



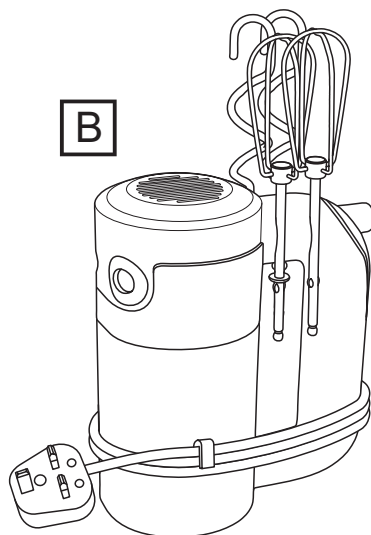
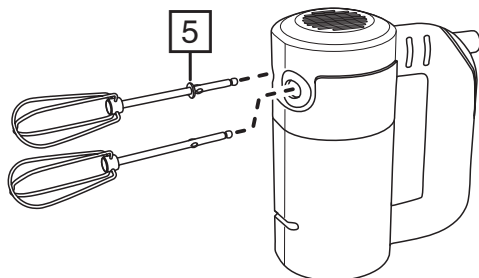
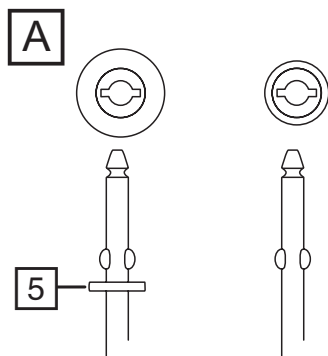
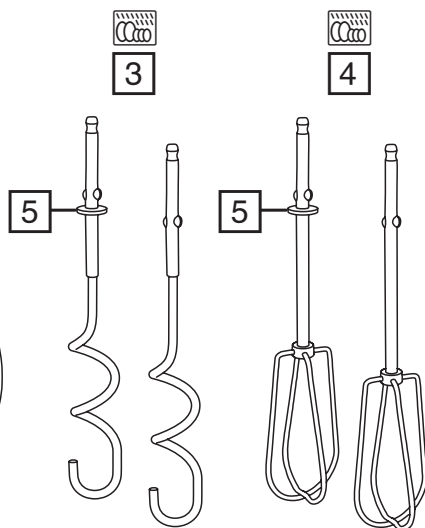
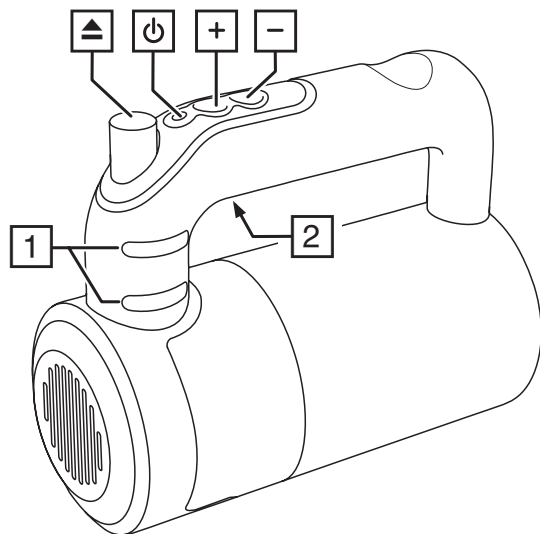
# Russell Hobbs



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 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.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

⚠ Misuse of the appliance may cause injury.


If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

⊘ Don't put the motor unit in liquid.

- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use accessories or attachments other than those we supply.
- Don't operate the appliance if it's damaged or malfunctions.
- Don't run the mixer for more than 5 minutes at a time, or it'll overheat. After 5 minutes, let it rest for 5 minutes. Your mixer will automatically switch off after 5 minutes of continuous use.

## HOUSEHOLD USE ONLY

### PARTS

- |                             |   |
|-----------------------------|---|
| 1. Whisk/hook storage slots | 4. Whisks   |
| 2. Turbo button             | 5. Flange   |
| 3. Hooks                    |  dishwasher safe |

### FITTING THE WHISKS/HOOKS

1. Switch off (⏻) and unplug your mixer before fitting or removing the whisks/hooks.
2. Turn each whisk or hook to align the pins on the shaft with the slots in the drive head, then push it into the drive head till it clicks into place.
3. Fit the whisk/hook with the flange to the drive head with the large hole (FIG A).


#### To remove the whisks/hooks:

1. Switch your mixer off (⏻) and unplug it.
2. Hold the whisks/hooks (to prevent them jumping out) and press the eject button (⬆). This will eject them from the drive heads.


### USING THE MIXER

**Note:** If the blue ⏻ button light flashes rapidly at any time, unplug your mixer from the supply socket to reset it. Plug your mixer back in, then use it normally.

1. Put the plug into the power socket.
2. Press and release the ⏻ button. The blue ⏻ button light will flash.
3. Press the + button to start your mixer and increase the speed, press the - button to decrease the speed. When running the blue ⏻ button light will stay on. Repeatedly pressing the - button will reduce the speed to zero and stop your mixer. The blue ⏻ button light will flash.

4. To stop your mixer quickly, press the  button.
  5. Pressing the turbo button will over-ride the speed set by the  $\pm$  buttons and give you a burst of high speed. The turbo button only works when the motor is already running.
- Generally, large quantities, thick mixes, and a high ratio of solids to liquids need longer mixing times at slower speeds.
  - Smaller quantities, thinner mixes, and more liquids than solids need shorter mixing times at higher speeds.
  - Use the whisks for beating/aerating light dough, batter, egg whites and cream.
  - Use the hooks for mixing heavier dough (e.g. bread, fruit-cake).
  - When making dough, use your mixer only for mixing the ingredients. Don't use it for kneading. You'll overload it and damage the motor.
  - If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.

## **CLEANING**

1. Unplug the appliance.
  2. Dissassemble the appliance.
  3. Wipe the outside of the motor unit with a clean damp cloth.
-  Wash the whisks and hooks in hot soapy water, or in the cutlery basket of your dishwasher.

## **STORING**

The whisks and hooks can be conveniently stored by fitting them into the slots on each side of your mixer (FIG B). Wrap the mains cable around the body of your mixer and secure it to itself with the built-in clip.

## RECIPES

### WRAPS

- 400 g plain flour
- 1 egg
- 300 ml milk
- 2.5 g salt
- vegetable oil

Mix the egg and milk in a jug. Sift the flour into a bowl. Add the salt. Mix at medium speed. Gradually add the liquid. Gradually increase speed till everything has combined. Drop small amounts of mixture into a hot, lightly oiled pan. Cook till golden brown on both sides (1 minute). Set aside and keep warm.

### HOT CHOCOLATE SOUFFLÉ

- 75 g butter
- 50 g plain flour
- 20 g cocoa powder
- 450 g milk
- 4 eggs, separated
- 50 g caster sugar

Melt the butter in a pan over a low heat. Stir in the flour and cocoa. Add the milk. Stir till it thickens. Remove from the heat. Cool for 30 minutes. Beat in the egg yolks. Beat the egg whites at high speed for a few seconds. Add the sugar, and beat till stiff. Fold the mixtures together in a buttered 1.2 litre ovenproof dish. Put the dish into a roasting tin half filled with boiling water. Bake in a pre-heated oven at 190°C for 40-45 minutes.

### CLASSIC VICTORIA SPONGE CAKE

- 100 g butter/margarine
- 100 g caster sugar
- 2 eggs
- 100 g self raising flour
- 1 drop vanilla essence

Grease two 180mm straight sided baking tins. Line the bottoms with buttered greaseproof paper. Put the butter and sugar in a bowl. Beat at medium speed till fluffy (1-2 minutes). Reduce speed. Gradually add the eggs, then the vanilla, then the flour. Increase to medium speed once the ingredients start to incorporate. Put the mixture into the baking tins. Bake in a pre-heated oven at 180°C for 25 minutes. The surface should be golden brown. Cool on a wire rack. Turn one sponge upside down. Put a layer of raspberry jam on top. Put the other sponge on top of the jam. You can replace the raspberry jam with other fillings, like buttercream.

### BASIC BISCUITS

- 100 g butter
- 150 g caster sugar
- 5 ml vanilla essence
- 1 egg
- 100 g plain flour
- 100 g self raising flour

Put the butter, sugar and vanilla essence in a bowl. Beat at medium speed till fluffy (1-2 minutes). Reduce speed. Add the egg. Gradually increase speed till everything has combined. Sift the flours together then work them into the mixture. Form the mixture into balls. Put them on a greased baking tray. Flatten them slightly. Bake in a pre-heated oven at 180°C for 12-15 minutes. Cool on the tray for a few minutes, then move to a wire rack.

## **BUTTERCREAM**

- 50 g butter/margarine
- 100 g icing sugar

any one of:

- 2 drops liquid flavouring
- 5 g cocoa powder
- Lemon/orange zest, grated

Add flavourings a little at a time, and taste before adding any more. Put the butter and sugar in a bowl. Beat at medium speed till fluffy (1-2 minutes).





## 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 No.** 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](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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