





instructions

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Read the instructions, keep them safe, pass them on if you pass the processor on. Remove all packaging, but keep it in case you ever need to return the processor.

important safeguards

Follow basic safety precautions, including:

- 1 This processor 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 processor in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 The tab on the lid locks the switch, to prevent the motor from running unless the lid is fitted. This is a safety feature – don't try to overcome it.
- 4 Don't remove the lid till the blade has stopped moving.
- 5 Don't handle the blade. There's plenty of plastic – handle that instead.
- 6 Take care when emptying the bowl and cleaning the blade.
- 7 Unplug before fitting or removing accessories, dismantling, or cleaning. 
- 8 Don't leave the processor unattended while plugged in.
- 9 Don't use it continuously. Use it in bursts, and let it cool down for a minute after half a dozen bursts.
- 10 Don't fit any attachment or accessory other than those we supply.
- 11 Don't use the processor for any purpose other than those described in these instructions.
- 12 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 13 Keep the processor and the cable away from hotplates, hobs or burners.
- 14 Don't use the processor if it's damaged or malfunctions.
- 15 If the cable is damaged, return the processor, to avoid hazard.

household use only

before using for the first time

- 1 Clean all the removable parts, to remove any manufacturing dust, etc. (see “care and maintenance” opposite).

preparation

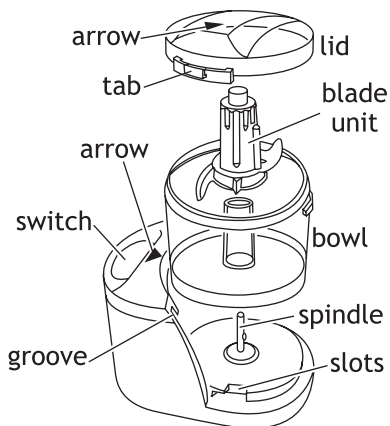
- 2 Sit the processor on a stable, level surface – don't plug it in yet.
- 3 Lower the bowl over the spindle.
- 4 Locate the tabs under the bowl in the slots in the base.
- 5 Turn the bowl about 15mm (just over half an inch) clockwise to lock it in place.
- 6 Hold the blade unit by the plastic part, lower it over the spindle, then rotate it till it drops to the floor of the bowl.

the bowl

- 7 Don't fill with anything hotter than you can comfortably handle – i.e. anything above 40°C.
- 8 Don't fill with hard foods – i.e. anything you can't cut easily with a kitchen knife.
- 9 Don't process big bits – max 12mm (half inch) cubes.
- 10 Don't fill the bowl more than half full.
- 11 Don't process liquids or foods with a high liquid content – the motor may overheat.
- 12 Don't process raw meat.
- 13 Don't try to chip ice.

processing

- 14 Put the food in the bowl.
- 15 Put the lid on the bowl.
- 16 Turn the lid clockwise to slide the tab on the lid into the groove in the body.
- 17 Keep turning till it won't go any further – this unlocks the switch.
- 18 Press the switch to start the motor – release the switch to stop.
- 19 The processor isn't designed for continuous use.
- 20 Use it in bursts of a few seconds – let it rest for a minute after half a dozen bursts.
- 21 You'll find that most food won't need more than a few bursts of processing.
- 22 For best results:
 - a) process for a few seconds
 - b) check to see the results
 - c) repeat till you achieve the result you require



emptying

- 23 Unplug the processor.
- 24 Turn the lid anti-clockwise till the tab at the back of the lid comes out of the groove in the body, then lift it off.
- 25 Hold the plastic end of the blade unit and lift it out.
- 26 The bowl has a bayonet fitting. Turn it about 15mm (just over half an inch) anti-clockwise to release it, then lift it gently off the processor.

batches

- 27 This processor is designed to process small quantities of food. Larger quantities may be processed in batches, but it shouldn't be used instead of a full size processor. Do this and you'll break it.
- 28 If you regularly need to do several batches, you should think about getting a full size processor.

care and maintenance

- 1 Unplug the processor.
- 2 Take care with the blade unit – it's very sharp.
- 3 Don't handle the blade. There's plenty of plastic – handle that instead.
- 4 Wipe the outer surfaces of the processor with a damp cloth.
- 5 Wash the removable parts in warm soapy water, rinse well, and dry.
- 6 Clean the inside of the blade unit with a thin bottle-brush.
- 7 Don't wash any part of the processor in a dishwasher.
- 8 The extreme environment inside the dishwasher can affect the surface finishes.
- 9 Don't put the processor in water or any other liquid.
- 10 Don't use harsh or abrasive cleaning agents or solvents.



a few simple recipes to get you started

coriander pesto

- 2 handfuls fresh coriander leaf
- 2 cloves fresh garlic
- 60g pine nuts
- 125ml olive oil
- 60g freshly grated Parmesan

Put the coriander, garlic and pine nuts in the bowl, add a spoonful of oil and process. Repeat until it's all done, then put in a larger bowl and mix in the Parmesan. Season with freshly ground black pepper. Serve as a topping for soup, tossed through warm pasta, or as a dip.

sweet and sour sauce

- 2 shallots, peeled
- small piece fresh ginger, peeled
- 1 clove garlic
- 1 tbsp soy sauce
- dash white wine vinegar
- 1 tsp mustard
- 1 tsp tomato purée

Put everything in the bowl and process until smooth. Serve with chicken or fish, or as a dip.

black olive and anchovy sauce

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

Put everything but the oil into the bowl. Add one tbsp oil and process for 5 seconds. Do this twice more. If it's too dry, add a little more oil and process again. Toss through warm pasta or spread on toast.

horseradish and apple sauce

- 125ml double cream
- 1 sharp flavoured apple, peeled and grated
- 3 tbsp horseradish relish
- 1 tsp paprika

Put the cream into the bowl and process until soft peaks have formed, then transfer it to a mixing bowl and fold in the rest of the ingredients. Season with fresh ground black pepper. Serve with beef or sausage.

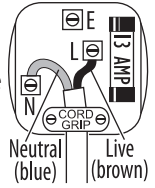
notes

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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.



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 – 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, Russell Hobbs Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.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.

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