



Russell Hobbs



MASTER SLOW COOKER & SOUS VIDE

2 YEAR WARRANTY

RHSV6000


RHSV6000_IB&RB_FA_290719
Part No: T22-9001283

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 electrical hazards, do not immerse the slow cooker cooking base in water or any liquid.
2. Do not use this appliance near bathtubs, showers, basins or other vessels containing water. 
3. Do not use outdoors.
4. 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.
5. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
8. To avoid the possibility of scalding, keep clear of steam escaping around the lid area.
9. Do not touch any internal surfaces until the slow cooker has fully cooled.
10. Do not use the slow cooker to re-heat food that has already been cooked.
11. Dried beans (e.g. red kidney beans) must be boiled for at least 10 minutes before being added to the slow cooker. They are poisonous if eaten raw or undercooked.
12. CAUTION: Do not operate on an inclined plane. Place the slow cooker on a stable, level, heat-resistant surface and out of reach of children.
13. Route the power cord so it does not overhang, and cannot be caught accidentally.
14. Unplug the slow cooker when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
15. 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 hazard.
16. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
17. To disconnect turn dial to OFF, turn off the wall power outlet then grasp the plug and remove from wall power socket. Never pull by the cord.
18. Do not try to cook in the slow cooker without using the ceramic bowl.
19. Leave a clear space of at least 75mm (3 inches) around the slow cooker when in use.
20. Do not cover the slow cooker or put anything on top of it while in use.
21. Do not use the slow cooker near or below curtains or other combustible materials.
22. Keep the power cord, the slow cooker, and the ceramic bowl away from hotplates, cook-tops and burners.
23. Do not put a hot ceramic bowl on a cold surface or in cold water as it may crack the bowl or damage the surface.

24. Do not put cold water into a hot ceramic bowl or hot water into a cold ceramic bowl as it may crack the bowl.
25. Do not use the ceramic bowl with any appliance (cook-top, stove, oven, microwave oven, etc) other than the slow cooker.
26. Do not shock/bump the glass. The lid supplied with this is slow cooker is made from tempered glass. However, this does not make it indestructible! Care needs to be taken not to shock the glass as it may cause it to weaken and unexpectedly shatter into small fragments for seemingly no reason.
27. Do not use accessories or attachments other than those supplied as specifically for use with the slow cooker.
28. Do not use the slow cooker for any purpose other than that described in these instructions.
29. Do not connect this slow cooker to an external timer or remote control system.
30. Misuse may cause injury.
31. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

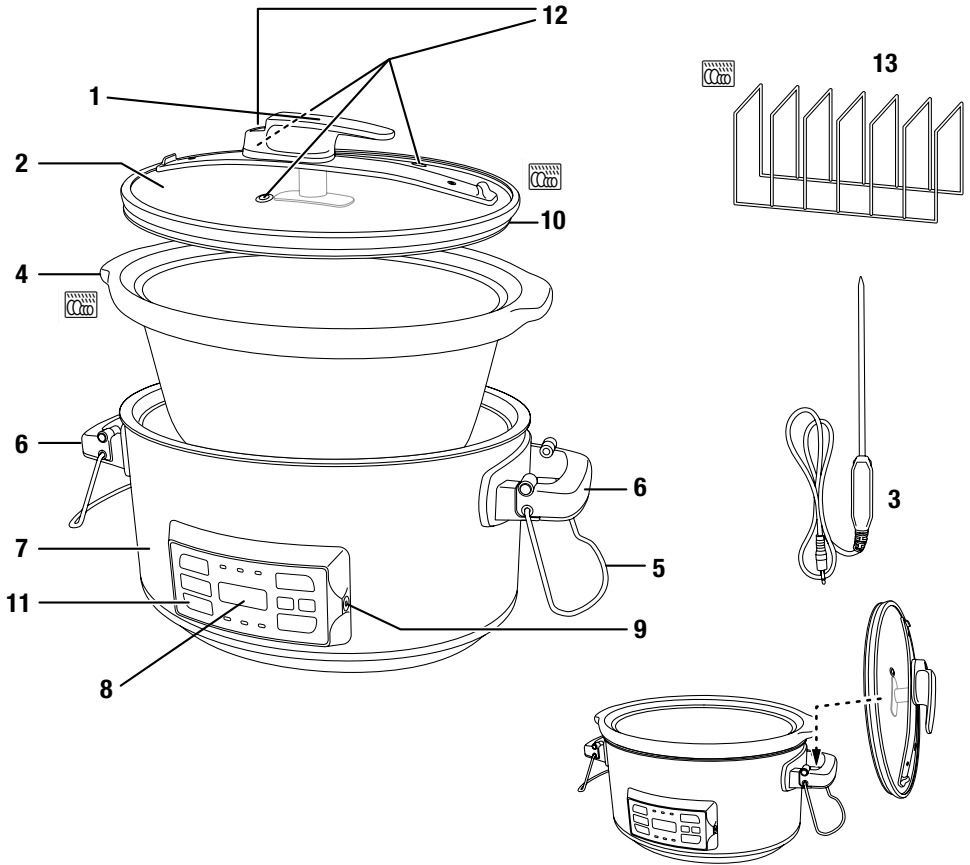
This appliance is intended to be used in household and similar applications such as:

- 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

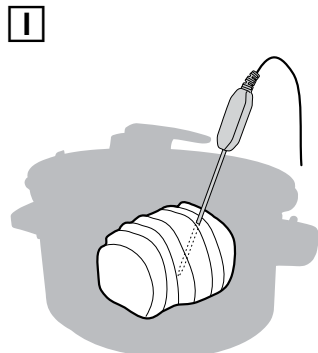
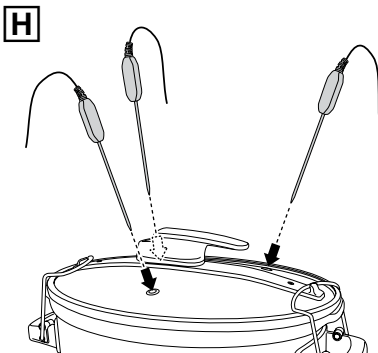
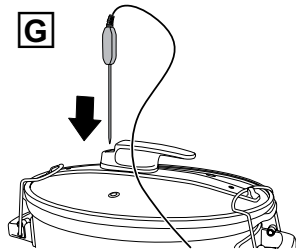
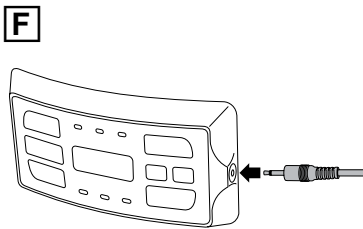
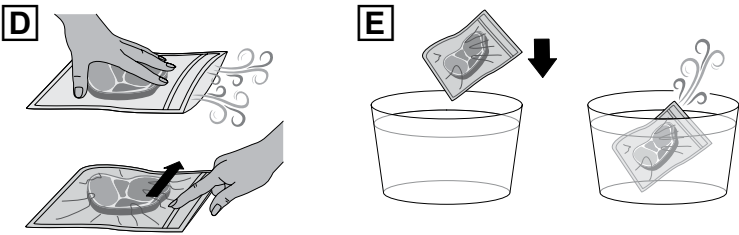
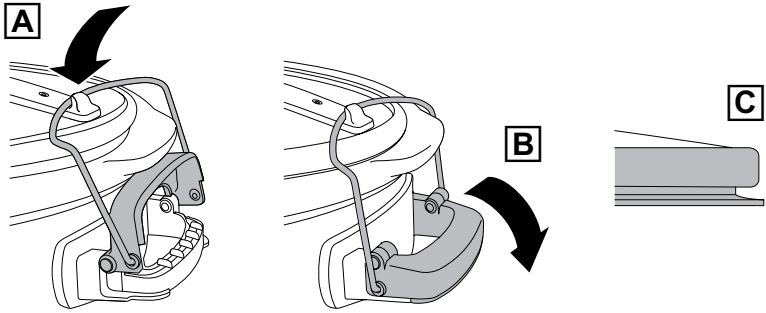
Congratulations on the purchase of your new Russell Hobbs Master Slow Cooker & Sous Vide. Each unit is manufactured to ensure safety and reliability. Before using the Slow Cooker for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the Slow Cooker.

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



- | | |
|---|---|
| <ul style="list-style-type: none"> 1. Lid handle 2. Tempered glass lid 3. Temperature (temp) probe 4. Ceramic bowl 5. Locking wires 6. Handle(s) 7. Cooking base | <ul style="list-style-type: none"> 8. Display screen 9. Port for temperature probe jack 10. Rubber gasket 11. Control panel 12. Temperature probe insertion portals 13. 6-slot rack 14. 2x Seal bags (not shown) |
|---|---|

 Dishwasher safe parts



BEFORE FIRST USE

This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.
- All parts of the appliance need to be thoroughly cleaned before being used for the first time (see CARE AND MAINTENANCE). Place the clean, dry ceramic bowl in the cooking base.
- Select a location where the unit is to be used. Place the unit on a stable, heat resistant surface, free from cloth, liquids and any other flammable materials. Place the unit with ample space all the way around it, and far enough away from the wall, to allow heat to flow without damage to cabinets and walls.

IMPORTANT INFORMATION

- The ceramic bowl gets hot. When in use, always use oven gloves or potholders when touching any outer or inner surface of the appliance.
- If there is a power outage 2 hours or less, the slow cooker will resume cooking and continue for the remaining amount of time programmed. If the power was out longer than 2 hours the time will flash “----” to indicate that the food should be discarded. If you are not sure how long the slow cooker has been off, discard the food.
- During the first few minutes of use, you may notice smoke and a slight odour. This is caused by oil that may have been used during manufacturing of the unit and will not affect the performance.
- Do not add cold food if the ceramic bowl is hot, and vice versa. The ceramic material is not designed to handle sudden changes in temperature.
- Ensure that the rubber gasket is fitted around the lid when using the appliance. The locking mechanism will not seal properly without the rubber gasket.
- When fitting the rubber gasket, make sure that the seal is oriented downwards. (A)

LOCKING AND UNLOCKING THE LID

1. Place the ceramic bowl into the cooking base. Then place the lid, with fitted around the lid.
2. Lift up both handles and locking wires and fit the locking wires onto the hooks, on the glass lid. Once fitted, ensure that the handles do not remain pulled up as this open position prevents the lid from being securely locked into place (B).
3. Push the handles down to lock the lid into place, and to ensure the lid is perfectly sealed (C). Always make sure the handles are in the locked position before lifting the appliance.

IMPORTANT: Always carry the slow cooker by the cooking base handles. Make sure you carefully grasp the bottom part, as well as the top part of the handles, which serves the locking mechanism, to avoid unlocking the lid unexpectedly while carrying. Never lift the slow cooker by the lid handle. Detach the temperature probe before lifting the slow cooker.



4. To unlock, lift the top part of the handles upwards into an open, unlocked position. Then push the locking wires downwards around the handles.

IMPORTANT: When unlocking, keep your fingers out from between the top part of the handles and the edge of the ceramic bowl.

GENERAL USE

The appliance has 3 distinct cooking modes:

A - Slow Cooking: This mode operates like any standard slow cooker. The Slow Cook mode cannot be used with the temperature probe element.

Refer to section A – SLOW COOKER MODE for instructions on individual cooking mode.

B - Temperature Probe: This mode allows meat/fish to reach your exact desired temperature for even cooking, all the way through. The temperature probe element is to be inserted into the food in order to sense the temperature inside the food throughout the cooking cycle.

Refer to section C – TEMPERATURE PROBE MODE for instructions on individual cooking mode.

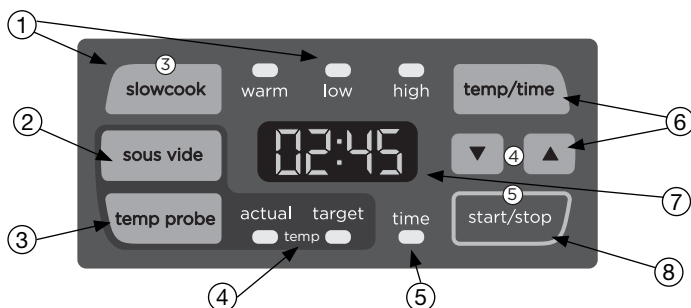
C – Sous Vide: This mode requires food to be placed individually (e.g. cut of meat or fish) into the seal bags, that will cook in a water bath. With the water temperature and cooking time determined and set, food slowly cooks in its own juice and seasoning – well-known for delivering great tasting results and exact doneness. While Temperature Probe is an individual cooking mode, the temperature probe element is to be used along with the Sous Vide mode, as a thermometer that senses the water temperature throughout the cooking cycle.

Refer to C – SOUS VIDE MODE for instruction on individual cooking mode.

COOKING MENU & DEFAULT SETTINGS

COOKING MODES	TEMPERATURE		TIME	
	Heat Settings	Default Cooking Temperature	Time Settings	Default Cooking Time
1 SLOW COOK	Low	N/A	Up to 20h	8:00
	High	N/A	Up to 20h	4:00
	(Keep) Warm	N/A	Up to 4h	0:00
2 SOUS VIDE	38C to 91C	60C	Up to 20h	1:00
3 TEMP PROBE	38C to 91C	80C	N/A	N/A

THE CONTROL PANEL



1. Slow Cook mode & Warm – Low – High settings

The Slow Cook mode has 3 intensity settings: Warm, Low and High. Press the Slow Cook button to navigate between the settings and select your desired intensity. The relevant indicator light below the chosen intensity will glow.

Press the temp/time until the indicator light below time glows and adjust the cooking time by using the arrows.

2. Sous Vide mode

The Sous Vide mode may be used in conjunction with the temperature probe, to sense the temperature of the water. The heat settings range from 38°C to 91°C.

Press the Sous Vide button and adjust the target temperature and cooking time by pressing the temp/time button:

- The temperature: Press the temp/time button until the light below target glows and adjust the target temperature by using the arrows.

- The cooking time: Press the temp/time until the light below time glows and adjust the cooking time by using the arrows.

3. Temp probe mode

The Temp Probe mode has heat settings ranging from 38°C to 91°C. The Temp probe may be inserted into the food being cooked, to sense the internal temperature.

Press the temp/time button until the light below target glows and adjust the target temperature by using the arrows. There is no count down when using the Temp Probe mode. The cooking cycle will end once the target temperature has been reached.

4. Actual / Target Temp indicators

The light below actual indicates the actual temperature of the water/food - that the temp probe is sensing - is being displayed on the screen. During the cooking cycle, the actual temperature can be checked by pressing the temp/time button until the light below actual glows. The light below target indicates the target temperature, to be reached by the water/food, is displayed on the screen.

5. Time indicator

The light below time indicates that the desired cooking time is being displayed on the screen and/or ready to be set. During the cooking cycle, the remaining cooking time can be checked by pressing the temp/time button until the light below time glows.

6. Temp/Time button & arrows

Once you have selected the cooking mode, set the target temperature and/or cooking time by pressing the temp/time button and adjust by using the arrows.

To navigate between the different indicators (actual, target and time), keep pressing the temp/time button until the light below the desired indicator glows.

7. Display screen

The display screen shows:

- The remaining cooking time or count up time in the Slow Cook/Temp Probe (keep) Warm setting.
- The actual/target temperature in the Sous Vide and Temp Probe modes.

8. Start/Stop

Press the Start/Stop button to turn on and off the appliance. Always unplug the appliance when not in use.



A. SLOW COOKER MODE

Note: Do not use the Slow Cook functions with the temperature probe.

1. Add ingredients to the ceramic bowl and cover with the glass lid.
2. Plug in the appliance. The main control display will blink “----”. This indicates that the heat is off and the appliance is ready to be set for cooking.
3. Press the SLOWCOOK button until your choice of intensity is on: the indicator light below either LOW or HIGH will glow.

Note: Do not use the warm setting to cook. Only use it to keep warm cooked food that is already hot.

Pre-sets: The default times for slow cooking are 8 hours on low and 4 hours on high.

4. If needed, adjust to your desired cooking time by using the arrows. The maximum setting time is 20 hours.
5. Press the START/STOP button to begin cooking. The numbers will stop flashing. The “.” between the numbers will blink, indicating the unit is cooking.

Note: You may adjust the time during the cooking cycle by pressing the arrows. After 3 seconds, the desired cooking time displayed on the screen will stop flashing and the cooking cycle will continue, with the adjusted cooking time.

End of cooking cycle: When time is up, the unit will beep three times and automatically switch to Keep Warm. The light below WARM will glow and the numbers will start counting up from zero (00:00) to 4 hours (04:00). After the Keep Warm cycle has been on for 4 hours, the unit will power off and return to the default display: “----”.

Caution: Do not keep foods on the warm setting for more than 4 hours.

Unplug the appliance when not in use and always allow the slow cooker to completely cool before cleaning.

SLOW COOKER GENERAL TIPS:

- **The ceramic bowl should always be filled from ½ to ¾ full, to avoid over and under cooking.**
 - When only half full, check the doneness 1 to 2 hours before recommended cooking time.
 - To avoid spill overs, do not fill the slow cooker more than ¾ full.

- **Always operate the appliance with the lid on and securely sealed.**
 - Do not open lid during first 2 hours of cooking; this allows heat to rise effectively.
 - Open the lid as little as possible to ensure even cooking. Every time the lid is removed, the cooking time increases by 15–20 minutes.
- **Most recipes can cook on either HIGH or LOW.**
 - Low: Often used for longer cooking times, 8–10 hours, or less tender cuts of meat.
 - High: Cooking on high setting is similar to a covered pot on the stovetop. Foods will cook on high in about half the time required for low cooking. Additional liquid may be required as foods can boil on high.
 - Warm: Only use to keep cooked foods at a food-safe serving temperature and should not be used to cook foods. It is not recommended to use “Warm” for more than 4 hours.
- **Slow cooking meats**
 - The higher the fat content, the less liquid needed. Place thickly sliced onions under fattier meat to keep it above the drippings.
 - Browning before cooking in the slow cooker is not necessary; however, browning meats lightly coated in flour gives more body and flavour to sauces.
 - Make sure the top of the meat does not touch the lid.
 - Cooking times will vary depending upon the size of the meat, the bones and the cut. Meat with bone-in will take longer to cook. Lean meats and poultry will cook faster.
 - Use HIGH for more tender cuts of meat; use LOW for tougher cuts.
 - Always thoroughly thaw meats before cooking them in the slow cooker.
 - Fish cooks quickly; add it for the last 15 minutes.
- **Slow cooking vegetables**
 - Place vegetables such as carrots, potatoes, turnips, and beet at the very bottom of the ceramic bowl and always cover them with liquids. They usually take longer to cook than most meat.
 - Vegetables cook well; they develop better flavour and do not break down as they would in your oven.
- **Seasonings in the slow cooker**
 - Fresh herbs should be added at the end of the cooking cycle. If cooked for too long, they lose their colour and flavour.
 - Dried herbs work well in the slow cooker and can be added at the beginning. They can become stronger on longer cooking cycles; begin with less and add at the end, if needed.
 - Slow cooked whole herbs and spices have more flavour than crushed or grounded.

B. TEMPERATURE PROBE MODE

For more information on cooking temperature and time, refer to “**COOKING TIME AND TEMPERATURE GUIDE: TEMP PROBE & SOUS VIDE**” P.14



1. Add meat/fish to the ceramic bowl and cover with the glass lid.
2. Plug in the appliance. The main control display will blink “----”. This indicates that the heat is off and the appliance is ready to be set for cooking.
3. Insert the jack of the temperature (temp) probe into the port on the right side of the control panel.
4. Lock the lid and insert the temp probe into the food. There are three insertion portals in the lid. (F) If cooking meat, insert the temp probe into the thickest part of the meat, not touching bone.

Note: While meat is cooking, the muscle fibres contract and start to push out the probe. Check the position of the probe tip during cooking and reposition as needed.

5. Press the TEMP PROBE button. The indicator light for TARGET TEMP will glow. This indicates that you are setting the temperature that you want the food to reach.

Note: The display screen may show “E3”. This indicates that the jack of temperature probe is not (properly) inserted into the port.

6. The default temperature is set at 80°C. Adjust to your desired temperature by using the arrows.
7. Press the START/STOP button to begin cooking. The indicator light for ACTUAL TEMP will glow. The display screen will show the actual temperature that the probe is sensing inside the food. However, the display screen will not show the remaining cooking time, as it depends on the size of the meat and the food will only be ready once it has reached the target temperature that has been set.

End of cooking cycle: When the internal temperature of the meat has reached the target temperature, the unit will beep two times and automatically switch to a cycle holding the food at the target temperature. To keep track of the length of time the food has been held at that temperature, the numbers will start counting up from zero (00:00).

IMPORTANT: Do not hold food at or below 55°C for longer than 2 hours for food safety reasons.

Unplug the appliance when not in use and always allow the slow cooker to completely cool before cleaning.

C. SOUS-VIDE MODE

The Sous Vide mode must be used with the temperature probe element. While only using the SOUS VIDE mode on the control panel, the temperature probe will serve as a Sous Vide thermometer, which will allow sensing the exact water temperature in which the sealed food is cooking.

For more information on cooking temperature and time, refer to **“COOKING TIME AND TEMPERATURE GUIDE: TEMP PROBE & SOUS VIDE”** P.14



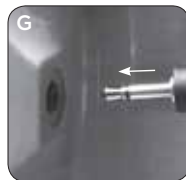
1. Place rack into the centre bottom of the ceramic bowl.
2. Add hot water and fill to approximately half way.

Note: Warm tap water is a good start for most sous-vidé cooking. Do not use neither cold nor boiling water.

3. Plug in the appliance. The main control display will blink “----”. This indicates that the heat is off and the appliance is ready to be set for cooking.
4. Insert the jack of the temp probe into the port on the right side of the control panel. (G)
5. Cover with the glass lid and lock.

Insert the temperature probe through one of the portals of the lid, and into the water (not the food).

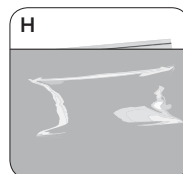
Note: Do not immerse the temp probe cord/body. The probe element should only be inserted into the water bath through the gaps in the lid.



6. Press the SOUS VIDE button. The indicator light for TARGET TEMP will glow, indicating that you are setting the cooking temperature.
7. The default cooking temperature is set at 60°C. Adjust to your desired temperature with the arrows. The available range is 38°C to 91°C for this function.
8. Press the TEMP/TIME button to set the cooking time. The indicator light for TIME will glow. The default time is one (01:00) hour. Adjust to desired cooking time with the arrows.
9. Press the START/STOP button to begin heating the water. The indicator light for ACTUAL TEMP will glow. The display screen will show the actual temperature of the water that the probe is sensing.
10. Season the food you wish to cook and put it into seal bags. Expel all air from the bags and seal them.

How to expel air with the immersion method: Mostly seal the bag with the food in it, except for one corner. Using a separate container of cool water, slowly push the bag into the water, expelling as much of the air as possible, until you almost get

to the opening. (H) Seal it all the way closed, being careful not to get water into the bag.



11. Once the slow cooker has reached the desired target temperature, it will beep twice. Insert the bag with the food and it will be cooked for the set amount of time.

Note: During the cooking cycle, if you wish to see the time remaining (1), the actual temperature (2) versus the target temperature (3), press TEMP/TIME until the indicator light for TIME (1), ACTUAL TEMP (2) or TARGET TEMP (3) glows, depending on what you wish to see. As you switch through the functions, the display screen will show the information accordingly.

End of cooking cycle: When time is up, the unit will beep three times and automatically switch the heat off. Remove the bagged food from the water at this time. The light for TIME will glow and the numbers will start counting up from zero (00:00) to 4 hours (04:00) and then return to the default screen “----”. This indicates the length of time for which the unit has been cooling down.

Unplug the appliance when not in use and always allow the slow cooker to completely cool before cleaning.

Finish/sear the food

Food cooked in the sous-vide is moist and edible straight from the bag, but it is recommended to quickly sear the food for more delicious tasting results.

1. Heat up a cast iron skillet and add olive or avocado oil. Sear meat to your preferred brown up to 2 minutes per side.
2. You can alternatively use a broiler or a grill. Just keep in mind that the food is already done and you are only searing the outside.

CARE AND MAINTENANCE

- Before doing anything else, unplug the slow cooker from the wall socket.
- Using oven gloves, remove the glass lid and ceramic bowl and place them on a heatproof surface.
- Even if you do not intend to wash up right away, fill the ceramic bowl with warm water, otherwise the residual heat may bake any food debris on the ceramic bowl, making its eventual removal more difficult.
- Do not soak the exterior of the ceramic bowl in water. The base is porous and will soak up water which may cause it to crack when heated. Wash the glass lid and ceramic bowl in hot soapy water using a cloth or sponge, then rinse and dry thoroughly. Do not use a scouring pad. The ceramic bowl may be washed in the dishwasher.
- All other surfaces, internal and external, should be wiped with a damp cloth. You may use a little mild household detergent (washing up liquid) if necessary. These surfaces should be dry before re-using the slow cooker or storing it away.
- After some time in use, the glaze on the ceramic bowl may develop ‘crazing’, a network of small cracks. This marking is superficial and should not be a cause for concern.
- Do not immerse the body of the slow cooker in water or any other liquid.
- Do not use harsh or abrasive cleaners.
- Only the ceramic bowl is dishwasher safe. Do not put any other part of the slow cooker into the dishwasher.

- The temperature probe is not dishwasher safe. Do not immerse the temperature probe body and cord. Use a damp cloth to clean the probe element.

NOTES ON COOKING TIMES AND FOOD SAFETY

In order to make sure the food is safe to eat, sous-vide cooking depends on the combination of the superior heat transfer of water, precise temperature, and a longer cooking time.

- Do not take meat out of the sous-vide early. Let it cook at least for the minimum length of time on the chart at the correct temperature.
- It is OK to leave meat in the sous-vide longer than the minimum time range (fish is the exception to this rule. Fish will get mushy if overcooked in the sous-vide).
- Remove the meat at or before the maximum time, to ensure food safety and to preserve texture.
- If you are using thinner cuts than those we specified in the charts, cook only to the minimum length of time and remove from the water bath to maintain texture.

COOKING TIME AND TEMPERATURE GUIDE: TEMP PROBE & SOUS VIDE

Note: The below temperature and time are guidelines only and will depend on the size of the meat. Further cooking may be required to achieve the desired result.

FOOD	TEMPERATURE	TIME	NOTES
TEMPERATURE PROBE			
BEEF ROAST 1 - 3kg			
Tough Cuts: Chuck, brisket, shank, round	82°C–90°C	10-36 hours	The longer you can cook these cuts of meat the more tender they will be.
Tender Cuts: Prime rib, tenderloin, strip loin	Rare: 45°C–50°C Medium-Rare: 55°C–60°C Medium: 60°C–65°C Medium-Well 65°C–70°C Well Done 70°C +	6-12 hours	Cooking time will vary depending on the size of the roast. Do not cook a roast at a temperature lower than 55°C.
PORK ROASTS 1 – 3kg			
Tough Cuts: Shoulder or blade; can be bone in or boneless	82°C–90°C	10-36 hours	The longer you can cook these cuts of meat the more tender they will become.
Tender Cuts: Tenderloin, loin, rib and ham	Medium: 55°C–65°C Well Done: 65°C–70°C	6-12 hours	Cooking time will vary depending on the size of the roast. Do not cook a roast at a temperature lower than 55°C.
WHOLE CHICKEN Up to 2.5 kg.	60°C–77°C	4-8 hours	The chicken will start to fall apart if left in the unit longer than 8 hours.
LAMB RACK Up to 1kg.	Rare: 60°C Medium-Rare: 60°C–65°C Medium: 70°C Medium-Well 75°C	2 hours approx	The chicken will start to fall apart if left in the unit longer than 8 hours.

FOOD	TEMPERATURE	TIME	NOTES
SOUS VIDE			
BEEF STEAKS NY Strip: Sirloin, tenderloin, ribeye, T-Bone	Rare: 49°C-54°C Medium: 54°C-65°C Well Done: 65°C-71°C	Rare: 1 - 2 ½ hours Medium: 1 ½ - 3 ½ hours Well Done: 2-4 hours	Be aware that if you want to cook your steak rare, do not leave it in the water for longer than 2 hours after the cooking cycle has ended. Bacterial growth may occur and risk of illness increases.
PORK & LAMB CHOPS Bone in & Boneless: Ribeye, loin	Rare: 49°C-54°C Medium: 54°C-65°C Well Done: 65°C-71°C	Rare: 1 - 2 ½ hours Medium: 1 ½ - 3 ½ hours Well Done: 2-4 hours	The recommend cooking temperature for chops is 57°C- this will result in a very tender and juicy chop.
POULTRY Bone in or Boneless: Breast, leg, wing, thigh	Medium: 54°C -65°C Well Done: 65°C -71°C	Medium: 2-4 hours Well Done: 3-5 hours	Boneless chicken will cook faster than bone-in.

Spectrum Brands Australia Pty Ltd

Locked Bag 3004 Braeside
Victoria 3195 Australia

Customer Service in Australia

TollFree: 1800 623 118

Email: info@spectrumbrands.com.au

Website: www.spectrumbrands.com.au

Spectrum Brands New Zealand Ltd

PO Box 9817 Newmarket
Auckland 1149 New Zealand

Customer Service in New Zealand

TollFree: 0800 736 776

Email: service@spectrumbrands.co.nz

Website: www.spectrumbrands.co.nz

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.



Russell Hobbs



RHSV6000_IB&RB_FA_290719

RECIPE BOOK

MASTER SLOW COOKER & SOUS VIDE

RHSV6000

RECIPES

Serves: 6

Ingredients:

- 4 large all-purpose potatoes, peeled, cut into ¼-inch thick slices
- 2kg trimmed, boneless leg of lamb, tied
- 1 tsp salt
- ½ tsp coarsely ground black pepper
- 6 cloves garlic, peeled and crushed
- 4 sprigs fresh rosemary, chopped
- 2 tbsp olive oil
- ½ cup vegetable stock

Method:

1. Preheat the slow cooker for 20 minutes on high.
2. Layer potatoes in the bottom of the slow cooker ceramic bowl.
3. In a small bowl, mash the salt, pepper, garlic, and rosemary together with a fork to form a paste. Rub all over the lamb.
4. Heat the olive oil in a large frypan over a high heat and brown lamb on all sides. Put browned roast in the ceramic bowl on top of the potatoes.
5. Pour the stock in the frypan and bring to boil. Pour over the meat.
6. Place the lid on the slow cooker and cook for 4-5 hours on high or 9-10 hours on low.

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Serves: 6

Ingredients:

1 cup caster sugar
1 ½ self raising flour, sifted
1 egg, lightly beaten
1 cup, light brown sugar
¾ cup milk
1 tsp vanilla extract
2 tbsp cocoa powder
2 tbsp cocoa powder, extra
2 ½ cups boiling water
Icing sugar, to serve
Ice-cream / cream, to serve
90g butter, melted and cooled

Method:

1. Preheat slow cooker for 20 minutes on high.
2. Grease the slow cooker bowl.
3. In a separate bowl, combine butter, vanilla extract, caster sugar, flour, cocoa powder and egg. Pour evenly across base of slow cooker bowl.
4. Sift brown sugar and extra cocoa powder over mixture.
5. Using a spoon, gently and evenly pour the boiling water over the mixture.
6. Cook on high for 2 ½ hours, or until centre is firm.
7. Serve with sifted icing sugar, and cream.

PORK NOODLE BOWL

SOUS VIDE

Serves: 4

Ingredients:

- 4 pork ribeye chops
- 2" knob fresh ginger
- 4 tbsp. + ½ cup low sodium soy sauce
- 2 tbsp. + 4 tbsp. minced garlic
- 2 tbsp. hoisin
- 4 baby bok choy
- 8 oz sliced mushrooms
- 8 cups (64 oz) vegetable broth
- 10 tbsp. miso
- 8 oz udon noodles

Method:

1. Fill the ceramic bowl 2/3 full with warm water. Place the pork in individual zip top bags. Grate the ginger into a small bowl. Whisk in the soy sauce, garlic and hoisin. Pour the mixture among the individually bagged pork. Seal the bag with a vacuum sealer, or using or the water displacement method mentioned above.
2. Select 'sous vide', press the 'up/down' arrows to set the temperate to 60C. Press the 'time/temp' button and set the time for 1 hour. Press 'start'. Once the water has reached temperature the unit will sound with an audible beep, place the bag with the pork in the water. The unit will beep when the pork is ready.
3. Make the noodle bowl. Cut the baby bok choy into 1" pieces. Roughly chop the mushrooms. Place the baby bok choy and the mushrooms in a large stockpot and add the vegetable broth. Stir in the garlic, miso, gochujang and soy sauce and bring to a simmer over medium heat.
4. With 10 minutes remaining on the sous vide, break the noodles in half and add to the simmering broth. Stir occasionally to keep the noodles from sticking.
5. The unit will sound with an audible beep when the meat is ready. Once the pork has finished cooking, remove it from the bag, discarding the ginger/soy sauce mixture, and place on a large cutting board. In a cast iron skillet, heat a few tablespoons of oil over high heat. Once the oil is very hot; sear the pork in the pan for about 2-4 minutes per side. Allow the pork to rest for 5 minutes before slicing.
6. Thinly slice the pork and top up the noodle soup with the sliced pork among the serving bowls.

Serves: 1

Preparation time: 15 minutes

Cooking time: 4 hours

Ingredients:

250-300g chicken Maryland

2 Tbsp olive oil

1 tbsp butter

2 sprigs thyme

1 fresh bay leaf

1 whole garlic clove, peeled

8 whole black peppercorns

Method:

1. Combine all the ingredients in a zip lock bag.
2. Fill the ceramic bowl 2/3 full with warm water. Seal the bag with a vacuum sealer, or using or the water displacement method mentioned above.
3. Select 'sous vide', press the 'up/down' arrows to set the temperate to 72C. Press the 'time/temp' button and set the time for 4 hours. Press 'start'. The unit will sound with an audible beep when the water has reached temperature - place the meat in the water, fully submerged. The unit will beep when the meat is ready.
4. Heat a frying pan until hot. Add the Sous Vide Maryland skin side down, and cook 2-3 minutes, or until skin is golden brown and crisp. Turn over and cook a further 1-2 minutes. Serve hot.

Serves: 1

Preparation time: 15 minutes

Cooking time: 30 minutes

Ingredients:

200g fillet salmon

Salt and cracked black pepper, to taste

2 tsp olive oil

2 tbsp parsley

1/2 tsp lemon zest

1/2 clove garlic, minced

Method:

1. Rub the salmon all over with the salt and pepper and place skin side down in a zip lock bag. Combine the remaining ingredients in a bowl, then spoon evenly over the top of the salmon in the zip lock bag.
2. Fill the ceramic bowl 2/3 full with warm water. Seal the bag with a vacuum sealer, or using or the water displacement method mentioned above.
3. Select 'sous vide', press the 'up/down' arrows to set the temperate to 46C. Press the 'time/temp' button and set the time for 30 minutes. Press 'start'. Once the water has reached temperature the unit will sound with an audible beep, place the bag with the fish in the water. When the fish is ready. Serve warm.

Serves: 1

Preparation time: 15 minutes

Cooking time: 2 hours

Ingredients:

200g portion porterhouse steak

1 Tbsp softened butter

1 garlic clove, crushed

1 tsp chopped herbs (such as parsley, thyme or chive)

Salt and cracked black pepper, to taste

Method:

1. Combine all the ingredients in a zip lock bag.
2. Fill the ceramic bowl 2/3 full with warm water. Seal the bag with a vacuum sealer, or using or the water displacement method mentioned above.
3. Select 'sous vide', press the 'up/down' arrows to set the temperate to 54C for medium-rare steak. Press the 'time/temp' button and set the time for 2 hours. Press 'start'. Once the water has reached temperature the unit will sound with an audible beep, place the bag with the steak in the water. The unit will sound with an audible beep when the meat is ready.
4. Heat a frying pan until hot. Add the Sous Vide steak and some of the herb butter from the bag. Cook 1 minute each side to brown. Rest for 5 minutes before serving.

PORK CUTLET WITH MUSTARD GLAZE

SOUS VIDE

Serves: 1

Preparation time: 15 minutes

Cooking time: 3 hours

Ingredients:

2 tsp olive oil

1 tsp Dijon or seeded mustard

1 tsp apple cider vinegar

1/2 tsp runny honey

salt and cracked black pepper, to taste

250-300g pork cutlet

1 clove garlic, peeled & cut in half

Method:

1. Combine the oil, mustard, vinegar, honey, salt and pepper. Mix well. Pour over the pork cutlet in a zip lock bag with the cut garlic clove.
2. Fill the ceramic bowl 2/3 full with warm water. Seal the bag with a vacuum sealer, or using the water displacement method mentioned above.
3. Select 'sous vide', press the 'up/down' arrows to set the temperature to 63C. Press the 'time/temp' button and set the time for 3 hours. Press 'start'. Once the water has reached temperature the unit will sound with an audible beep, place the bag with the pork in the water. The unit will sound with an audible beep when the meat is ready.
4. Heat a frying pan until hot. Add the Sous Vide pork cutlet and some of the glaze from the bag. Cook 1 minute each side to brown. Rest for 5 minutes before serving.

Serves: 4-6

Preparation time: 6 hours, or overnight

Cooking time: 2 hours approx.

Ingredients:

750g - 1kg beef eye fillet, evenly truss

1 tbsp olive oil

2 tsp salt

Cracked black pepper, to taste

125ml red wine

2 tbsp salted butter

1 brown onion, cut into 1cm rounds

3 sprigs thyme

2 tsp plain flour

Method:

1. Rub the beef fillet with olive oil, then all over with the salt and pepper. Place in a zip lock bag with the red wine to marinate. Refrigerate for 4 to 6 hours, or overnight.
2. Heat 1 tablespoon of butter in a frying pan until foaming. Add the beef fillet (reserving the marinating liquid). Cook the beef until well browned on all sides.
3. Spread the sliced onion evenly over the base of the ceramic bowl. Top with the thyme, reserved marinade, the browned beef fillet, and the pan juices.
4. Select 'temp probe' and use the 'up/down' arrows to set the temperate to 57C for medium-rare beef, or to your liking (see chart below). Lock the lid in place, and insert the temperature probe through one of the insertion portals in the lid and into the thickest part of the beef fillet. Press 'start'. The unit will sound with an audible beep once the meat comes to temperature.
5. Remove the beef fillet to a foil-lined tray. Wrap in foil and rest for 10-15 before slicing, while you make the red wine jus.
6. For the red wine jus: melt the remaining tablespoon of butter in a saucepan. Add the flour and stir to form a paste. Cook for 1 minute, and then add the strained pan juices. Stir continuously until thickened. Serve with slices of the beef fillet.

Beef Internal Temperature Chart

Rare = 45-50C

Medium-Rare = 55-60C

Medium = 60-65C

Medium-Well = 65-70C

Well Done = 70C +

LAMB RACK WITH ROSEMARY POTATOES

TEMPERATURE PROBE

Serves: 4

Preparation time: 20 minutes

Cooking time: 2 hours approx.

Ingredients:

12 chat potatoes

600-800g frenched rack of lamb

2 tsp salt

cracked black pepper, to taste

1 Tbsp butter

2 sprigs rosemary, leaves picked

2 garlic cloves, crushed

1 Tbsp olive oil

Method:

1. Add the potatoes to a pan of cold salted water. Bring to the boil, then cook until the potatoes are tender, or for about 10 minutes.
2. Rub the lamb all over with 1 teaspoon of the salt and pepper. Heat the butter in a frying pan until foaming. Add the lamb, skin side down first, and cook until well browned on all sides; about 5 minutes.
3. Drain the potatoes and add to the base of the ceramic bowl. Add the rosemary, garlic, remaining salt and olive oil, and toss to combine. Top with the lamb rack, bones facing up, and the pan juices.
4. Select 'temp probe' and use the 'up/down' arrows to set the temperate to 63C for medium-rare lamb, or to your liking (see chart below). Lock the lid in place, and insert the temperature probe through one of the insertion portals in the lid and into the thickest part of lamb rack (between the bones). Press 'start'. The unit will sound with an audible beep once the meat comes to temperature.
5. Remove the lamb to a foil-lined tray. Wrap in foil and rest for 10-15 before slicing into individual cutlets.

Lamb Internal Temperature Chart

Rare = 60C

Medium-Rare = 60-65C

Medium = 70C

Well Done = 75C