



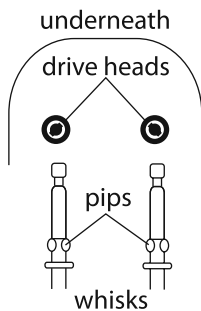
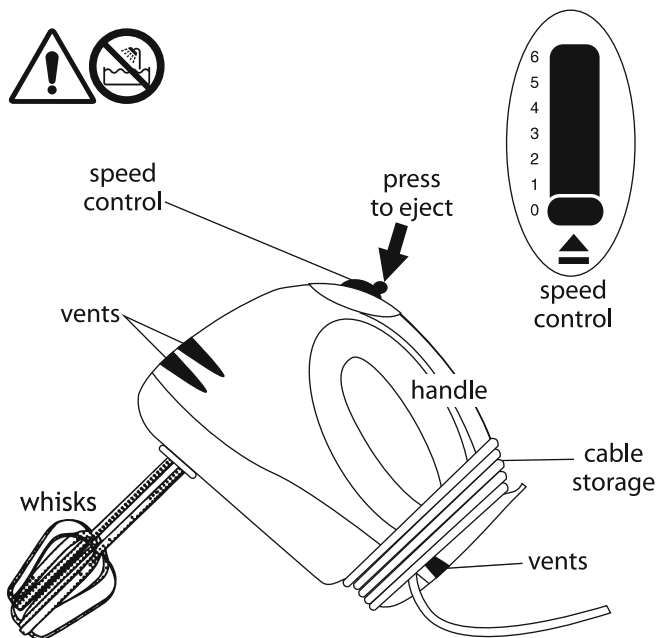
# Russell Hobbs



instructions

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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.



## **IMPORTANT SAFEGUARDS**

Follow basic safety precautions, including:

- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved.
- Children must not use or play with the appliance.
- Keep the appliance and cable out of reach of children.
- ⚠ Misuse of the appliance may cause injury.
- 2 Unplug the appliance before assembly, disassembly, or cleaning.
- 3 Don't leave the appliance unattended while plugged in.
- 4 If the cable is damaged, return the appliance, to avoid hazard.
- ⊘ Don't immerse the appliance in liquid.
- 5 Keep fingers, hair, clothing and kitchen utensils clear of the whisks.
- 6 Route the cable so it doesn't overhang, and can't be caught or tripped over.
- 7 Attach both whisks before using the mixer.

- 8 Don't use accessories unless we supply them.
- 9 Don't let anything enter the vents.
- 10 Don't run the mixer continuously for more than 3 minutes, to avoid overheating. After 3 minutes, let it cool for 5 minutes before reusing.
- 11 Don't try to sit the mixer on it's end – it'll fall over.
- 12 Don't use the mixer for any purpose other than those described in these instructions.
- 13 Don't use the mixer if it's damaged or malfunctions.

## **household use only**

### **THE SPEED CONTROL**

- 1 There are 6 speeds available, from 1 (low) to 6 (high).
- 2 To switch off, move the speed control to 0.

### **FITTING THE WHISKS**

- 3 Switch off (0) and unplug the mixer before fitting or removing the whisks.
- 4 Turn each whisk to align the pips on the shaft with the grooves in the drive head, then push it into the drive head till it clicks into place.
- 5 The whisks may be inserted into either drive head. When fitting the second one, you may find that the first one is in the way. Remove the second one, turn it through 180° and try again.

### **REMOVING THE WHISKS**

- 6 To eject the whisks, switch off (0) and unplug the mixer, then shake any excess mixture into the mixing bowl.
- 7 Hold both whisks, to prevent them jumping out, and press the speed control into the handle.

### **USING THE MIXER**

- 8 Unwind the cable and plug it into a power socket.
- 9 To avoid splashing/splattering, don't start the mixer till the whisks are inside the mixing bowl and immersed in the food/liquid to be mixed.
- 10 Use the whisks for beating/aerating light dough, batter, egg whites and cream.

- 12 Don't use the mixer for kneading dough, it'll overload the motor.
- 13 If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.
- 14 If you need to set the mixer down, switch off (0), and shake any mixture off the whisks.
- 15 Don't run the mixer continuously for more than 3 minutes, to avoid overheating. After 3 minutes, let it cool for 5 minutes before reusing.
- 16 Don't try to sit the mixer on it's end – it'll fall over.

## **TIMINGS AND SPEEDS**

- 17 If you're using a recipe book, follow the recipe.
- 18 If you've no recipe, you'll need to experiment to find the best settings.
- 19 Timing and speed will vary with the amount, thickness, and composition of the mix.
- 20 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- 21 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
- 22 Speed and timing aren't critical. If you're unsure, use bursts. Switch on, switch off, look/feel/taste, till it feels right.

## **CARE AND MAINTENANCE**

- 23 Switch off (0) and unplug before cleaning.
- 24 Wipe outer surfaces a damp cloth. If necessary, use a little washing-up liquid.
- 25 Wash the whisks in hot soapy water, rinse, and dry.
- 26 Don't put the mixer in water or any other liquid.
- 27 Don't use harsh or abrasive cleaning agents or solvents.

## three simple recipes to get you started

### **classic Victoria sponge cake** (using the whisks)

100g (4oz) butter/margarine

100g (4oz) caster sugar

2 large eggs

100g (4oz) self raising flour

1 drop vanilla essence

Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.

Beat the butter at medium to high speed till light and fluffy.

Reduce speed, and gradually add the eggs, then the vanilla.

Gradually add the flour, and turn the mixer up to medium speed once the ingredients start to incorporate.

Divide the mixture equally between the two cake tins and level the surfaces.

Bake in the centre of a pre-heated oven at 180°C/350°F/gas 4 for about 25 minutes, then cool on a wire rack.

### **basic biscuits** (using the whisks)

100g (4oz) butter

150g (6oz) caster sugar

1 tsp vanilla essence

1 medium egg

100g (4oz) plain flour

100g (4oz) self raising flour

Cream the butter, sugar and vanilla essence at medium speed for 1-2 minutes till light, pale and fluffy. Reduce speed, add the egg, then gradually increase speed till everything has combined.

Sift the flours together then work them into the mixture.

Form into balls, put them on a greased baking tray, flatten slightly, then bake in a pre-heated oven at 180°C/350°F/gas 4 for 12-15 minutes.

Cool on the tray for a few minutes, then move to a wire rack.

**pizza dough** (makes 2 large pizzas, using the hooks)

250ml (9floz) water

525g (1lb) strong white flour

1½ tbsp olive oil

1½ tsp dried yeast

1½ tsp sugar

1½ tsp salt

Sift the flour into a bowl and add the yeast, sugar and salt. Add the water and oil and mix at mid to high speed till the dough is fully incorporated and smooth in texture.

Cover the bowl with a damp tea towel or cling film and let it rest in a warm place for about half an hour.

Remove the dough and knead by hand for a few minutes.

Cut the dough in half, roll out into circles on a floured surface and put them on a non-stick baking sheet or a pizza baking tray. Spread the pizza bases with a tomato based sauce and top with your favourite toppings (ham, cheese, sweetcorn, peppers, mushrooms, onions, pepperoni etc.)

Bake in a pre-heated oven at 200°C/400°F/gas 6 for 18-20 minutes, till the edges of the crust are golden brown.



## ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



## CUSTOMER SERVICE

If you ring, have the Model No. to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product). The product isn't user-serviceable. If it isn't working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem, ring Customer Service for advice. If they tell you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Spectrum Brands (UK) Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: [support@russellhobbs.com](mailto:support@russellhobbs.com)

telephone: 0845 658 9700 (local rate number)

## ➡ GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



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