



Russell Hobbs



CULINARY COLLECTION STICK MIXER SET

2 YEAR WARRANTY

RHSM3500

RHSM3500_IB_FA_270613

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.

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

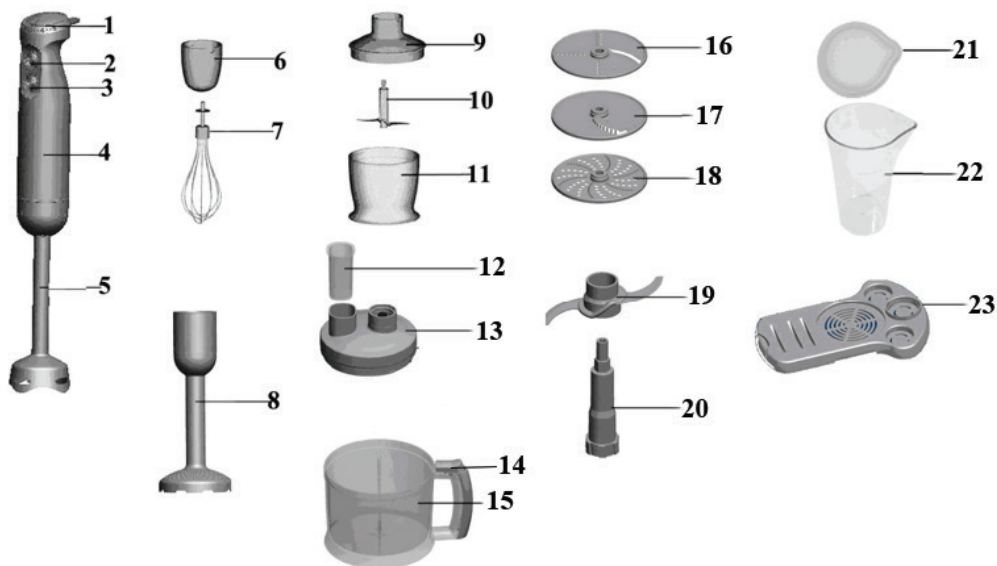
If you live in Australia please visit: www.spectrumbrands.com.au/warranty

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 Culinary Collection Stick Mixer Set. 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. Variable Speed Dial
2. Variable (I) Speed Button
3. Turbo (II) Speed Button
4. Motor Unit
5. Mixer Shaft
6. Whisk Drive
7. Whisk
8. Masher Shaft

Chopper

9. Mini Chopper Bowl Lid
10. Mini Chopper Blade

11. 500ml Mini Chopper Bowl

Processor

12. Food Pusher
13. Processor Bowl Lid
14. Handle Interlock
15. Processor Bowl
16. Reversible Slicing / Grating Disc
17. Julienne Disc
18. Fine Grating Disc

19. Processor Blade

20. Detachable Drive Shaft

Beaker

21. Beaker Lid
22. Beaker
23. Storage Stand

BEFORE USE

CAUTION: *The blades are extremely sharp. Handle with care to avoid injury.*



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

USING THE MIXER SHAFT

The mixer shaft is ideal for preparing sauces, soups, cocktails, milk-shakes, mayonnaise and baby food.


CAUTION: *The blades are extremely sharp. Handle with care to avoid injury.*

NOTE: *Always rest unit after 1 minute of operation.*

- Connect the mixer shaft to the motor unit by aligning the arrow symbol ▼ on the motor unit with the unlocked symbol  on the mixer shaft. Twist so that the locked symbol  and the arrow symbol ▼ are aligned, and the mixer shaft and the motor unit are tightly fitted together.
- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the speed buttons.
- To avoid splashing, place the mixer shaft into the ingredients before operating the mixer.
- Press and hold the Variable (I) or Turbo (II) speed buttons to start the motor.

NOTE: *When using the Variable (I) speed button, the variable speed dial can be used on speeds low (1) through to high (20) whilst pressing the ON button. To change the speed, rotate the speed dial toward "20" to increase speed, and toward "1" to decrease speed.*



NOTE: *The variable speed dial will not operate when the Turbo (II) speed is being used.*

- With the blades in the ingredients, make a rotating, up and down motion to obtain a consistent blend result.
- Release the speed button to stop the motor.
- After use, switch off at the wall power outlet and remove the plug from the socket.
- To disengage the mixer shaft accessory from the motor unit, twist the mixer shaft so that the arrow symbol ▼ on the motor unit aligns with the unlocked symbol  on the mixer shaft.

USING THE WHISK

The whisk is ideal for tasks such as whipping cream, stiffening egg whites and preparing pancake mix.


NOTE: *Always rest unit after 2 minutes of operation when whisking.*

- To assemble the whisk, align the notches on the whisk shaft with the grooves in the whisk drive and push in until it is firmly in place.
- Connect the whisk to the motor unit by aligning the arrow symbol ▼ on the motor unit with the unlocked symbol  on the whisk. Twist so that the locked symbol  and the arrow symbol ▼ are aligned, and the whisk and the motor unit are tightly fitted together.

- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the speed buttons.
- To avoid splashing, place the whisk into the ingredients before operating the mixer.
- Press and hold the Variable (I) or Turbo (II) speed buttons to start the motor.

NOTE: When using the Variable (I) speed button, the variable speed dial can be used on speeds low (1) through to high (20) whilst pressing the ON button. To change the speed, rotate the speed dial toward “20” to increase speed, and toward “1” to decrease speed.

NOTE: The variable speed dial will not operate when the Turbo (II) speed is being used.



- With the whisk in the ingredients, make a rotating, up and down motion obtain a consistent result.
- Release the speed button to stop the motor.
- After use, switch off at the wall power outlet and remove the plug from the socket.
- To disengage the whisk from the motor unit, twist the whisk so that the arrow symbol ▼ on the motor unit aligns with the unlocked symbol  on the whisk.
- To disband the whisk assembly, pull the whisk away from the whisk drive.

USING THE MASHER

The masher is ideal for preparing mashed vegetables, pureeing baby food, making dips and more.


CAUTION: The blades are extremely sharp. Handle with care to avoid injury.

NOTE: Always rest unit after 1 minute of operation.

- Connect the masher shaft to the motor unit by aligning the arrow symbol ▼ on the motor unit with the unlocked symbol  on the masher shaft. Twist so that the locked symbol  and the arrow symbol ▼ are aligned, and the masher shaft and the motor unit are tightly fitted together.
- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the speed buttons.
- To avoid splashing, place the masher shaft into the ingredients before operating the mixer.
- Press and hold the Variable (I) or Turbo (II) speed buttons to start the motor.

NOTE: When using the Variable (I) speed button, the variable speed dial can be used on speeds low (1) through to high (20) when pressing the ON button. To change the speed, rotate the speed dial toward “20” to increase speed, and toward “1” to decrease speed.

NOTE: The variable speed dial will not operate when the Turbo (II) speed is being used.

- With the blades in the ingredients, make a rotating, up and down motion to obtain a consistent result.
- Release the speed button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the masher shaft from the motor unit, twist the masher shaft so that the arrow symbol ▼ on the motor unit aligns with the unlocked symbol  on the masher shaft.









USING THE 2L PROCESSOR BOWL

The 2L processor bowl is ideal for slicing and grating fruits, vegetables and cheeses as well as chopping bread crumbs, biscuits and baby food.

CHOPPING

CAUTION: *The blades are extremely sharp. Handle with care to avoid injury.*

NOTE: *Always rest unit after 1 minute of operation.*





- To set the processor bowl to be used with the processor blade, sit the chopper onto the detachable drive shaft in the processor bowl.
- Place the food into the bowl.
- Fit the lid onto the processor bowl, aligning the unlock symbol  on the lid with the arrow symbol  on the side of the processor bowl.
- Place the food pusher assembly in the feed chute.
- Press and hold the handle interlock, and twist the lid clockwise until the arrow symbol  on the handle interlock aligns with the locked symbol  on the lid, then release the handle interlock.
- Fit the motor unit onto the lid, arrow symbol  on the motor unit with the unlocked symbol  on the bowl lid. Twist so that the locked symbol  and the arrow symbol  are aligned, and the lid and the motor unit are tightly fitted together.
- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the speed buttons.
- Press and hold the Variable (I) or Turbo (II) speed buttons to start the motor.

NOTE: *When using the Variable (I) speed button, the variable speed dial can be used on speeds low (1) through to high (20) whilst pressing the ON button. To change the speed, rotate the speed dial toward "20" to increase speed, and toward "1" to decrease speed.*

NOTE: *The variable speed dial will not operate when the Turbo (II) speed is being used.*

- Food can be added while the processor is running by removing the food pusher and inserting food carefully through the feed chute.









CAUTION: *Never use your fingers to direct food through the chute.*

- Replace the food pusher in the feed chute.
- Release the speed button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the motor unit from the lid, twist the motor unit so that the arrow symbol  on the motor unit aligns with the unlocked symbol  on the lid, then lift the motor unit off the lid.
- To remove the lid, press and hold the handle interlock and twist the lid until the arrow symbol  on the side of the bowl aligns with the unlocked symbol  on the lid. Lift the lid off.

SLICING, GRATING & JULIENNING IN THE PROCESSOR BOWL

CAUTION: *The blades are extremely sharp. Handle with care to avoid injury.*

NOTE: *Always rest unit after 1 minute of operation.*

- To set the processor bowl to be used with the slicing and grating discs, firstly select a disc to be used.
- Sit the disc onto the detachable drive shaft in the processor bowl.
- Fit the lid onto the processor bowl, aligning the unlock symbol  on the lid with the arrow symbol  on the side of the processor bowl.
- Place the food pusher in the feed chute.
- Press and hold the handle interlock, and twist the lid clockwise until the arrow symbol  on the handle interlock aligns with the locked symbol  on the lid, then release the handle interlock.
- Fit the motor unit onto the lid, arrow symbol  on the motor unit with the unlocked symbol  on the bowl lid. Twist so that the locked symbol  and the arrow symbol  are aligned, and the lid and the motor unit are tightly fitted together.
- Insert the plug into a wall power outlet and switch the outlet on. The blue LED will illuminate around the speed buttons.
- Press and hold the Variable (I) or Turbo (II) speed buttons to start the motor.





NOTE: *When using the Variable (I) speed button, the variable speed dial can be used on speeds low (1) through to high (20) when pressing the ON button. To change the speed, rotate the speed dial toward “20” to increase speed, and toward “1” to decrease speed.*

NOTE: *The variable speed dial will not operate when the Turbo (II) speed is being used.*

- Food can be added while the processor is running by removing the food pusher and inserting food carefully through the feed chute.

CAUTION: *Never use your fingers to direct food through the chute.*



NOTE: *Heavy pressure on the pusher does not speed up the processing; use the pusher only as a guide. Let the processor do the work.*

- Replace the food pusher in the feed chute.
- Release the speed button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the motor unit from the lid, twist the motor unit so that the arrow symbol  on the motor unit aligns with the unlocked symbol  on the lid, then lift the motor unit off the lid.
- To remove the lid, press and hold the handle interlock and twist the lid until the arrow symbol  on the side of the bowl aligns with the unlocked symbol  on the lid. Lift the lid off.

USING THE 500ML MINI CHOPPER


The mini-chopper is ideal for smaller food processing tasks such as chopping herbs, nuts and onions

CAUTION: The blades are extremely sharp. Handle with care to avoid injury.

- Sit the mini chopper blade onto the central axis in the mini chopper bowl.
- Place the food into the bowl.
- Fit the lid onto the mini-chopper bowl, aligning the notches on the lid with the slots on the bowl and twist clockwise until the lid clicks into place.
- Fit the motor unit onto the lid, aligning the arrow symbol ▼ on the motor unit with the unlocked symbol  on the mini-chopper lid and twist clockwise to align the locked symbol  and the arrow symbol ▼.
- Insert the plug into a wall power outlet and switch the outlet on.
- Press and hold the Variable (I) or Turbo (II) speed button to start the motor.

NOTE: When using the Variable (I) speed button, the variable speed dial can be used on speeds low (1) through to high (20) when pressing the ON button. To change the speed, rotate the speed dial toward “20” to increase speed, and toward “1” to decrease speed.

NOTE: The variable speed dial will not operate when the Turbo (II) speed is being used.

- Release the speed button to stop the motor.
- After use, switch off the wall power outlet and remove the plug from the socket.
- To disengage the motor unit from the lid, twist the motor unit so that the arrow symbol ▼ on the motor unit aligns with the unlocked symbol  on the lid, then lift the motor unit off the lid.
- To remove the lid from the mini chopper bowl, twist the lid anti-clockwise to unlock.

PRACTICAL HINTS

- When using the mixer shaft, the ingredients must at least cover the lower part of the mixer shaft for the processing to be successful.
- If using the stick mixer in a saucepan, please ensure it is removed from the hot plate before blending hot ingredients.
- Do not blend food and liquids at a temperature of 80°C or higher. Allow to cool first.
- For fibrous foods (leeks, celery, asparagus, etc) clean the blender shaft regularly during use to ensure particles don't tangle in the blades.
- For fruit-based preparations, first cut up the fruit into manageable sized pieces and remove pips and stones.
- Use short bursts only when processing hard foods like coffee beans, sugar, cereals and chocolate.
- Do not use the mixer shaft or the whisk in the processor bowl.

PROCESSOR GUIDE






| Ingredients | Maximum | Operation times | Ingredient size | Speed |
|---|---------|-----------------|-----------------------------------|-------|
| 500ML MINI CHOPPER BOWL | | | | |
| Meat | 250g | 15-20sec | 1 to 2cm pieces | II |
| Nut | 100g | 15-20sec | NA | II |
| Cheese | 100g | 15-20sec | 1 to 2cm pieces | II |
| Chocolate | 100g | 15-20sec | 1 to 2cm pieces | II |
| Bread | 80g | 8sec | 1 to 2cm pieces | II |
| Onions | 150g | 8sec | 1 to 2cm pieces | II |
| Biscuits | 150g | 8sec | 1 to 2cm pieces | II |
| 2L PROCESSOR BOWL & ATTACHMENTS: | | | | |
| PROCESSOR BLADE | | | | |
| Meat | 500g | 20-30 sec | 1 to 2cm pieces | II |
| Nuts | 300g | 10-15sec | NA | II |
| Cheese | 200g | 10sec | 1 to 2cm pieces | II |
| Chocolate | 300g | 10-15sec | 1 to 2cm pieces | II |
| Bread | 160g | 10sec | 1 to 2cm pieces | II |
| Onions | 300g | 10sec | 1 to 2cm pieces | II |
| SLICING DISCS | | | | |
| Potatoes | 500g | 20sec | Small enough to fit in feed chute | II |
| Cucumber | 500g | 20sec | Small enough to fit in feed chute | II |
| Carrots | 500g | 20sec | Small enough to fit in feed chute | II |
| GRATING DISCS | | | | |
| Potatoes | 500g | 20sec | Small enough to fit in feed chute | II |
| Carrots | 500g | 20sec | Small enough to fit in feed chute | II |
| Cucumber | 500g | 20sec | Small enough to fit in feed chute | II |
| JULIENNE DISC | | | | |
| Peeled potatoes | 500g | 30sec | Small enough to fit in feed chute | II |
| Cucumber | 500g | 20sec | Small enough to fit in feed chute | II |
| Carrots | 500g | 20sec | Small enough to fit in feed chute | II |
| MASHER SHAFT | | | | |
| Boiled potatoes | 400g | 30sec | NA | II |
| Boiled carrots | 400g | 60sec | NA | II |
| Boiled pumpkin | 400g | 30sec | NA | II |



| Ingredients | Maximum | Operation times | Ingredient size | Speed |
|--------------------|---------------|-----------------|-----------------|-------|
| WHISK | | | | |
| Egg white | 2 eggs | 2 minutes | NA | II |
| Cream | 250ml | 2 minutes | NA | II |
| MIXER SHAFT | | | | |
| Vegetable soup | Potatoes | 1 minute | 2cm pieces | II |
| | Onion | 1 minute | 2cm pieces | II |
| | Carrots | 1 minute | 2cm pieces | II |
| | Stock | 1 minute | NA | II |
| Mayonnaise | Vegetable oil | 30sec | NA | II |
| | Egg | 30sec | NA | II |
| | Vinegar | 30sec | NA | II |
| Smoothie | Banana | 30sec | 2cm pieces | II |
| | Berries | 30sec | NA | II |
| | Milk | 30sec | NA | II |

CARE & CLEANING

CAUTION: Always unplug from the wall power outlet before cleaning.

CLEANING GUIDE:

| | Hand Wash | Dishwasher Safe (top shelf only) | Wipe down with damp cloth only. Do not immerse in water |
|--|-----------|-------------------------------------|--|
|  Masher Shaft, Mixer Shaft | ✓ | | |
|  Motor Unit | | | ✓ |
|  Mini chopper blade, Processor Blade | ✓ | ✓ | |
|  Discs, Whisk | ✓ | ✓ | |
|  Mini chopper lid, Processor bowl lid, Whisk drive | ✓ | | ✓ |

| | | | |
|--|---|---|--|
|  <p>Pusher, Beaker, Beaker lid, Storage stand</p> | ✓ | ✓ | |
|  <p>500ml mini chopper bowl, Processor Bowl, Detachable drive shaft</p> | ✓ | ✓ | |

- Refer to the table above for cleaning options.
- Clean all parts immediately after each use. If the plastic parts become discoloured by food such as carrots, rub them with a cloth soaked in cooking oil and then clean as usual.
- Do not immerse the motor unit, whisk drive, processor bowl lid or mini chopper bowl lid in water or place in a dishwasher. Wipe down with a damp cloth and warm soapy water.
- Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
- The masher blade will come apart for cleaning by unscrewing the knob in the middle of the blade. It will simply lift off the end. Clean and replace immediately to avoid losing the knob.

STORAGE

- Ensure the unit is switched off the wall power outlet and remove the plug from the socket.
- The unit and all attachments should be clean and dry prior to placing them on the storage stand.
- Store the motor unit on the processor bowl, and store all other attachments on the stand.
- Ensure the lids are attached to the bowls, and the mini chopper blade and processor blade are stored inside their bowls.



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 stick mixer motor unit in water or any other liquid.
2. Do not use outdoors or in damp or moist areas.
3. Always use the appliance handles when handling.
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. Care should be taken to avoid personal injury when handling the sharp cutting blades, emptying the bowl and during cleaning. Use a glove or a towel for safety.
6. Always turn off and unplug from the power outlet before cleaning or removing any part of the appliance.
7. Always switch off and disconnect the appliance from the wall power outlet when not in use.
8. To disconnect, switch off the wall power outlet, then grasp and pull the plug from wall outlet. Never pull by the cord.
9. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
10. There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
11. Do not use on an inclined plane or unstable surface.
12. Keep hands and utensils away from moving blades when in use to prevent the possibility of severe personal injury and damage to the stick mixer. A plastic/silicone scraper may be used, but only when the stick mixer is not running.
13. Be certain the processor bowl lid and mini chopper bowl lid is securely fitted and all fittings such as blades are secure before using.
14. Do not operate the stick mixer motor unit without the attachments fitted.
15. Always cut food items into manageable pieces before processing.
16. Do not operate this appliance for longer than 10 seconds under extremely heavy load conditions. None of the recipes in this booklet present extremely heavy load conditions.
17. Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
18. The mixer shaft blade is sharp and it rotates at high speed. So, to avoid serious injury:
 - a. do not switch on until the blade is inside the container
 - b. switch off before lifting the blade from the container
 - c. do not touch the blade – even when cleaning
 - d. do not plug in until just before use
 - e. unplug immediately after use
 - f. don't leave the appliance unattended while plugged in
19. When using the Mixer Shaft in hot liquids, do not let the blade break the surface at an angle, in case you spray liquid outside the container.
20. Do not use the mixer shaft in hot oil – splashes can cause a nasty burn.
21. Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
22. Do not overfill the mixing/processing containers.
23. Do not place on or near any heat sources.
24. CAUTION: The blades are extremely sharp. Handle with care.
25. Store the blades in a safe location out of reach of children or infirm persons.
26. Follow the instructions when cleaning this appliance.
27. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.

- 28. Clean the appliance after each use.
- 29. Do not use the appliance for other than its intended purpose.
- 30. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
- 31. This appliance is not intended to be operated by means of an external timer or separate remote control system.
- 32. 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

CULINARY COLLECTION STICK MIXER SET

RHSM3500

INSTRUCTIONS & WARRANTY

CREAMY PARMESAN MASHED POTATO

Preparation Time: 20 minutes

Ingredients:

2kg washed potatoes, peeled and chopped
1 cup milk
50g butter
1 cup shredded parmesan

Method:

1. Cook potatoes in a large pot of boiling water for 20 minutes or until tender. Drain and return to the saucepan and mash with your stick blender with masher attachment.
2. Meanwhile, heat milk and butter until butter has melted. Add to the potatoes with the parmesan and mash until nice and creamy.

Tip: This is a delicious accompaniment for any casserole, roast meat or serve with your favorite slow cooked meal.

HERB MAYONNAISE

Preparation Time: 10 minutes

Ingredients:

1 tsp Dijon mustard
2 egg yolks
190ml extra virgin olive oil
Juice of ½ a lemon
1 sprig of rosemary
½ bunch Continental parsley
10 sprigs of chervil
Salt & pepper to taste

Method:

1. Place all ingredients in the food processor, except the oil.
2. Blend until smooth and then very gently pour in the oil in a single, steady stream.
3. Store in an airtight container for up to 7 days in the refrigerator until ready to use.

Tip: Serve over chicken or fish or as an accompaniment to spicy potato wedges.

ITALIAN COLESLAW

Preparation Time: 10 minutes

Ingredients:

½ cup of peas, fresh or frozen

¼ white cabbage

1 baby fennel bulb

½ red onion

6 radishes

½ cup each of loosely packed basil, continental parsley & mint, coarsely torn

1 tbs baby capers

Dressing:

80ml extra virgin olive oil

30g parmesan cheese

½ tsp dried chilli flakes

2 tbs lemon juice

Pinch salt & pepper

Method:

1. Blanche peas in a pot of boiling water until just cooked. Drain under cold water and cool.
2. Using the fine slicing attachment of your food processor, finely slice the cabbage, fennel, onion and radish and place in a large mixing bowl. Toss through the herbs.
3. Place the parmesan cheese, extra virgin olive oil, chilli flakes, salt, pepper and lemon juice in the food processor bowl and pulse for 1 minute to combine.
4. Place all salad ingredients on a large serving platter, pour over dressing and capers. Toss to combine and serve immediately.

Serves 4-6

CREAMY SMOKED TROUT DIP

Preparation Time: 10 minutes

Ingredients:

200g smoked trout, sliced and flaked
100ml sour cream
100g cream cheese
2 tbs horseradish cream
Zest and juice of 1 lemon
1 tbs baby capers
1 tbs fresh dill, finely chopped
2 spring onions, finely sliced
1 cup continental parsley, finely sliced
Black Pepper

Method:

1. Place trout, sour cream, cream cheese, horseradish cream, lemon zest and juice in the large food processor bowl. Pulse on high until well combined.
2. Stir through capers, herbs, spring onions and pepper.
3. Serve with crusty bread or dipping biscuits.

Serves 4-6

Tip: Smoked trout dip will keep in the refrigerator for up to 4 days.

PAVLOVA WITH PASSIONFRUIT CURD

Preparation Time: 15 minutes

Cook Time: 50 minutes

Ingredients:

Pavlova:

6 egg whites, large
250g caster sugar
2 tsp white vinegar
1 tbs cornflour
300ml double cream, to serve

Passionfruit Curd:

6 passionfruit
2 eggs
2 egg yolks
150g caster sugar
100g butter

Method:

1. Pre-heat oven to 150°C. Line a flat baking tray with paper.
2. Place the egg whites in a mixing bowl and whisk on high to soft peaks. Gradually whisk in the caster sugar in intervals until the mixture is thick and glossy. Stir through the vinegar and cornflour and mix just to combine.
3. Pile the mixture onto the prepared tray in a circle shape and gently smooth over the top, keeping the pavlova nice and high. Place in the oven, turn the temperature down to 120°C and bake for 50 minutes. Turn the oven off, open the oven door slightly and leave the pavlova to 'dry out' for a further 30 minutes.
4. Meanwhile, place the passionfruit pulp into the food processor and blitz to loosen the seeds. Leave to strain into a jug or bowl.
5. Place the eggs, egg yolks and sugar in the beaker or a jug and beat using the whisk attachment until pale and frothy (about 2 minutes).
6. Melt the butter over a low heat and then stir in the sugar/egg mixture along with the passionfruit juice. Stir vigorously until thickened – do not boil. Take off the heat and whisk in the passionfruit pulp including the seeds. Pour the passionfruit curd into a jug and place in the refrigerator.
7. Whip the cream to soft peaks and serve with the pavlova with a generous drizzle of passionfruit curd.

Serves 6-8

Tip: Left over passionfruit curd will keep in the refrigerator for up to 3 days.

NOTES

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