

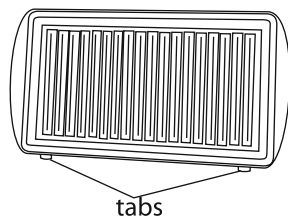
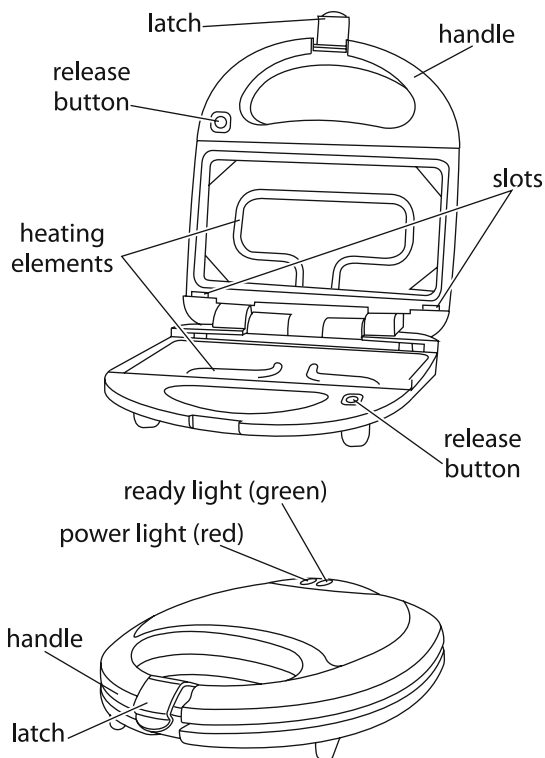


# Russell Hobbs

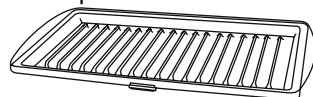


instructions

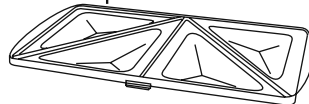
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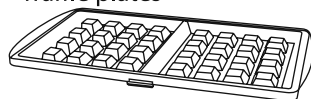
ribbed plates



sandwich plates



waffle plates



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:

- 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. 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.
  - 2 This appliance must not be operated by an external timer or remote control system.
- ⚠ The surfaces of the appliance will get hot.
- 3 If the cable is damaged, return the appliance, to avoid hazard.

- ⓧ Don't immerse the appliance in liquid.
- 4 Sit the appliance on a stable, level, heat-resistant surface.
- 5 Don't use the appliance near or below combustible materials (e.g. curtains).
- 6 Don't leave the appliance unattended while plugged in.
- 7 Don't use accessories or attachments other than those we supply.
- 8 Don't use the appliance for any purpose other than those described in these instructions.
- 9 Don't use the appliance if it's damaged or malfunctions.

### **household use only**

#### **👁 BEFORE USING FOR THE FIRST TIME**

Wipe the non-stick surfaces of the cooking plates with a damp cloth.

#### **👁 WHICH COOKING PLATES TO USE?**

- 1 The cooking plates must be used in pairs, on both the top and bottom elements.
- 2 Decide which plates you want to use:
  - ribbed plates** grill meat, sausages, burgers
  - sandwich plates** make toasted sandwiches/toasties
  - waffle plates** make waffles

#### **👁 REMOVING THE PLATES**

- 3 Unplug, and let the plates cool down.
- 4 Remove one plate at a time.
- 5 Press the release button and lift the plate away from the element.
- 6 Remove the other plate the same way.

#### **👁 REPLACING THE PLATES**

- 7 Replace one plate at a time.
- 8 Put the tabs into the slots on the hinge side of the appliance.
- 9 Press the other edge of the plate into the handle side, to lock it in place.
- 10 Replace the other plate the same way.

#### **👁 PREPARATION**

- 11 Sit the appliance on a stable, level, heatproof (not just heat-resistant) surface.
- 12 Close the appliance.
- 13 Put the plug into the power socket (switch the socket on, if it's switchable).
- 14 The power light (red) will come on, and will stay on as long as the appliance is connected to the electricity supply.
- 15 The ready light (green) will come on, then cycle on and off with the thermostat.
- 16 Wait till the ready light (green) goes out before cooking.

#### **👁 RIBBED PLATES**

- 17 Cut the food to be cooked no more than 10mm thick.
- 18 Open the appliance, and wipe the plates with a little cooking oil or butter. Don't use low fat spread – it may burn on to the plates.
- 19 Lay the food on the bottom plate with a spatula or tongs, not fingers.
- 20 Don't use anything metal or sharp, you'll damage the non-stick surfaces.
- 21 Close the appliance, and wait till the food is cooked.
- 22 Check food is cooked through before serving. If in doubt, cook it a bit more.

23 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear.

Cook fish till the flesh is opaque throughout.

24 When cooking pre-packed foods, follow any guidelines on the package or label.

## **SANDWICH PLATES**

25 Use about a dessertspoon of filling per sandwich. Too much will ooze out.

26 4 slices of bread makes 4 sandwiches – fresh medium-sliced bread is best.

27 Cut the bread to overlap the plates by 5mm all round.

28 Spread butter/margarine thinly on each slice.

29 Don't use low fat spreads as they may burn and damage the non-stick surfaces.

30 Toasted sandwiches are made buttered side out.

31 Put a slice of bread, buttered side down, on each bottom cooking plate.

32 Press the bread gently into the cooking plates with a wooden spoon.

33 Fill the hollows formed in the bread with the filling

34 Put a slice of bread, buttered side up, on top of each of the filled slices.

35 Close the lid, squeeze the handles together, and press in the latch.

36 Cook for 2-4 minutes, or till the outside of the bread turns golden brown.

37 If the toasted sandwiches stick, use a plastic or wooden spatula to release them.

## **WAFFLE PLATES**

38 If you're using the waffle plates, prepare the batter and let it rest before cooking.

39 Pour about 40ml of mixture into each side of the bottom plate, and close the lid.

40 Cook till golden brown (check them after 3½ minutes).

41 If the waffles stick, use a plastic or wooden spatula to release them.

## **CARE AND MAINTENANCE**

42 Unplug the appliance and let it cool before cleaning and storing away.

43 Open the appliance.

44 Remove one cooking plate at a time.

45 Hand wash the cooking plates in warm soapy water.

46 Dry them thoroughly before replacing them on the appliance.

47 Wipe external surfaces with a clean damp cloth. You may use a paper towel moistened with a little cooking oil to remove stubborn stains.

48 Don't put the appliance itself in water or any other liquid.

49 Don't put any part of the appliance in a dishwasher.

50 Don't use harsh or abrasive cleaning agents or solvents.

51 Don't use scourers, wire wool, or soap pads.

52 At the places where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the appliance.

## cooking times & food safety

- 53 Use these times purely as a guide – they're for fresh or fully defrosted food.  
 54 The appliance is not suitable for cooking frozen food.  
 55 Check food is cooked through before serving. If in doubt, cook it a bit more.  
 56 Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.  
 57 Cook fish till the flesh is opaque throughout.  
 58 When cooking pre-packed foods, follow any guidelines on the package or label.

### ribbed plates – cooking times

<b>beef</b>	<b>min</b>	<b>seafood</b>	<b>min</b>
burger, 50g	5-6	fillet, 10-12mm thick	3-5
round steak	5-7	prawns	1-2
sausages (thin)	5-6	<b>fruit</b>	
<b>chicken/turkey</b>		apple, sliced	6-8
chicken breast, thinly sliced	3-4	banana, sliced lengthwise	3-4
turkey breast, thinly sliced	3-4	peach/nectarine, sliced	3-5
<b>pork</b>		pineapple, sliced	3-7
chop, boneless, 10-12mm thick	5-6	<b>vegetables</b>	
bacon/gammon, 10-12mm thick	5-6	asparagus	3-4
tenderloin, 10-12mm thick	4-6	onion, thinly sliced	5-6
<b>lamb</b>		pepper, thinly sliced	6-8
chop, boneless, 10-12mm thick	4-6	potato, thinly sliced	7-9

### sandwich plates – toasties

#### savoury fillings

ham and pineapple	ham and mushroom
cheese and onion/celery/apple	salami and tomato
ham, cheese and tomato	cream cheese and broccoli
mixed veg and grated cheese	cheese, onion and mashed potato
cheese, apple and sultanas	smoked ham and gouda
leftover ratatouille/curry	mince (cooked) and onion
cold roast beef and onion	cold roast pork and apple sauce
sausage (cooked) and baked beans	chicken (cooked) and ham/mushroom
pizza-type (ham, cheese, tomato)	bacon (cooked), lettuce and tomato

#### sweet fillings

apple and sultanas/raspberries	apple and cinnamon
banana and butterscotch sauce	apple and blackcurrant
mincemeat (sweet mince)	cherry pie filling
date, walnut and honey	mandarin orange
banana and honey	fruits of the forest
cherry and almonds	peaches and custard (thick, not runny)

#### variations

Use pastry, pizza base, or Italian ciabatta instead of ordinary bread; try fruit loaf with a sweet filling; try garlic or herb butter.

## waffle plates

### basic waffle batter

serves 4

- 125-250g butter/margarine
- 2 medium eggs
- 350ml skimmed milk
- 190g plain flour
- 2 tbsp sugar
- 1 tsp baking powder
- a good pinch of salt (thumb + first two fingers)
- Melt the butter in a microwave oven, or in a small pan on the hob.
- Lightly whisk the eggs in a medium bowl, then stir in the vanilla extract, milk, and melted butter.
- Mix the flour, sugar, baking powder, and salt in a large bowl, then add the liquids, and stir very lightly, till they are only just mixed. Don't stir more than you absolutely have to.
- Preheat the snack maker, and lightly oil the plates.
- Pour about 40ml of mixture on each side of the bottom plate, and close the lid.
- Cook till golden brown (check them after 3½ minutes).
- Serve immediately, with honey, jam, or golden syrup.
- They may be kept warm in the oven, but not for very long.

### berry and sour cream waffles

serves 4

- 2 handfuls fresh blackberries or raspberries
- 220g plain flour
- 3 tbsp butter/margarine
- 2 medium eggs
- 240ml sour cream
- 180ml skimmed milk
- 4 tbsp sugar
- 1 tsp baking powder
- a good pinch of salt (thumb + first two fingers)
- Melt the butter in a microwave oven, or in a small pan on the hob.
- Mix the berries with 2 tbsp of the sugar – the berries should be broken up, but not mashed.
- Lightly whisk the eggs in a medium bowl, then stir in the sour cream, milk, and melted butter.
- Mix the flour, the other 2 tbsp sugar, baking powder, and salt in a large bowl, then add the liquids (but not the berries), and stir very lightly till they are only just mixed. Don't stir more than you absolutely have to.
- Add the berries, and stir a couple of times.
- Preheat the snack maker, and lightly oil the plates.
- Pour about 40ml of mixture over each side of the bottom plate, and close the lid.
- Cook till golden brown (check them after 3½ minutes).
- Serve immediately, with honey or golden syrup.
- They may be kept warm in the oven, but not for very long.

## apple and ginger waffles

serves 4

125g plain flour  
125g wholewheat flour  
2 medium eggs  
125-250g butter/margarine  
350ml skimmed milk  
60ml apple juice  
2 tbsp dark brown sugar  
1½ tsp baking powder  
1 tbsp fresh ginger, grated  
1 tsp ground cinnamon  
1 tsp ground cloves

- Melt the butter in a microwave oven, or in a small pan on the hob.
- Lightly whisk the eggs in a medium bowl, then stir in the, milk, apple juice, ginger and melted butter.
- Mix both types of flour, baking powder, sugar, cinnamon, and cloves in a large bowl, then add the liquids, and stir very lightly till they are only just mixed. Don't stir more than you absolutely have to.
- Preheat the snack maker, and lightly oil the plates.
- Pour about 40ml of mixture over each side of the bottom plate, and close the lid.
- Cook till golden brown (check them after 3½ minutes).
- Serve immediately, with honey or golden syrup.
- They may be kept warm in the oven, but not for very long.



## 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: [support@russellhobbs.com](mailto:support@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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