



Russell Hobbs

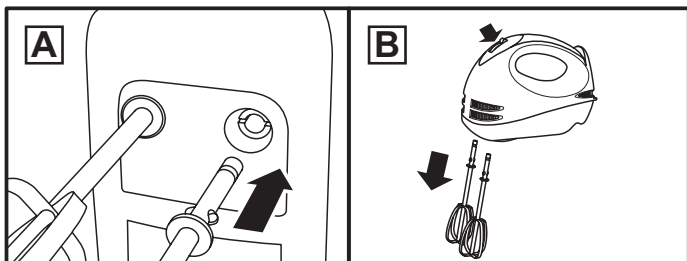
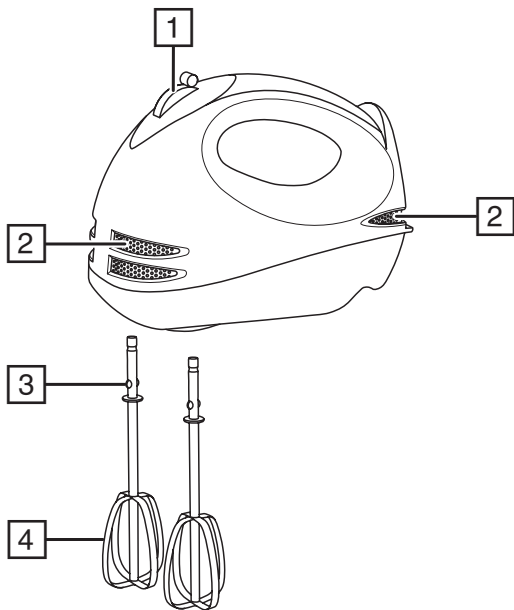


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Read the instructions, keep them safe, pass them on if you pass the appliance on.
Remove all packaging before use.

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.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- ⊗ Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Keep fingers, hair, clothing and kitchen utensils clear of the whisks.
- Route the cable so it doesn't overhang, or be caught or tripped over.
- Attach both whisks before using the mixer.
- Don't use accessories unless we supply them.
- Don't let anything enter the vents.
- Don't run the mixer continuously for more than 3 minutes, to avoid overheating. After 3 minutes, let it cool for 5 minutes before reusing.
- Don't use the mixer for any purpose other than those described in these instructions.
- Don't use the mixer if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------------|-----------|
| 1. Speed control/eject | 3. Pips |
| 2. Vents | 4. Whisks |
-

FITTING/REMOVING THE WHISKS

1. Switch off **(0)** and unplug the mixer before fitting or removing the whisks.
 2. Turn each whisk to align the pips on the shaft with the grooves in the drive head, then push it into the drive head till it clicks into place (fig. A).
 3. The whisks may be inserted into either drive head. When fitting the second one, you may find that the first one is in the way. Remove the second one, turn it through 180° and try again.
- To eject the whisks, switch off **(0)** and unplug the mixer, then shake any excess mixture into the mixing bowl.
 - Hold both whisks, to prevent them jumping out, and press the speed control into the handle (fig. B).
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USING THE MIXER

1. Unwind the cable and plug it into a power socket.
 2. Move the speed control to the desired speed. There are 6 speeds available, from **1** (low) to **6** (high).
 3. To switch off, move the speed control to **0**.
- To avoid splashing/splattering, don't start the mixer till the whisks are inside the mixing bowl and immersed in the food/liquid to be mixed.
 - Use the whisks for beating/aerating light dough, batter, egg whites and cream.
 - Don't use the mixer for kneading dough, it'll overload the motor.
 - If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.
 - If you need to set the mixer down, switch off **(0)**, and shake any mixture off the whisks.
 - Don't run the mixer continuously for more than 3 minutes, to avoid overheating. After 3 minutes, let it cool for 5 minutes before reusing.
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TIMINGS AND SPEEDS

- If you're using a recipe book, follow the recipe.
- If you've no recipe, you'll need to experiment to find the best settings.
- Timing and speed will vary with the amount, thickness, and composition of the mix.

- Generally, large quantities, thick mixes, and a high ratio of solids to liquids require longer timings and slower speeds.
- Smaller quantities, thinner mixes, and more liquids than solids require shorter timings and higher speeds.
- Speed and timing aren't critical. If you're unsure, use bursts. Switch on, switch off, look/feel/taste, till it feels right.

CARE AND MAINTENANCE

1. Switch off (0) and unplug before cleaning.
 2. Wipe outer surfaces a damp cloth. If necessary, use a little washing-up liquid.
 3. Wash the whisks in hot soapy water, rinse, and dry.
- Don't put the mixer in water or any other liquid.
 - Don't use harsh or abrasive cleaning agents or solvents.

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.

SIMPLE RECIPES TO GET YOU STARTED

CLASSIC VICTORIA SPONGE CAKE

- 100g (4oz) butter/margarine
 - 100g (4oz) caster sugar
 - 2 large eggs
 - 100g (4oz) self raising flour
 - 1 drop vanilla essence
1. Grease two 180mm (7 inch) straight sided sandwich tins and line the bases with buttered greaseproof paper.
 2. Beat the butter at medium to high speed till light and fluffy.
 3. Reduce speed and gradually add the eggs, then the vanilla.
 4. Gradually add the flour and, once the ingredients start to combine, turn the mixer up to a medium speed.
 5. Divide the mixture equally between the two cake tins and level the surfaces.
 6. Bake in the centre of a pre-heated oven at 180°C/350°F/gas 4 for about 25 minutes, then cool on a wire rack.

BASIC BISCUITS

- 100g (4oz) butter
 - 150g (6oz) caster sugar
 - 1 tsp vanilla essence
 - 1 medium egg
 - 100g (4oz) plain flour
 - 100g (4oz) self raising flour
1. Cream the butter, sugar and vanilla essence at medium speed for 1-2 minutes till light, pale and fluffy. Reduce speed, add the egg, then gradually increase speed till everything has combined.
 2. Sift the flours together then work them into the mixture.
 3. Form the mixture into balls then put them on a greased baking tray. Flatten the balls slightly then bake in a pre-heated oven at 180°C/350°F/gas 4 for 12-15 minutes.
 4. Allow the biscuits to cool on the tray for a few minutes, then move them to a wire rack.

SERVICE

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

The product isn't user-serviceable. If it isn't 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 for advice.

If they tell 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.com

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.

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase. Register at: www.russellhobbs.co.uk/productregister/

Consumables are guaranteed only for their recommended lifecycle. Replacement/ Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include filters, removable grill plates, drip trays/crumb trays etc.

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