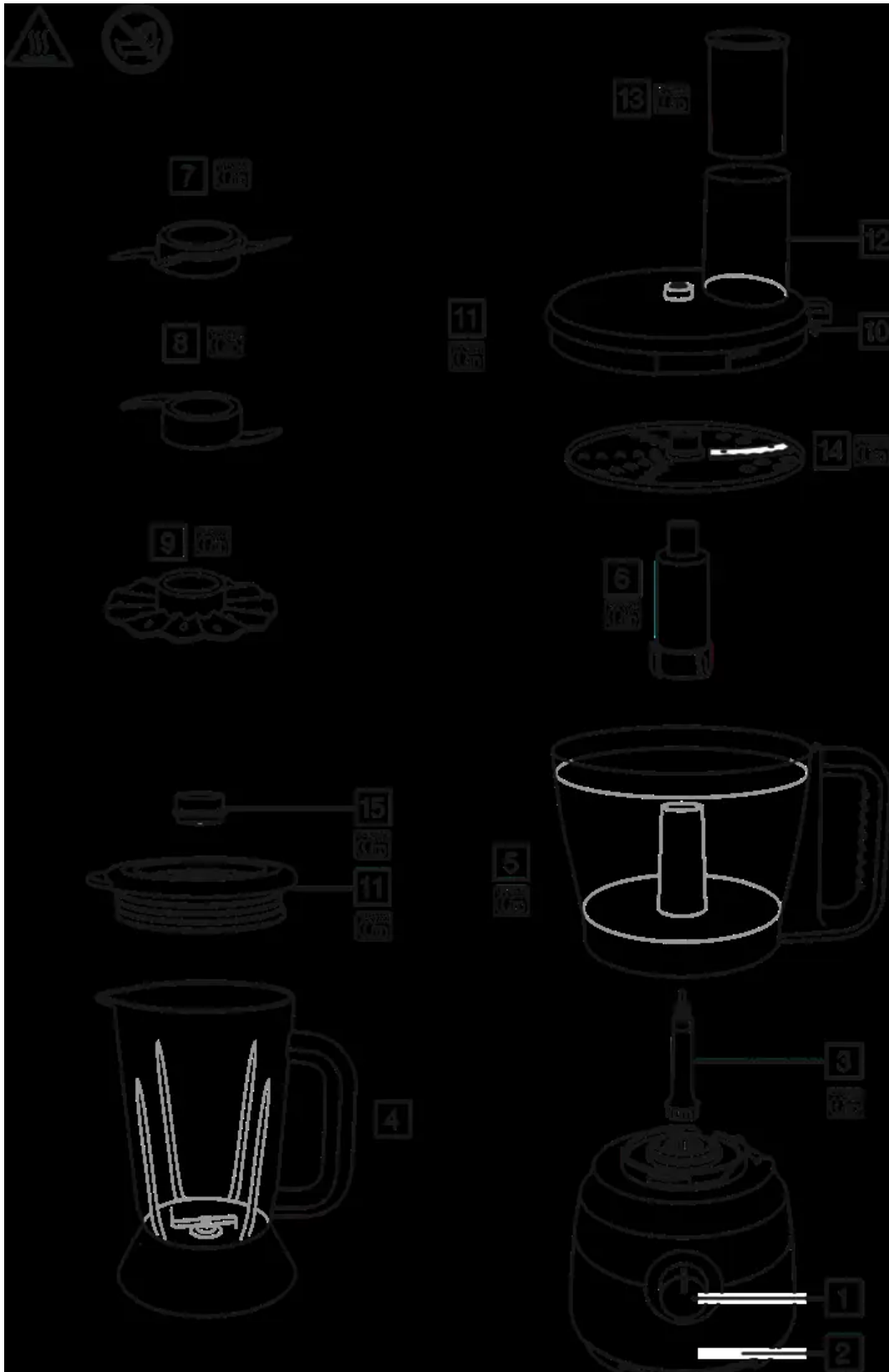




HOUSEHOLD USE ONLY



## PARTS

1. Speed control	9. Creamer attachment
2. Motor unit	10. Tab
3. Spindle	11. Lid
4. Blender jug	12. Tube
5. Jug	13. Pusher
6. Drive shaft	14. Disc
7. Chopper attachment	15. Cap
8. Mixer attachment	 dishwasher safe

## PREPARATION


1. Sit the motor unit on a dry, firm, level surface.
2. Route the cable so it doesn't overhang, and won't trip or catch.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Remove the lid.
5. Put the ingredients into the jug – don't fill past the max mark.
6. Put the lid on the blending jug.
7. Check that the speed control is set to **0**.
8. Put the plug into the power socket (switch it on, if it's switchable).
9. Turn the speed control to the speed you want (1 = low, 2 = high).
10. Turn the speed control back to 0 to turn the motor off.
11. Turning the speed control anti-clockwise to  will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.

## USING THE BLENDER

1. Lower the blender jug on to the motor unit, then turn the jug clockwise, to lock it in place.
2. Remove the lid.
3. Put the ingredients into the blender jug.
4. Replace the lid.

5. Align the pips on the cap with the slots in the hole in the lid, fit the cap, and turn it clockwise to lock it.
6. Don't run the appliance without fitting the cap.
7. To add ingredients while the blender is working, remove the cap, pour the new ingredients through the hole, then replace the cap.
8. Once finished, switch the appliance off (0) and unplug it.
9. Turn the blender jug anti-clockwise, and lift it off the motor unit.

## CRUSHED ICE

1. For best results, full the jug with between 150ml and 500ml of ice cubes.
2. Put the lid on the blender, then:
3. Turn the speed control to  for a second or two, then release it.
4. Check the results, and adjust.

## USING THE PROCESSOR

1. Switch the appliance off (0) and unplug it.
2. Fit the spindle to the top of the motor unit.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Choose the attachment you need.
5. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
6. Once finished, switch the appliance off (0) and unplug it.
7. Turn the jug anti-clockwise, and lift it off the motor unit.

## USING THE CHOPPER/MIXER/CREAMER ATTACHMENT

Use the chopper for pulverizing ingredients.

Use the mixer to mix ingredients together.

Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.

1. Lower the drive shaft into the bowl over the spindle.
2. Put the ingredients into the jug.
3. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.

4. To add ingredients while the motor is running, lift the pusher out of the tube, add the ingredients through the tube then replace the pusher.
5. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.

## **SLICING/GRATING**

1. Fit the slicer or one of the graters into the disc.
2. Lower the disc over the top of the spindle.
3. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
4. Remove the pusher, and drop the ingredients down the tube.
5. Replace the pusher, and use it to push the ingredients gently down the tube.
6. Don't use fingers or cutlery to push food down the tube – only the pusher.
7. The blade(s) on top of the disc will slice or grate the food into the jug.
8. Don't let the jug get more than about half full – stop and empty it.
9. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.
10. Turn the disc over, and press one of the metal ends in and down, to remove the slicer/ grater.

## **RECIPE QUICK CHEESE AND TOMATO PIZZA (makes 2 medium pizzas)**

- 440g white flour
- 14g dried yeast
- 2 tbsp olive oil
- 240 ml lukewarm water
- 2 tsp sugar
- 1 tsp salt
- 200 g mozzarella cheese

Mix the water, yeast, and sugar in a bowl, and leave it for 5 minutes. Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture. Add the oil, increase speed till a dough ball forms, then stop. Now run for 20 seconds, and rest for 2 minutes. Do this twice more, then let the dough rest for 10 minutes.

Divide the dough into 2 balls, and stretch or roll each ball to fit a lightly oiled baking tray. Top with the pizza sauce. Use the coarse grater to grate the mozzarella cheese. Spread the cheese over

the pizzas and add other toppings if desired. Bake in a pre-heated oven at 190°C/gas mark 5 for 15-20 minutes.

## CARE AND MAINTENANCE

1. Switch the appliance off (0) and unplug it.
2. Wipe the outside of the motor unit with a clean damp cloth.
3. Hand wash the removable parts.
4. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
5. The damage should be cosmetic only, and should not affect the operation of the appliance.



You may wash these parts in a dishwasher.

## RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

## SERVICE

If you ring Customer Service, please have the Model Number to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

- Customer Service
- Spectrum Brands (UK) Ltd
- Fir Street, Failsworth, Manchester M35 0HS email: support@russellhobbs telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

## IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children must not use or play with the appliance.

Keep the appliance and cable out of reach of children. c To avoid injury, take care handling the blades, emptying the jug, and cleaning. h Don't add hot liquid (over 40°C), as it may be ejected due to sudden steaming.

Misuse of the appliance may cause injury.

Unplug the appliance before assembly, disassembly, or cleaning.

Don't leave the appliance unattended while plugged in.

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

- Don't put the motor unit in liquid.
- Switch off (0) before fitting the jug to the motor unit.
- Switch off (0), and wait till the blades come to a stop before removing the lid from the jug, or removing the jug from the motor unit.
- Don't put utensils into the jug while the appliance is plugged in.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.
- Don't run the motor continuously for more than 1½ minutes, it may overheat. After 1½ minutes switch off for at least 2 minutes, to recover.

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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