



Russell Hobbs

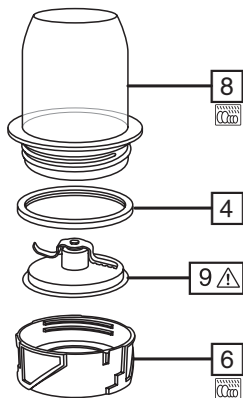
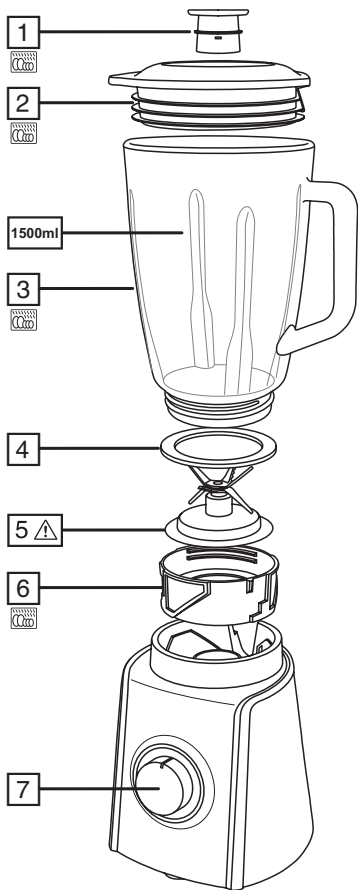


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Read the instructions, keep them safe, pass them on if you pass the appliance on.
Remove all packaging before use.

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.

 Don't add hot liquid (over 40°C), as it may be ejected due to sudden steaming.

Misuse of the appliance may cause injury.

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

-  Don't put the motor unit in liquid.
- Don't use the blender unless the lid and cap are fitted.
- Don't put utensils into the jug while the appliance is plugged in.
- Switch off before fitting the jug or mill to the motor unit.
- Switch off and wait till the blades stop before removing the lid from the jug, or removing the jug from the motor unit.
- Don't use accessories or attachments other than those we supply.
- 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.
- Don't run the motor for more than 2 minutes. After 2 minutes, switch off for at least 2 minutes to let it cool.

HOUSEHOLD USE ONLY


PARTS

- | | |
|-----------------------|---|
| 1. Cap | 6. Collar |
| 2. Lid | 7. Speed control |
| 3. Jug | 8. Bowl |
| 4. Seal | 9. Mill blade unit |
| 5. Blender blade unit |  Dishwasher safe |

PREPARATION

- Sit the motor unit on a dry, firm, level surface.
- Route the cable so it doesn't overhang, and won't trip or catch.

USING THE BLENDER

1. Lower the jug on to the motor unit, then turn the jug clockwise to lock it in place (fig A).
 2. Pull the lid up and off the jug it may be stiff because of the seal.
 3. Put the ingredients into the jug. Don't fill it past the 1500ml mark, or the contents may force the lid off when you start the motor.
 4. Put the lid on the jug, and push it down to seal it.
 5. Align the pips on the sides of the cap with the slots in the hole in the lid, put the cap into the hole, and turn clockwise to lock it. Don't operate the blender without the cap.
 6. Check that the speed control is set to **0**.
 7. Put the plug into the power socket (switch it on, if it's switchable).
 8. Turn the speed control clockwise (**1** = low, **2** = high).
- Use low speed (**1**) for lighter applications, using mainly liquid ingredients, and high speed (**2**) for heavier applications, using mainly solid ingredients.
 - Turning it anti-clockwise to  will give you a short burst at high speed, for more precise control. In this direction, the control is spring-loaded. When you let go, it'll return to **0**.
 - To add ingredients while the blender is working, turn the cap anti-clockwise to unlock it, lift it off, pour the new ingredients via the hole, then replace the cap, and turn it clockwise to lock it.
 - Check that the added ingredients don't push the volume in the jug past 1500ml.

When you have finished:

1. Turn the speed control to **0**, and wait till the blades stop moving.
2. Turn the jug anti-clockwise to unlock it, and lift it off the motor unit.

CRUSHING ICE

Start with half to threequarters of a cup of ice, or 4 to 6 cubes and add 15ml of fresh cold water.

Put the lid on the blender, then:

1. Turn the speed control to **Ⓢ** for a second or so then release it.
2. Check the state of the ice.
3. Repeat till the ice is the consistency that you need.

USING THE MILL

1. Turn the mill upside down and unscrew the collar.
2. Remove the blade unit and seal.
3. Put the ingredients into the bowl (dry ingredients only).
4. Lower the blade unit and seal on to the bowl.
5. Screw the collar on to the bowl and tighten firmly.
6. Turn the mill right way up and lower it onto the motor unit. Turn it clockwise to lock it in place.
7. Turn the speed control to **Ⓢ** in short bursts till you achieve the size of grind you want.
8. Let the speed control return to **0**, and wait till the blades stop moving
9. Turn the mill anti-clockwise to unlock it then lift it off the motor unit.
10. Turn the mill upside down.
11. Tap the mill a couple of times to move all the ground ingredients into the bowl.
12. Unscrew the collar and remove the blade unit and seal.
13. Empty the bowl.

OVERLOAD PROTECTION

This appliance is fitted with a device to protect it in the event it becomes overloaded or overheats. If the appliance stops without warning for any reason, do the following:

1. Switch off (**0**) and unplug the appliance.
2. Allow the appliance to cool down for 15 min
3. Once cooled down the protection device will automatically reset and the appliance can be used normally again.

CARE AND MAINTENANCE

Switch off (**0**) and unplug before cleaning.

1. Turn the jug anti-clockwise to unlock, and lift it off the motor unit.
2. Handwash the jug, lid and cap.
3. Use a brush to clean the blades.

4. Wipe the outside of the motor unit with a clean damp cloth.
5. Handwash the removable parts.



You may wash these parts in a dishwasher.

If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.

REMOVING THE BLENDER BLADE UNIT

If you want to remove the blender blade unit from the jug for cleaning.

1. Unscrew the jug from the collar.
2. Lift the blade unit out of the collar. Remove the seal.
3. Handwash the collar, seal and blade unit.
4. Replace the seal round the blade unit.
5. Replace the blade unit in the collar.
6. Screw the collar on to the jug.

Note: Don't swap the blender blade and seal with the mill blade and seal or they will not work correctly and may even leak.

A FEW SIMPLE RECIPES TO GET YOU STARTED

CORIANDER PESTO (DIP, TOPPING OR SAUCE)

- 4 handfuls fresh leaf coriander
- 4 cloves fresh garlic
- 120g pine nuts
- 250ml olive oil
- 120g freshly grated Parmesan
- salt and pepper

Blend the coriander, garlic, pine nuts, and a bit more than half the oil at speed 2 till smooth. To adjust the thickness, add a little oil, blend, and repeat. Transfer to a bowl, stir in the Parmesan, and adjust the seasoning. Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or with warm pasta (fairly runny).

BLACK OLIVE AND ANCHOVY TAPENADE/SAUCE

- 250g pitted black olives
- 60g anchovy fillets, drained
- 3 tbs capers, drained
- 150ml olive oil
- 2 tbs brandy (optional)
- fresh ground black pepper

Save half the oil. Blend everything else at speed 2 till smooth. To adjust the thickness, add a little oil, blend, and repeat. For tapenade, to spread on toast, you need a paste. For sauce, it should be runny.

SWEET AND SOUR SAUCE

- 2 shallots, peeled
- 1 clove garlic
- small piece fresh ginger, peeled
- 1 tbsp soy sauce
- dash white wine vinegar
- 1 tsp mustard
- 1 tsp tomato purée

Blend everything at speed 2 till really smooth. Serve with chicken or fish, or as a dip.

HORSERADISH AND APPLE SAUCE

- 250ml double cream
- 6 tbsp horseradish relish
- 2 sharp flavoured apples
- 2 tsp paprika

Peel and grate the apples. Blend the cream in the jug at speed 2 till soft peaks form, spoon gently into a large bowl, and gently fold in the rest of the ingredients. Season with black pepper, and serve with beef or sausage.

LEEK AND POTATO SOUP (SERVES 4)

- 150g potatoes, peeled
- 150g leeks, trimmed
- 2 vegetable/chicken stock cubes
- 800ml water
- salt and pepper to taste

Blend the leeks and potatoes at speed 1 for 2 seconds (you want them lumpy, not mushy), and transfer to a 2 litre pan. Add the water and stock cubes, bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes. Cool for 30 minutes, then blend, in batches, till smooth. Warm to serving temperature (don't let it boil), and adjust the seasoning.

Vichyssoise

If you prefer Vichyssoise, add a couple of chives to the leeks and potatoes, add a knob of butter to the pan before heating, cool the soup, and whisk in 150ml of cream before serving it cold.

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: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase. Register at: **uk.russellhobbs.com/product-registration**

Consumables are guaranteed only for their recommended lifecycle. Replacement/ Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include filters, removable grill plates, drip trays/crumb trays etc.

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