



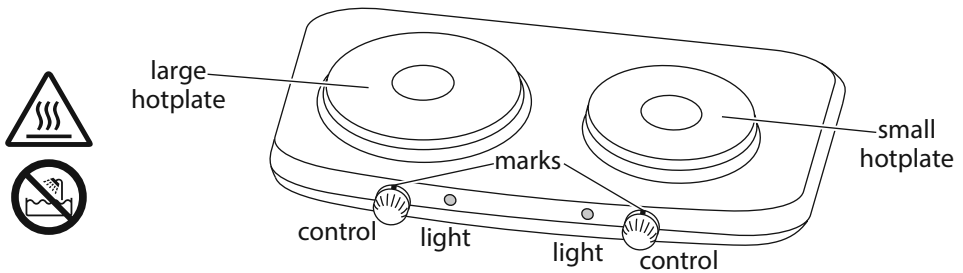
Russell Hobbs



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:

This appliance can be used by children aged from 8 years and above and 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 shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

Don't connect the appliance via a timer or remote control system.

If the cable is damaged, return the appliance, to avoid hazard.

⚠ The surfaces of the appliance will get hot.

- Don't put the appliance in liquid, don't use it in a bathroom, near water, or outdoors.
- Sit the appliance on a stable, level, heat-resistant surface, at least 75cm above floor level.
- Leave a space of at least 50mm all round the appliance.
- Don't use the appliance near or below combustible materials (e.g. curtains).
- Unplug the appliance when not in use, before moving and before cleaning.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

BEFORE USING FOR THE FIRST TIME

1. The hotplates must be cured, and their protective coatings burned off.
2. Ensure the room is well ventilated, as it can get a bit smelly.
3. Plug the hob into the wall socket (switch the socket on if it's switchable).
4. Turn both controls to bring MAX up to the mark above the control, and leave them on for 5 minutes.
5. Turn both controls to bring MIN up to the mark above the control, unplug, and leave the hob till both hotplates are cold.
6. Wipe any residues off the surfaces of the hob and hotplates. The hob is now ready for use.

POSITIONING

- Put the hob on a stable, level, heat resistant work surface, at least 75cm (30in) above floor level, and leave a space of at least 5cm (2in) all round.
- Don't use the hob near or under cupboards, curtains or combustible materials.

- Keep it away from the edge of the work surface, and route the cable so it doesn't overhang and can't be tripped over or caught.

CONTROLS

1. Each hotplate has a control and a light. The controls are marked MIN (off) to MAX.
2. To switch a hotplate on, turn its control clockwise from MIN.
3. To switch a hotplate off, turn its control anti-clockwise to MIN.
4. Each light glows when its hotplate is heating, goes off when the set temperature is reached, then cycles on and off as the thermostat operates to maintain the temperature.

PANS

- Use heavy-based, flat-bottomed pans, for good contact with the hotplates.
- Sit the pans centrally on the hotplates.
- Position the handles safely out of the way, where they can't be knocked.
- Use pans with bases the same size as the hotplates, to avoid overheating.
- Don't use oversized pans (e.g. catering pans) or pans which cover both hotplates. They'll overheat the hob, and reduce its working life.

USING

1. Check that both controls are at MIN.
2. Plug the hob into the wall socket (switch the socket on, if it's switchable).
3. Turn the control(s) to the required setting(s).
4. Use the lower settings (1-2) for simmering, medium (3-4) for rolling boil and the higher settings (5-6) for boiling.
5. The hotplates will stay hot for quite a while after switching off. Use the residual heat to keep food warm, or to dry off potatoes or rice.
6. Switch the hotplates off (MIN), wait till they're cold, and unplug before moving or cleaning the hob.

CARE AND MAINTENANCE

1. Switch the hotplates off (MIN), unplug the hob (switch the socket off first, if it's switchable), and wait till the hotplates are cold.
2. Mop up any spillage after each use, don't leave it to harden.
3. Wipe all surfaces with a damp cloth (and a little washing-up liquid if necessary).

A FEW RECIPES TO GET YOU STARTED

CHILLI PRAWNS

SERVES 2-3

- 500g raw prawns
- 1 large white onion, peeled and finely sliced
- 1-2 tsp chilli powder (more or less, to taste)
- 1½ tsp cumin
- 1 tsp turmeric
- 1 tsp sweet paprika
- 4 tbsp extra light olive oil
- lime or lemon wedges to garnish

Shell, clean, and vein the prawns (the tails may be left on, for a more decorative presentation). Mix the spices and prawns in a bowl till evenly coated.

Heat the oil in the frypan over a medium heat, and fry the onions till soft. Add the prawns and cook over a low heat, stirring occasionally, till the prawns turn red-brown (20-25 minutes). Serve on warm plates, garnish with wedges of lime or lemon.

TERIYAKI STEAK

SERVES 4

- ½ cup dry sherry or rice wine
- 3 tbsp soy sauce
- 1 tbsp sugar
- 1 clove garlic, crushed
- 1 tsp finely grated fresh ginger root
- 750g good quality steak (such as Scotch fillet),
- 1 tbsp peanut or extra light olive oil

Whisk together the sherry/rice wine, soy sauce, sugar, garlic and ginger. Cut the steak into thin strips and lightly flatten. Put the meat into a bowl, pour on the marinade and mix to ensure the meat is well coated. Cover with plastic wrap and marinate overnight in the fridge.

To cook, remove the meat with tongs and reserve the marinade. Pat the meat dry with kitchen paper. Heat the oil in the frypan, and cook the meat over high heat till well browned (8-10 minutes). Carefully add the reserved marinade, cook on high heat for a further 2 minutes, then serve immediately. Goes well with fresh bean shoots, thinly sliced red onion, and carrot matchsticks.

SPINACH DHAL

SERVES 4

- 500g red lentils, rinsed
- 4 cups shredded spinach
- 2 tbsp peanut or extra light olive oil
- 1 tsp mustard seeds
- ½ tsp cumin seeds
- 1 medium onion, peeled and thinly sliced
- 3-4 fresh chillies, sliced (more or less, to taste)
- ½ tsp turmeric
- ½ tsp sea salt

Put the lentils in a large pan with 4 cups of cold water, bring to the boil, reduce the heat and simmer, stirring occasionally, till the lentils are mushy. Add boiling water as necessary, during cooking, to stop the lentils drying out. Add the spinach, and cook over low heat for 10 minutes. Heat the oil in a frypan, and fry the mustard, cumin, turmeric, onion and chillies till soft (a few minutes), then add them to the lentils and greens, add the salt, and stir for a few minutes.

Natural yoghurt, with a little fresh chopped mint stirred through, makes a nice accompaniment.

CHOCOLATE VELVET DESSERT

SERVES 8-10

- 1 tbsp powdered gelatine
- ¼ cup very hot water
- 1¾ cups long-life milk
- 4 large free range eggs, separated
- **either** 3 tbsp each of cocoa and caster sugar **or** 6 tbsp drinking chocolate powder
- ½ cup caster sugar
- 1 tsp vanilla essence
- 500ml thickened cream
- ¼ cup caster sugar
- whipped cream, violets, rose petals to garnish (optional)

Mix the gelatine with a little cold water, add the hot water, and stir till thoroughly dissolved.

Heat the milk in a saucepan, and whisk in the cocoa and sugar or the drinking chocolate.

Beat the egg yolks with the ½ cup of caster sugar till pale and fluffy, then beat in the vanilla.

Remove the milk from the heat, stir in the yolk mixture, return to the heat, and cook very gently till the mixture thickens, stirring constantly. Remove from the heat, and stir in the gelatine.

Strain into a bowl, and chill till mixture begins to thicken.

Whisk 500ml of cream with the ¼ cup caster sugar till stiff. In a separate bowl, beat the egg whites with a pinch of salt till stiff peaks form. Fold both into the chocolate mixture, then pour into prepared individual moulds or one large mould, and chill till firm. Turn out, and garnish with a little whipped cream and violets and/or rose petals.

WICKEDLY WONDERFUL HOT CHOCOLATE

SERVES 2

- 90g high quality dark chocolate
- 1 tbsp caster sugar (or to taste)
- 1 vanilla pod, split lengthwise
- 300 ml whole milk
- 100ml whipping cream, whipped
- freshly grated chocolate or cocoa

Break the chocolate into a pan, add the sugar, vanilla bean and milk, and heat gently, stirring constantly, till the chocolate has melted and dissolved into the milk. Remove the vanilla pod. Gradually bring to the boil, whisking constantly with a balloon whisk, till smooth and frothy. Pour into warmed mugs, top with the whipped cream, and sprinkle with grated chocolate or cocoa.

VANILLA ICE CREAM

SERVES 4

- 775g white sugar
- 6 tbsp water
- 3 free range egg yolks
- 400 ml cream
- 1 tsp vanilla essence

Put the sugar and water in a pan and cook over low heat till the sugar dissolves.

Beat the egg yolks in a bowl till creamy.

Bring the syrup to the boil and boil rapidly for about 15 minutes or till a little syrup forms a thread when pulled up with a fork, then remove immediately from the heat.

Pour the syrup very gradually into the egg yolks, beating constantly, till the mixture thickens and becomes mousse-like. Stir in the vanilla essence and let the mixture cool. Whisk the cream till stiff, fold into the egg mixture, then transfer to an ice cream machine. Alternatively, pour into a freezer tray, freeze for 2 hours, beat again, return to the freezer for 2 hours, and beat again.

To make a rum & raisin version, soak 125g chopped raisins in 3 tbsp of rum for 4 hours, till soft and juicy, then add to the egg mixture just before adding the cream.

CORN FRITTERS WITH CHILLI ON WILD ROCKET

SERVES 4

- 1 cup self raising flour
- pinch sea salt
- ½ cup milk
- 2 free-range eggs
- 2 cups sweetcorn (drained)
- 1 small red onion, peeled and diced
- 1 red chilli, seeded and shredded
- 1 tbsp shredded basil
- 1 tbsp chopped parsley
- wild rocket leaves

Sift the flour and salt into a bowl, make a well in the centre, add the milk and eggs, then whisk till the batter is smooth. Add the corn, onion, chilli, basil and parsley, and mix well.

Heat a little oil in a frypan over a low to medium heat, then slide spoonfuls of the batter mixture into the hot oil, and cook on both sides till golden brown. Serve on wild rocket leaves.

LAMB CURRY WITH RAITA

SERVES 4

- 1 tbsp extra light olive oil
- 1 medium white onion, cut into slim wedges
- 2 tbsp curry paste
- 400g lamb fillets, cubed
- 400g canned diced tomatoes
- 1 cup chicken stock

raita

- ¾ cup fresh chopped coriander leaves
- ¼ cup chopped parsley
- 1 gherkin, grated
- 2 cups natural yoghurt
- black pepper

Heat the oil in the frypan, add the onion and curry paste, and cook for about 2 minutes over moderate heat, stirring constantly. Add the lamb, increase heat to high and cook for 5 minutes, stirring occasionally.

Add the tomatoes (with juice) and the chicken stock, and bring to the boil, then reduce the heat and simmer for 30-40 minutes, or till lamb is tender.

To make the raita, stir the parsley, gherkin, and half the coriander leaves into half the yoghurt, and add pepper to taste.

Remove the curry from the heat, and stir in the remaining yoghurt and coriander leaves.

Serve with a green salad and the bowl of raita. Serve with poppadoms, chapatis, or roti bread.

TRADITIONAL TOMATO SAUCE

ABOUT 2 LITRES

- 4 kg ripe firm tomatoes, peeled and chopped
- 4 large brown onions, peeled and chopped
- 8 cloves garlic, raw or roasted and chopped
- ½ tsp cayenne pepper (more or less, to taste)
- 1½ tsp allspice berries
- 1½ tsp black peppercorns
- 12 cloves
- 4-5 cups wine vinegar
- 2-2½ cup sugar
- 2 tsp salt

Sterilise the bottles or jars you're going to put the sauce in.

Put the vegetables and cayenne in a stock pot. Put the peppercorns, allspice and cloves in a small piece of muslin, and tie with string to form a small bag. Attach the string to the handle of the saucepan, allowing the bag to dangle in the tomato mixture.

Cook for 4-5 hours, making sure that all the vegetables are tender.

Remove and discard the spice bag. Cool the mixture slightly, then blend with a stick blender (or put through a jug blender in batches and return to the stock pot). Add the vinegar, sugar and salt, and boil gently for 1 hour, stirring frequently to prevent sticking, till the mixture is smooth and thick. Pour into the heated bottles or jars and seal.

To prolong the shelf life, clean the stock pot, and put the sealed bottles in the stock pot, with sufficient hot water to come half-way up their sides. Bring to the boil, reduce the heat, and simmer gently for 30 minutes.

You may use a variety of herbs for flavouring, such as basil, thyme, oregano and marjoram. For extra bite, add a little chilli.

MUSHROOMS À LA GRECQUE

SERVES 4

- 250g button mushrooms
- 2 tsp fresh tarragon, chopped or ½ tsp dried
- juice of ½ lemon
- 2 tsp chopped Italian parsley
- 1 tsp fresh or ½ tsp dried thyme
- 1 bay leaf
- 2 cloves garlic, crushed
- 1 ripe, medium sized tomato
- salt to taste
- freshly ground pepper
- 2 tbsp virgin olive oil
- ½ cup water
- 6 small shallots or pickling onions, peeled (not spring onions!)
- ¾ cup small cherry tomatoes
- Italian parsley leaves

Wipe the mushrooms, and cut them in half. Peel, seed, and finely chop the tomato.

Put everything except the cherry tomatoes and shallots in a large, heavy-based pan, cover, bring to the boil, then add the shallots. Reduce the heat and cook till the mushrooms are tender but still firm (8-10 minutes). Remove and discard the bay leaf, and stir in the cherry tomatoes.

Let the mixture cool, then chill before serving sprinkled with Italian parsley leaves.

PASTA WITH TUNA AND TOMATOES

SERVES 2

- 185g tuna in olive oil
- 1 tbsp virgin olive oil
- 1 clove garlic, crushed
- 400g can of diced tomatoes
- 2 tbsp each freshly chopped Italian parsley and basil
- 250g pasta (spaghetti, linguine, penne)
- coarsely ground pepper
- fresh basil leaves

Drain the oil from the tuna into the frypan, add the olive oil, and heat gently. Sauté the garlic till lightly coloured, add the tomatoes (including the juice), stir, and simmer gently for 20 minutes.

Meantime, cook the pasta in plenty of boiling water.

Remove the tomato mixture from the heat, stir in the flaked tuna, parsley, basil, and pepper, and warm on a low heat for just a minute or two. Serve with the pasta, garnish with the basil leaves.

ENERGY EFFICIENCY

These requirements have been calculated in accordance with European Regulation 66/2014/UE.

Energy Efficiency = $EC_{\text{electric cooking}} < 200$ (in Wh/kg)



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.

SERVICE

If you ring Customer Service, please have the **Model Number** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not 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 – they may be able to offer technical advice.

If they advise 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

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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