

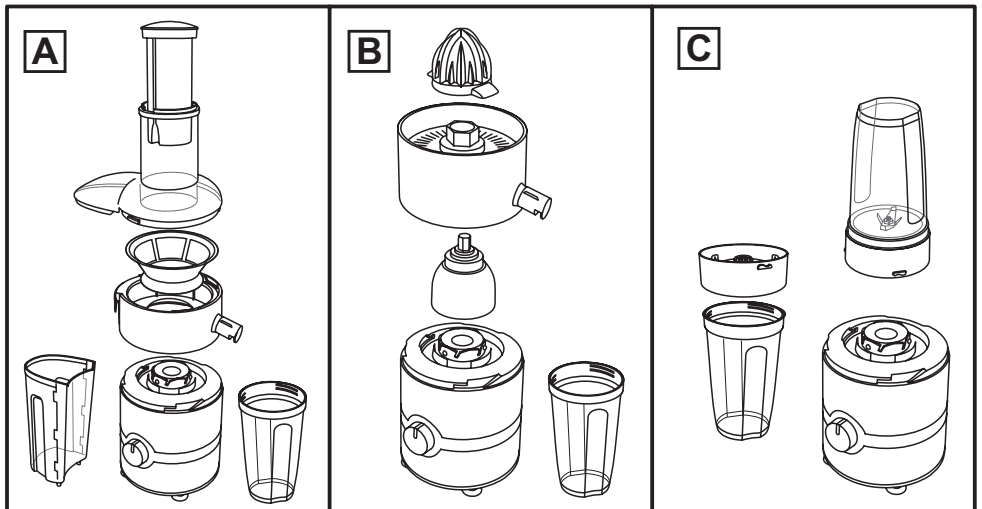
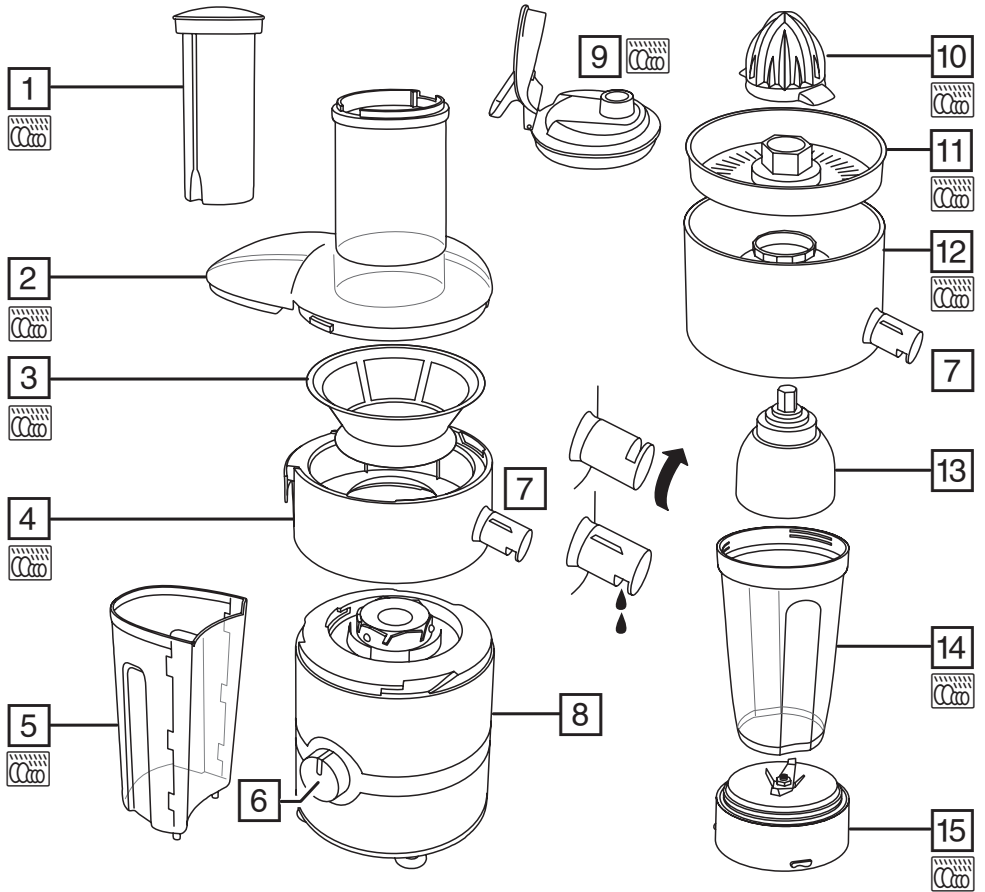


Russell Hobbs



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.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by 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 must not use or play with the appliance. Keep the appliance and cable out of reach of children.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

Care must be taken when handling sharp cutting blades during emptying and cleaning.

Do not use the appliance if the rotating sieve or the protecting cover is damaged or has visible cracks.

Misuse of the appliance may cause injury.

If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

- Don't put the motor unit in liquid.
- Don't use fingers or cutlery to push food down the tube – only the pusher.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use accessories or attachments other than those we supply.
- Don't operate the appliance if it's damaged or malfunctions.
- Don't run the motor continuously for more than 2 minutes, it may overheat. After 2 minutes switch off and allow the appliance to rest for at least 2 minutes.

HOUSEHOLD USE ONLY

PARTS

- | | |
|---------------------|---|
| 1. Pusher | 9. Resealable lid |
| 2. Lid | 10. Cone |
| 3. Sieve | 11. Strainer |
| 4. Juicer separator | 12. Citrus separator |
| 5. Pulp container | 13. Coupling |
| 6. Control | 14. Multi-purpose jar |
| 7. Spout | 15. Blade unit |
| 8. Motor base |  dishwasher safe |

BEFORE USING FOR THE FIRST TIME

- Remove any packaging material and labels.
- Wash the pusher, lid, sieve, separators, strainer, pulp container, cone, jar and blade assembly in warm, soapy water. Rinse and dry.
- Wipe the motor base with a damp cloth.
- Place the appliance on a dry, firm, level surface, near a power socket.

JUICER (FIG A)

The juicer attachment can be used to extract juice from fruit, vegetables and even leafy greens.

ASSEMBLY

1. Line up the ▼ on the juicer separator with the ↷ on the motor base. Turn the separator clockwise to line up the ▼ with the ◀.
2. Put the sieve into the separator and press it down onto the drive shaft.
3. Line up the ▼ on the lid with the ↷ on the motor base. Turn the separator clockwise to line up the ▼ with the ◀.
4. Fit the pulp container under the left hand side of the lid.
5. Put the multi-purpose jar under the spout to collect the juice.
6. Fit the pusher into the tube.

USING

1. Check that the appliance is switched off (O).
2. Put the plug into the power socket.
3. Turn the appliance on (I).
4. Remove the pusher and drop the ingredients down the tube.
5. The tube is wide enough for most whole fruits and vegetables but larger ingredients may need to be cut to fit.
6. Replace the pusher and use it to push the ingredients gently down the tube.
7. Once finished, turn off your juicer (O).
8. The spout can be turned to face upwards to prevent dripping when you have finished using the appliance.
9. You can fit the resealable top to the multi-purpose jar if desired for storage or to use the jar as a drinking bottle.

TIPS

- Buy organically grown produce whenever you can.
- Remove stones from fruit like peaches, plums, mangoes, etc.
- Use good quality, fresh, ripe fruit and vegetables. Soft vegetables or overripe fruit can make the juice thick and cloudy.
- Wash all fruit and vegetables. Use a brush on the harder ones. Remove the outer leaves on non-organic produce. Peel any non-organic or waxed fruit or vegetables. Cut out and discard bruises and blemishes as these may affect the taste of the juice.
- Don't juice anything strong or pungent, like onions or garlic. No matter how well you clean your juicer, you'll never get rid of the taste.
- Bunch up leafy greens, parsley, wheat grass and beansprouts into a small tight ball and push it down the tube with the pusher.

WARNING! Rhubarb leaves are poisonous, they contain oxalic acid. They mustn't be juiced or eaten.

CITRUS PRESS (FIG B)

The citrus press attachment can be used to press juice out of oranges, grapefruit, lemons, limes, etc.

ASSEMBLY

1. Fit the coupling onto the drive shaft.
2. Line up the ▼ on the citrus separator with the ↷ on the motor base. Turn the separator clockwise to line up the ▼ with the ◀.
3. Fit the cone onto the coupling.
4. Put the multi-purpose jar under the spout to collect the juice.

USING

1. Check that the appliance is switched off (O).
2. Put the plug into the power socket.
3. Turn the appliance on (I).
4. Using one half-fruit at a time, place the cut (flesh) side on top of the cone and press it down.
5. Once finished, turn off your juicer (O).
6. The spout can be turned to face upwards to prevent dripping when you have finished using the appliance.
7. You can fit the resealable top to the multi-purpose jar if desired for storage or to use the jar as a drinking bottle.

TIPS

- Use good quality, fresh, ripe, citrus fruit.
- Wipe the fruit. Turn the fruit on its side and cut in half with a sharp knife.

BLENDER (FIG C)

The versatile blender attachment has a number of different uses including blending soups, smoothies and purées.

ASSEMBLY

1. Add the ingredients to the jar. Do not fill past the **max** mark.
2. Screw the blade unit on to the top of the multi-purpose jar.
3. Check that the appliance is switched off (O).
4. Turn the jar upside down then line up the ▼ on blade unit with the ◡▶ on the motor base. Turn the blade unit clockwise to line up the ▼ with the ◡◻.

USING

1. Put the plug into the power socket.
2. Turn the appliance on (I). For precise control use the pulse © function.
3. Once finished turn the appliance off then twist the blade unit anti clockwise to line up the ▼ on blade unit with the ◡▶ on the motor base and remove it.
4. Turn the jar the right way up and unscrew the blade unit.
5. You can fit the resealable top to the multi-purpose jar if desired for storage or to use the jar as a drinking bottle.

COMBINING USES

Because the multi-purpose jar is also used when juicing or citrus pressing, you can combine these functions for increased versatility. For example, when making a smoothie:


1. Use the citrus press or juicer attachment to extract juice into the jar.
2. Add the rest of the smoothie ingredients to the jar.
3. Fit the blade unit (see BLENDER section).
4. Blend the ingredients to create a 100% natural, home-made smoothie.

Most smoothie recipes require some liquid in the form of juice. By using your own home-made juice you can ensure that your smoothies are 100% natural without any of the additives or preservatives that could be found in commercially produced juices.

CLEANING

1. Switch the appliance off (O) and unplug it.
2. Dissassemble the appliance.
3. To remove the sieve, first turn the separator anti clockwise to line up the ▼ with the ◡▶, then tip the sieve out of the separator.

4. Wipe the outside of the motor unit with a clean damp cloth.
5. Wash the removable parts in warm soapy water, rinse well, drain, and air dry. If the sieve is clogged, hold it under a running tap and brush along the surface of the mesh with a nylon washing up brush. Don't try to poke the bristles through the mesh – you'll break it.

 You may wash these parts in a dishwasher. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. Damage should be cosmetic only, and should not affect the operation of the appliance.

JUICER RECIPES

SPARKLING EYE POTION

In order to maintain healthy, shiny eyes our bodies require plenty of B vitamins, as well as vitamins C and E and beta-carotene. Try this juice drink now and again as a refreshing and tasty vitamin enriched drink.

- 3 carrots
- 2 green apples
- ½ broccoli
- ½ red pepper

APPLE AND STRAWBERRY

- 250g strawberries
 - 3 green apples
 - 1 small piece ginger, peeled
- Serve over ice.

ENERGY DRINK

Fruit and vegetables have natural sweetness and make excellent energy drinks.

- 2 carrots
- 3 apricots, stone removed
- 2 apples
- 50ml milk
- 5g wheatgerm
- 5ml honey

Juice the fruit and vegetables. Stir in the milk, wheatgerm, and honey.

VITAMIN DRINK

This drink is high in B group vitamins, vitamin C, and the mineral calcium.

- 1 parsnip
- ½ green pepper
- 1 broccoli
- 2 carrots
- 1 sweet potato
- 1 stick celery

For a sweeter taste, add more carrot or parsnip.

SAVOURY COCKTAIL

- 2 carrots
- 1 handful watercress
- 3 tomato
- 1 bunch coriander or basil leaves
- 1 stick celery
- ½ red pepper
- A few drops of Tabasco or Worcestershire sauce (optional)

SUMMER DRINK

- 3 tomatoes
- ½ cucumber
- 1 stick celery
- ⅛ lime

CARROT AND PARSLEY

- 6 carrots
- 5 sprigs parsley

CABBAGE, CELERY AND CARROT

- ½ green cabbage
- 2 stick celery
- 3 carrots

VEGETABLE TONIC

- 1 handful spinach
- 4 sprigs parsley
- 4-6 carrots

SUNSHINE COCKTAIL

- 2 apples
- 100g strawberries

PASSION COCKTAIL

- 50g strawberries
- ¼ pineapple
- 1 bunch black grapes

PINEAPPLE AND GRAPEFRUIT

- ½ grapefruit
- ¼ pineapple

LEMONADE

4 apples

¼ lemon

Serve over ice.

PINEAPPLE, STRAWBERRY AND APPLE

1 apple

¼ pineapple

100g strawberries

PEAR AND APPLE

2 apples

2 pears

¼ lemon

BLENDER RECIPES

LEEK AND POTATO SOUP

75g leeks

75g potatoes

1 stock cube

400ml water

salt and pepper

Process the leeks and potatoes for 2 seconds.

Transfer to a large pan. Add the water and stock cubes. Bring to the boil, stirring. Reduce the heat. Cover the pan. Simmer for 20

minutes. Remove from the heat. Cool for 30 minutes. Process till smooth. Bring to serving temperature (don't let it boil). Adjust the seasoning. Serve with bread.

For Vichyssoise, add a couple of chives to the leeks and potatoes, add a knob of butter to the pan before heating, cool the soup instead of re-heating it, and whisk in 75ml of cream before serving it cold.

SPICY PUMPKIN SOUP

450g pumpkin

15ml vegetable oil

1 leek

1 garlic clove

450ml chicken/vegetable stock

2.5g ground ginger

15ml single cream/crème fraîche

2.5g ground coriander

1 bunch coriander leaves

salt and pepper

Peel, deseed, and cut the pumpkin into chunks. Heat the oil in a pan. Add the leeks, garlic and spices. Stir for 3 minutes. Add the stock and pumpkin. Bring to the boil, stirring. Reduce the heat. Cover the pan. Simmer for 20-30 minutes. Remove from the heat. Stir in the coriander and cream. Cool for 30 minutes.

Process till smooth. Bring to serving temperature (don't let it boil). Adjust the seasoning. Serve with bread.

CORIANDER PESTO

2 handfuls coriander leaves

2 cloves garlic

60g pine nuts

125ml olive oil

60g Parmesan, grated

Process the coriander, garlic, pine nuts and half the oil till smooth. Transfer to a large bowl.

Stir in the Parmesan. Add oil to adjust the consistency: For a dip: thick. For a topping: medium. For pasta sauce: thin.

FRUITY SMOOTHIES

Process everything till smooth.

60ml yogurt

200ml milk

30g oatmeal

1 banana

30ml honey

2 apples, cored

170g chocolate ice cream

300g orange juice

150g hazelnut yogurt

1 banana

200ml milk

300ml chocolate milk

2 pears, cored

200ml yogurt
1 mango, stone removed
200ml milk
5ml honey
300ml milk
1 banana
12 strawberries

400ml milk
1 banana
20ml honey
10ml vanilla extract

360ml lemonade
125g vanilla ice cream
70g blueberries

300ml orange juice
300ml cranberry juice
1 banana

4 halves of tinned apricot
80ml apricot juice (from tin)
2 peaches, stone removed
60ml yogurt
200ml milk
10ml honey

600ml apple juice
1 mango, stone removed

300ml apple juice
90g raspberries
12 strawberries

400ml apple juice
1 kiwi fruit, peeled
150g melon

350ml lemonade
125ml chocolate ice cream
100ml cherries, stones removed

ADULT ONLY SMOOTHIES (2 portions)

200ml ginger beer
150g melon
40ml rum

100ml cranberry juice
50ml vodka
50ml cointreau

100ml milk
40g vanilla ice cream
2.5g instant coffee powder
40ml irish cream liqueur

100ml lemonade
60ml gin
5ml lemon juice
3 strawberries
300ml apple juice
90g raspberries
12 strawberries

400ml apple juice
1 kiwi fruit, peeled
150g melon

350ml lemonade
125ml chocolate ice cream
100g cherries, stones removed



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

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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