttermilk
- ½ cup water
- Cooking oil spray for greasing
- Vanilla yoghurt
- Fresh seasonal fruit

## Method:

1. In the small food processor bowl, blitz oats and flour until the oats are finely chopped
2. Transfer the oat and flour mixture to a large bowl and stir in the sugar and cinnamon
3. In another bowl, whisk the egg white until it starts to thicken. Gradually whisk in the buttermilk and melted butter until well combined. Lastly, mix in the water
4. Pour the wet mix into the dry mix and stir to combine
5. Heat a 20cm non-stick pan over medium heat spray with cooking oil spray. Place 2 tbs of mixture into the hot pan and quickly swir the pan so the mixture spreads to cover the base. Cook until bubbles appear around the edges of the crepe and the mixture looks set. Turn and cook on the other side until golden. Stack crepes on top of each other as they are cooked
6. Serve with a dollop of yoghurt and sliced fresh seasonal fruit

For more recipes:



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RHMX400

GRAPHITE HAND MIXER

# RECIPES



**Russell  
Hobbs**

