



Russell Hobbs



HELIX HAND MIXER

2 YEAR WARRANTY


RHMX350

RHMX350_IB&RB_FA_090218
Part No. T22-5004084

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

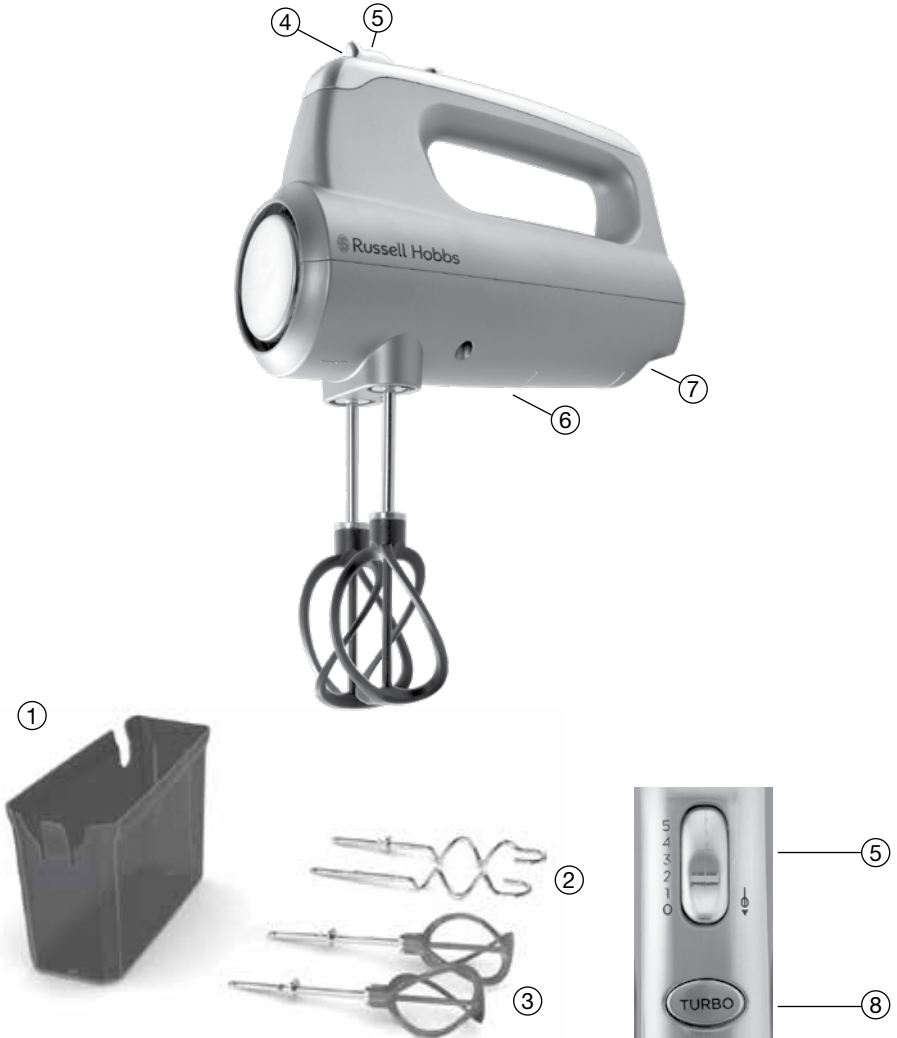
1. Read all instructions before, and follow whilst using this appliance.
2. To protect against electrical hazards, do not immerse the power cord, plug or Hand Mixer body in water or any other liquid.
3. Do not use this appliance near bath tubs, showers, basins or other vessels containing water. 
4. Do not use outdoors.
5. This product 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 product by a person responsible for their safety.
6. This appliance is not a toy. Children shall be supervised to ensure they do not play with this appliance.
7. Close supervision is necessary when any appliance is used near children and persons with disabilities.
8. Cleaning or user maintenance shall not be carried out by children or persons with disabilities without the supervision of a person responsible for their safety.
9. Switch off and disconnect this appliance from the wall power outlet before changing accessories or touching parts that move whilst in use.
10. Switch off and disconnect this appliance from the wall power outlet before cleaning.
11. Switch off and disconnect this appliance from the wall power outlet when not in use.
12. To disconnect, set the control to off. Turn off the wall power outlet, then grasp the plug and remove from the wall power outlet. Never pull by the cord.
13. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
14. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
15. Keep the appliance and the power cord away from the edges of tables or countertops and out of reach of children and persons with disabilities.
16. Do not use appliance for other than its intended purpose.
17. Misuse of the appliance may cause injury.
18. Do not reach into the mixing bowl or place fingers or utensils in the vicinity of the beaters/dough hooks whilst the mixer is in operation.
19. Remove the beaters/dough hooks from the Hand Mixer before cleaning.
20. After switching off the mixer, always wait until the motor has come to a full stop before handling the attachments.
21. Do not operate the appliance for more than 3 minutes at a time. Allow 5 minutes rest before next use to allow the motor to cool.

22. Do not use attachments or accessories other than those supplied with this appliance.
23. Do not place the Hand Mixer on or near hot surfaces.
24. Do not allow the power cord to touch hot surfaces.
25. This appliance is not intended to be operated by means of an external timer or separate remote control system.
26. 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.
27. 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 appliance. Each unit is manufactured to ensure safety and reliability. Before using the Helix Hand Mixer for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



- 1. Storage case
- 2. Dough hooks
- 3. Helix beaters

- 4. Speed control
- 5. Easy eject button
- 6. Mixer body

- 7. Heel and bowl rest
- 8. Turbo boost button

BEFORE FIRST USE

- Remove all packing material, any stickers, and the plastic around the power plug.
- Remove and save instruction booklet.
- Wash all removable parts.

BEATERS & DOUGH HOOKS

The beater and dough hook attachments provided are different and need to be placed in the correct openings.

- Match notched shapes of discs around beater/dough hook to the correct openings. Push in until they click.
- Repeat above procedure for the second beater/dough hook.

NOTE: Do not insert the attachments into the wrong openings. They will not lock into place if inserted into the wrong sockets.

USING THE HAND MIXER

1. Select a mixing bowl large enough to accommodate the beaters/dough hooks and your ingredients. A bowl that is too small may damage the beaters/dough hooks and/or your ingredients may spill out. Add ingredients to the mixing bowl.
2. Select correct attachment(s) for mixing task:
 - Beaters* - general mixing
 - Hooks - thick mixtures, dough
3. With mixer unplugged from outlet, insert attachment(s).

NOTE: Match the notched shapes of the discs to the correct openings. Push in until they click.

4. Once attachment(s) are firmly inserted, make sure the speed control is turned to O, and plug the mixer into an outlet.
5. For least-mess mixing: Before turning on, insert attachment(s) into the center of food at a 90 degree angle.
6. Turn on to speed #1, then increase speed as required.

TIP: To scrape the bowl with a spatula, first turn mixer off then place mixer on heel/bowl rest.

7. When finished, turn speed control to O and unplug mixer. Then press control downwards to eject attachment(s).

**If the mixture becomes too thick while using beaters, switch to using the dough hooks.*

SPEED SELECTION

SETTING	SPEED	EXAMPLES
Setting 1	LOW	For initial mix and combining dry and wet ingredients. Adding to mixtures: nuts, dried fruits, chocolate chips.
Setting 2	LOW/MEDIUM	Preparing puddings; mixing dough or thin batter.
Setting 3	MEDIUM	Creaming butter and sugar; mixing cake batters and frostings.
Setting 4	MEDIUM/HIGH	Beating whole eggs or frozen desserts; mixing light batter.
Setting 5	HIGH	Whipping cream and egg whites; mashing potatoes.
Turbo	HIGH SPEED BURST	Use at any speed setting to get maximum power for tough mixing tasks.

NOTE: To avoid excessive spattering and flour dusting, lower the beaters or dough hooks fully into the ingredients that are to be processed before turning the mixer ON. Turn the Hand Mixer OFF whilst still in the bowl. Start at the lowest setting to prevent the dry ingredients from dusting and liquids from spattering. You can vary the speed settings while the Hand Mixer is in use.

REMOVAL OF BEATERS OR DOUGH HOOKS

CAUTION: DO NOT press the EJECT button while the mixer is in operation.

- Turn off Hand Mixer by setting speed to 0.
- Turn the power off at the power outlet and unplug the power cord.
- Remove the beaters or dough hooks by pressing the EJECT button while grasping the beater/dough hook shafts. The accessories will be released automatically when the EJECT button is pressed. DO NOT try to pull the accessories out of the sockets.

CLEANING

CAUTION: Unplug the Hand Mixer from the power outlet before cleaning. The Hand Mixer must not be immersed in water or other liquids.

CLEANING OF BEATERS AND DOUGH HOOKS

- Remove the beaters/dough hooks as per “Removal of beaters or dough hooks” section in this book.
- Wash the beaters or dough hooks in hot soapy water. Alternatively, the beaters and dough hooks can be washed in the dishwasher.
- Rinse and dry thoroughly before storing away.

CLEANING THE HAND MIXER

- Wipe the Hand Mixer body with a damp cloth and dry thoroughly.
- Polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.

CAUTION: Do not allow any liquid to enter the Hand Mixer body openings.

STORAGE

- Always unplug the Hand Mixer from the power outlet before storage.
- Store all attachments and power cord in the storage case.
- Insert bottom of mixer into case and snap together for storage.
- The power cord can be easily stored in the case by placing the cord inside and aligning the base of the cord with the opening on the storage case.

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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 a 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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RECIPE BOOK

HELIX HAND MIXER

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RECIPES

WALNUT BREAD STICK

Ingredients:

- 500g flour
- 1 sachet dried yeast
- 1 tbsp walnut oil
- 1 tsp salt
- 1¼ cups lukewarm water
- 90g walnuts, chopped

Method:

1. Preheat oven to 240°C.
2. Sift flour into a bowl with the yeast, make a well in the centre and add walnut oil, salt and water.
3. Using the dough hooks on the Hand Mixer, mix on a low speed until a ball forms, cover lightly with a tea towel and leave to double in size.
4. Knock down dough, knead lightly and work in the nuts. Shape into a baton, place onto an oiled tray and allow to rise for 1 hour.
5. Slash the top of the loaf in a couple of places, dust with flour and bake for approximately 40 minutes.
6. Remove from oven and cool on a wire rack.

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QUICHE LORRAINE

Serves: 4-6

Ingredients:

- 1 sheet shortcrust pastry
- 4 thick slices ham, finely diced
- 1 tbsp butter
- 1 white onion, finely chopped
- 3 eggs, well beaten
- 1½ cup full cream milk
- Salt & pepper, to taste
- 1 tbsp chopped mixed herbs
- 1½ cups grated cheddar cheese
- 1 tbsp plain flour

Method:

1. Preheat oven to 160°C. Line a lightly buttered flan or pie dish with the pastry, trim to size.
2. Melt the butter in a small pan, sauté the onion until softened, adding the ham for a minute or two.
3. In a large bowl, beat together the milk and eggs using the Helix beaters on the Hand Mixer at a medium speed. Stir in the salt, pepper, herbs, ham and onion.
4. Toss together the cheese and flour (this helps incorporate the cheese into the milk and egg mixture), then stir into egg mixture, mixing thoroughly.
5. Spoon into the prepared pastry case, ensuring cheese and ham are evenly distributed.
6. Bake for 35 - 45 minutes or until filling has firmed and a knife inserted into the mixture comes out clean. If crust is browning too quickly, cover the edges with some foil.
7. Leave for 10 minutes before serving. Serve at room temperature or allow to cool.

CHOCOLATE AND BANANA PECAN CRUMBLE CAKE

Serves: 8-10

Ingredients:

CRUMBLE MIX

75g light brown sugar

75g pecan halves

100g dark chocolate buttons

CAKE MIX

180g soft light brown sugar

180g low-salt butter

180g small dark chocolate buttons

2 large very ripe bananas, mashed

2 large eggs, beaten

250g self-raising flour, sifted

Method:

1. Preheat oven to 170°C. Combine all the crumble mix ingredients in a food processor and pulse until coarse crumbs are formed.
2. Melt together butter, sugar and chocolate over simmering water. Set aside to cool.
3. In a small bowl, beat eggs with the Hand Mixer and Helix beaters on a high speed. Add mashed bananas and beat together.
4. Stir the eggs and bananas in the cool melted ingredients, mixing thoroughly.
5. Sift in the flour, mixing in lightly but thoroughly.
6. Spoon half the cake mixture into a buttered, loose based 24cm spring form tin. Sprinkle half the crumble mixture evenly over the surface, spoon on the remaining cake mixture and spread gently and evenly. Sprinkle on the rest of the crumble mix.
7. Bake for 40 minutes or until just firm to the touch and place on a wire rack.
8. Leave until cool, and then loosen the tin.
9. Serve cold for afternoon tea or warm as a dessert.

NUT CHOC CHIP BISCUITS

Makes: 24

Ingredients:

125g butter, softened

1 cup brown sugar

1 egg, lightly beaten

1½ cup self-raising flour

½ cup choc chips

1 cup mixed nuts, chopped

Method:

1. Preheat oven to 170°C. Lightly grease a baking tray.
2. Chop the butter and place into a bowl with the sugar.
3. Starting at a slow speed, use Hand Mixer with Helix beaters to beat together the butter and sugar until mixture is soft and creamy.
4. Stir in the beaten egg, and then gradually add the flour, choc chips and nuts. Mix thoroughly with a wooden spoon until combined.
5. Place 1 tablespoon-sized balls of mixture on the baking tray (allow some space for spreading) and bake in the oven for 15-20 minutes or until nicely browned.
6. Allow to cool for 5 minutes on the tray. Transfer onto wire racks to cool completely before storing in an airtight container.

CUPCAKES

Makes: 12

Ingredients:

125g butter, softened

1 cup castor sugar

3 eggs

1½ cups plain flour

1 tsp baking powder

¼ cup milk

1 tsp vanilla essence

Method:

1. Preheat oven to 180°C. Place cupcake papers into a muffin tin.
2. In a bowl, combine butter and half the sugar. Using Hand Mixer with Helix beaters, beat until mixture becomes creamy. Add remainder of sugar and continue beating. Add eggs one at a time, beating well after each addition.
3. Sift together flour and baking powder. Add to the creamed mixture with the milk and vanilla, stirring well until combined.
4. Spoon mixture into paper cups approx ¾ full. Bake for 20-25 minutes or until the top springs back when lightly touched.
5. Allow to cool, then top with your favourite frosting and decorations.

BRAZILIAN SPICED HOT CHOCOLATE

Serves: 6

Ingredients:

- 1½ litres full cream milk
- 5 cinnamon sticks
- 8 cloves
- 1/3 cup castor sugar
- 125g dark chocolate, broken into pieces
- 1 tsp vanilla essence

MERINGUE TOPPING:

- 2 egg whites
- ½ cup sugar

Method:

1. Pour the milk into a saucepan. Add the cinnamon and cloves and simmer gently for 8 minutes without allowing the milk to come to a full boil.
2. Strain about 500mL of the hot milk into a blender and add the broken chocolate. Start on low speed and then increase to high speed as the chocolate melts.
3. Blend thoroughly and return to the saucepan with the remaining milk and sugar.
4. Simmer whilst stirring constantly until chocolate has completely dissolved and mixture has thickened slightly. Add vanilla and stir thoroughly.
5. To make the meringue, using the Hand Mixer with Helix beaters, beat the egg whites to a stiff consistency and gradually beat in the sugar. The meringue should be very stiff.
6. To serve, pour the chocolate milk into small cups, place a scoop of meringue on top and sprinkle with dark chocolate.