

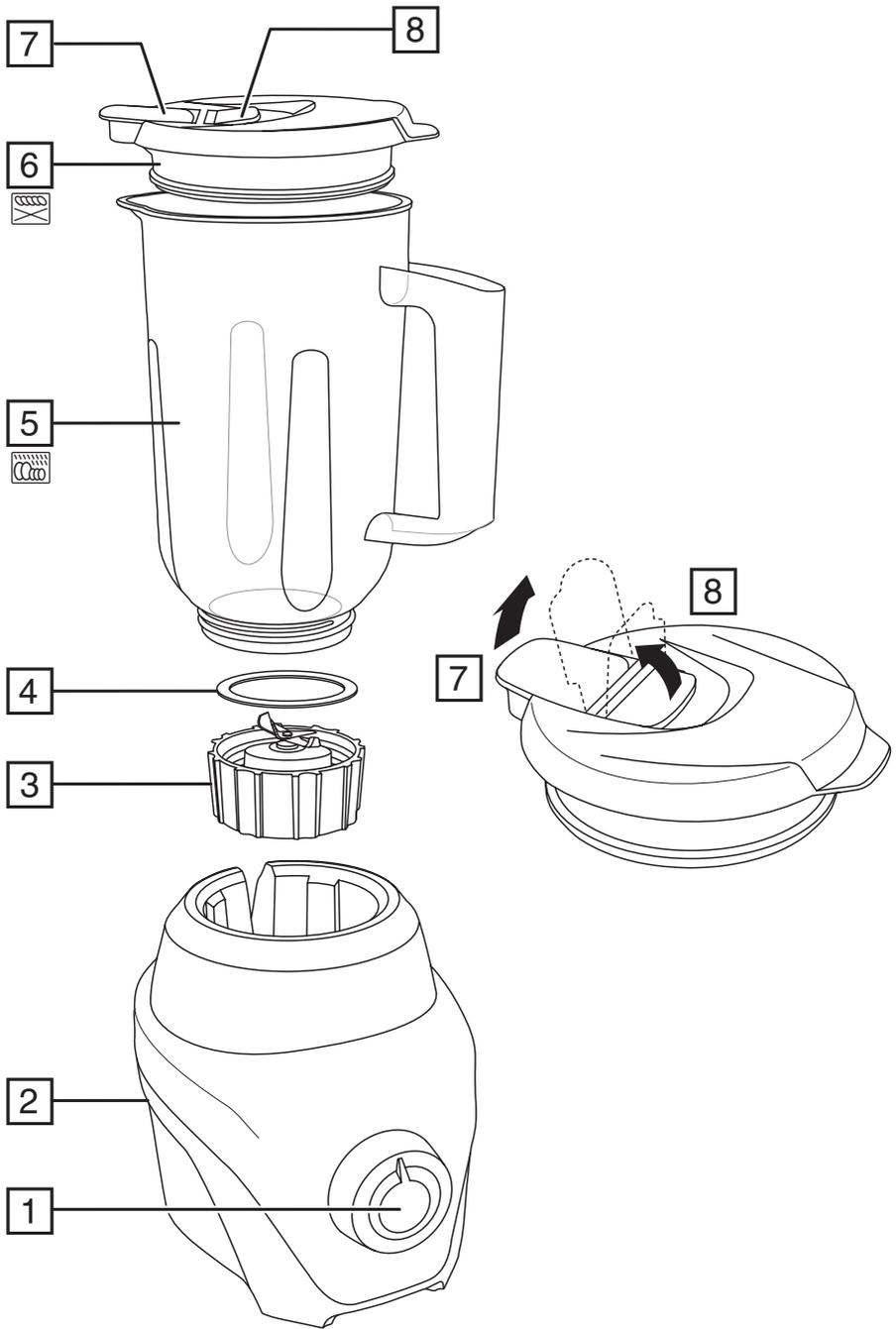


Russell Hobbs

A BRITISH ICON SINCE 1952

27570

 www.russellhobbs.com



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.

 To avoid injury, take care when handling the blades, emptying the jug, and 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.

Unplug the appliance before assembly, disassembly, or cleaning.

Don't leave the appliance unattended while plugged in.

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

 Do not immerse in any liquid.

- Switch off (O) before fitting or removing the jug to 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 continuously for more than 2 minutes, it may overheat. After 2 minutes switch off for at least 2 minutes, to recover.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------|--------------------|
| 1. Speed control | 5. Jug |
| 2. Motor unit | 6. Lid |
| 3. Blade unit | 7. Pouring flap |
| 4. Seal | 8. Ingredient flap |

BEFORE USING FOR THE FIRST TIME

Turn to "CARE AND MAINTENANCE" and clean the appliance, to remove manufacturing dust, etc.

PREPARATION

In use, treat the jug and blade unit as a single unit.

1. Sit the motor unit on a stable, level surface.
 2. Check that the speed control is set to **O**.
 3. Lower the jug onto the motor unit and twist it clockwise to lock it. Your blender will not operate unless the jug is correctly fitted and locked.
 4. Remove the lid.
 5. Put the ingredients into the jug. Don't fill past the 1.65 L mark. If you do, the contents may force the lid off when you start the motor.
 6. Replace the lid. Don't operate the appliance without fitting the lid.
 7. Put the plug into the power socket.
 8. Turn the speed control to the speed you want (**1** = low, **2** = high).
 9. Turn the speed control back to **O** to turn the motor off.
- Generally, large quantities, thick mixes, and a high ratio of solids to liquids require longer timings and slower speeds.
 - Smaller quantities, thinner mixes, and more liquids than solids require shorter timings and higher speeds.
 - Turning the speed control anti-clockwise to  will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to **O**.
 - You can pour the blended ingredients from the jug by opening the pouring flap in the cap. Always stop the blender, unplug it then remove the jug before pouring the ingredients from the jug.

When you have finished:

- Switch the appliance off by moving the speed control to the **O** position and unplug it.

CARE AND MAINTENANCE

1. Switch the appliance off (**O**) and unplug it.
2. Wipe the outside of the motor unit with a clean damp cloth.
3. Hand wash the removable parts.



You may wash these parts in the top rack of a dishwasher.



You may wash these parts in the 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.

BLADE UNIT

You may wish to remove the blade unit for cleaning.

1. Remove the lid.
2. Sit the jug upside down.
3. Unscrew the blade unit and lift it off.
4. Handle only the plastic – don't touch the metal parts.
5. Lift the seal away from the blade unit.
6. Wash the seal and blade unit in warm soapy water, rinse, and air dry.
7. Replace the seal round the blade unit.
8. Replace the blade unit and screw it firmly onto the bottom of the jug.

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 tbsp capers, drained
- 150ml olive oil
- 2 tbsp 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.

VICHYSOISE

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.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

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.

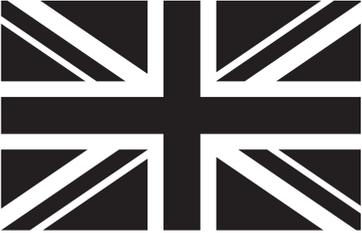
Register at: **uk.russellhobbs.com/product-registration**

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.

ONLINE

www.russellhobbs.com for more products

BEAUTIFULLY BRITISH IDEAS
SINCE

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