

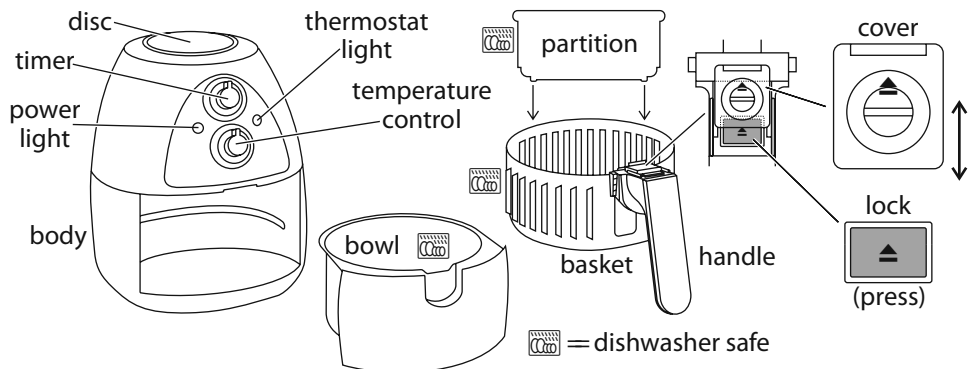


Russell Hobbs



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 must not play with the appliance. Cleaning and user maintenance must 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 Don't connect the appliance via a timer or remote control system.
 - 3 Don't use the appliance near or below combustible materials (e.g. curtains).
- ⚠** The surfaces of the appliance will get hot.
- 4 If the cable is damaged, return the product, to avoid hazard.
 - 5 Don't immerse the body in liquid.
 - 6 Don't use accessories or attachments other than those we supply.
 - 7 Don't use the appliance for any purpose other than those described in these instructions.
 - 8 Don't operate the appliance if it's damaged or malfunctions.
 - 9 Don't use anything metal or sharp, you'll damage the non-stick surfaces.
 - 9 Keep clear of the vent at the rear of the appliance – hot air will come from it.

household use only

👉 BEFORE USING FOR THE FIRST TIME

- 1 Handwash the removable parts, rinse, and dry.
- 2 The new element may smoke a bit till it has cured, but it's nothing to worry about. The first couple of times you use it, ensure the room is well ventilated.

HOW IT WORKS

- 3 It's a bit like a specialised fan oven. The fan forces hot air round the bowl, and, at the same time, the element radiates heat on the food, to brown it.
- 4 Add oil to the food as a coating, don't pour oil into the bowl.
- 7 By fitting the partition to the slots inside the basket, you may cook different foods together, e.g. scampi and chips (both frozen) – cook the chips for 5 minutes, remove the bowl, add the scampi, replace the bowl, and cook for another 15 minutes.
- 8 Use oven gloves, heatproof plastic tongs, and an insulated mat for the bowl.

THE HANDLE

- 9 The handle serves the bowl and the basket.
- 10 To remove the bowl from the body:
 - a) put the fingers of one hand on the disc on top of the body
 - b) grip the handle with the other hand
 - c) pull the bowl out of the body
- 11 Rest the bowl out on an insulated mat.
- 12 To remove the basket from the bowl:
 - a) slide the cover away from the handle, to expose most of the lock
 - b) press the lock down, to unlock the handle from the bowl
 - c) lift the handle and basket up, and out of the bowl.

IN USE

- 13 Sit the appliance on a heat-resistant surface.
- 14 Put the plug into a power socket (switch the socket on, if it's switchable).
- 15 Set the temperature control to the temperature you need.
- 16 Set the timer for 3-5 minutes, to preheat the appliance.
- 17 When you turn the timer from 0, the power light will glow. It'll go out then the timer returns to 0.
- 18 The thermostat light will glow, then cycle on and off as the thermostat maintains the temperature.
- 19 When the power light goes out, remove the bowl.
- 20 Fit the partition, if required
- 21 Put the food into the basket – don't overfill the basket.
- 22 Leave enough space between pieces of food to allow the hot air to circulate.
- 23 Slide the bowl back into the body.
- 24 Set the timer to the time you need.

SHAKE THE BOWL

- 25 About half way through cooking, remove the bowl, give it a bit of a shake, and/or turn the food over, then replace the bowl in the body.
- 26 The element will switch off when you remove the bowl, then switch on again when you replace it. The timer will continue to count down.
- 27 When the timer returns to 0, and the bell sounds, unplug the appliance.
- 28 To switch off manually, turn the timer to 0.

DONE?

- 29 Remove the bowl.
- 30 Check the food is cooked. If you're in any doubt, cook it a bit more.

31 Set the bowl on an insulated mat.

32 Press the lock down, and lift the handle and basket up, and out of the bowl.

CARE AND MAINTENANCE

33 Unplug the appliance.

34 Leave everything to cool down.

35 Wipe the inner and outer surfaces of the appliance with a damp cloth.

36 Handwash the removable parts, rinse, and dry.

 You may wash these parts in a dishwasher.

37 If you use a dishwasher, 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.

COOKING TIMES & FOOD SAFETY

38 Use these times purely as a guide.

39 Check food is cooked through before serving. If in doubt, cook it a bit more.

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

41 Cook fish till the flesh is opaque throughout.

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

| food | °C | time (min) | shake/turn the food half way through cooking |
|--|-----|------------|---|
| frozen chips/potato wedges | 200 | 12-20 | a single layer of chips – 12 minutes basket half full – 15 minutes basket full (loosely, not packed) – 20 minutes |
| fresh chips | 200 | 20 | peel, cut, rinse, towel dry, toss in salt, pepper and 1 tsp oil |
| fresh potato wedges | 200 | 20 | rinse, towel dry, cut, toss in salt, pepper, and 1 tsp oil |
| jacket potatoes | 180 | 30-40 | for a crispy jacket, rub with oil |
| roast potatoes | 180 | 25-35 | peel, cut, rinse, towel dry, toss in salt, pepper, crushed rosemary (optional) and 1 tsp oil |
| frozen onion rings | 180 | 15 | |
| frozen fishcakes large | 180 | 20-25 | |
| frozen fishcakes small | 180 | 15-20 | |
| fresh fishcakes large | 180 | 15-20 | |
| fresh fishcakes small | 180 | 10 | |
| frozen scampi (in crumbs) | 180 | 10-15 | |
| fish goujons | 180 | 10 | cut fish in strips, roll in egg, then in seasoned crumb |
| frozen samosas | 180 | 20 | |
| fresh samosas | 180 | 10-15 | |
| frozen duck rolls | 180 | 20 | |
| fresh duck rolls | 180 | 10-15 | |
| boneless preformed chicken products (frozen) | 180 | 15 | |
| fresh chicken goujons | 180 | 10-15 | cut meat in strips, roll in egg, then in seasoned crumb |
| schnitzel (chicken/veal/pork) | 180 | 15 | hammer meat flat, coat in egg, then in seasoned crumb |
| chicken thighs | 180 | 25-30 | cooking time depends on size |
| tortillas | 200 | 5-10 | for a crispy finish, rub with oil |
| Scotch eggs | 170 | 15-20 | cooking time depends on size |
| stir fry | 180 | 25-30 | toss in salt, pepper, and 1 tsp oil, add a little sauce 5 minutes before the end (chilli, sweet chilli, garlic, etc) |
| sausages | 180 | 10 | the fat drips into the bowl, away from the sausages |

onion rings

white onion(s)
milk
seasoned flour
oil

Slice the onion(s), dip in milk, then seasoned flour, drizzle with oil and cook at 180 for 12-15 minutes.

mini salmon fishcakes

½ onion
2 sprigs fresh parsley
pinch of chilli
1 good sized salmon fillet
5-6 tbsp breadcrumbs
1 egg, lightly beaten
seasoned flour
salt and pepper

Preheat at 180. Blend the onion and parsley for a few seconds, add the salmon, chilli, a generous pinch of both salt and pepper, and blend for 5-10 seconds. Transfer to a bowl, and fold in 2 tbsp breadcrumbs. Divide the mix into 10 portions (or 4 portions, if you want large fishcakes).

Roll each portion into a ball, coat in egg, then breadcrumbs, flatten the balls and cook for 10-15 minutes for small fishcakes, or 15-20 minutes for large fishcakes, turning them about half way through cooking.

chicken Kiev

2 skinned chicken breasts
2 cloves fresh garlic
50g salted butter
2 sprigs fresh parsley
1 egg, lightly beaten
breadcrumbs (either packet or home-made)
pepper to taste

Preheat at 180. Blend the garlic, parsley and a generous pinch of pepper for 10-20 seconds, add the butter, and blend for 15 seconds.

Slice each chicken breast along the long edge (don't cut completely in half) and open into a butterfly shape. Cover with cling film and hit with a rolling pin to flatten slightly.

Put a good spoonful of the mixture in the middle of each breast, then roll the chicken over the mix so it overlaps and leaves no exit for the mix to escape. You will now have a tight roll in the shape of a chicken breast (a fat version of its original shape). Dip the chicken into the seasoned flour, then into the egg and finally roll in the breadcrumbs, coating the chicken completely.

Repeat this for the second breast.

If you have time, leave the chicken on greaseproof paper in the fridge for an hour to rest.

Cook for 30-35 minutes. Turn after 15-20 minutes, to ensure a lovely golden colour all over.

Victoria sponge

100g self raising flour
100g soft butter
100g caster sugar
2 eggs

Mix everything together with a hand or stand mixer for 2 minutes. Put a large paper case in the basket. Spoon the mixture into the paper case. Smooth with a spoon or spatula, leaving a small dent in the centre, to stop the cake from rising too much in the middle. Cook for 15 - 20 minutes. Don't check till at least 10 minutes baking time has passed., or you'll collapse the sponge.

Scotch eggs

- 500g beef (for mincing), or 500g minced beef
- 1 onion
- 2 sprigs thyme
- 2 sprigs parsley
- pinch cayenne pepper
- salt and pepper
- 5 eggs (one for egg wash)
- breadcrumbs
- flour for coating
- oil for cooking

If you're using a mincer, mince the beef and onion together. If you've bought mince, chop or blend the onion finely, and mix into the mince with the salt, pepper, cayenne pepper and chopped herbs.

Boil 4 eggs till soft boiled with slightly runny yolks. Carefully peel the shells from the eggs. Coat the eggs in flour then cover completely in the minced meat. Roll the ball in the egg, then the breadcrumbs. Cook at 170 for about 15 minutes, turning occasionally.

mustard and honey pork loin with roasted vegetables

- 1 piece pork loin, about the thickness of 4 chops
- 2 carrots, peeled and cut into chunks
- 2 parsnips, peeled and cut into chunks
- 2 red onions, quartered
- 6 large cherry tomatoes
- 2 courgettes, cut into chunks
- 2 tbsp grainy mustard
- 1 tbsp runny honey
- 1 tbsp oil
- salt and pepper

Preheat at 170.

Stir the vegetables in a bowl with the oil, salt and pepper, ensuring all are well coated.

Mix the mustard and honey in a dish, then smear all over the loin.

Put the loin in the centre of the basket, and spoon the vegetables round it. Cook at 170 for 40 minutes to 1 hour, depending upon the size of the loin. Turn the loin after 15 minutes and stir the vegetables. Check again at 30 minutes.

chicken schnitzel

- 2 large chicken breasts
- 1 large egg
- 2 tbsp seasoned flour
- 75g breadcrumbs
- dried zest of ½ a lemon
- 15g parmesan, grated
- 1 heaped tbsp parsley, finely chopped
- olive oil spray
- salt and freshly ground black pepper

Preheat at 180.

Slice each chicken breast along the long edge (don't cut completely in half) and open into a butterfly shape. Cover with cling film and hit with a rolling pin to flatten slightly.

Beat the egg in a bowl. Sprinkle the seasoned flour on a plate. Mix the breadcrumbs with the lemon zest, parmesan and parsley. Coat each piece of chicken in flour, then beaten egg, then the breadcrumb mixture. Drizzle a little oil over the schnitzels and cook at 180 for 15-20 minutes.

veal/pork schnitzel

Follow the recipe for chicken schnitzel, but substitute 2 pieces of breast of veal or two pieces of pork, bones and fat removed.

Yorkshire pudding batter

1 egg

85g self raising flour

25ml milk

1 tsp oil

1 tsp butter

salt and pepper

Whisk the egg, then whisk in the flour, oil, butter, salt and pepper to create a thick paste. Whisk in the milk till it becomes a thin batter. Rest in the fridge for a couple of hours, or overnight if possible. This allows the batter to thicken, however if it is too thick when it comes out of the fridge, you can add a drop of milk.

Preheat at 200.

Pour a little oil into small metal cake containers or foil pastry cases and heat in the basket for 2 minutes. Carefully pour the batter into the containers, till they are about a third full. Cook for 10-15 minutes, depending upon the size and number in the fryer. Turn to 165 after 5 minutes. They should be golden brown and double in size.

Top tip: Freeze the Yorkshire puddings and bring out when required. Just pop them in the fryer for a couple of minutes to heat through.

Christmas tip: If you make mini Yorkshire puddings you can use them as Christmas canapés, just add a small slice of rare roast beef and a blob of horseradish.

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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