



Russell Hobbs

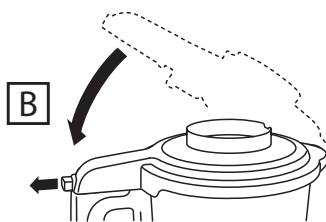
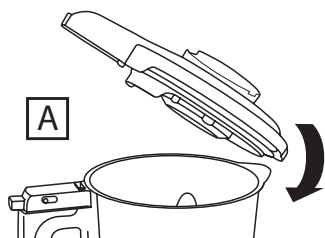
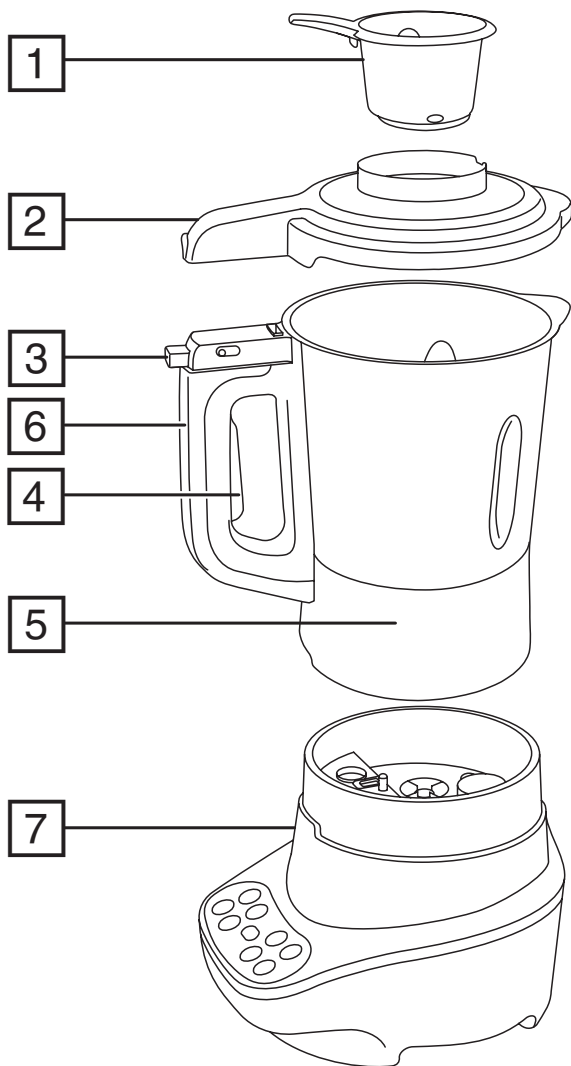


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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

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.

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

Misuse of the appliance may cause injury.

 The surfaces of the appliance will get hot.

Take care when adding hot liquid, as it may be ejected due to sudden steaming.

Unplug the appliance before assembly, disassembly, or cleaning.


Don't leave the appliance unattended while plugged in.

If you overfill, boiling liquids may be ejected.

Use the jug only with the motor unit supplied (and vice versa).

Ensure the appliance is in standby mode before removing the jug.

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

 Do not use this appliance near bathtubs, showers, basins or other vessels containing water.

- 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.

HOUSEHOLD USE ONLY

PARTS

- | | |
|-------------|---------------|
| 1. Cup | 5. Jug |
| 2. Lid | 6. Handle |
| 3. Lid lock | 7. Motor unit |
| 4. Jug lock | |


ASSEMBLY

IMPORTANT: If either the lid or jug is incorrectly fitted the unit will not work.


1. Fit the jug on top of the motor unit, and press down, till it clicks into place (it will only fit one way).
2. To fit the lid, hook the front of the lid over the jug spout (Fig. A).
3. Lower the lid and press down on the back of the lid until the lid lock clicks outwards (fig. B).
4. Fit the cup into the hole in the lid. The cup is marked at 30ml and 60ml. Filled to the rim, it holds 130ml.

DISASSEMBLY



1. Lift the cup out of the lid.
2. Press the lid lock, and lift the lid off the jug.
3. Squeeze the jug lock into the handle, and lift the jug off the motor unit.

Removing the jug or the lid will cut power from the motor and heater, and the  light will go out. Replacing them will reconnect the power, but you'll need to restart the motor and/or heater. Don't run the motor without the cup, ingredients may be ejected through the hole.



FILLING

1. Normally, you should switch the appliance to standby () , remove the jug from the motor unit, and remove the lid from the jug, before filling the jug.
2. There are two MAX marks inside the jug. MAX, at 1.75 litres, for cold ingredients, and SOUP MAX, at 1.4 litres, for hot ingredients, like soup or sauce, where the ingredients will expand, when heated
3. To add ingredients while the appliance is working, remove the cup, add the ingredients via the hole in the lid, then replace the cup.

POWER UP












1. Put the plug into the power socket (switch the socket on, if it's switchable).
2. The appliance beeps. The  light flashes. Press the  button until the light stays on.

BROWNING

1. If you want to brown meat and/or vegetables before making soup, put 30ml oil or a large knob of butter in the bottom of the jug, add the meat/vegetables, replace the lid and cup.
2. Press , cook for 1 minute, then press and release , to stir things up a bit.
3. Remove the cup, have a look, then replace the cup.
4. Repeat till the browning looks right, add the rest of the ingredients and start the program.

CHOOSE YOUR PROGRAM



1. Press the button that corresponds with the program you want. The appliance will beep and the light in the button will come on.
2. To cancel the program, press the button again. The appliance will beep and the light in the button will go out.

	standby	motor off, heater off
	low speed	blends for 2 minutes – for general blending
	high speed	blends for 2 minutes – for smoothies, milkshakes, etc.
	manual operation	press  to run the motor, release it to stop
	ice crush	blends for 10 sessions of 3 seconds on/3 second off
	chunky soup	heats for 35 minutes blends for 13 seconds, beeps 5 times, the button light goes out keeps warm for 40 minutes at 70-80°C reverts to standby
	smooth soup	heats for 25 minutes blends for 60 seconds, beeps 5 times, the button light goes out keeps warm for 40 minutes at 70-80°C reverts to standby
	sauce	heats and stirs for about an hour, then it beeps, the button light goes off, and it reverts to standby
	boil/steam	heats for 18 minutes till boiling the button light goes out the  button light turns white keeps warm for 40 minutes at 70-80°C reverts to standby

ADDING INGREDIENTS

- Remove the cup, add the new ingredients, then replace the cup.
- Check that the contents don't rise past the appropriate MAX/SOUP MAX mark.

FINISHED?

1. Press . The  light will flash.
2. Unplug the appliance.
3. Press the lid lock, and lift the lid off the jug.
4. Squeeze the jug lock into the handle, and lift the jug off the motor unit.
5. Pour the contents into a serving dish.
6. Replace the jug on the motor unit.

HINTS AND TIPS

- If a recipe requires cheese or cream to be added, do this at the end of the program, to prevent curdling. There will normally be sufficient heat left in the soup to melt cheese.
- For uniform cooking, cut everything except cheese into cubes of 1.5-2.5cm.
- Cut cheese into cubes no larger than 1.5cm.
- Smoothies taste better when made with chilled ingredients.
- Homemade soups may be refrigerated for 24 hours, or frozen for up to 4 weeks.
- Be sparing with seasonings before cooking, then taste and adjust before serving.
- For best results, use no more than 6 ice cubes in the ice crushing program.

CARE AND MAINTENANCE

1. Switch off (⏻) and unplug the appliance before cleaning.
2. Clean as soon after use as possible, to avoid residue build-up.
3. Handwash the lid and cup, rinse, and air dry.
4. Wipe the outside of the motor unit and the inside and outside of the jug with a damp cloth.

A FEW RECIPES TO GET YOU STARTED

MOROCCAN VEGETABLE SOUP (SERVES 4)

PROGRAM 




- 1 red onion, peeled and chopped
- 1 green pepper, deseeded and chopped
- 1 stick celery, chopped
- 400g tin chopped tomatoes
- 1 tsp ras el hanout spice blend
- 250ml water
- 1 red pepper, deseeded and chopped
- 1 leek, washed and chopped
- 2 cloves garlic, peeled and chopped
- 1 tbsp tomato purée
- 1 vegetable stock cube
- salt and pepper

Put all the ingredients in the jug. Add 250ml water. Press the  button.

CREAMY MUSHROOM SOUP (SERVES 4)

PROGRAMS  /  / 


- 30ml olive oil
- 2 cloves garlic, peeled and crushed
- 500g mushrooms, washed and sliced
- 1 vegetable stock cube
- 1 onion, peeled and finely chopped
- 3 sprigs thyme, leaves only
- pinch salt and pepper
- 100ml double cream

Put the oil, onion, garlic and thyme in the jug. Press the  button. Cook for 2 minutes. Press and release the  button. Add the mushrooms and stock cube. Add water to the SOUP MAX mark. Press the  button. After 20 minutes, add the cream. Wait till the program ends, then serve.

CELERIAC AND APPLE SOUP (SERVES 4)

PROGRAM 


- 1 celeriac (approx. 750g), peeled and grated
- 2 green apples, peeled, cored and diced
- 2 cloves garlic, peeled and chopped
- 500ml milk
- 1 vegetable stock cube
- pinch salt and pepper
- 50g walnuts, chopped

Reserve the walnuts. Put the other ingredients in the jug. Press the  button. Serve garnished with the walnuts.

PEA AND HAM SOUP (SERVES 4)

PROGRAM 


- 6 spring onions, chopped
- 500g frozen peas
- 100g baby leaf spinach
- 1 vegetable stock cube
- pinch salt and pepper
- 100ml double cream
- water
- 100g shredded cooked ham

Reserve the cream and ham. Put the other ingredients in the jug. Add water to the SOUP MAX mark. Press the  button. After 20 minutes, add the cream. Wait till the program ends, then stir in the ham and serve.

THAI CHICKEN SOUP (SERVES 4)

PROGRAM 


2 shallots, peeled and sliced
1 red chilli, sliced
1 stalk lemon grass, finely chopped or 1 tbsp lemon grass paste
small piece ginger, peeled and finely sliced
1 tbsp fish sauce
1 tsp palm sugar or caster sugar
400ml can coconut milk
600ml water
200g cooked chicken, shredded
small bunch coriander, chopped
juice of 1-2 limes

Reserve the chicken, coriander and lime juice. Put the other ingredients in the jug. Add 600ml water. Press the  button. After 30 minutes, add the chicken. Wait till the program ends, then stir in the chopped coriander and lime juice, and serve.

TOMATO, RED PEPPER AND BASIL SOUP (SERVES 4)

PROGRAM 

6 tomatoes, diced
200g roasted red peppers (from a jar)
2 cloves garlic, peeled and crushed
1 tbsp tomato purée
pinch sugar
pinch salt and pepper
water
1 vegetable stock cube




small bunch basil, leaves only
Reserve the basil. Put the other ingredients in the jug. Add water to the SOUP MAX mark. Press the  button. After 20 minutes, add the basil. Wait till the program ends, then serve.

RICH TOMATO SAUCE (SERVES 4)

PROGRAMS  /  / 

A versatile tomato sauce, perfect for meatballs or pasta.

30ml olive oil
1 onion, peeled and finely chopped
2 cloves garlic, peeled and crushed
2 x 400g tins plum tomatoes
1 tbsp sun dried tomato paste or tomato purée
2 tsp sherry vinegar or red wine vinegar
1 tsp caster sugar
salt and pepper
1 bunch basil, leaves roughly chopped (optional)

Put the oil, onion and garlic in the jug. Press the  button. Cook for 3 minutes. Press and release the  button. Add the tomatoes, tomato paste, sherry vinegar and sugar. Season with salt and pepper. Press the  button. Wait till the program ends, then stir in the chopped basil (optional) and serve.

VEGETABLE BOILING GUIDE

FOOD	TIME (MIN)	FOOD	TIME(MIN)
artichoke, hearts	11-16	corn, on cob, whole	5-8
asparagus	6-13	eggplant, diced	5-10
beans, green	12-18	parsnips	5-10
broccoli, florets	5-6	peas	8-12
brussels sprouts	6-11	potatoes (large), cut	15-18
cabbage, wedges	10-15	potatoes (small), whole	15-18
carrots, sliced	6-10	spinach	3-5
cauliflower, florets	6-8	turnips, cubed	5-8

SMOOTHIES

PROGRAM 

BREAKFAST SMOOTHIE

4 tbsp natural yogurt
2 tbsp oatmeal or porridge oats
2 tsp honey

200ml milk
1 large banana, roughly chopped
2 apples, cored and roughly chopped

NUTTY BANANA SMOOTHIE

150g hazelnut yogurt
200ml milk

1 large banana, roughly chopped

MANGO LASSI

200ml natural yogurt
200ml milk

1 ripe mango, peeled, stoned, and chopped
2 tsp honey

CHOCOLATE ORANGE SMOOTHIE

170g chocolate ice cream

300ml orange juice

BANANA, VANILLA & HONEY SMOOTHIE

400ml milk
4 tsp honey

1 large banana, roughly chopped
2 tsp vanilla extract

APPLE & MANGO SMOOTHIE

600ml apple juice

1 ripe mango, peeled, stoned, and chopped

CREAMY BLUEBERRY & VANILLA SMOOTHIE

360ml lemonade
70g blueberries

125g vanilla ice cream

CRANBERRY, ORANGE & BANANA SMOOTHIE

300ml orange juice
1 small banana, roughly chopped

300ml cranberry juice

PEACH & APRICOT SMOOTHIE

4 halves of tinned apricot (in juice)
2 peaches, peeled, stoned, and chopped
200ml milk

80ml apricot juice (from tin)
4 tbsp natural yogurt
2 tsp honey

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.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.

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the Crimea region.

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: uk.russellhobbs.com/product-registration

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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