

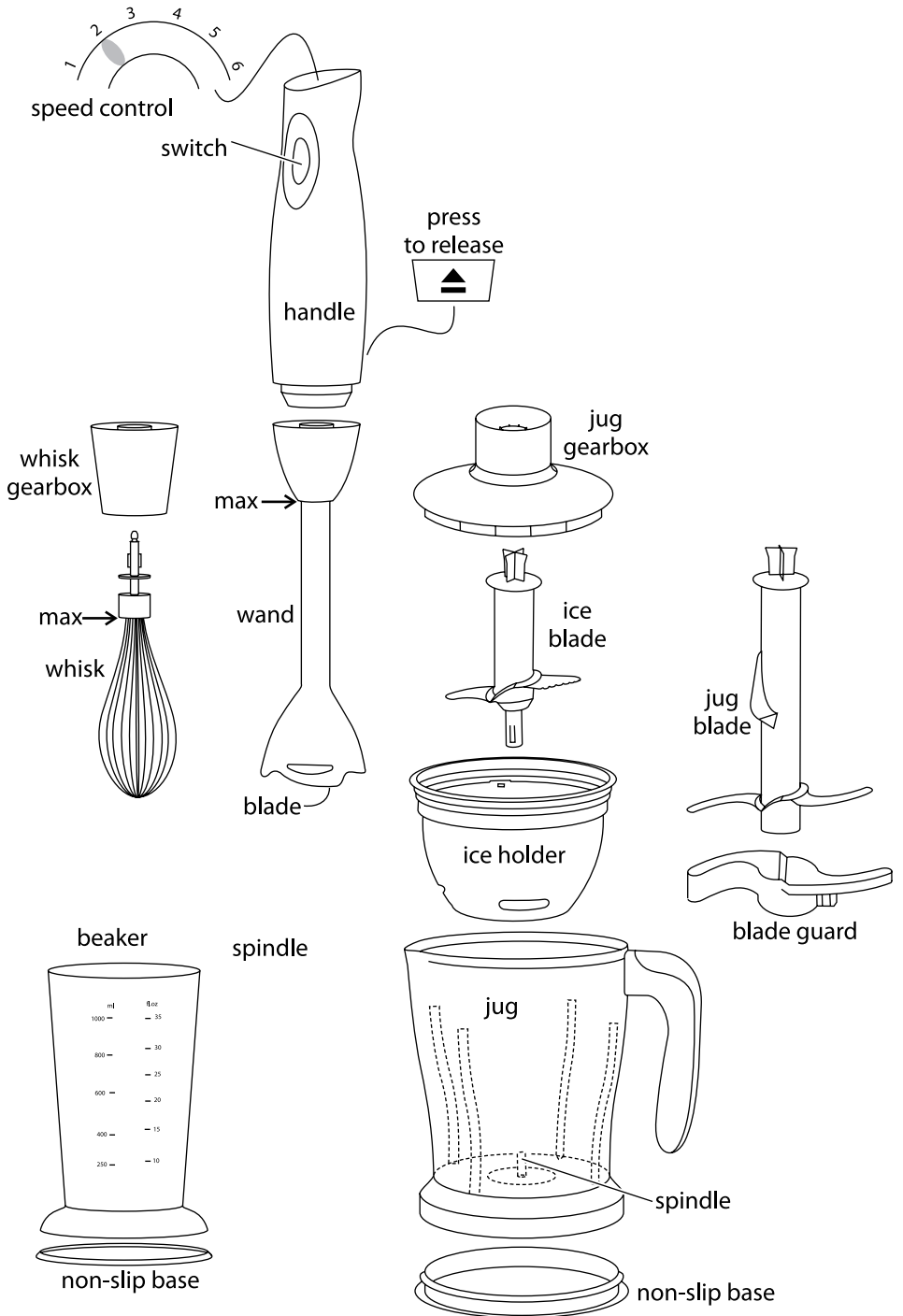
MARCO PIERRE WHITE
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Russell Hobbs



instructions



Read the instructions and keep them safe. If you pass the hand blender on, pass on the instructions too.

Remove all packaging, but keep it till you know the hand blender works.

important safeguards

Follow basic safety precautions, including:

- 1 This hand blender must only be used by a responsible adult . Use and store the hand blender out of reach of children.
- 2 Don't put the handle in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 The wand blade is sharp and it rotates at high speed.
- 4 So, to avoid serious injury:
 - a) don't switch on till the blade is inside the food container
 - b) switch off before lifting the blade from the food container
 - c) don't touch the blade – even when cleaning
 - d) don't plug in till just before use
 - e) unplug immediately after use
 - f) unplug before cleaning
 - g) don't leave the hand blender unattended while plugged in
 - h) use and store the hand blender out of reach of children.
- 5 The ice blade and jug blade are also sharp – don't handle the metal parts of these blades. There's plenty of plastic – handle that instead.
- 6 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn. 
- 7 When using the wand in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 8 Don't fill the jug with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 9 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 10 Keep the hand blender and the cable away from hotplates, hobs or burners.
- 11 Don't fit any attachment or accessory other than those we supply.
- 12 Don't use the hand blender for any purpose other than those described in these instructions.
- 13 Don't run the motor for more than one minute at a time, then leave it for a minute to cool down before using it again.
- 14 Don't stand the blender on end, it's unstable – lay it on the work surface.
- 15 Don't wrap the cable around the blender.
- 16 Don't operate the hand blender if it's damaged or malfunctions.
- 17 If the cable is damaged, the hand blender must be returned, in order to avoid hazard.

household use only

before using for the first time

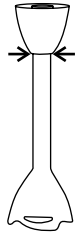
- Pull the blade guard carefully off the jug blade, and dispose of the blade guard.
- Turn to “care and maintenance” on page 6 and clean everything, to remove dust and manufacturing residues.

fitting/removing the wand

- 1 Unplug the handle before fitting or removing the wand.
- 2 Push the wand on to the end of the handle, then turn the wand slightly to the left.
- 3 To remove the wand, press the ▲ button on the rear of the handle, and pull the wand away from the handle.

the wand

- 4 Generally, the wand can do anything a normal blender can do, but faster, and with less washing up – make mayonnaise, milkshakes, smoothies, or fruit drinks in the beaker. You can blend, pulp or purée ingredients in the pan or bowl you're going to cook them in.
- 5 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it wandering over the work surface.
- 6 Don't immerse the wand past the top of the parallel-sided tube.
- 7 Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.
- 8 Don't run the motor for more than one minute at a time, then leave it for a minute to cool down before using it again.



avoiding spray/splashing

- a) hold the wand straight
- b) don't switch on till it's well inside the food container
- c) switch off before lifting it out of the container
- d) with liquids, switch on and off with the blade under the surface

hot liquids

- 9 The wand will withstand temperatures near boiling point. When using it in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 10 Don't use the wand in hot oil – not even moderately hot oil. While you may be able to stand fairly hot water, oil at the same temperature will cause painful burns. Water can be thrown off immediately and the skin will rapidly cool, but oil will stick to the skin and blister it.



the beaker

- 11 Sit the beaker on a stable, flat work surface, and support it with your free hand.
- 12 Don't lift it up and hold it in your hand – if it slips, you'll hurt yourself.
- 13 Use the beaker with the wand or the whisk, but don't fill more than about half full, or it might overflow when you switch on.
- 14 If you want to store anything in the beaker, pull the non-slip base off the bottom, and use it as a lid.

the whisk

- 15 Generally speaking, while you use the wand to replace a blender, use the whisk where you would have normally used a balloon whisk, but let the handle do the work, instead of your arm muscles.
- 16 It has a slower, gentler approach to the food you are handling.
- 17 It's much better for mayonnaise, meringues, and whisking eggs.
- 18 Unplug the handle.

- 19 Fit the whisk gearbox to the handle.
- 20 Align the flanges on the shaft of the whisk with the slots in the underside of the gearbox, and push the whisk into the gearbox.
- 21 Plug the handle into the wall socket, support the bowl with the mixture in it with your free hand, to prevent it wandering over the work surface.
- 22 Put the whisk into the mixture, and switch on.
- 23 Use the whisk with liquid or liquid/fluid mixes, and only for one minute at a time.
- 24 Don't immerse the whisk past the top of the wires.
- 25 Use it at a low speed to incorporate the mixture, then change to a higher speed for mixing. The whisk at low speed is ideal for making mayonnaise.
- 26 When you've done, unplug the handle, remove the gearbox from the handle (▲), then pull the whisk from the gearbox.

the jug and jug blade

- 27 Use the jug as a mini-processor or a traditional jug blender (max 1 litre).
- 28 Don't try to chip ice, and don't try to chop raw meat.
- 29 Unplug the handle.
- 30 Hold the jug blade by the plastic part.
- 31 Lower it into the jug, over the spindle in the centre of the jug bottom, and give it a couple of turns to check it rotates freely.
- 32 Add the ingredients – don't fill the jug above the 1000ml (35 fl oz) mark.
- 33 Lower the jug gearbox into the top of the jug, so that the top of the jug blade fits into the recess in the underside of the gearbox.
- 34 Lower the handle into the top of the jug gearbox, and give it a slight turn right.
- 35 Plug the handle into the wall socket, put your free hand on top of the gearbox, to hold it in place, and to prevent the jug from wandering, and start blending.
- 36 Use the blender in bursts of a few seconds, otherwise you risk overdoing it. Blend, stop, then look – repeat till you achieve the required consistency.
- 37 Unplug the handle, then remove the handle from the gearbox.
- 38 Lift the gearbox gently from the jug – take care that any drips fall into the jug.
- 39 Lift out the blade by the plastic part – don't handle the blade.



hot liquids and the jug

- 40 Before pouring any liquid into the jug, let the liquid cool down to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C).

crushed ice

- 41 Fit the ice holder into the top of the jug.
- 42 Hold the ice blade by the plastic part.
- 43 Lower it into the ice holder, so that the bottom of the plastic part goes through the hole in the centre of the ice holder floor.
- 44 Put ice into the ice holder – for best results, don't fill it more than about half full.
- 45 Lower the jug gearbox into the top of the jug, so that the top of the ice blade fits into the recess in the underside of the gearbox.
- 34 Lower the handle into the top of the jug gearbox, and give it a slight turn right.
- 35 Plug the handle into the wall socket, put your free hand on top of the gearbox, to hold it in place, and to prevent the jug from wandering, and start crushing.

- 36 Set the speed to 4 or 5, and run the motor in bursts of a few seconds at a time.
- 37 Keep a close eye on the bottom of the jug.
- 38 Stop before the ice reaches up to the bottom of the ice holder.
- 39 When you've finished, unplug the handle, then remove the handle from the gearbox.
- 40 Lift the gearbox gently from the jug – take care that any drips fall into the jug.
- 41 Lift out the blade by the plastic part – don't handle the blade.

care and maintenance

- 14 Clean the hand blender after each use.
- 15 Switch off, and unplug the handle.

the handle and gearboxes

- 16 Don't put the handle, the gearboxes, or the wand in water or any other liquid – wipe their surfaces with a damp cloth.

caution keep fingers away from the blades – use a washing-up brush



the wand blade

- 17 Put a drop (and no more than a drop) of washing-up liquid in the beaker, then half fill the beaker with warm water.
- 18 Fit the wand to the handle, and blend the contents of the beaker with a few bursts at high speed.
- 19 Rinse the beaker, half fill with clean warm water, then repeat the exercise.
- 20 Unplug the handle, remove the wand, and leave it upright to air dry.

the other bits

- 21 Pull the non-slip base from the beaker.
- 22 Turn the non-slip base on the bottom of the jug, then pull it off.
- 23 Wash the whisk, ice blade, jug blade, ice holder, jug, beaker, and non-slip bases in warm soapy water, rinse thoroughly, and leave to air dry.
- 24 Don't use a cloth on any of these parts, as lint from the cloth may adhere to the inside surfaces.
- 25 Don't put the handle in water or any other liquid.
- 26 You may wash the beaker and its non-slip base in warm soapy water.
- 27 Don't put any part of the hand blender in a dishwasher.
- 28 Don't use harsh or abrasive cleaning agents or solvents.

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 freshly ground black pepper |

Put the coriander, garlic, pine nuts, and a bit more than half the oil into the jug. Fit the **jug blade and gearbox**, and blend at moderate speed till it looks smooth. To adjust the thickness, add a little oil and give it a short burst. Repeat till the consistency looks right, then remove the gearbox and blade, taste the pesto, and adjust the seasoning. Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

strawberry mess

6 strawberries, hulled
100ml single or whipping cream
2 tbsp broken meringue
a sprig of fresh mint to garnish

Don't clean the beaker between ingredients. Use the wand to whip the cream in the beaker at high speed till soft peaks form, then transfer to a bowl. Blend the broken meringues in the beaker at low speed just long enough to crush the meringues, then fold them gently into the whipped cream. Purée the strawberries at low speed, fold them gently into the whipped cream and meringue mixture, and garnish with the mint.

black olive and anchovy tapenade/sauce

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

Reserve about half of the oil. Put everything else into the jug. Fit the **jug blade and gearbox**, and blend at low speed for a couple of seconds. Examine the result, then adjust the oil, and blend till you achieve the consistency you need. For a tapenade, to spread on toast, you need a paste. For a sauce, to toss through warm pasta, it should be fairly runny.

horseradish and apple sauce

250ml double cream
6 tbsp horseradish relish
2 sharp flavoured apple, peeled and grated
2 tsp paprika

Put the cream into the beaker. Fit the **whisk and its gearbox**, whisk at medium to high speed till soft peaks form, then spoon gently into a large bowl, and gently fold in the rest of the ingredients ("gently" means don't knock the air out of the cream or it'll collapse). Season with fresh ground black pepper, and serve with beef or sausage.

leek & potato soup (serves 4)

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

Put the leeks and potatoes into a pan (2 litre or bigger). Fit the **wand**, and blend for a couple of seconds (you want them lumpy, not mushy), then switch the hand blender off, and remove it from the pan. Add the water and stock cubes, bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes. Let the mixture cool for about 30 minutes, then blend at maximum speed, in the pan, till the mixture is silky smooth. Switch the hand blender off, and remove it from the pan. Bring the mixture up to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with crusty bread.

mango lassi (a rich mango smoothie)

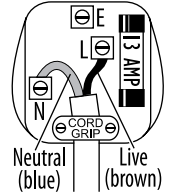
200ml natural yogurt
200ml milk
10 ice cubes
1 ripe mango
2 tsp honey

Crush the ice with the **ice blade and holder**. Stone, peel and roughly chop the mango. With the **jug blade and gearbox**, blend everything at medium speed for 10-15 seconds.

connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



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:

Pack carefully, with a note of 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 Returns (address below right).

Customer Service

(correspondence only)
Salton Europe Ltd
Failsworth
Manchester
M35 0HS

Customer Returns

Salton Europe Ltd
Heath Mill Road
Wombourne
Wolverhampton
WV5 8AQ

Customer Service (service@saltoneurope.com)
telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of 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.