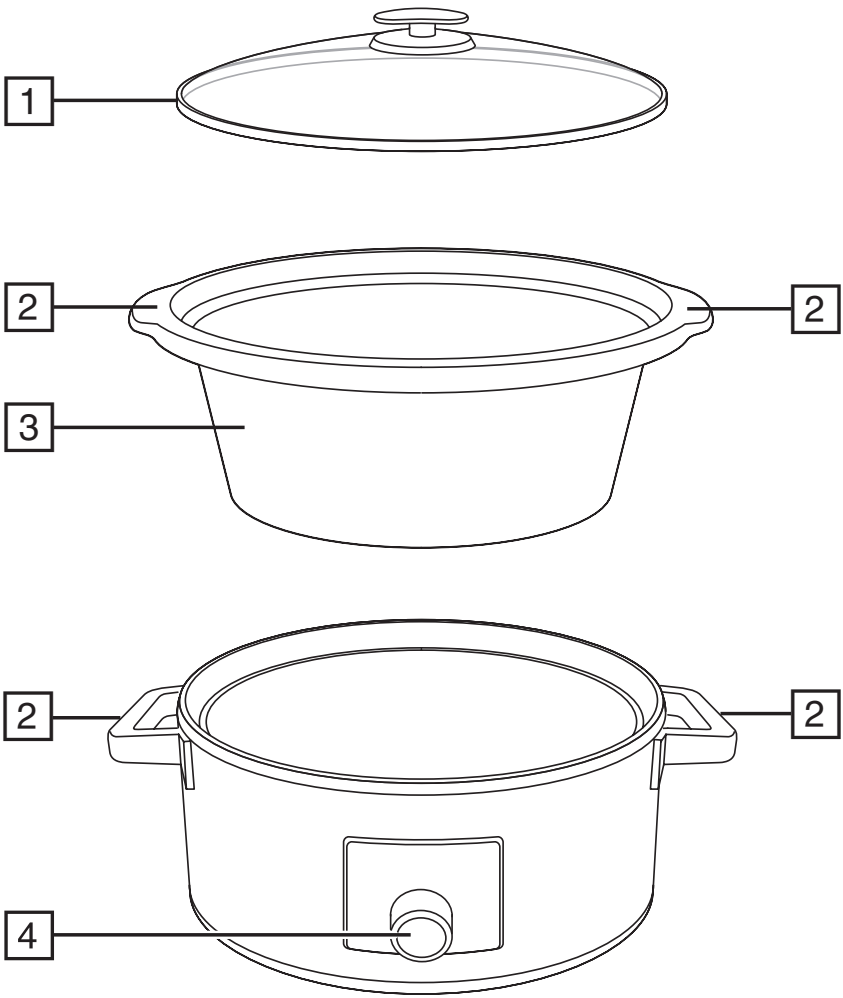


Russell Hobbs

A BRITISH ICON SINCE 1952

27720

www.russellhobbs.com


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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 children aged from 8 years and above and 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 shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

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

Don't immerse the appliance in liquid.

⚠ The surfaces of the appliance will get hot.

The heating element surface is subject to residual heat after use.

Do not immerse in any liquid.

- Leave a space of at least 50mm all round the appliance.
- Don't cover the appliance or put anything on top of it.
- Unplug the appliance when not in use, before moving and before cleaning.
- 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.

HOUSEHOLD USE ONLY

PARTS

1. Lid
2. Handles
3. Cooking pot
4. Mode select

BEFORE USING FOR THE FIRST TIME

Remove all packaging and clean the slow cooker, to remove manufacturing dust, etc.

THE BENEFITS OF SLOW COOKING

Health: The gentle cooking action reduces damage to vitamins and retains more of the nutrients and flavours.

Economy: Long, slow cooking can tenderise cheaper, tougher cuts of meat, and uses about a quarter of the power of the small ring on the average hob.

Convenience: Prepare the ingredients the night before, put them in the slow cooker in the morning, before you leave for work, and have a delicious meal waiting for you when you get home.

COOKING MODES

- **LOW** for traditional "slow cooking". You must preheat the cooking pot in the slow cooker on **HIGH** for at least 20 minutes before cooking on **LOW**.
- **HIGH** for "fast cooking", using the slow cooker as an electric stewpot. Keep an eye on it, to make sure that the food doesn't dry out. If it looks like drying out, add hot water.
- **WARM** for keeping food warm – but only after it has been cooked to readiness in the slow cooker. **CAUTION** Don't use the **LOW** setting to heat food up – you won't kill the bugs.

GENERAL

- Thaw frozen food completely before adding it to the cooking pot.
- Brown the meat and sauté the vegetables in a pan.
- Don't cook on **LOW** without first preheating the cooking pot in the slow cooker on the **HIGH** setting for at least 20 minutes.
- Soak dried peas and beans for 8 hours (or overnight) before cooking, to soften them. **WARNING** boil dried beans (e.g. red kidney beans) for at least 10 minutes before adding to the slow cooker. They're poisonous if eaten raw or undercooked.
- You don't need to soak lentils overnight.
- Store ingredients prepared beforehand (e.g. the night before) in containers in the fridge. Don't put the slow cooker or the cooking pot into the fridge.
- Root vegetables, tubers, and bulbs (carrots, potatoes, onions) take much longer to cook than meat, so cut them down to about 5mm (¼ inch) thick slices, sticks or dice, and sauté them gently for 2-3 minutes in a pan on a hob.
- All vegetables (including dried veg) must be immersed in the cooking liquid.
- When cooking with rice, use at least 150ml (¼pt) of cooking liquid for each 100g (4oz) of rice. We've found that "easy-cook" rice gives the best results.
- Pasta isn't suitable for slow cooking, it becomes too soft. If your recipe requires pasta, it should be stirred in 30-40 minutes before the end of the cooking time.

PREPARATION

1. Decide when you want to eat and when you want to start cooking.
2. If you want to eat at 6 p.m., and you need to start cooking at 8 a.m., find a recipe that takes 8-10 hours. If you're slow cooking at low power, an extra hour or so at the end of the cooking time doesn't make much difference, as long as there's sufficient cooking liquid to prevent the food drying out.
3. Prepare the food in accordance with the recipe.
4. Sit the slow cooker on a stable, level, heat-resistant surface.
5. Put the cooking pot into the slow cooker, fit the lid.
6. Check that the slow cooker is off – turn the control to **LOW**.
7. Plug the slow cooker into a wall socket (switch the socket on, if it's switchable).
8. Turn the control to **HIGH**, and leave the slow cooker to preheat for 20 minutes.
9. Boil the cooking liquid in a pan. If you use a tinned cooking sauce, add it to the pan before bringing it to the boil.

COOKING

1. When the 20 minutes is up, remove the lid (oven gloves) and put it on a heatproof surface.
2. Put the meat and vegetables into the cookpot and add the boiling cooking liquid.
3. Turn the mode select control to **LOW** or **HIGH** as required.
4. The light will come on, and cooking will start.
5. If you want to serve the food right away, turn the control to **OFF**, unplug the slow cooker (switch the socket off first, if it's switchable)
6. Using oven gloves, remove the lid, and put it on a heatproof surface.

- It's best to ladle the food from the slow cooker into serving dishes or plates.
- Don't carry the slow cooker, the trailing cable may catch on something.
- You may use oven gloves to lift the cookpot, complete with the lid, but it's hot and it's heavy – so take care.

TIP

Cleaning can be made much easier if you immediately remove all the cooked food from the cooking pot, then fill it with warm water.

GRAVY/SAUCE

Slow cooking retains more of the juices than normal cooking. This tends to increase the volume of cooking liquid, and thin the sauce or gravy. To allow for this, sauces should initially be thicker than normal. Anything to be sautéed could be tossed in seasoned flour beforehand, to thicken the gravy/sauce.

CARE AND MAINTENANCE

1. Unplug the slow cooker (switch the socket off first, if it's switchable).
2. Using oven gloves, remove the lid and the cooking pot and put them on a heatproof surface.
3. If you don't intend to wash up right away, fill the cooking pot with warm water, otherwise residual heat may bake food debris on to the cooking pot, making its eventual removal more difficult.
4. Wash the lid and cooking pot in hot soapy water, using a cloth or sponge, then rinse and dry thoroughly. Don't use scouring pads.
5. All other surfaces, internal and external, should be wiped with a damp cloth. You may use a little washing-up liquid, if necessary.
6. Dry all surfaces thoroughly before re-using the slow cooker or storing it away.
7. You may wash the cooking pot and lid in a dishwasher, but the harsh environment inside the dishwasher may affect the surface finishes.

- Any damage should be cosmetic, and should not affect the functionality of the cooker.
- Don't immerse the body of the slow cooker in water or any other liquid.
- Don't put the body of the slow cooker in a dishwasher.
- Don't use harsh or abrasive cleaners or solvents.

COOKING GUIDELINES

Vegetables

Slow cooking is ideal for vegetables. There's little evaporation, so all the juices and flavours are retained. Root vegetables like potato, carrot, turnip, and swede, need more slow cooking than meat. Cut them into 5mm (¼") slices, sticks or dice, and immerse in the cooking liquid. Cooking times vary with the type and age of the vegetables. Experience will soon show the best times for your own taste. Quickly cooked vegetables, like frozen peas and sweetcorn, must be thawed, then added half an hour before the end of cooking. Don't slow cook baked potatoes in their jackets.

Pulses (Beans, Peas and Lentils)

WARNING boil dried beans (e.g. red kidney beans) for at least 10 minutes before adding to the slow cooker. They're poisonous if eaten raw or undercooked.
Don't soak lentils. Soak dried peas or beans overnight. Drain and rinse, then boil for 10 minutes, in the cooking liquid, before adding to the cooking pot. Season at the end of cooking. For canned beans or peas, simply drain and add them 30 minutes before the end of the cooking time.

Fish

Cooking fish in the cooking pot develops delicate flavours slowly, retains the flavour and nutritive value, and holds the fish together. Don't cook fish for long periods.

1. Grease the base of the cooking pot with butter or margarine.
2. Clean, trim and wash the fish (rolled fillets and steaks are most suitable). Frozen fish should be completely thawed before slow cooking. Dry and place in the cooking pot.
3. Season well, sprinkle with lemon juice, then add hot stock, water or wine
4. Dot some butter over the fish, and cook on **1 (low)** for 2-3 hours.

Meat

Slow cooking tenderises cheaper cuts, and reduces shrinkage and evaporation, retaining flavour and nutritive value. The size and shape of the joint, its quality, and the proportion of lean, fat and bone, all affect cooking times. When testing a dish to see if it's cooked, don't forget that root vegetables usually take longer to cook. Thaw frozen meat completely before cooking. Recipe times are given only as a guide. Where a different cut of meat is used cooking times may need to be adjusted. Avoid meat with a high proportion of fat, or trim the excess fat. Small joints, up to 800g (1½lb), can be cooked, depending on shape and fit. The meat mustn't force the lid up.

1. Season the meat, then brown on all sides in the cook pot.
2. Transfer the cook pot to the slow cooker and cook at **2 (high)** for the time shown.
3. Pork joints with rind may be grilled for 10 minutes to crisp.
4. If possible, turn joints once during cooking, to ensure even tenderness.

Joint	Weight	Setting	Time
Beef, lamb, pork	500-800g (1-1½lb)	HIGH	5-7 hours

Poultry

Cook poultry up to 750g (1½lb). The lid mustn't be raised by the meat. Thaw frozen poultry before cooking. Cook whole poultry unstuffed, at **2 (high)**.

1. Wash and dry the poultry and season inside and out.
2. Brown the skin in its own fat or a little cooking oil, in a pan on a hob.
3. Transfer to the slow cooker and cook at **2 (high)** for the time shown.

Poultry	Weight	Setting	Time
Chicken/poussin	750g (1½lb)	HIGH	3½-4 hours
Pheasant	small	HIGH	3-4 hours

Slow Cooker Cooking Times (approximate times)

Food	Size/Weight	Time on LOW (hours)	Time on HIGH (hours)
Fish	whole	1-2	N/A
Beef	500-800g	7-10	5-7
Lamb	500-800g	6-9	4-6
Poultry	500-800g	8-10	3½-4
Stew	500-800g	9-14	6-8
Vegetable soup	800-1000ml	6-10	3-4
Beef soup	800-1000ml	10-14	7-9

Converting Recipes from a Traditional Oven (approximate times)

Oven cooking time	Time on LOW (hours)	Time on HIGH (hours)
15-30 minutes	4-6	1-2
30-60 minutes	6-8	2-4
1-3 hours	8-12	4-7

A FEW RECIPES TO START YOU OFF

- Cooking for more than an hour over the times in the recipes may affect the flavour. Nevertheless, if these times don't suit you, feel free to experiment. Slow cooking is very forgiving.
- Use metric or imperial measures, don't mix them, they're not exact equivalents.
- Be careful with quantities. After all the ingredients are put into the cooking pot, it shouldn't be more than about threequarters full, to allow for expansion. If you overfill, it may spit hot water, and it may overflow during use.
- Slow cooking can leave too much liquid. If you want to adjust this, remove the lid, stir in a teaspoon of flour, and cook at **2 (high)**, stirring, till the sauce thickens/reduces.
- For recipes that dont need ingredients searing put the cooking pot in the slow cooker, fit the lid, then preheat on **2 (high)** for 20 minutes before putting anything into the cooking pot.

Minestrone Soup

LOW = 7-10 hours; **HIGH** = 4-5 hours

25g (1oz) butter
1 leek, sliced
1 medium potato, chopped
½ celery stick, thinly sliced
200g (7oz) canned tomatoes including juice
300ml (½pt) chicken stock
1 bouquet garni
½ clove garlic, crushed
1 small carrot, chopped small
1 small onion, chopped
50g (2oz) cabbage, finely shredded
salt and pepper to taste
1 bay leaf
25g (1oz) thin cut macaroni

Heat the butter in a large pan. Add the garlic, leek, carrot, potato, onion and celery. Sauté till the butter is absorbed. Add the other ingredients, except the macaroni. Bring to the boil, transfer to the cooking pot and cook for the time shown. 45 minutes before serving, remove the bay leaf and bouquet garni and add the macaroni. Adjust seasoning and serve with grated parmesan.

Old Fashioned Vegetable Soup

LOW = 8-10 hours; **HIGH** = 4-6 hours

225g (½lb) mixed vegetables, chopped (potato, onion, carrot, celery etc.)
25g (1oz) butter
200ml (½pt) stock
salt and pepper to taste
2 tbsp flour
½ tsp mixed herbs

Fry the vegetables gently for 2-3 minutes. Stir in the flour and add the stock. Bring to the boil, season to taste and add mixed herbs. Transfer to ther cooking pot.

Ratatouille

LOW = 6-8 hours; **HIGH** = 4-5 hours

1 small aubergine, sliced
1 green pepper, deseeded and diced
1 red pepper, deseeded and diced
397g can chopped tomatoes
salt and pepper to taste
50g (2oz) butter
1 onion, chopped
1 clove garlic, crushed
2 courgettes, sliced

Slice the aubergine and sprinkle with salt. Leave for half an hour, rinse and pat dry. Fry the onion and garlic till transparent. Mix in the remaining ingredients, and cook for a further 2 minutes, stirring. Place the ingredients into the cooking pot and cook for the time shown.

Stuffed Tomatoes

LOW = 3-4 hours; **HIGH** = 1-2 hours

4 large, firm tomatoes
50g (2oz) boiled ham, finely chopped
salt and pepper to taste
50g (2oz) fresh bread crumbs
50g (2oz) cheese, grated
1 tsp chopped parsley

Cut a lid off the top of each tomato and scoop out the pulp. Mix the ham, cheese, breadcrumbs, seasoning, parsley, and a little of the tomato pulp to bind the mixture. Spoon into the tomatoes. Stand the tomatoes in the cooking pot, add any extra filling and 1 tbsp water.

Vegetarian Curry

LOW = 6-10 hours; **HIGH** = 3-4 hours

1 tbsp cooking oil
½ clove garlic, crushed
¼ tsp turmeric
¼ tsp cumin
300ml (½pt) white stock
salt and pepper to taste
½ apple, peeled, cored and chopped
½ onion, chopped
¼ tsp chilli
¼ tsp coriander
50g (2oz) lentils
½ tsp lemon juice
1 small carrot, diced
15g (½oz) sultanas

Lightly sauté the onion and garlic. Add the turmeric, chilli, coriander, cumin and lentils. Cook gently for a minute. Stir in the stock, lemon juice, salt and pepper. Bring to the boil and boil for 5 minutes. Transfer to the cooking pot and stir in the carrots, apple and sultanas.

Poached Cutlets of Salmon

LOW = 2-3 hours

1 x 175g-225g (6-8oz) salmon cutlet
3 tbsp white wine
1 bay leaf
1 thin slice of onion
100ml (3½ floz) water
½ tsp salt
2 peppercorns
1 sprig parsley

Put the cutlet on a piece of baking parchment and put into the cooking pot. Put the other ingredients into a pan, bring to the boil, then pour over the salmon. Replace the lid and cook for the time shown. Lift from the cooking pot, then remove the parchment, bone and skin.

Serve hot with melted butter or hollandaise sauce. To serve cold, transfer the salmon to a dish and pour over the cooking liquid. When cold, drain and serve with salad or coat with aspic made from the liquid.

Stuffed Mackerel

LOW = 3-4 hours

1 tomato, skinned, deseeded, and chopped
½ cooking apple, peeled, cored and chopped
½ slice of bread, crumbled
2 mackerel fillets
2 tsp lemon juice
chopped parsley to taste

Lay the mackerel out, skin side down, season and sprinkle with lemon juice. Mix the other ingredients, and spread thickly over the mackerel. Roll up from head to tail, and secure with a cocktail stick or thread. Butter baking parchment and the bottom of the cooking pot, put the parchment in the cooking pot and the fish on the parchment. Cook for the time shown.

Portuguese Haddock

LOW = 2-3 hours

25g (1oz) butter
2 haddock or cod steaks or fillets
298g (10½oz) can condensed cream of tomato soup
salt and pepper to taste
1 small onion, very thinly sliced
1 bay leaf

Butter the bottom of the cooking pot. Lay the onion on the butter, then the fish and bay leaf. Season. Boil the tomato soup in a pan, stirring well, and pour over the fish. Cook for the time shown. Remove the bay leaf before serving.

Beef and Vegetable Casserole with Dumplings

LOW = 7-10 hours; **HIGH** = 4-6 hours

450g (1lb) stewing beef (shin/shoulder/chuck)
1 tbsp cooking oil
275ml (½pt) beef stock
salt and pepper to taste
2 tbsp flour
1 small onions, sliced
1 carrot, thinly sliced

for the dumplings:

25g (1oz) self-raising flour
12g (½oz) shredded suet
5 tsp cold water
¼ tsp salt
1 tbsp chopped parsley

Cut the meat in cubes and toss in seasoned flour. Heat the oil and brown the meat. Transfer to the cooking pot. Fry the onions lightly in a pan. Stir in the remaining flour, gradually add the stock and carrots. Bring to the boil, transfer to the cooking pot, and cook for the time shown.

Make the dumplings by mixing flour, salt, suet and parsley. Add water and mix to a soft dough. Shape into 4 balls. Add to the casserole and cook at high for 45 minutes with the lid on.

Braised Liver and Onions

LOW = 5-7 hours; **HIGH** = 2-4 hours

225g (½lb) lambs liver, thinly sliced
25g (1oz) plain flour
300ml (½pt) beef stock
2 tbsp cooking oil
1 large onion, thinly sliced

Coat the liver in the flour and fry till sealed. Transfer onto a plate. Add the onions and fry till golden. Stir in the remaining flour and stock. Bring to the boil, stirring. Transfer the stock to a jug. Add the liver to the cook pot, pour the stock over the liver and cook for the time shown. Serve with grilled bacon.

Bolognese Sauce

LOW = 6-10 hours; **HIGH** = 3-4 hours

1 tbsp cooking oil
1 clove garlic, crushed
200g (8oz) tinned chopped tomatoes + juice
100ml - 200ml (¼ -½pt) beef stock
1 tsp dried basil
1 bouquet garni
1 smallonion, finely chopped
350g (¾lb) minced beef
100g (4oz) tomato purée
60g (2oz) button mushrooms, sliced
1 bay leaf
1 tbsp dried mixed peppers

Heat the oil and fry the onion and garlic lightly. Add the beef, and fry till brown. Stir in the other ingredients. Bring to the boil, transfer to the cooking pot, and cook for the time shown. Remove the bay leaf and bouquet garni. Serve with spaghetti or noodles, and grated parmesan.

Boiled Bacon in Apple Juice

HIGH = 4-5 hours

500g (1lb) collar of bacon
1 small onion, sliced
freshly ground black pepper to taste
275ml (½pt) apple juice
1 tbsp cornflour

Put the bacon in a large pan, cover with cold water, and bring to the boil. Put the bacon in the cooking pot, and discard the water. Put the apple juice and onion in the pan, bring to the boil, and pour over the bacon. Add pepper. Cook for the time shown. Remove the bacon to a serving dish, and keep hot. Put the cornflour in a small pan and blend with a little cold water. Gradually stir in the apple juice. Bring to the boil and simmer for 2 minutes. Serve with the bacon.

Braised Brisket of Beef

HIGH = 6-8 hours

750g (1½lb) brisket
25g (1oz) butter
1 carrot, finely chopped
1 bay leaf
salt and pepper to taste
1 onion, chopped
150ml (½pt) beef stock
flour or cornflour to thicken

Season the meat. Heat the butter and brown the meat. Transfer meat to a plate. Fry the onion and carrot with a little oil till the onion is transparent. Add stock and bay leaf and bring to the boil. Transfer stock to a jug. Add the meat to the cook pot, pour the stock round the meat. Cook for the time shown. Remove the meat to a serving dish. Keep hot. Strain the stock. In a pan, blend a little flour with cold water to make a paste. Gradually add the stock. Bring to the boil, stirring. Adjust the seasoning. Serve the gravy with the meat.

Beef in Guinness

LOW = 6-8 hours

675g (1½lb) shin of beef
2 medium onions, sliced
3 tbsp soy sauce
seasoned flour
300ml (½pt) Guinness
1 tbsp oil
1 tbsp mushroom ketshup

Cut the beef into 4 pieces, and toss in the seasoned flour. Heat the oil and brown the beef all over, then transfer to a plate. Add the Guinness, soy sauce, and mushroom ketchup to the cook pot, and bring to the boil. Transfer to a jug. Add the beef to the cooking pot. Transfer to the slow cooker. Pour over the meat, then cook at 1 for 6-8 hours.

Savoury Pork Casserole

LOW = 6-10 hours; **HIGH** = 3-4 hours

1 tbsp cooking oil
1 small onion, sliced
150ml (¼pt) white wine
2 tbsp tomato purée
75g (3oz) button mushrooms
½ tsp dried sage
250g (½lb) lean pork, cubed
1 tbsp flour
90ml (3 floz) chicken stock
½ green pepper, deseeded and chopped
salt and pepper to taste
1 tomatoes, skinned, deseeded, and sliced

Heat the oil and lightly brown the pork. Add the onions. Stir in the flour and add the wine, stock and tomato purée. Add the green peppers and mushrooms. Bring to the boil, season and add sage and tomatoes. Transfer to the cooking pot and cook for the time shown.

Boeuf Bourguignonne

LOW = 7-10 hours; **HIGH** = 4-6 hours

1 tbsp cooking oil
50g (2oz) streaky bacon, chopped
150ml (¼pt) red wine
150ml (¼pt) stock
1 bay leaf
6-8 shallots or tiny onions, whole
500g (1lb) stewing steak, cubed
1 tbsp flour
1 tbsp brandy
good pinch thyme
1 clove garlic, crushed
salt and pepper to taste

Heat the oil in and lightly brown the beef and bacon, add the flour, stir in the wine and brandy. Add the other ingredients and season. Bring to the boil, transfer to the cooking pot and cook for the time shown. Remove the bay leaf before serving.

Pork and Pineapple Curry

LOW = 6-8 hours; **HIGH** = 3-4 hours

500g (1lb) lean pork (cut into cubes)
1 tsp salt
1 large onion, chopped
1 tbsp paprika pepper
1 dried red chillies
1 tsp worcester sauce
2 bay leaves
25g (1oz) flour
2 tbsp cooking oil
1 tbsp curry powder
300ml (½pt) chicken stock
1 tbsp mango chutney
225g (½lb) tinned pineapple cubes + juice

Toss the pork in the flour and salt. Heat the oil and brown the meat. Lift out on to a plate with a draining spoon. Fry the onions till soft. Stir in the curry powder and paprika pepper. Fry for 2 minutes. Stir well and cook for a few minutes. Add remaining ingredients, bring to the boil. Transfer to the cooking pot and cook for the recommended time. Remove bay leaves before serving.

Coq Au Vin

LOW = 8-10 hours; **HIGH** = 3½-5 hours

2 chicken joints, skinned
100g (4oz) streaky bacon, chopped
1 onion, chopped
200ml (8 floz) red wine
1 bay leaf
1 bouquet garni
1 tbsp cooking oil
40g (1½oz) flour
200ml (8 floz) chicken stock
100g (4oz) button mushrooms, sliced
1 cloves
salt and pepper to taste

Coat the chicken in seasoned flour and brown all over. Transfer to a plate. Put the bacon and onion in the pan and soften but don't brown. Stir in the remaining flour and add the other ingredients. Bring to the boil, stirring. Transfer stock to a jug. Add to the cooking pot and pour the stock over the chicken. Cook for the time shown. Remove the bay leaf, clove and bouquet garni before serving.

Country Chicken Casserole

LOW = 8-10 hours; **HIGH** = 5-7 hours

200g (7oz) tinned tomatoes, including juice
100g (3½oz) tinned sweet corn, drained
1 small onion, finely chopped
1 bay leaf
160ml (¼pt) chicken stock, boiling
2 chicken joints, skinned
1 stick celery, finely chopped
25g (1oz) white cabbage, finely shredded
½ tsp mixed herbs
salt and freshly ground black pepper to taste

Put all the ingredients into the cooking pot making sure that the fresh vegetables are covered by the boiling hot stock. Cook for the time shown.

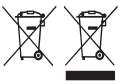
Chinese Chicken and Mushroom

LOW = 8-10 hours; **HIGH** = 3½-5 hours

1 tbsp cooking oil
1 onion, roughly chopped
150ml (¼pt) chicken stock
2 tbsp soy sauce
1 tsp sugar
2 chicken joints
2 tbsp cornflour
225g (8oz) button mushrooms, halved
juice of 1 lemon
salt and pepper to taste

Heat the oil and fry the chicken till golden brown. Transfer to a plate. In the remaining oil, fry the onions till transparent, stir in the cornflour, then gradually stir in the stock. Add the other ingredients, bring to the boil. Transfer stock to a jug. Add the chicken to the cooking pot, pour over the chicken. Cook for the time shown.

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



T22-9003908