

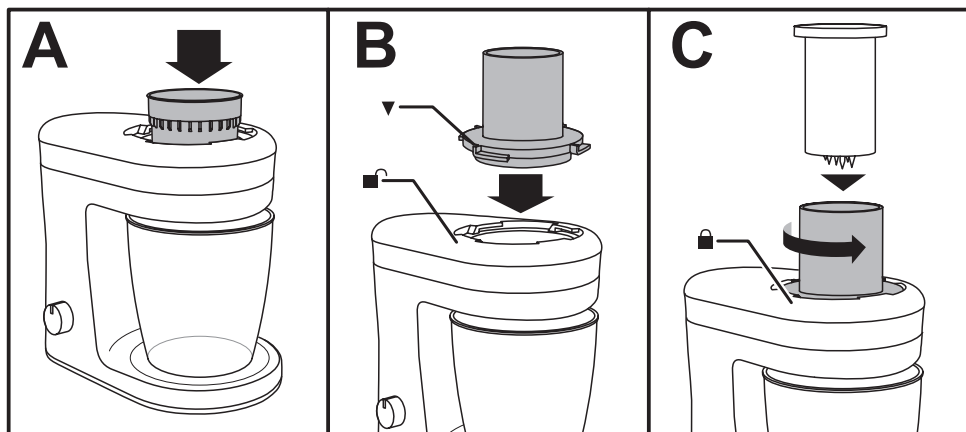
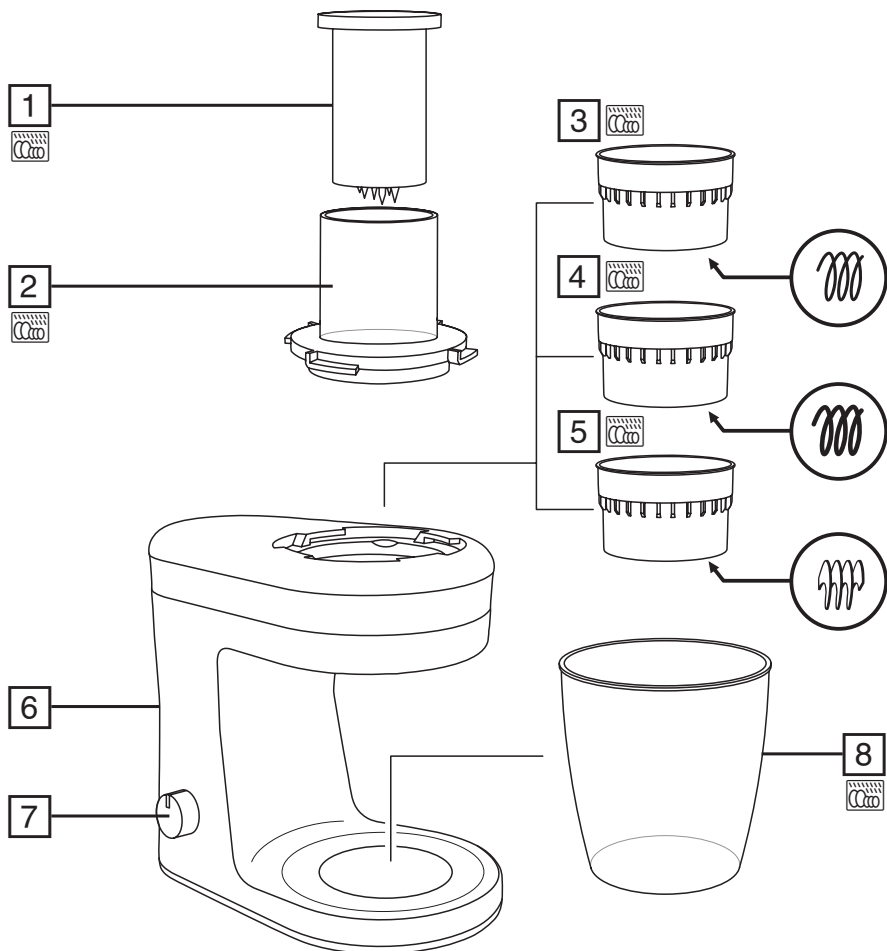


# Russell Hobbs



instructions

**£10,000 prize draw**  
**EXTRA year guarantee**  
**FREE rewards gallery**  
Register online now!  
See back for details  
[www.russellhobbs.co.uk/productregister/](http://www.russellhobbs.co.uk/productregister/)



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.

To avoid injury, take care handling the blades, emptying the appliance, and cleaning.

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

Care must be taken when handling sharp cutting blades during emptying and cleaning.

⚠ Misuse of the appliance may cause injury.


Don't run the appliance for more than 3 minutes. After 3 minutes, switch off for at least 2 minutes.

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, don't use it in a bathroom, near water, or outdoors.
- Keep fingers, hair, clothing, kitchen utensils, etc. clear of moving parts, blades and attachments.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use attachments or accessories unless we supply them.
- Don't use the appliance if it's damaged or malfunctions.

## HOUSEHOLD USE ONLY



### PARTS

- |                                |   |
|--------------------------------|---|
| 1. Pusher                      | 6. Motor unit   |
| 2. Feed tube                   | 7. Switch   |
| 3. Thin spaghetti shape blade  | 8. Container  |
| 4. Thick spaghetti shape blade |  Dishwasher safe |
| 5. Ribbon shape blade          |   |

### BEFORE FIRST USE

1. Wash the removable parts in warm soapy water. Rinse and dry.
2. Wipe over the motor unit with a damp cloth.

### ASSEMBLY




- Sit the appliance on a dry, stable, level surface.
  - Route the cable so it doesn't overhang, and can't be tripped over or caught.
  - Don't plug it in until you have finished assembling it.
1. Put the container underneath the opening on the motor unit.
  2. Put the chosen blade into the opening on the motor unit (Fig. A).
  3. Put the feed tube into the opening with the ▼ aligned with the  symbol (Fig B).
  4. Turn the feed tube counter clockwise until the ▼ is aligned with the  symbol (Fig C).

## USING YOUR SPIRALIZER

1. Check that the switch is set to **O**.
  2. Put the plug into the power socket.
  3. Impale the prepared food centrally onto the teeth on the end of the pusher.
  4. Set the switch to the **I** position.
  5. Place the pusher/food into the feed tube and apply downward pressure.
  6. The food will be processed and collect in the container.
  7. After use, switch off and unplug your spiralizer.
- Keep constant downward pressure on the food with the pusher during processing.

## HINTS AND TIPS

- Trim long/thick ingredients so that they will fit the feed tube without jamming.
- Fresh, firm fruits and vegetables produce the best results.
- Cover and refrigerate any processed ingredients you are not immediately using.
- Some ingredients will discolour quickly so it's best to process these ingredients last.
- Processed apples, pears, etc. can be mixed with a little lemon juice to help prevent browning.

Food	Blade Type			Comments
				
Apple	✓	✓	✓	Trim to fit feed tube. Leave core/seeds in.
Beets	✓	✓	✓	Trim to fit feed tube. Remove leaves.
Butternut squash	✓	✓	✓	Peel and trim to fit feed tube.
Broccoli	✓	✓	✗	Stalks only. Trim to fit feed tube
Carrot	✓	✓	✓	Trim to fit feed tube. Cut off the top and bottom.
Cabbage	✗	✗	✓	Red and white, not Savoy. Trim to fit feed tube.
Celeriac	✓	✓	✓	Peel and trim to fit feed tube.
Courgette	✓	✓	✓	Cut off the top and bottom.
Cucumber	✓	✓	✓	Process whole.
Melon	✓	✓	✓	Slightly underripe, firm melons process best. Trim to fit feed tube.
Daikon	✓	✓	✓	Peel and trim to fit feed tube.
Onion	✓	✓	✓	Trim to fit feed tube.
Parsnip	✓	✓	✓	Trim to fit feed tube.
Pear	✓	✓	✓	Trim to fit feed tube. Leave core/seeds in.
Potato	✓	✓	✓	Peel and trim to fit feed tube.
Sweet potato	✓	✓	✓	Peel and trim to fit feed tube.
Turnip/Swede	✓	✓	✓	Peel and trim to fit feed tube.

✓ = suitable, ✗ = unsuitable

## CARE AND MAINTENANCE

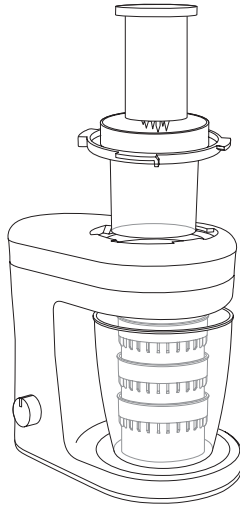
Switch off (**O**) and unplug before cleaning.

1. Wash the removable parts in warm soapy water, rinse, and dry.
2. You may wash the blades, container, feed tube and pusher in 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.
3. Wipe the outside surfaces of the appliance with a clean damp cloth.

## STORING

Arrange your spiralizer as follows so that it takes up the minimum of storage space.

1. Stack the three blades inside the container then put the container under the opening of the motor unit.
2. Turn the feed tube upside down and insert it into the motor unit opening
3. Put the pusher into the feed tube.



## RECIPES

### PEPPERONI PIZZA

(Serves approx. 2)

- Half a large sweet potato
- Half a large potato
- 1 buffalo mozzarella ball
- 30 ml olive oil
- Fresh basil leaves
- Pepperoni slices
- Cracked black pepper

*Tomato sauce:*

- 2 onions, finely diced
- 6 garlic cloves, finely chopped
- 80g tomato puree
- 5g paprika
- 4 x 400g tins chopped tomatoes
- Salt and pepper to taste
- 30 ml olive oil for cooking

Make the tomato sauce first. To make the sauce, heat the oil in a pan and add the onions and garlic. Cook until soft without browning. Add the tomato puree and paprika and cook for a further 5-6 minutes. Add the tomatoes and simmer for 30 – 40 minutes, remove from the heat and set aside to cool.

Spiralize the potatoes with the thin spaghetti blade. Put the potatoes into a bowl and season. Add the oil and mix together. Use a cloth to squeeze out any liquid from the mixture then put it into a clean bowl. Heat a little more oil in a pan then add the potato mixture making sure it evenly covers the bottom of the pan. Cook for 5-6 minutes or until it is crisp and golden brown. Turn it over and repeat the process. Cover with tomato sauce, mozzarella pieces, pepperoni slices and fresh basil leaves. Season with cracked black pepper, grill and serve.

## **BUTTERNUT SQUASH AND BLUEBERRY PANCAKES**

(Makes approx. 16 pancakes)

- 250g butternut squash
- 150g blueberries
- 280g plain flour, sieved
- 6g baking powder
- 1g salt
- 60g golden caster sugar
- 260ml milk
- 2 large free range eggs
- 30g butter, melted

Spiralize the butternut squash with the thin spaghetti blade. Cut the strands into 3-4cm pieces. In a bowl add the eggs, milk and butter and mix well. In a separate bowl, sieve the flour and baking powder then add the sugar and salt. Add the milk mixture to the flour mixture and mix well. Pass the mixture through a fine sieve to get rid of any lumps. Add the butternut squash and blueberries and refrigerate for 20 minutes. To cook, heat a little oil in a pan, add two spoonfuls of the mixture to the pan and cook for about 3-4 minutes until golden brown. Turn and repeat on the other side.

## **SWEET POTATO SPAGHETTI WITH CHORIZO, RED PEPPER AND BASIL**

(Serves approx. 4)

- 2 sweet potatoes
- 100g chorizo, diced
- 30ml olive oil
- 10 red peppers, seeds removed
- 2 red onions, peeled and sliced
- Half red chilli, finely diced
- Juice of half a lemon
- 1 bunch fresh basil
- Salt and pepper to taste

Spiralize the sweet potatoes with the thin spaghetti blade. Cut the strands into 6-7cm pieces. Cut two of the peppers into 1cm dice and set aside.

For the red pepper sauce, roughly chop five of the red peppers and juice the remaining three. Heat the oil in a pan then add one of the onions and the chilli. Fry until soft without browning. Next, add the roughly chopped peppers and again fry until soft without browning. Add the juiced peppers and simmer for approx. 20 minutes until the liquid has cooked into the peppers, season to taste, add the lemon juice and blend until smooth.

In a separate pan, fry the chorizo until lightly browned then add the diced peppers and remaining onion and fry for 4 – 5 minutes, stirring frequently. Then, add the sweet potato and fry for 5-6 minutes stirring frequently. Add enough of the red pepper sauce to coat the sweet potato spaghetti and cook for a further 3-4 minutes. Serve sprinkled with torn basil leaves.

## **SPIRALIZED VEGETABLE BURGER**

(Serves approx. 4)

- 200g butternut squash
- 100g courgette
- 30ml olive oil
- 1 garlic clove, finely diced
- ½ onion, finely diced
- 3g ground mace powder
- 3g paprika
- Half a red chilli, finely diced
- 60g breadcrumbs
- Salt and pepper to taste

Spiralize the butternut squash and courgette with the thin spaghetti blade. Cook the butternut squash in a pan of boiling salted water for 30 seconds, drain and place in cold water. When cooled, drain then dry on kitchen paper making sure to get rid of any excess liquid. Mix together the butternut squash, courgette, mace, paprika, onion, olive oil, chilli and breadcrumbs in a bowl. Divide the mixture into burger-sized portions and refrigerate for 20 minutes. Cook in a pan or under a grill until golden brown on both sides.

## **CURLY SWEET POTATO FRIES**

- 2 large sweet potatoes

Spiralize the sweet potatoes with the thick spaghetti blade. Cut the strands into 3-4 cm pieces. Heat a fryer to 160°C then fry the sweet potato in batches for about 5 minutes until the potato starts to become crispy. Drain on paper, season and serve.

## **SPICED POTATO CRISPS**

- 2 potatoes
- 2g chilli powder
- 2g spiced paprika
- 2g Cajun spice
- Salt

Spiralize the potatoes with the ribbon blade. Cut the ribbons into 2-3 cm lengths. Heat a fryer to 150°C then fry the crisps until crispy, drain on paper. Mix the chilli powder, paprika, Cajun spice and salt together then sprinkle over the crisps while hot. Leave to cool and serve.

### **HASH BROWNS**

- 2 potatoes
- 1 onion, grated
- Olive oil
- Salt

Spiralize the potatoes with the thick spaghetti blade. Cut the strands into 2-3 cm pieces. Mix together the potato, onion and olive oil seasoning well. Use a cloth to squeeze out as much liquid from the mix as possible. Shape the mixture into golf ball sized balls, flatten slightly and refrigerate for about 20 minutes. To cook, heat a little oil and fry each side of the hash brown until golden brown.

### **CHICKEN, COURGETTE AND BUTTERNUT SQUASH LASAGNE**

(Serves approx. 6-8)

- 6 chicken breasts, sliced thinly
- 2 large courgettes
- 1 butternut squash
- 9 g paprika
- 10 - 14 lasagne sheets
- 300g grated cheese
- Salt and pepper to taste

*For the béchamel sauce:*

- 120g plain flour, sieved
- 120g butter
- 1L milk
- 200ml double cream
- 3g English mustard
- half a whole nutmeg, ground

Spiralize the courgettes and sweet potatoes with the ribbon blade. Cut the ribbons into 5-6 cm pieces. To make the béchamel heat the milk in a pan, and in a separate pan, carefully heat the butter without browning it. Stir the flour into the butter stirring continuously for 2-3 minutes on a medium heat. The flour should be a golden colour. Next, use a ladle to add a little of the heated milk to the butter/flour mixture stirring continuously until the milk has been combined. Continue until all of the milk has been added. Stir in the cream, mustard and nutmeg then check the seasoning and remove the pan from the heat.

Build up your lasagne in layers. Start with a little béchamel sauce in the bottom of an oven proof tray. Place a layer of lasagne sheets over that followed by a layer of chicken, butternut squash, courgette and more sauce and sprinkle with paprika. Then, add another layer of lasagne sheets followed by the chicken and continue in this way until the chicken, butternut squash and courgette have been used up. The top layer should consist of a layer of lasagne sheets and béchamel sauce sprinkled with the cheese. Cook in an oven on 175°C for 30-35 minutes until the chicken is thoroughly cooked.

### **COURGETTE SPAGHETTI WITH AVOCADO, PINE NUTS, MOZZARELLA AND BASIL**

(Serves approx. 2)

- 2 large courgettes
- 2 avocados
- ½ onion
- 20ml olive oil
- 8 cherry tomatoes, halved
- 4 rashers streaky bacon, cooked until crispy
- 40g pine nuts, toasted
- 2 bunches basil
- Half lemon, juice
- 1 Buffalo mozzarella ball

Spiralize the courgette with the thick spaghetti blade. Spiralize the onion with the ribbon blade. Peel the avocados and put them into a food processor. Add the basil leaves (save a few for garnish), lemon and season lightly. Process until smooth. Heat the olive oil in a pan then add the onion and fry for 2-3 minutes without browning. Add the pine nuts followed by the courgette spaghetti and fry for 3-4 minutes without browning. Add the tomatoes and cook for a further 2-3 minutes. Serve sprinkled with the crispy bacon, some of the avocado mix and garnish with torn pieces of the buffalo mozzarella and basil leaves.

### **BRAISED RED CABBAGE**

- 1 red cabbage
- 150g red currant jelly
- 250ml red wine
- 100ml red wine vinegar
- 6 whole cloves
- 1 cinnamon stick
- 1 whole star anise
- 100g demerara sugar
- Salt and pepper

Spiralize the red cabbage with the ribbon blade. Add all ingredients to a pan and cover with a circle of baking paper cut to size to rest directly on top of the cabbage. Place two layers of cooking foil over the top of the pan folding it down tightly to seal the top of the pan. Heat your oven to 140°C. Ovens differ so check after 1½ hours if the cabbage is soft and tender. If not, continue cooking for another 30 – 45 minutes checking regularly.

### **PAN FRIED BROCCOLI WITH STILTON AND HAZELNUTS**

(Serves approx. 4)

- 2 whole broccoli
- 1 onion
- 30ml olive oil
- 2 garlic cloves, finely chopped
- Juice of half a lemon
- 50g whole peeled hazelnuts, roasted
- 100g stilton, crumbled
- Salt and pepper to taste

Spiralize the onion with the ribbon blade. Roast the hazelnuts in an oven on 160°C for 4-5 minutes. Allow them to cool and then crush them lightly. Remove the broccoli florets from the stalks. Spiralize the stalks using the thin spaghetti blade. Cook the florets in a pan of boiling salted water for 2-3 minutes. Once cooked, drain the florets then place them into iced water until cold. When cold, drain thoroughly.

Heat the olive oil in a pan and fry the onions and garlic for 1-2 minutes without browning. Add half of the hazelnuts and the spiralized broccoli stalks, season and cook for 3-4 minutes. Add the drained florets to the pan and fry for a further 1-2 minutes. Serve topped with the remaining hazelnuts and the crumbled stilton.

### **PARSNIP WAFFLES WITH BRIE**

(Serves 5-6)

- 250g parsnips
- 250g plain flour, sieved
- 7g baking powder, sieved
- 60g caster sugar
- 5g salt
- 470ml milk
- 2 large free range eggs
- 30ml vegetable oil
- 200g brie, sliced

Spiralize the parsnips with the thin spaghetti blade. Cut the strands into 4-5 cm pieces. Cook the spiralized parsnip in boiling salted water for 45 seconds. Drain then place in iced water until cold. Remove and dry on kitchen paper making sure all excess water is removed. Mix the flour, salt, sugar and baking powder in a bowl. In a separate bowl mix the milk, eggs and vegetable oil together then add this mixture to the flour mixture and combine well. Pass this mixture through a fine sieve to remove any lumps. Refrigerate for 20 minutes. Heat a waffle machine, add the parsnip to the waffle mix and stir well. Cook the waffles. Place slices of brie on top of each cooked waffle and serve.

### **CURLY FRIES WITH BACON AND CHEESE**

(Serves approx. 4-5)

- 6 potatoes
- 3g Cajun spice powder
- 1g chilli powder
- 8 rashers bacon, cooked until crispy, chopped
- 1 red onion, finely diced
- 200g cheddar cheese, grated

Spiralize the potatoes with the thick spaghetti blade. Cut the strands into 3-4 cm pieces. Deep fry the spiralized potato at 160°C until crispy, remove and drain on kitchen paper. Mix the Cajun spice and chilli powder together and sprinkle over the potatoes. Put the potatoes on a heatproof dish and sprinkle with the diced onion, bacon and cheese. Put under a hot grill for 1-2 minutes until the cheese has melted.

### **BEETROOT, GOAT'S CHEESE, WALNUT AND APPLE SALAD**

(Serves approx. 5-6)

- 5 beetroots
- 120g walnuts, roasted and lightly crushed
- 2 gala apples, peeled, cored
- 250g soft goat's cheese
- 20ml olive oil
- Juice and zest of half a lemon
- Salt and pepper to taste

Spiralize the beetroot with the thin spaghetti blade then cut the strands into approx. 3-4 cm pieces. Spiralize the apple with the ribbon blade then cut the ribbons into approx. 1-2cm pieces. Mix with the remaining ingredients being careful not to break the goat's cheese up too much.



## **BUTTERNUT SQUASH NOODLES WITH CHICKEN AND SAGE**

(Serves approx. 4)

- 1 butternut squash
- 30ml olive oil
- 1 red onion, finely diced
- 2 garlic cloves, finely chopped
- 1 bunch of fresh sage
- 400g boneless chicken, cut into 1-2 cm pieces
- 50g butter
- 100g stilton cheese
- Salt and pepper to taste

Spiralize the butternut squash with the thin spaghetti blade. Heat the oil in a pan then add the chicken and fry for 5-6 minutes. Stir to ensure the chicken is evenly browned. Add the onion and garlic and cook for a further 3-4 minutes. Add the butter and half of the chopped sage. When the butter is starting to foam add the butternut squash, season and fry for 5-6 minutes. Serve sprinkled with the rest of the sage and the crumbled stilton.

## **SWEET POTATO LINGUINI WITH RED PEPPER SAUCE**

(Serves approx. 4)

- 2 sweet potatoes
- 3 red peppers cut into approx. 1 cm dice
- 2 red onions, finely diced
- 3 garlic cloves, finely chopped
- 3g paprika
- 30ml olive oil
- 100ml white wine
- 200ml double cream
- Half a bunch of fresh flat leaf parsley, chopped
- Salt and pepper to taste
- 200 ml red pepper sauce (see the Sweet Potato Spaghetti with Chorizo, Red Pepper and Basil recipe on page 6)

Spiralize the sweet potatoes with the thick spaghetti blade. Cut the strands into 4-5 cm pieces. Cook the sweet potato in boiling salted water for 30 seconds. Drain then place in iced water until cold. Once cold, remove and dry on kitchen paper making sure any excess water is removed. Heat the olive oil then fry the onion and garlic for 1-2 minutes. Add the peppers and paprika and fry for a further 3-4 minutes until they are soft. Add the wine and simmer until the wine has reduced by  $\frac{3}{4}$  before adding the red pepper sauce. Cook for 2-3 minutes then add the cream. Bring to the boil then stir in the sweet potato. Simmer for 5-6 minutes then season and add the chopped parsley. Serve with grated parmesan.

## **EGG FRIED COURGETTE NOODLES WITH CHICKEN**

(Serves approx. 4)

- 2 large courgettes
- 5g fresh ginger, finely grated
- 200g boneless chicken thigh, cut into 1-2 cm pieces
- 4 spring onions, sliced
- Half a bunch of fresh coriander, chopped
- Half a red chilli, finely diced
- 3 medium free range eggs
- 30ml vegetable oil
- 20ml sesame oil
- 20ml dark soy sauce
- Salt and pepper to taste

Spiralize the courgettes with the thin spaghetti blade. Heat the oil in a pan then fry the chicken for 4-5 minutes stirring occasionally until golden brown all over. Remove the cooked chicken from the pan and drain on kitchen paper. Return the pan to the heat and add the chilli and ginger. Fry for 1-2 minutes without browning. Whisk the eggs together then add them to the pan. Keep stirring with a fork to break the eggs up as they cook. When the eggs are cooked add the courgette noodles, season and fry for 3-4 minutes. Add the spring onions, sesame oil and the cooked chicken and fry for a further 2-3 minutes. Stir in the soy sauce and coriander and serve.

## **MELON RIBBONS WITH STRAWBERRIES AND MINT**

- 1 honeydew melon
- 8 ripe strawberries
- 12 blueberries
- 1 bunch fresh mint

Spiralize half the melon using the ribbon blade. Juice the other half. Add the melon juice to a pan with six sprigs of mint. Bring to the boil then leave to cool and infuse. Remove the stalks from the strawberries then wash them and cut them into quarters. Wash the blueberries. Arrange the fruits in layers on a plate. Add a few mint leaves then pour over some of the juice before serving.

## **SPIRALIZED CARROT CAKE**

(Makes approx 23cm cake)

- 450ml vegetable oil
- 5 large free range eggs
- 2 oranges, zest and juice
- 400g plain flour, sieved
- 6g bicarbonate of soda, sieved
- 500g golden caster sugar
- 1g salt
- 3g ground ginger
- 7g ground cinnamon
- 600g carrots
- 100g chopped walnuts

*Topping:*

- 250g cream cheese
- 160g caster sugar
- 100g butter, soft
- 2 oranges, zest

Spiralize the carrots with the thin spaghetti blade. Cut the strands into 3-4 cm pieces. Mix the eggs, oranges and oil together in a bowl until well combined. Then mix in the sugar.

In another bowl mix the flour, bicarbonate of soda, ginger, cinnamon and salt. Add this to the egg mixture and combine well. Stir in the carrots and walnuts. Put the mixture into a greased cake tin that has been lined with baking paper and cook in the oven at 160°C for 1 – 1½ hours. Once cooked, remove from the cake tin and allow to cool on a wire rack. For the topping put all of the topping ingredients into a bowl and whisk well. Spread the topping onto the cake once it has cooled fully. Refrigerate for 20 minutes before serving.

## **ASIAN STYLE SALAD**

(Serves approx. 4-6)

- Half a daikon
- 1 large carrot
- 100g mange tout, sliced
- 1 red pepper, sliced
- 1 yellow pepper, sliced
- 4 spring onions, sliced

*Dressing:*

- 20ml dark soy sauce
- 30g demerara sugar
- 30ml vinegar
- 100ml sesame oil
- 50ml vegetable oil
- 10g sesame seeds, toasted
- Half a red chilli, finely diced
- 3g ginger, finely grated
- Half a bunch of coriander, chopped
- Salt and pepper to taste

Process the daikon and the carrot with the thin spaghetti blade then cut it into 2-3 cm pieces. To make the dressing, combine all ingredients in a bowl and mix well. Put the salad ingredients into a bowl and pour over enough dressing to coat the salad. Mix well and serve.

## **COLESLAW**

(Serves approx. 5-6)

- 1 white cabbage
- 3 white onions
- 4 carrots
- Mayonnaise
- Half a bunch of fresh flat leaf parsley
- Salt and pepper to taste

Spiralize the cabbage and the onions with the ribbon blade. Spiralize the carrots with the thin spaghetti blade. Cut the spiralized carrot strands into 1-2 cm pieces. Combine all of the ingredients in a bowl and add enough mayonnaise to bind them together.

## **SIMPLE CUCUMBER AND HERB SALAD**

(Serves approx. 5-6)

- 2 cucumbers,
- 15g mixed chopped herbs (parsley, chives, mint, dill, etc.)
- Juice and zest of half a lemon
- Salt and cracked black pepper to taste

Spiralize the cucumber with the ribbon blade. Cut the cucumber ribbons into 4-5 cm pieces. Combine with the remaining ingredients and serve.





## ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

## 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.com](mailto:support@russellhobbs.com)

telephone: 0845 658 9700 (local rate number)

## GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



## ONLINE

[www.russellhobbs.co.uk](http://www.russellhobbs.co.uk) for more products



## REGISTER ONLINE FOR –



£10,000 prize draw,

EXTRA year guarantee,

FREE rewards gallery

Visit [www.russellhobbs.co.uk/productregister/](http://www.russellhobbs.co.uk/productregister/)

You must register within 28 days of purchase.