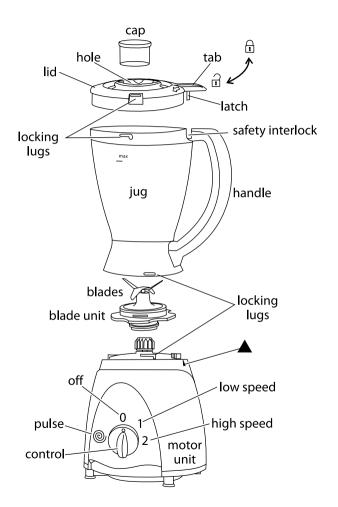




instructions



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

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 The blender must only be used by or under the direct supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- ${\it 3\ Unplug\ before\ assembling,\ dismantling,\ or\ cleaning.}$
- 4 The safety interlock prevents the motor running without the jug. Don't use it to switch the blender on and off.
- 5 Switch off (0) before fitting the jug to the motor unit.
- 6 Switch off (0) and wait till the blades stop, before removing the lid from the jug, or removing the jug from the motor unit.
- 7 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 8 Don't put your hand into the jug, even after it's been removed for cleaning the blades are sharp.
- 9 Take great care when handling the blade unit.
- 10 Don't put anything other than ingredients into the jug while the blender is plugged in.
- 11 Don't leave the blender unattended while plugged in.
- 12 Sit the motor unit on a dry, firm, level surface.
- 13 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 15 Don't fill the jug above the 1500ml mark, or the contents may force the lid off when you start the motor.
- 16 Don't run the motor for more than 3 minutes, or it may overheat. After 3 minutes, let it cool for at least 3 minutes.
- 17 Don't use the blender for any purpose other than those described in these instructions.
- 18 Don't run the blender empty, it may overheat.
- 19 Don't use the blender if it's damaged or malfunctions.
- 20 If the cable is damaged, return the blender, to avoid hazard.

BEFORE USING FOR THE FIRST TIME

Turn to "care and maintenance", and clean the blender, to remove any manufacturing residues, dust, etc.

PREPARATION

- 1 Sit the motor unit on a dry, firm, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Check that it's switched off turn the control to 0.
- 4 Put the plug into the power socket.
- 5 Hold the jug above the motor unit, with the handle between the control and the ▲ arrow on the motor unit.
- 6 Lower the jug on to the motor unit, then turn the jug to align the handle with the ▲ arrow on the motor unit.
- 7 Turn the lid clockwise to unlock it (1), then lift it off the jug.
- 8 Fill the jug don't fill past the 1500ml mark, or the contents may force the lid off when you start the motor.

FITTING THE LID

- 9 Hold the lid with the tab between the handle and the front locking lug, then lower it on top of the jug.
- 10 Turn the lid anti-clockwise (the tab is above the handle, and the latch clicks into the safety interlock.
- 11 Push the cap into the hole in the lid.
- 12 If you run the blender without the cap, solid ingredients may be ejected through the hole when they hit the blades.

THE CONTROL

- 13 The control has 4 positions:
 - 0 off
 - 1 low light work, using mainly liquid ingredients
 - 2 high heavier jobs, using mainly solid ingredients
 - gives a short burst at high speed in this direction, the control is spring-loaded (let go, and it'll return to 0)
- 14 Don't run the motor for more than 3 minutes, or it may overheat. After 3 minutes, let it cool for at least 3 minutes.

ADDING INGREDIENTS

- 15 To add ingredients during use, remove the cap, pour the new ingredients through the hole, then replace the cap.
- 16 Check that the added ingredients don't push the volume in the jug past the 1500ml mark.

FINISHED?

17 Turn the control to 0, and wait till the blades stop moving.

HOT LIQUIDS

- 18 Higher temperatures may soften the lid enough to lose its seal, allowing the contents to escape, so, when using hot liquids:
 - a) before pouring into the blender, let the liquid cool to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C)
 - b) put a hand on the lid, to hold it in place while blending
 - c) if the lid is too hot for comfort, remove it and let the liquid cool further – replace the lid before blending

CARE AND MAINTENANCE

- 1 Switch off (0), and unplug the blender.
- 2 Clean as soon after use as possible, to prevent residues setting inside the jug.
- 3 Remove the jug from the motor unit.
- 4 Wash the jug, lid and cap in warm soapy water, rinse well, then turn the jug upside down to drain and dry.
- 5 Keep your hands away from the blades they're sharp. Use a washing-up brush.
- 6 We don't recommend putting the jug, lid or cap into a dishwasher. The extreme environment inside the dishwasher can affect the surface finishes.
- 7 Wipe the outside of the motor unit with a damp cloth.
- 8 Don't put the motor unit in water or any other liquid.
- 9 Don't use harsh or abrasive cleaning agents or solvents.

BLADE UNIT

- 10 You may remove the blade unit for cleaning.
- 11 Handle only the plastic. Take care not to touch the metal parts of the blades.
- 12 Do this with the jug upside down.
- 13 Grip the jug handle with one hand.
- 14 Grip the plastic part of the blade unit with the other hand.
- 15 Turn the blade unit anti-clockwise till it comes loose from the jug (about 2 cm).
- 16 Carefully, pull it out of the bottom of the jug.
- 17 It's a close fit, so you'll have to move it around a bit, to get it out of the jug.
- 18 Slip the end of a knife under the edge of the seal, and lift the seal away from the blade unit.
- 19 Wash the seal and blade unit in warm soapy water, rinse, and air dry.
- 20 Replace the seal round the blade unit.
- 21 Replace the blade unit in the bottom of the jug.
- 22 Turn the blade unit anti-clockwise to tighten it, it's a bayonettype fitting.

a few simple recipes to get you started

leek & potato soup (serves 2-3)

150g leeks, trimmed and roughly chopped

150g potatoes, peeled and guartered

2 vegetable or chicken stock cubes

800ml water

salt and pepper to taste

Put everything into a 2 litre pan, bring to the boil, stirring, reduce the heat, cover the pan, and simmer for 20 minutes.

Let it cool for 30 minutes, then blend at maximum speed, in the pan, till the mixture is silky smooth.

Switch the blender off, then remove it from the pan.

Bring the soup up to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

black olive and anchovy tapenade/sauce

125g pitted black olives, drained 30g anchovy fillets, drained 1½ tbsp capers, drained 50-75ml olive oil 1 tbsp brandy (optional)

freshly ground black pepper

Blend the olives, capers, and anchovies. Stir in enough oil to form a paste. This is a tapenade. For a sauce or a dip, stir in more oil till you get the consistency you want. Spread on toast, or toss through warm pasta. Try it with sun-dried tomatoes instead of capers.



www.russellhobbs.co.uk for more products

more recipes are available on our website: http://www.russellhobbs.com/ifu/550931

smoothies:

http://www.russellhobbs.com/ifu/550941



UK WIRING INSTRUCTIONS

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 buse cover is in place. If you remove the plug, dispose of it.

Neutral (blue) (brown)

A FNVIRONMENTAL PROTECTION

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 - ring Customer Service - they may he 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: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

GUARANTEF

Defects affecting product functionality appearing within two years of first retail 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.



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