



Russell Hobbs



CLASSIC MULTI PROCESSOR

2 YEAR WARRANTY

MODEL RHMP5000


RHMP5000_IB_FA_190219
Part No. T22-9000713

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

Read all instructions before, and follow whilst using this appliance.

1. To protect against electric shock do not immerse the cord, plug or motor base of unit in water or any other liquid.
2. Do not use outdoors.
3. Do not use this appliance near bathtubs, showers, basins or other vessels containing water. 
4. Do not place on or near any heat sources.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with the appliance.
7. Do not use on an inclined plane or unstable surface.
8. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with reduced physical, sensory and mental capacities.
9. Always switch OFF and disconnect from supply before changing accessories or approaching parts that move in use.
10. Always switch OFF and unplug this appliance from the wall power outlet when not in use, before fitting or removing parts and before cleaning the appliance.
11. To disconnect, turn off the wall power outlet, then grasp and remove the plug. Never pull by the cord.
12. Do not operate the appliance with an empty bowl.
13. Do not put any utensils into the bowl while the appliance is plugged in.
14. Do not attempt to defeat any safety interlock mechanisms.
15. **WARNING:** Do not blend hot liquids. Heated liquids/ingredients may be ejected due to sudden steaming, creating a possible scalding hazard. For your safety, liquids/ingredients must be cooled to room temperature before processing.
16. **CAUTION:** Never feed food into the chute by hand. Always use the food pusher.
17. Care must be taken when handling any accessories with sharp edges. Cutting blades are very sharp. Handle with extreme care and caution when emptying the bowl, removing the blades from the bowl and during cleaning.
18. Cleaning or user maintenance shall not be carried out by children.
19. Always clean the appliance after use and follow the instructions when cleaning this appliance.
20. To prevent possible damage to the appliance do not use harsh abrasive or alkaline cleaning agents.
21. Do not operate this appliance with a damaged cord/plug, or after the appliance has been dropped, damaged or has malfunctioned in any manner. Contact customer service for replacement, examination, repair or adjustment.
22. There are no user serviceable parts. If the power cord or appliance is damaged, it must be repaired or replaced by the manufacturer or a similarly qualified person in order to avoid hazard.

23. The use of attachments/accessories not recommended by the appliance manufacturer may cause injuries or damage to the appliance and void warranty.
24. Do not run the motor continuously for more than 1 minute, it may overheat. After 1 minute switch OFF for at least 2 minutes to allow the motor to cool down.
25. Misuse of the appliance may cause injury.
26. Always disconnect the appliance from the supply if left unattended.
27. Do not use appliance for other than its intended purpose.
28. This appliance is not intended to be operated by means of an external timer or separate remote control system.
29. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD / 'Safety Switch') having a rated residual operating current not exceeding 30mA. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

SAVE THESE INSTRUCTIONS.

Congratulations on the purchase of your new Russell Hobbs Classic Multi Processor. Each unit is manufactured to ensure safety and reliability. **Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance. When using electrical appliances, basic safety precautions should always be followed.



- | | |
|--|--|
| 1. Large food pusher | 11. Blade shaft |
| 2. Lid (with large feed chute) | 12. Dough blade (for large workbowl) |
| 3. Small workbowl | 13. S blade (for large workbowl) |
| 4. Large workbowl | 14. Reversible grating/slicing disc (thin slice) |
| 5. Base (motor unit) | 15. Centre post (not shown) |
| 6. Control panel | 16. Julienne disc |
| 7. Non-slip suction feet | 17. Glass blender jug |
| 8. Small food pusher | 18. Blender base |
| 9. Reversible shredding/slicing disc (thick slice) | 19. Blender lid |
| 10. Mini S blade (for small workbowl) | 20. Blade assembly |







BEFORE FIRST USE

CAUTION: Handle chopping blades and discs carefully.

- Carefully remove all packaging material, any stickers and the plastic protector from the power plug.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- All parts need to be thoroughly cleaned before being used for the first time (see CARE AND MAINTENANCE).
- Remove and save instruction booklet.
- Select a level, dry countertop where the appliance is to be used, allowing air space on all sides to provide proper ventilation for the motor (50mm gap min).

ASSEMBLY OF THE MULTI PROCESSOR

1. Determine which of the below attachment to use for the processing task:

S Blade	Mini S Blade	Dough Blade	Reversible Grating/Slicing Disc	Reversible Shredding/ Slicing Disc	Julienne Disc
					
Chop, puree, mix Large workbowl only	Chop, puree, mix (small quantities) Small workbowl only	Knead, mix Large workbowl only	Grate, slice (thin)	Shred, slice (thick)	Strip
High speed or pulse	High speed or pulse	Low speed	Medium speed	Medium speed	Medium speed

IMPORTANT: Always make sure your multi processor is unplugged and placed on a flat, level surface before starting to assemble.

2. Place the large workbowl onto the base, with the handle facing forward at a 45 degree angle to the left.
3. Holding the workbowl by the handle, turn the workbowl counterclockwise to lock it on the base. You will hear it click when it is securely attached. (A)



Note: Ensure that the workbowl is locked into place before attaching the blades or discs and lid (see following sections for individual instructions on discs and blades).

4. Attach your selected blade or disc to the blade shaft and put the assembly onto the centre post in the large workbowl (NOTE: The blades need to be locked onto the blade shaft. Please see instructions for individual discs/blades on the following pages of this manual.)
5. Place the lid with the front feed chute latch (black part) to the left of the handle, onto the workbowl. Align the tabs and lock the lid into place by turning counterclockwise. The lid is

locked when it clicks firmly into place. The lid will only lock when the feed chute is aligned with the workbowl handle. (B)

Note: Ensure that the lid is properly locked in. Otherwise the unit will not operate.

6. Place the small food pusher (black) into the large pusher (transparent) and put the assembly into the lid feed chute (see 'FEED CHUTE AND PUSHERS' section in this manual).

IMPORTANT: If the multi processor does not operate, make sure the workbowl and lid are properly locked on the base and the large food pusher is fully in place. An automatic safety lock causes the unit to stop working if the large food pusher pops out and/or the lid and workbowl are not properly locked in place.

7. The unit is now ready to use.



INSERT AND REMOVE THE CENTRE POST

- The centre post of the large work bowl is removable for easy cleaning.
- To remove, turn the bowl upside down.
- Grasp the outer black tabs and turn them counterclockwise as far as possible.
- To remove the centre post, the whole coupling needs to be pushed out. To help disassemble, push the centre post from the inside of the bowl upwards.
- To reassemble, place the coupling into the bowl opening and gently push downwards.
- Turn the black tabs clockwise to lock into place.

FEED CHUTE AND PUSHERS

Note: Before operating the appliance, ensure that the workbowl, blades and lid are properly assembled on the multi processor base.

LARGER FOODS

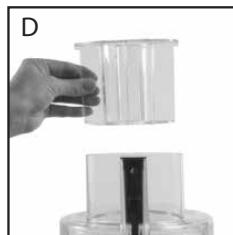
1. Insert the small food pusher (black) inside of the large food pusher. Use them together to guide ingredients through the large feed chute. (C)

Note: For safety reasons the unit only operates if the large feed chute is inserted 2.5cm into the feed chute.

SMALLER FOODS OR LIQUIDS

1. Insert the large food pusher into the large feed chute of the lid. (D) Push down until the large food pusher clicks into place and rests at the bottom of the feed chute.
2. Place food to be processed in the opening of the large food pusher. Use the small food pusher to guide ingredients through the center of the large food pusher. The small food pusher can be removed to add liquid or additional foods. (E)

Note: The large food pusher must remain in the large feed chute in order for the multi processor to operate.







SPEED CONTROLS

The control panel buttons are located on the front of the base. Refer to the below speed chart for processing types and speed recommendations. Various speeds are used for chopping, mixing, and slicing/shredding. When these functions are selected the processor will run continuously until the OFF|PULSE button is pressed to stop. (F)

Note: If changing speed while the multi processor is operating, ensure that you press the alternative speed button firmly. If you do not press it strongly enough, the unit may shut off.



1. Plug in the appliance to turn it on.
2. Select 1, 2 or 3 speed depending on what task you are completing. Press and release PULSE button to pulse.
3. To stop, press OFF|PULSE firmly.
4. Always unplug the appliance when not in use.

LOW - SPEED 1	MED - SPEED 2	HIGH - SPEED 3	PULSE
Mixing, kneading dough, using dough blade (continuous processing)	Slicing, grating and shredding, using reversible discs (continuous processing)	Chopping and mixing, using chopping blades (continuous processing)	Use for precise control when chopping/mixing, using chopping blades
<ul style="list-style-type: none"> • Bread dough • Crusts 	<ul style="list-style-type: none"> • Potatoes • Onions • Cucumbers • Cabbage • Carrots • Fruit • Cheese (freeze 30 min. prior) • Chocolate 	<ul style="list-style-type: none"> • Potatoes • Onions • Cucumbers • Fruit • Bread crumbs • Meat • Sauces, Batters, Dips 	<ul style="list-style-type: none"> • Fresh herbs • Nuts • Bread crumbs • Meat
			

USING THE DISCS IN THE LARGE WORKBOWL



1. Lock the large workbowl into place.
2. Fit the blade shaft onto the centre post in the large workbowl.
3. Using the 2 large round holes to hold the disc you wish to use, with the desired side up (slice or shred/grate), place the disc onto the blade shaft (G).
4. Place lid on workbowl and lock into place by rotating counterclockwise.
5. Place food in feed chute and use food pusher to guide foods towards the slicing/shredding disc.
6. Press the button for speed 2; press slowly and steadily on food pusher to guide food through the multi processor.

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

Note: When using the Julienne disc, it is preferable to remove the small feed chute (black) and insert the food through the large feed chute directly. This allows wider pieces of food to be inserted and better strip results.

7. When finished, press OFF|PULSE and allow the disc to stop revolving and unplug the appliance before removing the lid. Rotate the lid clockwise to unlock, and remove it from the workbowl.
8. Carefully remove slicing/shredding disc using the finger holes to lift straight up. Pull blade shaft out of the workbowl. Unlock the workbowl by turning it clockwise and lift off base.
9. Empty the workbowl.
10. Unplug appliance when not in use.

USING THE DISCS WITH THE SMALL WORKBOWL



1. Lock the large workbowl into place on the multi processor base.
2. Fit the blade shaft onto the centre post in the large workbowl.
3. Place the small workbowl into the large workbowl, fitting the tabs on the outside of the small bowl into the notches on the large workbowl. This will hold the small bowl firmly in place. (H)
4. Carefully place the slicing/shredding disc onto the blade shaft. (I)
5. Place the lid onto the workbowl and lock the lid into place by rotating it counterclockwise.
6. Follow remaining steps as indicated in USE THE DISCS IN THE LARGE WORKBOWL.



Note: Lift up the blade shaft to remove the small workbowl from the large workbowl.

HELPFUL TIPS WHEN SLICING, SHREDDING OR GRATING

- Before slicing round fruits and vegetables through the multi processor, cut a thin slice from the bottom so food will be more stable. Place the food cut side down into the feed chute.

Note: When using the Julienne disc, it is recommended to insert pieces of foods horizontally (rather than vertically), through the large feed chute, for longer/finer julienne strips.

- Always remove seeds, core and pits before processing.
- Select foods that are firm and not over ripe.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables, cut them just short of the length of the feed chute; place them vertically in the feed chute so that they are solidly packed and cannot turn or tilt.
- A few large pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- Soft and semi hard cheeses should be well chilled before shredding. For best results with soft cheeses such as mozzarella, freeze 15-20 minutes before processing. Cut to fit feed chute and process using even pressure.
- To slice uncooked meat, cut or roll food to fit the feed chute. Remove all visible fat. Wrap and freeze food until hard to the touch but not solidly frozen, 30 minutes to 2 hours depending on the thickness of the food. Check that you can still pierce the food with the tip of a sharp knife. If not, allow to thaw slightly and process using even pressure.
- To slice cooked meat, including salami and pepperoni, food should be very cold. Cut in pieces to fit the feed chute and process food using firm, even pressure.
- Remove the disc before removing the workbowl from the multi processor base.

USING THE S BLADE IN THE LARGE WORKBOWL



1. Lock the large workbowl into place on base.
2. Carefully attach the S blade to the blade shaft. When the S blade gets to the bottom of the blade shaft, turn clockwise to lock (J). You will feel it lock into place.

Note: If the blade does not fit all the way to the bottom of the blade shaft, it is upside down. Remove the blade and turn it bottom side up to fit correctly.

3. Place the S blade and the blade shaft onto the centre post in the workbowl.

Note: The blade attachments are very sharp. Use caution when handling and storing.

4. Place the food in the workbowl.
5. Place the lid onto workbowl and lock into place by rotating the lid counterclockwise.
6. Make sure the large and small food pushers are securely in place in the feed chute. Never use your fingers to direct foods through the feed chute.
7. Press the desired speed button to process.
8. To add food or liquid while the unit is running, remove small food pusher and insert through the feed chute. Then place the small food pusher in the feed chute.
9. When finished, press the OFF/PULSE button and allow the blades to stop revolving before removing the lid. Twist lid clockwise to remove from the workbowl.



IMPORTANT: Ensure that the S blade has completely stopped spinning and unplug the appliance before removing the lid from the workbowl.

10. To unlock the large workbowl, turn it clockwise and lift off base.
11. Carefully remove the S blade by pulling the blade shaft straight up and empty workbowl.

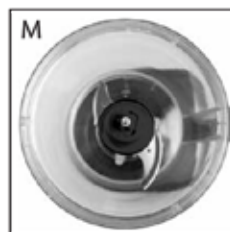
Note: To remove the S blade from the blade shaft, hold the assembly at the shaft. Do not touch the stainless steel blades as they are sharp. Turn the blade counterclockwise and pull upwards to remove (K).



USING THE MINI S BLADE IN THE SMALL WORKBOWL



1. Lock the large workbowl into place on the multi processor base.
2. Place the blade shaft onto the centre post in the large workbowl.
3. Place the small workbowl into the large workbowl, fitting the tabs on the outside of the small bowl into the notches on the large workbowl. This will hold the small bowl firmly in place (L).
4. Carefully place the mini S blade onto the blade shaft in bottom of small workbowl. When the mini S blade gets to the bottom of the blade shaft, turn the blade clockwise to lock into place (M).
5. Place the lid onto the workbowl and lock into place by rotating the lid counterclockwise.
6. Follow remaining steps as outlined in USING THE S BLADE IN THE LARGE WORKBOWL.



IMPORTANT: Discs and blades must be removed before removing the small workbowl. Remove the blade by unlocking counterclockwise and pull upwards.

Note: Lift up the blade shaft to remove the small workbowl from the large workbowl.

HELPFUL TIPS WHEN USING THE S BLADE

The multi processor operates very quickly; watch carefully to avoid over-processing foods.

- For best results, process foods that are about the same size.
- When chopping cooked or raw meat, the food should be very cold.
- Processing nuts or other hard foods may scratch the surface finish on the inside of the workbowl.
- Do not overfill the workbowl. Follow the MIN/MAX FOOD LEVEL guidelines on the bowl.
- Do not leave the appliance unattended when in use.
- Never use hot/boiling liquids.
- The large workbowl has a capacity of 940ml for liquid and 2.3L for dry foods; the small workbowl can process up to 700ml.

USING THE DOUGH BLADE



IMPORTANT: The dough blade can **ONLY** be used with the large workbowl. Only run the multi processor on speed 1 when using the dough blade.



1. Lock the large workbowl into place on the base.
2. Place the dough blade onto the blade shaft and turn it clockwise to lock it into place (N). Push the dough blade and the blade shaft down onto centre post in workbowl until fully fitted.
3. Insert all the dry ingredients into the workbowl.
4. Place the lid onto the workbowl. Secure large and small food pushers in the feed chute and process on speed 1.
5. When the appliance is running, add liquids through the opening in the large food pusher. When finished, press OFF|PULSE to stop the dough blade. Twist the lid clockwise to remove.

IMPORTANT: Allow the dough blade to stop revolving completely and unplug before removing the lid.

6. To unlock the workbowl, turn it clockwise and lift off the base.
7. Carefully remove the dough blade by pulling the blade shaft straight up and empty the workbowl. To remove the dough blade from the blade shaft, turn the dough blade counterclockwise and lift off the shaft (O).
8. Empty the the workbowl.
9. Unplug the appliance when not in use.



HELPFUL TIPS WHEN USING THE DOUGH BLADE

- For best results, do not prepare recipes using more than 3 cups flour.
- Begin with 1 cup less than the maximum amount of flour and add additional flour, as needed, once mixture is well blended.
- Pour liquid through the opening in the large food pusher in a slow steady stream.
- Knead the dough no longer than one minute.
- Do not leave the appliance unattended when in use.

GENERAL TIPS FOR USING THE MULTI PROCESSOR

- Organise your processing tasks to avoid multiple clean-ups of the workbowl; process dry before wet.
- The multi processor will be more efficient if filled no more than 1/2 to 2/3 full.
- If shredded, sliced or diced food piles up on one side of the workbowl, stop the multi processor and redistribute the food using a spatula.
- To take advantage of the speed of the processor, drop foods through the feed chute with the unit running.

- To minimise slender foods, such as carrots or celery, from falling over in the feed chute, cut food into several pieces and pack the feed chute with the food.
- Apply light pressure on the pusher for soft foods (berries and tomatoes) and slightly more pressure for hard foods (onions and potatoes).
- Do not process foods that are too frozen or hard. Make sure that the tip of a knife can be inserted into the food before processing.
- If hard food, such as a piece of carrot, becomes wedged or stuck on the blade, stop the multi processor and unplug, then remove the blade. Gently remove the food from the blade.
- When chopping sticky dried fruits, place the fruits in the freezer for about 10 minutes and add a little flour or sugar to keep the pieces from sticking together.
- When preparing cake or cookie batter, use the S blade to cream fat and sugar first and add dry ingredients last. Place nuts and fruit on top of the flour mixture to prevent over chopping. Process nuts and fruits using short pulses to blend with other ingredients.
- When using the discs, do not let the food accumulate too high (over 2/3 full); stop and empty the workbowl.
- Do not use the multi processor to:
 - Grind coffee beans, bones, grains or hard spices
 - Liquefy fruits and vegetables
 - Slice or chop warm meat

ASSEMBLY OF THE GLASS BLENDER JUG

1. If disassembled, turn the jug upside down and place flat on counter top or work surface.
2. Place the blade assembly in bottom opening of the jar with blades down.

CAUTION: Blades are sharp. Handle carefully.

3. Place the jug base onto the blending jar and rotate counter clockwise until tight. It is important to tighten the assembly to avoid leaking while blending.
4. Turn assembled jug right side up.
5. Place the lid on blender jar.
6. Place the blending jug on processor base with the handle forward at a 45-degree angle to the right.
7. Holding the blender jug by the handle, turn counter clockwise to lock it on the base until the jug base is aligned with the interlock component. You will hear it click when it is securely attached.
8. The blender is now ready for use.

Note: Reverse steps to disassemble.

USING THE GLASS BLENDING JUG

Note: When blending hard foods, such as ice, nuts and coffee beans, keep one hand on the lid to keep the blender in place.

9. Select the speed that best suits your desired task.

Note: When preparing beverages that include ice cubes, use the OFF|PULSE button to begin the blending process; this helps produce a smoother texture. Release and then press

the OFF|PULSE button for several seconds, then release and the appliance will turn off automatically.

10. Open the lid cap to add ingredients while the blender is running, and drop ingredients through the opening.

Note: Do not remove the lid while the blender is operating.

11. When finished, press the OFF|PULSE button.
12. To remove the blender jug from the base, grasp the handle of the blender jug, turn clockwise and lift up.
13. Always unplug the appliance when not in use.

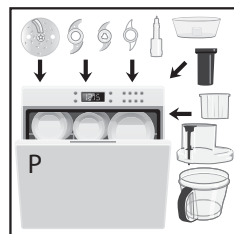
CARE AND MAINTENANCE

This product contains no user serviceable parts. Refer service to a qualified service professional.

IMPORTANT: Always unplug your processor from the outlet before cleaning.

IMPORTANT: Blades are sharp. Handle blades and discs carefully.

- Completely disassemble processor parts before washing.
- Rinse parts immediately after processing for easier cleaning.
- Wipe base and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner. Do not immerse base in liquid.
- All removable parts can be washed by hand. The removable parts can be washed in the dishwasher, top rack only (P). Hand-washing of plastic parts will help to maintain the multi processor's appearance.
- For further instructions on how to disassemble the centre post for cleaning, see 'INSERT AND REMOVE THE CENTRE POST' on page 6.
- Some staining of parts may occur. If so, make a paste of 2 tablespoons of baking soda and 1 tablespoon of water. Apply to stains and let stand overnight. Rinse and dry.
- Do not use rough scouring pads or cleansers on any plastic or metal parts.
- Do not allow blades or discs to soak in water for long periods of time.
- Remember to clean the internal shafts of the chopping blades. Use a brush to remove any residual food particles.
- If you are having trouble closing the lid over the large workbowl, apply a small amount of vegetable oil to the rim of the lid and workbowl. This should make the pieces work more smoothly.



CLEANING TIPS

- For quick clean up, combine 1 cup warm water and a drop of liquid dish soap in the multi processor workbowl.
- Cover and process on MEDIUM speed for about 30 seconds.
- Discard liquid, rinse and dry parts thoroughly.

IMPORTANT: Do not place the processor parts in boiling liquids.

STORAGE

Store all the accessories, excluding the discs, in the multi processor (Q).

1. Lock the large workbowl into place on the multi processor base.
2. Carefully attach the S blade to the blade shaft. When the S Blade gets to the bottom of the blade shaft, turn clockwise to lock. You will feel it locks into place.
3. Attach the dough blade to the blade shaft with S blade attached. The dough blade may be placed on top of the S blade.
4. Fit the blade shaft with both blades attached onto the centre post in the large workbowl.
5. Place the small workbowl into the large workbowl, fitting the tabs on the outside of the small bowl into the notches on the large workbowl. This will hold the small bowl firmly in place.
6. Carefully place the mini S blade onto the blade shaft in bottom of the small workbowl.
7. Place lid on workbowl and lock into place by rotating lid clockwise.
8. Insert the large food pusher into the large feed chute of the lid.
9. Insert the small food pusher.
10. Wrap cord underneath unit and store.
11. Store the discs separately.



TROUBLESHOOTING

PROBLEM	SOLUTION
Multi processor does not operate	<ul style="list-style-type: none"> • Make sure the large work bowl and lid are properly aligned and locked in place and the large food pusher is inserted in the feed chute. • Check to make sure the multi processor is plugged in. • If you have a circuit breaker box, be sure the circuit is closed. • Unplug the multi processor, and then plug it back into the outlet.
Multi processor not shredding or slicing properly	<ul style="list-style-type: none"> • Make sure the disc is installed properly. • Make sure ingredients are suitable for slicing or shredding.
Lid does not close/lock into place. Make sure the disc is installed correctly.	<ul style="list-style-type: none"> • Try to close again with the large food pusher removed. • Make sure there is no food or other object blocking the interlock system.
Foods being sliced or grated fill up on one side of the bowl.	<ul style="list-style-type: none"> • This is normal. Stop processing occasionally and either, even out the food in the workbowl or move it to another bowl. When food accumulates close to the disc, empty the workbowl before continuing.
Some pieces of food remain on top of the disc.	<ul style="list-style-type: none"> • This is normal. Slice or grate those pieces by hand or save for another use, like soups that will be pureed.
Soft cheese collects on top of the slice/grate disc.	<ul style="list-style-type: none"> • The cheese was not cold enough. The pressure exerted on the pusher was too great. • Be sure soft cheeses are well chilled or place in freezer until knife inserted into cheese penetrates about 12mm. Remember food pusher is to be used as a guide; never exert hard pressure on the food pusher.

If the problem is not due to one of the above items, see the “Warranty and Customer Service” section of this manual.

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, for the period of 2 years (**Warranty Period**) from the date of purchase.

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. 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.

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Russell Hobbs



RECIPE BOOK

CLASSIC MULTI PROCESSOR

RHMP5000

INSTRUCTIONS & WARRANTY

BANANA SORBET

Large workbowl, S blade

INGREDIENTS

690g frozen banana chopped into 10-15mm pieces

460ml honey

2.5ml vanilla extract

METHOD

1. Using the S blade in the large workbowl, process the ingredients for 10 seconds or until smooth and creamy.
2. Store in a freezer, or serve after at least 2 hours after being in the freezer.

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DOUGH MIXING FOR TORTILLAS

Large workbowl, dough blade

INGREDIENTS

350g flour

210g water

30g olive oil

METHOD

1. Using the dough blade in the large workbowl, process the ingredients on speed 1 until smooth.
2. Divide dough into balls to make medium pan size flat circles. Cook tortillas in a pan for 3 minutes, then flip over and cook the other side.
3. Serve with the desired dips and toppings.

PIZZA DOUGH

Large workbowl, dough blade

Makes 1 base, approx. 35cm diameter

INGREDIENTS

1¼ tsp active dry yeast

330g cups warm water (40°C)

¼ tsp sugar

440 to 495 unsifted plain flour

1 tsp salt

2 tbsp olive oil

METHOD

1. Sprinkle yeast over water, add sugar and let stand for 5 minutes until yeast is dissolved.
2. Add 3 cups flour, salt and olive oil. With multi processor running – using the dough blade, gradually add yeast mixture down small feed chute (black). Add additional flour to make soft dough. Continue processing dough for 1 minute.
3. Transfer dough to lightly floured board. Shape into ball and cover with towel or large bowl. Let dough rest for 10 minutes.
4. On lightly floured board, knead several times until smooth and elastic; form into ball. Place in greased bowl, turning to grease the top. Cover and let rise at room temperature until doubled in bulk. (About 1 hour)
5. Punch dough down, and roll out to a circle approximately 35cm diameter.

SPINACH PESTO PIZZA

Large workbowl, S blade, shredding/slicing disc

Makes one 35cm pizza

INGREDIENTS

1 pizza base

440g mozzarella cheese

4 tomatoes, sliced

70g parmesan cheese

¼ cup loosely packed basil leaves

Salt & pepper, to taste

SPINACH PESTO

2 cups spinach leaves

1 cup basil leaves

½ cup parsley

110g parmesan cheese

½ cup pine nuts

2 cloves garlic, minced

1 tsp grated lemon peel

190g cup olive oil

METHOD

1. Preheat the oven to 230°C.
2. Using the S blade in the large workbowl, process all spinach pesto ingredients until smooth.
3. Grate mozzarella cheese using the shredding/slicing disc and set aside. Repeat process to grate parmesan cheese.
4. Place the pizza base onto a lightly greased pizza pan.
5. Spread pesto evenly on pizza base leaving about 1.5cm border. Sprinkle mozzarella cheese evenly over pesto. Arrange tomato slice over cheese.
6. Sprinkle with parmesan cheese and basil. Season to taste.
7. Bake in the oven for about 12 minutes, or until crust is brown and cheese is golden.

FRENCH CREPES

Large workbowl, dough blade

Serves 4

INGREDIENTS

250g plain flour, sifted

2 eggs

0.5L milk

50g butter, melted

1 tsp vanilla sugar

1 pinch of salt

1 tbs rum

METHOD

1. Combine flour, eggs, melted butter, salt, vanilla sugar and rum in the large workbowl. Using the dough blade, process on speed 1 and gradually pour in the milk, until batter is smooth.
2. Transfer batter to a bowl and let it rest for 1 hour. As opposed to pancakes, mixture should be quite thin.
3. Brush a non-stick pan with 1 tsp of melted butter (or olive oil) and add batter to the pan (approx. 3 tbsp, depending of your desired consistency). Batter should thinly cover the pan surface. Cook for 2 minutes or until golden brown then carefully flip with a plastic spatula and cook the other side.
4. Transfer to a warm plate. Cook the desired number of crepes and stack them on the same plate.
5. Serve the crepes and top up with your desired topping(s), such as Nutella, jam, sugar & lemon, whipped cream, ice cream, berries, etc.

COLESLAW

Large/small workbowls, S blade, mini S blade

Serves 4

INGREDIENTS

½ medium head cabbage, wedges

1 wedge purple cabbage

2 medium carrots, peeled and trimmed

1 small purple onion

½ cup stuffed olives, coarsely chopped

¾ cup mayonnaise

3 tbsp red wine vinegar

½ tsp celery seed

Ground pepper, to taste

METHOD

1. Using the reversible grating/slicing disc, thinly slice cabbages.
2. Using the reversible shredding/slicing disc, shred the carrots and onion.
3. Place vegetables in a large bowl and add the olives.
4. In the small workbowl, using the mini S blade, mix mayonnaise, red wine vinegar and celery seeds.
5. Pour over cabbage mixture and toss to combine.
6. Cover and refrigerate at least 1 hour to allow flavours to blend.

STUFFED MUSHROOMS

Large workbowl, S blade

Serves 6

INGREDIENTS

200g sausage meat

12 large mushrooms

1 large spring onion

1 large clove garlic

1 slice white bread

2 tbsp parsley, chopped

2 tbsp vegetable stock

4 tbsp melted butter

½ cup parmesan cheese, grated

METHOD

1. Preheat the oven to 175° C.
2. In a frypan, cook the sausage meat over a medium heat, stirring to break into bits.
3. Remove the stem from the mushrooms, being careful not to break mushroom caps. Set mushroom caps aside.
4. Using the S blade in the large workbowl, process the spring onion and garlic on low. Add white bread and mushrooms stems and process for a few seconds to break into small pieces.
5. Add cooked sausage and process for several seconds. Stir in parsley and stock.
6. Melt the butter in a large bowl, and toss mushroom caps until coated. Arrange in single layer in shallow baking dish. Fill with the sausage mixture. Top with the parmesan cheese.
7. Bake for 15 minutes until hot and bubbly.
8. Serve with a dollop of sour cream.

TAPENADE

BLENDER

Makes approx. 2 cups

INGREDIENTS

100g pitted olives

6 bottled anchovies

100g tuna, flaked

1 tbsp Dijon mustard

1 tbsp capers

200ml virgin olive oil

METHOD

1. Place olives into the blender jug and at low speed, chop coarsely. Chop anchovies and add to the olives with tuna, capers and approx 1/3 of the olive oil.
2. Process until just blended, scraping down the sides of the bowl if necessary. Gradually add the rest of the oil and process until smooth.

CORIANDER PESTO

BLENDER

Makes approx. 2 cups

INGREDIENTS

4 handfuls fresh coriander

250ml olive oil

4 cloves fresh garlic

80g pine nuts

120g grated parmesan cheese

Salt & pepper, to taste

METHOD

1. Put the coriander, garlic and pine nuts into the blender jug. Add a tablespoon of oil, and pulse until combined. Repeat until all the oil has been blended through.
2. Mix in the Parmesan cheese and season with salt and pepper.
3. Serve tossed through warm pasta, or as a dip.

BERRY FRUIT SMOOTHIE

BLENDER

Serves 2

INGREDIENTS

300ml apple juice
90g raspberries
12 strawberries
4 ice cubes

METHOD

Put all ingredients into the blender jug. Blend at low speed for 15 seconds, then high speed for 15 seconds.

BANANA NUT SMOOTHIE

Serves 2

INGREDIENTS

150g hazelnut yoghurt
1 large banana, roughly
chopped
200ml milk
6 ice cubes

METHOD

Put all ingredients into the blender jug, ice cubes last. Blend at low speed for 10 seconds, then high speed for 5 seconds.

MANGO LASSI

Serves 2

INGREDIENTS

200ml natural yoghurt
1 ripe mango
200ml milk
2 tsp honey
10 ice cubes

METHOD

1. Peel the mango, remove the flesh from the stone and chop the flesh roughly.
2. Put all ingredients into the blender jug. Blend at low speed for 10 seconds, then high speed for 5 seconds.

BANANA, VANILLA & HONEY SMOOTHIE

BLENDER

Serves 2

INGREDIENTS

400ml milk

1 large banana, roughly chopped

4 tsp honey

2 tsp vanilla essence

6 ice cubes

METHOD

Put all ingredients into the blender jug. Blend at low speed for 10 seconds, then high speed for 10 seconds.

CHOCOLATE SHAKE

Serves 2

INGREDIENTS

400ml milk

2 scoops chocolate ice cream

4 tbsp chocolate syrup

METHOD

Put all ingredients into the blender jug. Blend at low speed for 10 seconds, then high speed for 10 seconds.

TROPICAL COCKTAIL

Serves 2

INGREDIENTS

200ml ginger beer

150g melon flesh

40ml rum

5 ice cubes

METHOD

1. Roughly chop the melon.
2. Put all ingredients into the blender jug. Blend at low speed for 10 seconds, then high speed for 10 seconds

LA MUMBA

BLENDER

Serves 2

INGREDIENTS

300ml chocolate milk

50ml brandy

3 ice cubes

METHOD

Put all ingredients into the blender jug. Blend at low speed for 10 seconds, then high speed for 5 seconds.

PINA COLADA

Serves 2

INGREDIENTS

250ml pineapple juice

60ml Malibu

(White rum)

60ml coconut cream

3 ice cubes

METHOD

Put all ingredients into the blender jug. Blend at low speed for 15 seconds, then high speed until smooth.

MANGO & RUM COCKTAIL

Serves 2

INGREDIENTS

100ml pineapple juice

½ ripe mango, stone removed, peeled and roughly chopped

1 small banana, roughly chopped

40ml rum

3 tbsp natural yoghurt

5 ice cubes

METHOD

Put all ingredients into the blender jug, ice cubes last. Blend at low speed for 10 seconds, then high speed for 10 seconds.

STRAWBERRY GIN FIZZ

BLENDER

Serves 2

INGREDIENTS

100ml lemonade
60ml gin
1 tsp lemon juice
6 strawberries
5 ice cubes

METHOD

Put all ingredients into the blender jug, ice cubes last. Blend at low speed for 10 seconds, then high speed for 10 seconds.

IRISH CREAM COCKTAIL

Serves 2

INGREDIENTS

100ml milk
40g vanilla ice cream
½ tsp instant coffee
40ml Baileys or
Irish cream liqueur
3 ice cubes

METHOD

Put all ingredients into the blender jug, ice cubes last. Blend at low speed for 10 seconds, then high speed for 10 seconds.