

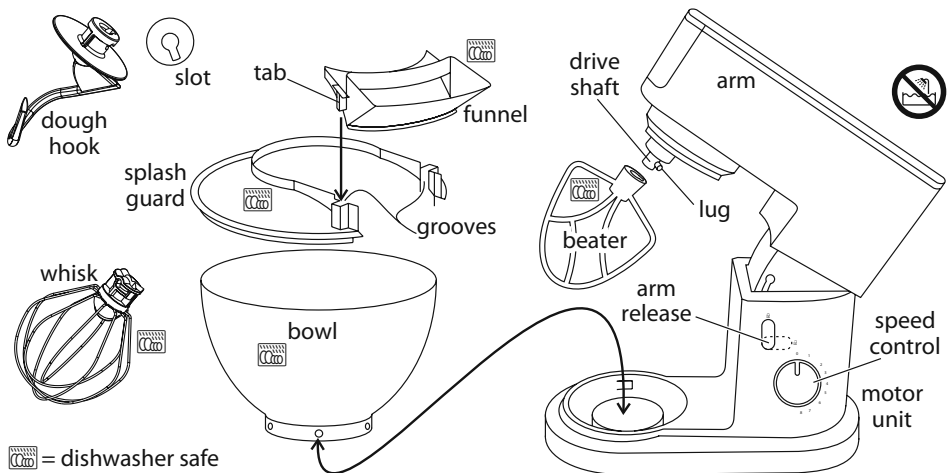


Russell Hobbs



instructions

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

STOP IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:


- 1 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.
- 2 Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- 3 Keep the appliance and cable out of reach of children under 8.
- 4 Don't run the motor for more than 10 minutes. After 10 minutes, switch off for at least 10 minutes.
- 5 If the cable is damaged, return the appliance, to avoid hazard.
- ⊘ Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
- 6 Keep fingers, hair, clothing, kitchen utensils, etc. clear of the bowl and attachments.
- 7 Switch off, unplug the appliance, and wait till the motor stops before fitting or removing an attachment, before dismantling, and before cleaning.
- 8 Don't put anything into the bowl that's hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 9 Don't let anything other than the attachments and ingredients get into the bowl while the appliance is plugged in.
- 10 Don't leave the appliance unattended while plugged in.
- 11 Don't use the appliance for any purpose other than those described in these instructions.
- 12 Don't use attachments or accessories unless we supply them.
- 13 Don't use the appliance if it's damaged or malfunctions.

household use only

POSITIONING

- 1 Sit the appliance on a water-resistant, dry, stable, level surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Don't plug it in yet.

RAISING THE ARM

- 4 The springs in the arm are quite powerful, so:
 - a) Check that the appliance is switched off (0)
 - b) Hold the bottom of the appliance.
 - c) Keep clear of the top of the arm, so it won't hit you.
 - d) Turn the arm release to .
 - e) The arm will spring up into the raised position.
 - f) Let go.


FITTING THE BOWL

- 5 Raise the arm before fitting or removing the bowl.
 - 6 Fit the bowl to the appliance and turn it clockwise.
 - 7 Turn it anti-clockwise to release it.
 - 8 The contents of the bowl rise when you start the motor – the more speed, the more they rise.
 - 9 Try not to fill the bowl more than about half full (specially when using the whisk).
- * Use only the bowl supplied.

THE ATTACHMENTS

- 10 Switch off, unplug, and raise the arm before fitting or removing attachments.
- 11 Align the slot in the top of the attachment with the lug on the drive shaft, push the attachment on to the drive shaft, and turn it anti-clockwise.
- 12 To remove an attachment, push it on to the drive shaft, turn it clockwise, then pull it off.

LOWERING THE ARM

- 13 a) Check that the appliance is switched off (0).
 - b) Hold the bottom of the appliance.
 - c) Turn the arm release to .
 - d) Press the arm down.
 - e) Let the arm release go.

THE SPLASH GUARD

- 14 Switch off and unplug before fitting/removing the splash guard.
- 15 The splash guard fits on top of the bowl.
- 16 The funnel lets you add ingredients without removing the splash guard.
- 17 With the bowl in position, and the arm down:
 - a) slide the splash guard between the arm and the bowl
 - b) Turn the splash guard towards you, so that you can add ingredients easily.
 - c) Align the tabs on the sides of the funnel with the grooves in the open part of the splash guard.
 - d) Slide the funnel down to cover the open part of the splash guard.
- 18 To remove the splash guard:
 - e) Lift the funnel off it.
 - f) Lift the splash guard slightly, to clear the bowl rim,
 - g) Pull it out from between the bowl and the arm.

POWER UP

- 19 Check that the speed control is set to 0.
- 20 Put the plug into the power socket (switch the socket on, if its switchable).

THE SPEED CONTROL

- 21 Turn the speed control clockwise to the speed you want.
22 The range is from 1 (low) to 8 (high). Turn the speed control back to 0 to turn the motor off.
23 You'll have your own preferences, but generally:

attachment	speed	use
whisk	4-8	beating/aerating cream, egg whites, batter, light mixes
beater	4-6	creaming butter and sugar, medium cake mixes
dough hook	1-3	heavy mixtures, bread, pastry

CARE AND MAINTENANCE

- 24 Switch off (0) and unplug before cleaning.
25 Clean as soon after use as possible, to prevent residues setting inside the bowl.
26 Wash the bowl, splash guard, funnel, and attachments in warm soapy water, rinse, and dry.
27 You may put the bowl and attachments in a dishwasher, but note: 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.
28 Wipe the outside surfaces of the appliance with a clean damp cloth.

a few simple recipes to get you started

pizza dough

dough hook

- 400g plain flour
250ml warm water
½ tsp sugar
- 1 sachet active dried yeast (about 2½ tsp)
1½ tbsp olive oil
1 tsp salt

Put the flour in the bowl. Mix the other ingredients in a jug. Select speed 1, and slowly add the liquid. As the dough ball becomes more formed, increase speed to 2, and knead for a couple of minutes, till the dough ball is smooth. Remove, split into 2-4 pieces, and roll into pizza bases (circles or rectangles) on a floured surface. Lay them on a baking sheet or pizza tray, spread with tomato purée, and add toppings: mushrooms, ham, olives, sun dried tomatoes, artichoke, spinach, etc. Top with dried herbs, torn mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas 6 for 15-20 minutes, till the toppings are bubbling and golden brown.

currant loaf (1kg/2lb loaf)

dough hook

- 500g wholemeal flour
1 tbsp baking powder
150g sugar
50g mixed peel
2 tbsp milk
- 150g butter (softened)
½ tsp salt
150g currants
2 eggs (medium)

Put the flour in the bowl, add the softened butter, and mix on speed 1. When the butter and flour start to blend, add the sugar, salt, currants, peel and baking powder. Leave it mixing while you beat the eggs and milk together, then add the egg/milk mixture to the bowl. Select speed 2 and mix till combined. Put into a greased loaf tin and bake in a preheated oven at 180°C/350°F/gas 4 for 35 minutes. Cool on a wire rack before slicing. Serve toasted with butter.

basic white bread (1kg/2lb loaf)

dough hook

- 600g strong white bread flour
345ml warm water
1 tsp sugar
- 1 sachet active dried yeast (about 2½ tsp)
1 tbsp sunflower oil or butter
2 tsp salt

Mix as for pizza dough, then cover and leave in a warm place till doubled in size (30-40 minutes). Punch down to remove air, knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes. Bake in a preheated oven at 200°C/400°F/gas 6 for 25-30 minutes, till golden brown and hollow sounding on the bottom.

basic wholemeal bread (1kg/2lb loaf)**dough hook**

575g strong wholemeal bread flour
 375ml warm water
 1 tbsp light brown sugar

1 sachet active dried yeast (about 2½ tsp)
 2 tbsp sunflower oil or butter
 2 tsp salt

Follow the method for basic white bread.

soft poppy seed rolls (8-10 rolls)**dough hook**

570g strong white bread flour
 300ml milk (warmed slightly)
 1 tbsp sunflower oil
 2 tsp salt

1 sachet active dried yeast (about 2½ tsp)
 2 eggs (room temperature)
 1½ tsp sugar
 75g poppy seeds

Mix the milk, eggs, oil, sugar, salt and yeast in a jug. Leave for 5 minutes. Put the flour and poppy seeds in the bowl. Mix at speed 1, gradually adding the liquid, increase speed to 2, and mix for five minutes. Cut into 8-10 pieces, then roll into shape, on a floured surface. Leave on a baking sheet, in a warm place, till doubled in size. Brush with egg or milk, and bake in a preheated oven at 220°C/425°F/gas 7 for 20-25 minutes, till golden brown and hollow sounding on the base.

Italian herb bread (1kg/2lb loaf)**dough hook**

575g strong white bread flour
 290ml lukewarm water (30°-35°C)
 2 tsp sugar
 4 tbsp mixed dried herbs

1 sachet active dried yeast (about 2½ tsp)
 2 tbsp olive oil
 2 tsp salt

Mix the water, oil, sugar, salt and yeast in a jug, and leave for 5 minutes. Put the flour and dried herbs in the bowl. Select speed 1. Gradually add the liquid, increase speed to 2, and mix for five minutes. Cover the dough, and leave in a warm place till doubled in size (20-30 minutes). Knead gently on a floured surface, to knock out the air, then shape, put on a baking sheet, and leave in the warm till doubled in size. Bake in a preheated oven at 200°C/400°F/gas 6 for 25 minutes, till golden brown and hollow sounding on the bottom.

apricot, lemon & rum pancakes**whisk**

100g plain flour
 50g dried apricots
 1 egg
 grated rind of ½ lemon
 pinch salt

25g ground almonds
 300ml milk
 25g butter (melted)
 2-3 tbsp rum
 oil for frying

Soak the dried apricots overnight in the rum. Mix the egg, milk, lemon rind and melted butter in a jug. Sift the flour into the bowl, add the ground almonds and salt, and whisk at speed 3, gradually adding the liquid. Increase speed to 5 or 6, as everything is incorporated, then whisk till smooth. Heat the oil in a frying pan and drop in tablespoons of batter. Cook for a minute or so on each side till golden. Put in a stack and keep warm. Purée the rum and apricots in a blender, put a little purée on each pancake and roll up. Serve warm with cream or ice cream.

hot chocolate soufflé**whisk**

75g butter
 1½ tbsp cocoa powder
 4 eggs, separated

50g plain flour
 450ml milk
 50g caster sugar

Melt the butter in a pan over a low heat. Stir in the flour and cocoa, then the milk and stir till thickened slightly. Remove from the heat, let it cool, then beat in the egg yolks. Put the whites in the bowl, mix at speed 6 for a few seconds, add the sugar and whisk till soft peaks form. Fold in the sauce. Pour the mixture into a greased 1.2 litre (2 pint) dish. Bake, in the oven, in a roasting tin half filled with boiling water, at 190°C/375°F/gas 5 for 40-45 minutes, till well risen.

chicken & pesto pancake wraps

whisk

pancake wraps

100g plain flour
300ml milk
oil for frying

1 large egg
½ tsp salt

filling

6 tbsp pesto (green or red)
75g Gruyere cheese, grated
handful of baby plum tomatoes

2 cooked chicken fillets, shredded
50g Parmesan cheese, grated
large handful of fresh basil leaves

Mix the egg and milk in a jug. Sift the flour and salt into the bowl. Select speed 3. Gradually add the liquid, increase speed to 5 or 6, and whisk till smooth and light. Cook small amounts of batter in a hot saucepan coated with oil for a minute each side, till golden brown. Set aside and keep warm. Chop the tomatoes, tear the basil into shreds, spread each pancake wraps with a little pesto, add cooked chicken, chopped tomatoes, and basil. Season, roll up, and put in an ovenproof dish. Sprinkle with the two cheeses. Brown under a hot grill till golden and bubbling.

coffee & brandy ice cream

whisk

3 eggs
300ml single cream
300ml double cream

75g caster sugar
2 tbsp instant coffee powder
2½ tbsp brandy

Whisk the sugar and eggs at speed 6 till smooth. Put the single cream and coffee in a pan, bring just to the boil, then stir in the egg and sugar mixture. Put in a heatproof bowl over a simmering pan of water and cook gently, stirring well, till thick enough to coat the back of a spoon. Strain into a bowl and leave to cool. Whip the double cream at speed 6 till soft peaks form, then fold into the cold egg and sugar mixture, with the brandy. Pour into a container, cover, and freeze for 2½-3 hours, till partially frozen. Remove, stir well, then freeze again, till the texture suits you.

basic biscuits

whisk

100g butter
1 tsp vanilla essence
100g plain flour

150g caster sugar
1 medium egg
100g self raising flour

Cream the butter, sugar and vanilla at speed 5 for 1-2 minutes till light, pale and fluffy, add the egg, and whisk till combined. Sift the flours together then gradually add them to the mixture. Remove the bowl, form the mixture into balls, and flatten them. Bake on a greased tray, in a preheated oven at 180°C/350°F/gas 4 for 12-15 minutes. Cool on the tray, then on a wire rack.

basic meringues

whisk

4 egg whites
100g icing sugar

100g caster sugar

Combine the sugars and set aside. Whisk the egg whites at speed 6 till fairly stiff. Add half the sugar and whisk till stiff peaks form. Remove the bowl, and fold in the remaining sugar with a metal spoon. Line a baking sheet, spoon the meringue into ovals, sprinkle with the remaining sugar, and cook on the bottom oven shelf at 120°C/250°F/ gas ½ for 1½ hours. Cool on a rack.

classic Victoria sponge cake

whisk

100g butter/margarine
2 large eggs
1 drop vanilla essence

100g caster sugar
100g self raising flour

Grease two 18cm (7") straight sided sandwich tins. Line the bases with greased greaseproof paper. Cream the butter and sugar at speed 3 till light and fluffy, gradually add the eggs, then the vanilla, then the flour. Increase speed to 4 once the ingredients start to incorporate. Divide the mixture between the tins and level the surfaces. Bake in the centre of a preheated oven at 180°C/350°F/gas 4 for about 25 minutes. Cool on a wire rack.

steamed treacle pudding

beater

100g caster sugar	2 eggs
100g self raising flour	5 tbsp golden syrup
100g butter	extra butter for greasing

Grease a 900ml pudding basin. Whisk the butter and sugar at 2-3 till light and fluffy. Add an egg, then a little flour, then the other egg, then the remaining flour. Put the syrup in the pudding basin, and pour the mixture on top. Cover with greaseproof paper or foil, secure with string and steam for 1½-2 hours. Serve hot with custard or cream.

very moist chocolate cake

beater

50g butter, softened	2 tbsp golden syrup
50ml milk	2 eggs, beaten
125g caster sugar	100g cooking chocolate, melted
2 tsp vanilla extract	100ml boiling water
35g cocoa powder	125g self raising flour
2 tbsp light vegetable oil (sunflower, etc.)	

Dissolve the cocoa in the boiling water and leave to cool. Cream the butter and sugar for a few seconds at 1, add half the egg, then half the flour, gradually increasing the speed to 3, add the remaining egg and flour, mix till smooth, add the other ingredients and mix till smooth. Put in a dish, cover with foil and steam for 1 hour, or till a skewer pushed into the cake comes out clean.

farmhouse fruit cake

beater

150g butter	150g caster sugar
75g glacé cherries, chopped	75g each of sultanas and raisins
25g mixed peel	300g self raising flour
Pinch salt	1 tsp mixed spice
3 tbsp milk	3 eggs

Grease a 20cm (8") cake tin. Line with greaseproof paper. Preheat the oven to 180°C/350°F/gas 4. Put the butter, sugar, dried fruits and spices in the bowl, and beat at speed 3 till combined. Add the eggs and milk and beat for a few seconds. Gradually add the flour, beating till well mixed. Bake in the cake tin for about 1½ hours. Cool in the tin for 15 minutes then turn on to a wire rack.

buttery vanilla bean cake

beater

125g butter	1 vanilla bean pod
125g self raising flour	100g caster sugar
2 eggs	1 tbsp milk

Split the vanilla pod, and scrape out the seeds with a knife.

Grease two 18cm (7") sandwich tins. Line with greaseproof paper. Preheat the oven to 180°C/350°F/gas 4. Beat the butter, sugar and vanilla seeds at speed 2 for a few seconds. Add an egg, mix at speed 3, then add half the flour. Repeat till all the ingredients are combined and smooth. Divide into the two tins and bake in the centre of the oven for 20-25 minutes. Cool on a wire rack. Fill with butter cream or whipped cream and jam.

sponge mixture (basic recipe)

beater

500g plain flour	250g soft butter or margarine
250g sugar	2 drops vanilla essence
4 eggs	1 tbsp baking powder
125ml milk	pinch of salt

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Put everything into the bowl, mix at speed 1 for 30 seconds, then at speed 3 for 3 minutes, till combined. Pour the mixture into the cake tin, and bake in the centre of the oven for 50-60 minutes, till a skewer pushed into the cake comes out clean. Cool on a wire tray. Vary the basic recipe by adding 100g raisins, chopped nuts, or grated chocolate.

walnut and ricotta cake

beater, then whisk

150g butter, softened

150g caster sugar

5 eggs, separated

grated rind of 1 lemon

150g ricotta cheese

50g plain flour

1 tsp vanilla extract

100g walnut pieces, chopped and toasted under the grill

topping

2 tbsp brandy

50g plain chocolate, grated

extra handful walnut pieces

Grease and line a deep 23cm (9") round cake tin. Preheat the oven to 190°C/375°F/gas 5. Fit the beater. Cream the butter and half the sugar at speed 3 for a few minutes, till light and fluffy. Add the egg yolks, lemon rind, cheese, flour and walnuts, mix for a few seconds, till combined. Transfer to a large bowl, and set aside.

Clean the bowl, and fit the whisk. Whisk the egg whites at speed 4 till fairly stiff, reduce to speed 3 and whisk in the remaining sugar. Fold the egg whites into the cheese mixture with a metal spoon. Cook in the cake tin for 25-30 minutes till risen and firm. Remove from the oven and drizzle with the brandy. Let the cake cool in the tin. Top with grated chocolate and walnuts.

ENVIRONMENTAL 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 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: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

GUARANTEE

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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You must register within 28 days of purchase.



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