



Russell Hobbs

COLOUR CONTROL



BLENDER

2 YEAR WARRANTY

20230AU

20230AU_IB&RB_FA_211113

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd
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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (Warranty Period), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

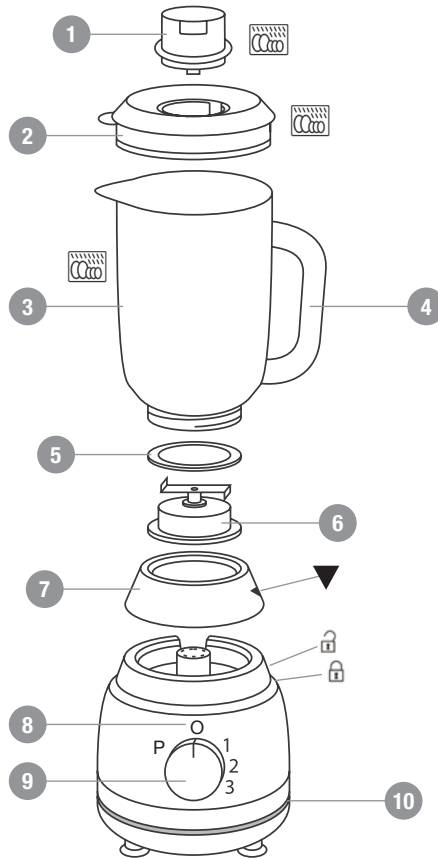
Any questions? Please contact Customer Service for advice.

INSTRUCTIONS

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability.

Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



- | | |
|-----------|------------------|
| 1. Cap | 6. Blade unit |
| 2. Lid | 7. Jug base |
| 3. Jug | 8. Motor unit |
| 4. Handle | 9. Speed control |
| 5. Seal | 10. Light ring |

 Dishwasher safe

BEFORE FIRST USE

- Carefully remove all contents from the box.
- Take extreme care when unpacking and handling the sharp blades.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Dismantle and clean all parts as instructed in the "CARE AND CLEANING" section of this manual.

THE LIGHT RING

Your Colour Control Blender has been designed with the optimal number of speeds and has been created to simplify use - each speed corresponds to a specific type of use.

This is displayed in a unique way with a "light ring" that illuminates and changes colour according to the speed.

The light will change colour as the speed changes:

SPEED	COLOUR	USE
0	~	Off
1	Blue	Purée
2	Purple	Smoothies
3	Green	Soups/other
P	Red	Ice crushing/smaller batches

NOTE: See section *Speed Selection Guide* on page 8 for more information on what speed to uses for different tasks.

ASSEMBLY OF THE GLASS JUG



NOTE: Prior to use, the blender jug should be dismantled and washed as instructed in the "CARE AND CLEANING" section of this manual.

- The jug, blade unit, and seal are packed together.
- With the lid removed, sit the jug upside down on a flat bench or table.

CAUTION: Handle blades carefully.

- Carefully place the seal onto the blade unit over the blades.
- With the blades to the inside of the jug, place the blade unit with seal in place onto the jug's bottom opening and ensure the seal is fitted neatly around the bottom of the jug.
- Screw the jug base clockwise on to the bottom of the jug, ensuring it is screwed on tightly.

PLACING THE GLASS JUG ON THE MOTOR UNIT

- Check that the speed control is set to 'O' off.
- Align ▼ on the jug base with  on the motor unit.
- Lower the jug on to the motor unit, ensure it is seated correctly, then turn the jug to align ▼ on the jug base with  on the motor unit.
- You should hear it click into place.

OPERATING THE BLENDER

- Sit the blender on a stable, level, dry surface.
- Place the ingredients you wish to blend into the glass jug.

IMPORTANT: Do not fill it past the 1250ml mark. If you do, the contents may force the lid off when starting the motor.

- Fit the lid onto the jug. Press down firmly.
- Insert the cap into the opening of the lid by aligning the cap tabs with the notches in the lid opening. Turn it in a clockwise direction to lock it in place.

NOTE: Do not run the blender without the cap, as ingredients may be ejected through the hole.

- Place your hand on top of the blender jug lid to hold the jug steady. Switch the motor unit on to the desired speed or pulse setting using the speed control. Refer to the Speed Selection Guide on page 8 for ideal speed settings to match your blending task.

NOTE: The speed control must be held in the 'P' position for the motor to run. When the switch is released, the motor will stop.

NOTE: See section SPEED SELECTION GUIDE on page 8 for more information.

IMPORTANT:

- **The Lid MUST ALWAYS be in place before starting the Blender.**
- **Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.**
- **When blending cooked ingredients always let them cool for at least 10 minutes before blending. Pouring boiling liquids into a cold glass jug could cause the jug to crack. Liquids and ingredients should be below 40°C.**

AFTER USE

- Turn the speed selector dial to the 'O' off position and wait until the blades stop moving.
- Switch the power off and remove the plug from the wall power outlet.



CRUSHING ICE

- Before using the appliance to crush ice, make sure it is clean, and rinse it out thoroughly.
- The slightest trace of detergent may affect the taste of the crushed ice, and will flatten any drink to which it is added.
- For best results, place a maximum of 10 cubes of ice in the blender jug, pulse (red) for 3 seconds, wait for 3 seconds and repeat this several times until you have the desired consistency.

TIP: Add 1-2 tablespoons of water to the jug also; this will help with ice crushing.

- Too much blending will reduce the ice to liquid, too little will merely chip the edges/corners off the ice.

BLENDING TIPS

- When pureeing solid ingredients, start with small portions in the jug and gradually add more ingredients as they begin to combine.
- For best results when processing solid ingredients, cut them into small pieces (2-3cm) first. Food pieces should be no larger than 4-5cm for use in the blender.
- When adding/blending liquids with solid ingredients, start with a small amount of liquid and gradually add more liquid through the lid opening.
- When blending cooked ingredients always let them cool for at least 10 minutes before blending. Pouring boiling liquids into a cold glass jug could cause the jug to crack. Liquids should be below 40°C.
- Do not blend more than 3 cups at a time.

NOTE: Use extreme caution when blending heated ingredients.

CAUTION: Pour warm liquids into the blender slowly & carefully, as steam may force some of the liquid to splash out.

- For stirring solid or very thick liquid ingredients it is recommended that you use the blender set to 'P' pulse setting to prevent the blades from becoming stuck.
- When preparing foods that have several different kinds of ingredients, always add liquid ingredients first and then solids.
- When ingredients splatter onto the sides of the jug or the mixture is very thick, turn the appliance off. Wait for the blades to stop rotating. Remove the lid and use a rubber spatula to scrape down the sides of the jug and redistribute the food pushing food toward the blades. Replace the lid and continue blending.
- Always place your hand on top of the blender jug lid to hold the jug steady when you are operating the appliance.

IMPORTANT: Blender MUST always have lid in place when in use.



DO NOT PLACE ANY OF THE FOLLOWING IN THE BLENDER:

- Large pieces of frozen foods
- Tough foods such as raw turnips, raw sweet potatoes and raw potatoes
- Bones
- Hard salami, pepperoni and hard sausages
- Boiling liquids

CAUTION: When blending cooked ingredients always let them cool for at least 10 minutes before blending. Pouring boiling liquids into a cold glass jug could cause the jug to crack. Liquids and ingredients should be below 40°C.

SPEED SELECTION GUIDE

FOOD	ACTION	SPEED SETTING	COLOUR CONTROL
Cake mix & cake batter	Mix & Cream	3	GREEN
Cocktails	Blend	2	PURPLE
Curry pastes	Blend	1	BLUE
Dips, chunky including pesto	Blend	1	BLUE
Dips, smooth	Blend	3	GREEN
Dressing and Sauces	Combine	2	PURPLE
Egg whites	Mix & Aerate	3	GREEN
Fruit smoothies	Blend	2	PURPLE
Fruits, cooked	Puree	1	BLUE
Ice cubes & granita	Crush	P	RED
Marinades	Blend	1	BLUE
Mayonnaise	Combine	2	PURPLE
Milkshakes	Aerate	2	PURPLE
Pancake batter	Mix	2	PURPLE
Soup, chunky	Pulse & Blend	P	RED
Soup, smooth	Puree	3	BLUE
Sugar	Refine	2	PURPLE
Thickshakes & ice-cream drinks	Blend	2	PURPLE
Vegetables, cooked	Puree	1	BLUE

CARE AND CLEANING

QUICK CLEAN:

1. After each use, simply half fill the jug with warm water and add a drop or two of dishwashing liquid, fit the lid onto the jug (with the cap in place) and run the motor for 30-40 seconds. The blender uses its own power to clean both the jug and the blade system.
2. Rinse and allow to thoroughly dry.

FOR MORE THOROUGH CLEANING:

1. Before cleaning, switch off and disconnect from the wall power outlet.
2. Remove the jug from the motor unit.
3. Rinse the jug with water, then with the lid removed, sit the jug upside down on a flat bench or table.
4. If the jug is assembled, disassemble it using the following instructions.
5. Hold the jug handle with one hand, using your other hand unscrew the jug base from the jug by turning the jug base counter-clockwise.
6. Carefully lift the blade unit and seal out from the jug. Remove the seal from the blade unit and wash these parts in warm soapy water. Rinse and air dry.
7. Wash the jug and all removable parts in hot soapy water. Alternatively, the jug, lid and cap can be washed in the dishwasher. Place jug on the bottom rack upside down and the lid and cap on the top-rack only.
8. Rinse well and allow all parts to dry before storing.

Caution: Blades are sharp, handle carefully.

IMPORTANT:

- **Do not place jug parts in boiling liquids or pour boiling liquids into the jug.**
- **Do not immerse the motor unit in liquid. Wipe with damp cloth and dry thoroughly.**
- **Remove stubborn spots by rubbing with damp cloth and non-abrasive cleaner.**


Note: If liquids spill onto the motor unit, immediately switch off and disconnect from the wall power outlet, wipe with a damp cloth and dry thoroughly. Do not use rough scouring pads or cleansers on parts or finish.

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including but not limited to the following:

Read all instructions before, and follow whilst using this appliance.

1. To protect against electric shock DO NOT immerse the cord, plug or motor unit in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Do not use outdoors.
4. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
5. Take care to avoid personal injury when handling the sharp blade assembly.
6. Always switch off and disconnect the appliance from the wall power outlet before assembling, disassembling or cleaning.
7. Always switch off and disconnect the appliance from the wall power outlet when not in use.
8. To disconnect, set the controls to off 'O'. Switch off the wall power outlet, then grasp the plug and pull the plug from the wall outlet. Never pull by the cord.
9. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
10. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
11. Cutting blades are very sharp. Handle the blender blade unit with extreme care and caution when emptying the jug and during cleaning.
12. Before switching on, ensure the glass jug has been assembled correctly and has been seated onto the motor unit with the lid attached. The motor will only operate if the glass jug has been properly seated onto the motor unit.
13. The blender is not to be operated with an empty glass jug.
14. Allow boiling liquids to cool before you pour them into the blender jug. Pouring boiling liquids into a cold glass jug could cause the jug to crack. For your safety, do not blend liquids/foods that are hotter than 40°C.
15. Wait until the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
16. Switch off and unplug the appliance before changing accessories or touching parts that move whilst in use.
17. Do not use on an inclined plane or unstable surface.
18. Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.
19. Keep the blender and the power cord away from the edges of benches and countertops.
20. Do not place the blender on or near any heat sources.
21. Do not use appliance for other than intended purpose. Misuse of the appliance may cause injury.

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- 22. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance
 - 23. This appliance is not intended to be operated by means of an external timer or separate remote control system.
 - 24. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY



Russell Hobbs

COLOUR CONTROL



RECIPE BOOK

BLENDER
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INSTRUCTIONS & WARRANTY

SUMMER FRUITS SLUSHIE

Preparation Time: 15 minutes

Ingredients:

10 ice cubes
2 limes, quartered
2 cups soda water
16 red grapes, halved
3 large ripe peaches, peeled and diced (or tinned)
2 cups frozen raspberries
2 cups lemonade
Fresh mint leaves to serve

Method:

1. Prepare your glasses – add 2 ice cubes, a quarter of a lime, grapes and half a cup of soda water into each glass.
2. Place the remaining ice, peaches, frozen raspberries and lemonade in your blender and pulse (red) four times to combine. Blend for 1 minute on speed setting 2 (purple).
3. Pour into the prepared glasses, add fresh mint leaves to the top and give a gentle stir before serving.

Serves 4

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BREAKFAST SMOOTHIE

Preparation Time: 2 minutes

Ingredients:

300ml milk
1 ripe banana, halved
12 ripe strawberries, hulled and halved
4 ice cubes

Method:

1. Place all ingredients in the blender and blend on speed setting 2 (purple) for 15 seconds.
- Serves 2
-

BASIL OIL SALAD DRESSING

Preparation Time: 5 minutes

Ingredients:

2 cups extra virgin olive oil
1 bunch basil, leaves only (approx. 2 cups)
Juice of a lemon
2 tbs red wine vinegar
1 tsp French mustard
1 clove of garlic, peeled and halved
1 cup Continental parsley, leaves only
½ tsp sea salt and black pepper
Pinch of raw sugar

Method:

1. Place all ingredients in your blender and pulse (red) three times to combine. Blend for 1 minute on speed setting 2 (purple) until emulsified and slightly lighter in colour.
2. Store in a clean, sterilised jar ready for your favourite salad.

TIP: Will keep for at least 14 days





BLUEBERRY & RASPBERRY BREAKFAST MUFFINS

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Ingredients:

250g plain flour	1 egg
½tsp bicarbonate soda	200ml milk
2tsp baking powder	1tsp vanilla
1 cup caster sugar	½ cup rolled oats
Pinch of salt	100g blueberries (fresh or frozen)
100g unsalted butter, melted	100g raspberries (fresh or frozen)

Method:

1. Pre-heat oven to 180°C and generously spray a 12-hole muffin tin with olive oil spray.
2. Place dry ingredients (except oats) into a mixing bowl and set aside.
3. Place butter, egg, milk and vanilla into the blender and blend on speed setting 2 (purple) for 1 minute.
4. Pour the wet ingredients into the dry ingredients, along with the berries and rolled oats and gently mix with a wooden spoon until just combined. Do not over mix.
5. Spoon the mixture into the prepared muffin tin to ¾ full and bake for 20 minutes until fully risen and golden brown. Cool in the muffin tin for 10 minutes before turning out onto a cooling rack.

Tip: Serve warm with butter for breakfast!

Makes 12

SPICY MEXICAN CHICKEN MARINADE

Preparation Time: 10 minutes (plus marinating time)

Cooking Time: 15 minutes

Ingredients:

4 Chicken fillets, sliced in half down the middle

Marinade:

	2 chillies, de-seeded, chopped
½ cup extra virgin olive oil	1 orange, juice only
1 brown onion	25 ml white wine vinegar
4 cloves garlic	1 tsp dried oregano
2 tbs tomato paste	30g brown sugar
2 tbs coriander leaves	1 tsp Worcestershire sauce
20 ml soy sauce	1 lime for serving



**Method:**

1. Place all marinade ingredients in your blender and pulse (red) three times to combine. Blend for 1 minute on speed setting 1 (blue) to form a paste.
2. Place chicken in a large shallow dish and pour marinade over. Cover with cling film and marinate in the refrigerator for at least 4 hours or overnight.
3. Remove chicken from the refrigerator half an hour prior to cooking. Heat bbq or griddle plate and cook chicken over medium heat for 4-5 minutes each side until cooked through. Rest meat before serving with a generous squeeze of lime juice.

Serves 4-6

Serving suggestion: Serve with char-grilled corn on the cob and smashed potatoes

ZUCCHINI SOUP

Preparation Time: 5 minutes

Cooking Time: 25 minutes

Ingredients:

1tbs olive oil
50g butter
4 sprigs fresh thyme
1 celery stalk, chopped
1 clove garlic, crushed
3 zucchini, chopped
Salt & black pepper, to taste
600ml chicken stock (or vegetable stock)

Method:

1. Heat the oil, butter and thyme in a large saucepan over medium heat. Add the vegetables and garlic and sauté over gentle heat for 5 minutes.
2. Pour the chicken stock into the pan and simmer for 5 minutes. Turn the heat off and let cool for 10 minutes.
3. Ladle the soup into your blender to process in batches. Cover and blend for 1 minute on speed setting 3 (green) until silky smooth. Taste before adding salt and pepper.

Serves 2-4

