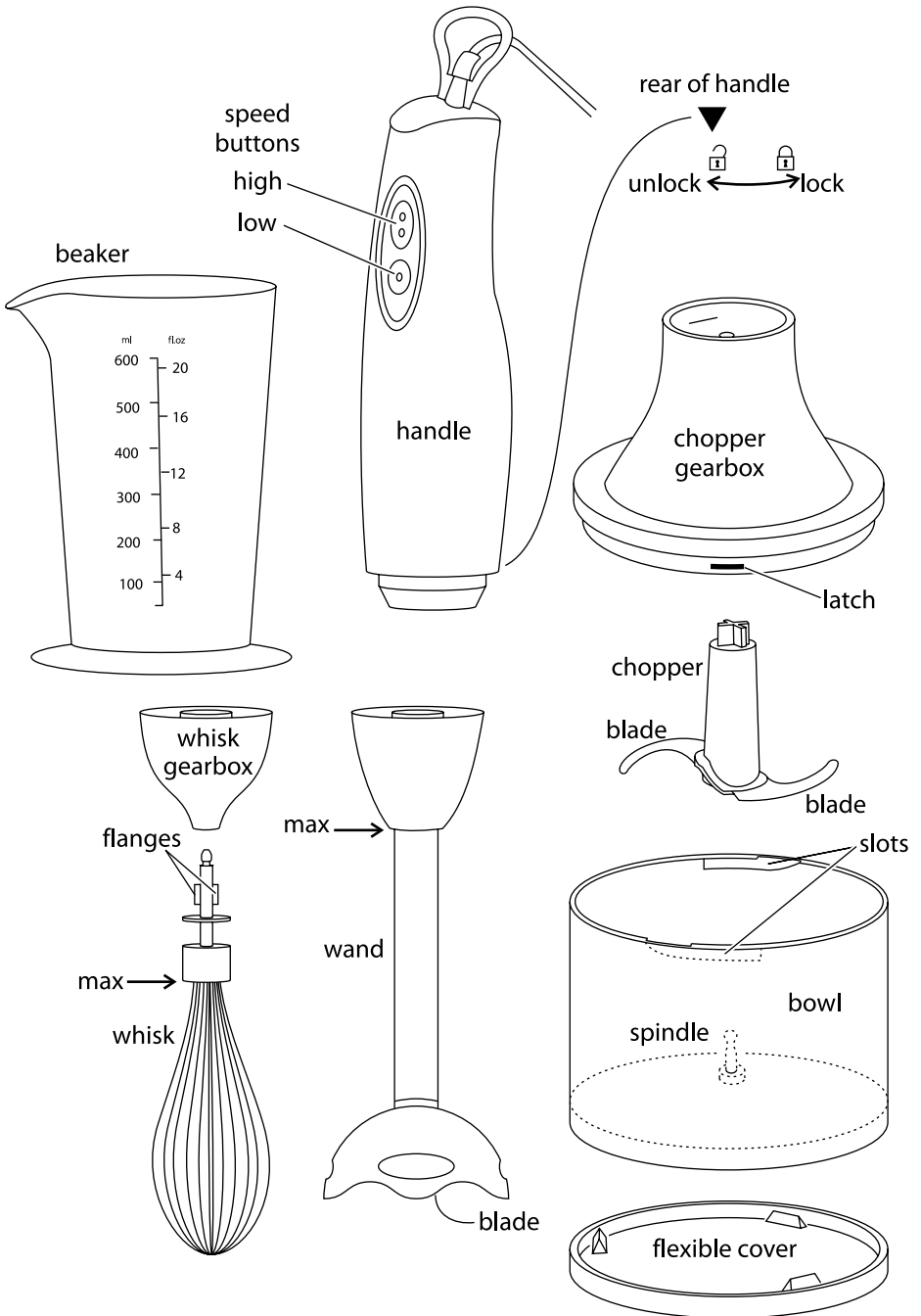




# Russell Hobbs



instructions



Read the instructions and keep them safe. If you pass the appliance on, pass on the instructions too. Remove all packaging, but keep it till you know the appliance works.

## **important safeguards**

Follow basic safety precautions, including:

- 1 This appliance must only be used by a responsible adult.
- 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 dismantling and/or cleaning
  - g) unplug before fitting or removing an attachment
  - h) don't leave the blender unattended while plugged in
  - i) use and store the appliance out of reach of children
- 5 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.
- 6 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 7 Take great care when handling the chopper blades – they're very sharp.
- 8 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 9 Keep the appliance and the cable away from hotplates, hobs or burners.
- 10 Don't fit an attachment or accessory other than those we supply.
- 11 Don't use the appliance for any purpose other than those described in these instructions.
- 12 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.
- 13 Don't stand the blender on end, it's unstable – lay it on the work surface.
- 14 Don't wrap the cable around the blender.
- 15 Don't operate the appliance if it's damaged or malfunctions.
- 16 If the cable is damaged, return the appliance, to avoid hazard.






## **household use only**

### **before using for the first time**

- 1 Turn to “**care and maintenance**” on page 5, and clean the blender and attachments thoroughly, to remove manufacturing dust, etc.

### **fitting/removing attachments**

- 2 Unplug the handle before fitting or removing attachments.
- 3 To fit an attachment, align the arrow ▼ on the rear of the attachment with the open padlock  on the rear of the handle, bring them together, then turn the attachment to align the arrow ▼ with the closed padlock  on the handle. It's a bayonet fitting.
- 4 To remove the attachment, turn it to align the arrow ▼ with the open padlock  on the handle, then pull it off the handle.

## the speed buttons

- 5 Press the top button ●● for high speed, release it to switch off.
- 6 Press the bottom button ● for low speed, release it to switch off.
- 7 Use high speed ●● with the wand.
- 8 With the bowl and chopper, use low speed ● for a coarser chop, high speed ●● for a fine chop. If the size of the chop is critical, low speed gives you a bit more control.
- 9 With the whisk, use low speed ● to incorporate the mixture, then change to high speed ●● for mixing. The whisk at low speed ● is ideal for making mayonnaise.

## the wand

- 10 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.
- 11 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.
- 12 Don't immerse the wand past the top of the parallel-sided tube.
- 13 Don't use the wand for more than one minute at a time, then leave it for a minute to cool down.



## 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



- 14 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.
- 15 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





- 16 When using it with the wand, don't fill above the 600ml mark on the beaker, to prevent the contents escaping.
- 17 Sit it on a stable, flat work surface, and support it with your free hand.
- 18 Don't lift it off the work surface and hold it in your hand – if it slips, you'll hurt yourself.
- 19 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.

## the whisk

- 20 Unplug the handle.
- 21 Fit the whisk gearbox to the handle (▼ from  to .
- 22 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.

- 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 low speed • to incorporate the mixture, then change to high 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 (▼ from  to ), then pull the whisk from the gearbox.

## the bowl and chopper

- 27 Unplug the handle.
  - 28 Fit the chopper gearbox to the handle (▼ from  to ).
- caution** handle only the plastic part of the chopper – not the blade
- 29 Push the chopper down over the spindle inside the bowl, and give it a couple of turns to check it rotates freely.
  - 30 Add the ingredients – don't fill it more than half full.
  - 31 Align the latches on the gearbox with the slots on the bowl, lower the gearbox into the bowl, and turn the gearbox about a centimetre anti-clockwise, to lock it in place.
  - 32 Plug the handle into the wall socket, support the bowl, and switch on.
  - 33 Use the chopper in bursts of a few seconds, otherwise you risk overdoing it. Chop, stop, then look – repeat till you achieve the required consistency.
  - 34 Unplug the handle, turn the gearbox clockwise to release it from the bowl, then lift out the blade by the plastic part – don't handle the blade.
  - 35 To remove the gearbox from the handle, move the ▼ from  to .



## processing

- 36 You can use the bowl and chopper as a mini food processor. It'll also make breadcrumbs, chop nuts, and powder dried veg.
- 37 Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.

## care and maintenance

- 1 Clean the appliance after each use.
- 2 Switch the appliance off, and unplug it.
- 3 Take great care with the chopper blade – wash it with a nylon washing-up brush.
- 4 Wipe the handle and gearbox surfaces with a soft damp cloth.
- 5 Don't put the handle or either gearbox in water or any other liquid.
- 6 Clean the blade end of the wand in hot soapy water, with a nylon brush. Try not to get water inside the wand. If you do, stand it blade uppermost on the draining board to drain.
- 7 Clean the whisk in warm soapy water.
- 8 The flexible cover can be prised off the bottom of the bowl. Make sure you replace it before use – it's three non-skid feet help keep the bowl from turning in use.
- 9 The beaker, bowl, and cover can be washed in warm soapy water. Rinse thoroughly to remove all traces of soap and dry thoroughly before use.
- 10 Assemble the chopper, bowl, cover, and gearbox, and store them assembled.
- 11 Don't put any part of the appliance in a dishwasher.
- 12 Don't use harsh or abrasive cleaning agents or solvents.



## a few simple recipes to get you started

### **leek & potato soup** (serves 4)

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

- Put the leeks and potatoes into a pan (2 litre or bigger), and blend for a couple of seconds (you want them lumpy, not mushy).
- Switch the hand blender off, and remove it from the pan.
- Add the water and stock cubes.
- Bring to the boil, stirring, 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.

### **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 to taste

- ✱ Keep the hand blender upright, to avoid splashing.
- Put the coriander, garlic, pine nuts, and a bit more than half the oil into a large bowl.
- Use a low speed, and blend till the mixture looks smooth.
- To adjust the thickness, add a little oil and give it a short burst with the blender.
- Repeat till the consistency looks right.
- Switch off, then remove the hand blender from the bowl.
- Taste the mixture 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).

### **sweet and sour sauce**

4 shallots, peeled  
a small piece of fresh ginger, peeled  
2 cloves fresh garlic  
2 tbsp soy sauce  
2 tsp mustard  
2 tsp tomato purée  
a dash of white wine vinegar

- Put everything into the beaker, then blend till smooth.
- Serve with chicken or fish, or as a dip.

## **horseradish and apple sauce**

250ml double cream

2 sharp flavoured apples, peeled and grated

6 tbsp horseradish relish

2 tsp paprika

- Put the cream into a large bowl, and blend at high speed till soft peaks form.
- 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.

## **black olive and anchovy tapenade/sauce**

250g pitted black olives

60g anchovy fillets, drained

3 tbsp capers, drained

150ml olive oil

2 tbsp brandy (optional)

fresh ground black pepper

- Reserve half the oil, and put everything else into the beaker.
- Blend for a couple of seconds, then check the mixture.
- 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.

## **breakfast smoothie**

4 tbsp natural yogurt

200ml milk

2 tbsp oatmeal or porridge oats

1 large banana, roughly chopped

2 tsp honey

2 apples, cored and roughly chopped

- Put everything into a large bowl.
- Blend at low speed for 10 seconds, then at high speed for 15 seconds.

## **mango lassi** (a rich mango smoothie)

200ml natural yogurt

1 ripe mango

200ml milk

2 tsp honey

- Stone, peel and roughly chop the mango.
- Put everything into a large bowl.
- Blend at low speed for 10 seconds, then at high speed for 5 seconds.

## **very chocolatey cherry smoothie**

350ml lemonade

125ml chocolate ice cream

100g cherries, stoned

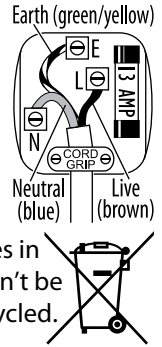
- Put everything into a large bowl.
- Blend at low speed for 10 seconds, then at high speed for 10 seconds.

## connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, 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 plug unless the fuse cover is in place. If you remove the plug, dispose of it.

## wheelie bin symbol

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:

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](mailto: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.

## online

[www.russellhobbs.co.uk](http://www.russellhobbs.co.uk) for more products