



Russell Hobbs



STUDIO FOOD PROCESSOR

2 YEAR WARRANTY

MODEL RHC500

RHCFP500_IB_FA_091118 Part No: T22-9001244

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including 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 base of unit in water or any other liquid.
2. Do not use outdoors.
3. Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
4. Do not place on or near any heat sources.
5. This appliance 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 appliance by a person responsible for their safety.
6. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with the appliance.
7. Do not use on an inclined plane or unstable surface.
8. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with reduced physical, sensory and mental capacities.
9. Always switch OFF (O) before fitting the bowl to the motor unit and wait till the blades come to a complete stop before removing the lid from the bowl, or removing the bowl from the motor unit.
10. Always switch OFF (O) and unplug this appliance from the wall power outlet when not in use, before fitting or removing parts and before cleaning the appliance.
11. To disconnect, turn off the wall power outlet, then grasp and remove the plug. Never pull by the cord.
12. Do not operate the appliance with an empty bowl.
13. Do not put any utensils into the bowl while the appliance is plugged in.
14. Do not attempt to defeat any safety interlock mechanisms.
15. **WARNING:** Do not blend hot liquids. Heated liquids/ingredients may be ejected due to sudden steaming, creating a possible scalding hazard. For your safety, liquids/ingredients must be cooled to room temperature before processing.
16. **CAUTION:** Never feed food into the chute by hand. Always use the food pusher.
17. Care must be taken when handling any accessories with sharp edges. Cutting blades are very sharp. Handle with extreme care and caution when removing from the bowl and during cleaning.
18. Cleaning or user maintenance shall not be carried out by children without the supervision of a person responsible for their safety.
19. Always clean the appliance after use and follow the instructions when cleaning this appliance.
20. To prevent possible damage to the appliance do not use harsh abrasive or alkaline cleaning agents.
21. Do not operate this appliance with a damaged cord/plug, or after the appliance has been dropped, damaged or has malfunctioned in any manner. Contact customer service for replacement, examination, repair or adjustment.
22. There are no user serviceable parts. If the power cord or appliance is damaged, it must be repaired or replaced by the manufacturer or a similarly qualified person in order to avoid hazard.
23. The use of attachments/accessories not recommended by the appliance manufacturer may cause injuries or damage to the appliance and void warranty.
24. Don't run the motor continuously for more than 1 minute, it may overheat. After 1 minute switch off for at least 2 minutes to allow the motor to cool down.
25. Misuse of the appliance may cause injury.
26. Do not leave the appliance unattended when in use.
27. Do not use appliance for other than its intended purpose.

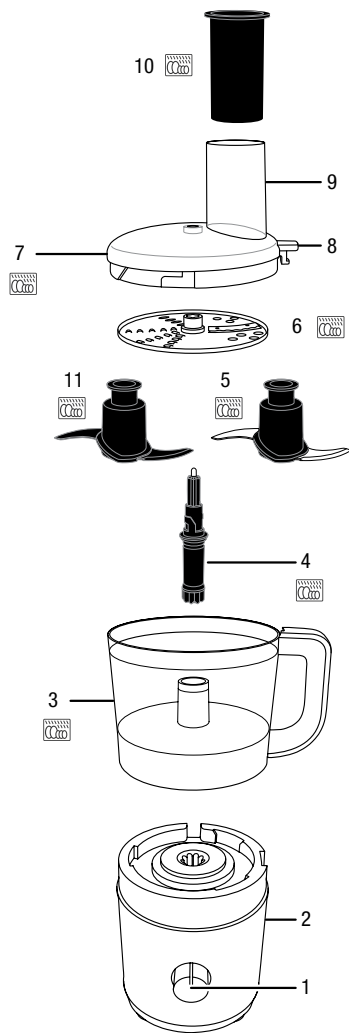
28. This appliance is not intended to be operated by means of an external timer or separate remote control system.
29. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD / 'Safety Switch') having a rated residual operating current not exceeding 30mA. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

SAVE THESE INSTRUCTIONS.

Congratulations on the purchase of your new Russell Hobbs Studio Food Processor. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance. When using electrical appliances, basic safety precautions should always be followed.



- | | | | |
|----|--------------------------|-----|---|
| 1. | Speed control dial | 7. | Lid |
| 2. | Motor unit | 8. | Tab |
| 3. | Chopping bowl | 9. | Feed chute |
| 4. | Spindle | 10. | Pusher |
| 5. | Chopping blade | 11. | Dough blade (black) |
| 6. | Reverse slice/grate disc | |  Dishwasher safe |



BEFORE FIRST USE

CAUTION: Handle chopping blades and slice/grate disc carefully.

- Carefully remove all packaging material, any stickers and the plastic protector from the power plug.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- All parts need to be thoroughly cleaned before being used for the first time (see 'Care and Maintenance').
- Remove and save instruction booklet.
- Select a level, dry countertop where the appliance is to be used, allowing air space on all sides to provide proper ventilation for the motor (50mm gap min).

GENERAL ASSEMBLY OF THE FOOD PROCESSOR

The general assembly steps are shown in figure A and B on the following page.

1. Place the chopping bowl on to the motor unit, with the handle located on the right hand side.
2. Fit the spindle into the middle hole of the chopping bowl.
3. Select the attachment you want to use and place it onto the spindle.
See Fig A for fitting the chopping blade and dough blade.
See Fig B for fitting the reverse slice/grate disc.
4. Place the lid onto the chopping bowl. Hold the lid with the feed chute slightly behind the bowl handle, the ▼ arrow symbol needs to align with the  unlock symbol.
5. Turn the lid clockwise to lock the tab into the top of the handle. The ▼ arrow symbol should now align with the lock symbol .

NOTE: Ensure that the lid is properly locked in. Otherwise the unit will not operate.

6. Place the food pusher onto the feed chute.
7. The unit is now ready for use.

FIG. A: HOW TO FIT THE CHOPPING & DOUGH BLADE

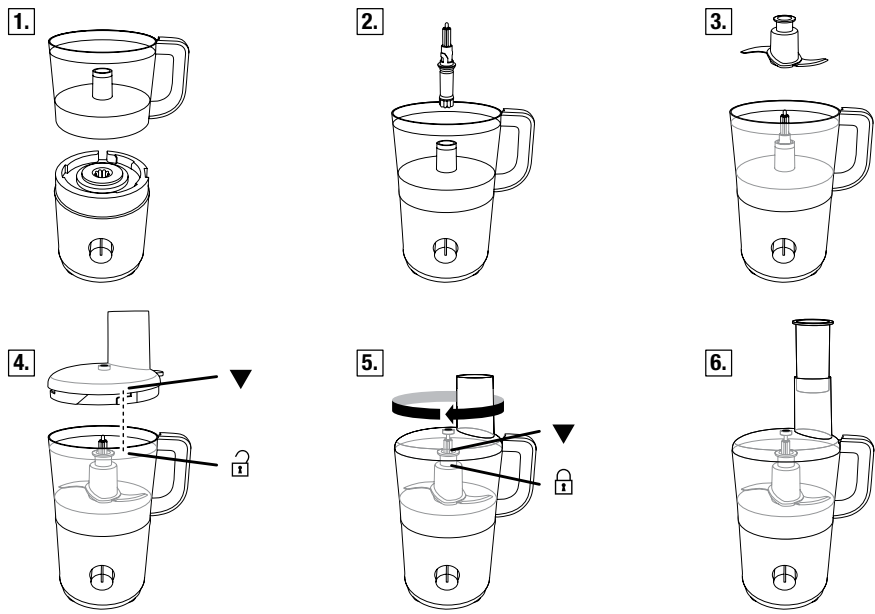
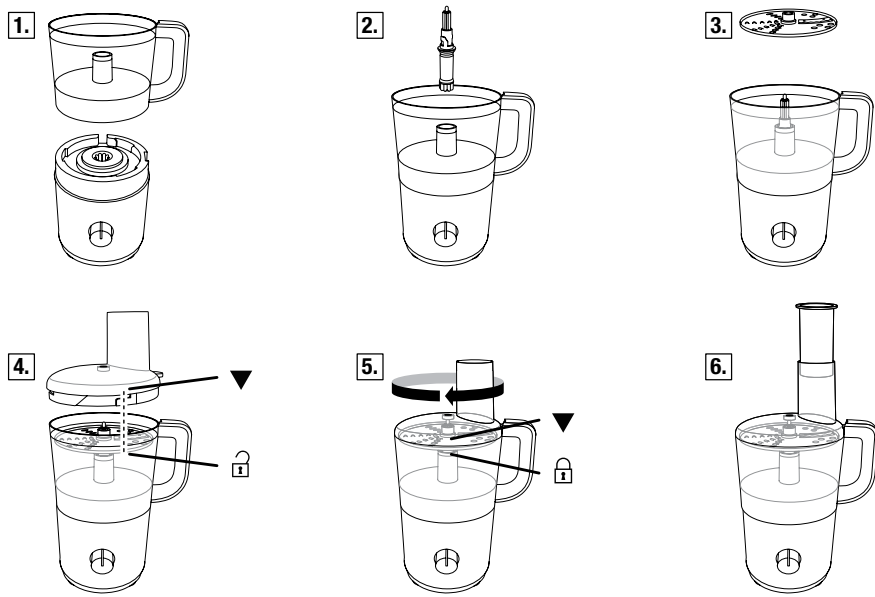





FIG. B: HOW TO FIT THE SLICE/GRATE DISC





GENERAL OPERATION

1. Sit the motor unit on a dry, firm, level surface.
2. Route the cable so it does not overhang, and will not trip or catch.
3. Assemble the unit (see 'General Assembly' section), and fit the disc or one of the blade attachments.
4. Check that the speed control is set to **OFF (O)**.
5. Put the plug into the power outlet and switch socket on.
6. To operate the food processor, turn the speed dial to the **1** or **2** position.
7. Use the **PULSE** function  for short processing tasks. Hold the dial in the  position to operate the food processor in short, controlled bursts. Release the dial back to **OFF (O)** to stop.
8. After use, switch the appliance **OFF** by moving the speed dial to the **O** position and unplug it.

CAUTION: Always switch OFF (O) and unplug this appliance from the wall power outlet when not in use, before fitting or removing parts and before cleaning the appliance.

9. To disassemble the unit, twist the lid counter clockwise towards the unlock symbol  and lift it upwards from the bowl.
10. Lift the processing bowl upwards off the motor base and place on a level surface to remove the spindle and the attachment carefully.
11. Clean the appliance after every use and before storing the unit away (see 'Care and Maintenance' section).

SPEED CONTROL DIAL

- The speed control dial is located on the front of the base.
- The unit is equipped with a **PULSE** , **1 (LOW)** and **2 (HIGH)** speed.
- Processor should be stored in **OFF (O)** position and unplugged when not in use.
- Turn the dial to **PULSE** , **1** or **2** to select a function.

PULSE:

- Use **PULSE** for short processing tasks. This lets you control the size and uniformity of foods being chopped.
- The dial must be held in position for the appliance to operate in **PULSE** mode. When released, the dial will jump back onto **OFF (O)** position and the appliance will stop.
- Pulsing gives better control when chopping, mincing, mixing and blending foods. You can control the size of the foods, from coarse to fine.

Use the Pulse function for:

- Chopping vegetables
- Thick beverages

SPEED 1 AND 2:

- When either speed is selected, the processor will run continuously until the dial is turned back to **OFF (O)** position.

Use speed 1 for:

- Reconstituting frozen juices and drink mixes
- Preparing salad dressings
- Pureeing

- Blending pancake and waffle batter or mixes
- Beating eggs for omelettes and custards
- Making cookie crumbs and bread crumbs
- Preparing sauces and salsa

Use speed 2 for:


- Coarse to fine chopping of nuts, vegetables and fruits
- Grinding hard cheeses, spices and coffee beans
- Baby foods – fruits and vegetables

HOW TO CHOP

The chopping blade is used to coarsely or finely chop, mince, mix and puree foods to a smooth consistency. Follow the general assembly steps and see FIG. A on page 6.

1. Place the chopping bowl onto the motor unit and fit the spindle into the middle of the bowl.
2. Hold the chopping blade by centre shaft and carefully place the blade over the top of the spindle. Push the blade down as far as it will go into bowl.

CAUTION: The blade attachments are very sharp. Use caution when handling and storing.

3. Place food into the bowl.
4. Fit the lid onto the bowl and lock into place. The ▼ arrow symbol should align with the lock symbol .

NOTE: Ensure that the lid is properly locked in. Otherwise the unit will not operate.

5. Place the food pusher into the feed chute.

CAUTION: Never use your fingers to direct food through the chute.

6. Select your desired speed (**PULSE** , 1 or 2).

NOTE: Process foods for no more than a few seconds at a time. Pulsing produces excellent results and offers greater control.

7. Food can be added while processor is running; remove food pusher and insert food through the feed chute. Replace food pusher in chute.



CAUTION: Be sure chopping blade has completely stopped spinning before removing cover from processor.

8. When finished, turn the dial to **OFF (O)** and allow blades to stop revolving before removing the lid.

NOTE: Lift the bowl from appliance before removing blade to prevent food from leaking through the centre opening of the bowl.

9. Unplug the appliance when not in use and before disassembling the unit (see 'General Operation').

HELPFUL TIPS FOR CHOPPING

- The processor works very quickly. Watch carefully to avoid over-processing foods.
- The **PULSE**  function offers the best control and results. Process using **PULSE**  in 5 second intervals.
- For best results, process foods that are about the same size.
- Do not overload the bowl. Follow the max food and liquid level line on the bowl.

CAUTION: Do not process boiling liquids.

HOW TO USE THE DOUGH BLADE (SAME ASSEMBLY METHOD AS THE CHOPPING BLADE)

This blade makes preparing dough efficient and time-saving.

NOTE: This blade does not extend to the outside rim of the bowl, so it cannot incorporate flour when very small amounts of flour are being processed.

1. Push dough blade down as far as it will go into bowl.
2. Insert all the dry ingredients into the bowl.
3. Place the lid onto the bowl and fit the food pusher.

HELPFUL TIPS WHEN USING THE DOUGH BLADE


- Knead dough no longer than 1 minute.
- Begin with 1 cup less than the maximum amount of flour and add additional more flour once mixture is well blended.
- Pour liquid through the feed chute gradually.

HOW TO SLICE OR GRATE


Follow the general assembly steps and see FIG. B on page 6.

1. Place the chopping bowl onto the motor unit and fit the spindle into the chopping bowl.
2. Carefully place the disc over the top of the spindle with the slicing or grating side facing upwards depending to whether you want to slice or grate the ingredients.

CAUTION: The blade attachments are very sharp. Use caution when handling and storing.

3. Place the lid onto the chopping bowl and lock into place. The ▼ arrow symbol should align with the lock symbol .

NOTE: Ensure that the lid is properly locked in. Otherwise the unit will not operate.

4. Add food into the feed chute and place the food pusher on top.
5. Turn the dial to **PULSE**  speed **1** or **2** to start the unit; press firmly on food pusher to guide the food through processor, but do not force it.

NOTE: Heavy pressure on the pusher does not speed the work; use the food pusher only as a guide. Let the processor do the work.

CAUTION: Do not place any other objects than appropriate food into the feed chute.

6. Do not let the bowl get more than about half full – stop and empty it.
7. When finished, turn the dial to **OFF (O)** and wait for disc to stop rotating before removing the lid.
8. Unplug the appliance when not in use and before disassembling the unit (see ‘General Operation’).

HELPFUL TIPS WHEN SLICING AND GRATING


- Before slicing round fruits and vegetables in the processor, cut a thin slice from the bottom so food will be more stable. Place food cut side down in feed chute.
- Always remove seeds and pits before processing.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables, cut them just short of the length of the feed chute and stand them vertically in feed chute so they are solidly packed and cannot turn or tilt.
- Grate hard cheeses at room temperature.
- Soft and semi-hard cheeses should be well chilled before grating.

GENERAL TIPS FOR USING THE FOOD PROCESSOR

- Organize processing tasks to avoid multiple cleanups of the bowl; process dry before wet.
- The processor will be more efficient if filled no more than half full.
- To take advantage of the speed of the processor, drop foods through the food chute with the processor running.
- Apply light pressure on the pusher for soft foods (berries and tomatoes) and slightly more pressure for hard foods (onions and potatoes).
- Do not process foods that are so frozen or so hard that the tip of a knife cannot be inserted into the food.
- When chopping dried fruits add a little flour to keep the pieces from sticking together.
- Chill soft cheeses before slicing and grating to prevent the cheese from rolling into a ball on the disc.
- When using the slicing / grating disc do not let the food accumulate too high; stop and empty the bowl.
- Although plastic parts of the processor are dishwasher safe, wash them by hand to retain their clear appearance.
- To easily clean the bowl, once empty add a drop of detergent and a little hot water and pulse several times. Rinse before reusing.
- Do not use the processor to:
 - Grind bones, grains or hard spices
 - Liquefy fruits and vegetables
 - Slice warm meat and hard cooked eggs; chill them first.

CARE AND MAINTENANCE

NOTE: Before cleaning, be sure unit is turned off and cord is unplugged.

- Completely disassemble processor parts before washing.
- Whenever possible, rinse parts immediately after processing for easy cleanup.
- Wipe base and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner.
- Do not immerse base in liquid.
- Hand wash the removable parts that are not dishwasher safe. Hand washing of plastic parts will help to maintain the processor's appearance.
- Please see page 4 in this manual for reference on dishwasher safe removable parts .
- 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.
- If washing in a dishwasher, place removable parts on top rack only – not in or near utensil basket.
- If washing by hand, fill bowl with hot soapy water and rapidly raise and lower the cutting blade and discs up and down on the centre shaft.
- If your sink has a sprayer nozzle, you will find it helpful in rinsing the blades.
- Do not use rough scouring pads or cleansers on any plastic or metal parts.
- Do not allow blades or discs to soak in water for long periods of time.
- Remember to clean the internal shaft of the chopping/dough blade; use a baby bottle brush to remove any clogged food particles.

CAUTION: Do not attempt to sharpen the cutting edges of the blades or disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

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, for the period of 2 years (**Warranty Period**) from the date of purchase.

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. 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.

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