



Russell Hobbs

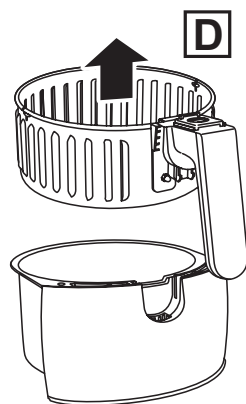
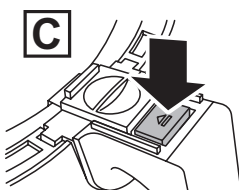
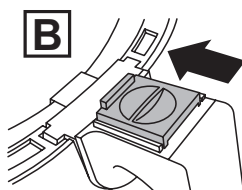
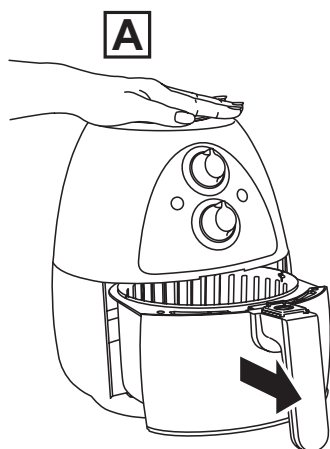
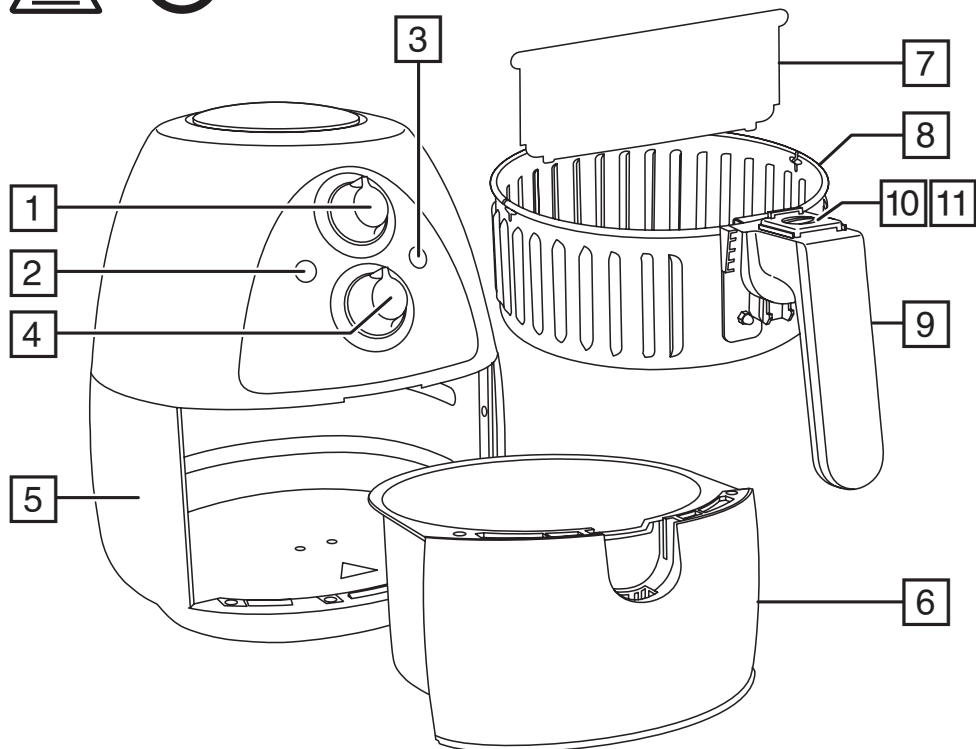


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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.


IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and 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 play with the appliance. Cleaning and user maintenance must not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

Don't connect the appliance via a timer or remote control system.

Don't use the appliance near or below combustible materials (e.g. curtains).

 The surfaces of the appliance will get hot.

If the cable is damaged, return the product, 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.
- Don't use anything metal or sharp, you'll damage the non-stick surfaces.
- Keep clear of the vent at the rear of the appliance – hot air will come from it.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------------|---|
| 1. Timer | 6. Basket holder |
| 2. Power light | 7. Handle |
| 3. Thermostat light | 8. Cover |
| 4. Temperature control | 9. Lock |
| 5. Body |  Dishwasher safe |

BEFORE USING FOR THE FIRST TIME

1. Handwash the removable parts, rinse, and dry.
2. The new element may smoke a bit till it has cured, but it's nothing to worry about . The first couple of times you use it, ensure the room is well ventilated.

HOW IT WORKS

- A fan forces hot air round the basket, inside the basket holder, and, at the same time, the element radiates heat, to brown the food.
- Oil is added to the food as a coating.
- By fitting the partition to the slots inside the basket, you may cook different foods together, e.g. scampi and chips (both frozen) – cook the chips for 5 minutes, add the scampi, and cook for another 15 minutes.

HANDLE

The handle attaches to the basket holder and the basket.

To remove the basket holder from the body:

1. Steady the body with one hand
2. Grip the handle with the other hand and pull the basket holder out of the body
3. Rest the basket holder on an insulated mat.

To remove the basket from the basket holder:

1. Slide the cover away from the handle, to expose most of the lock
2. Press the lock down to unlock the handle from the basket holder
3. Lift the handle and basket up and out of the basket holder.

USING

- Sit the appliance on a heat-resistant surface.
 - Put the plug into a power socket (switch the socket on, if it's switchable).
1. Set the temperature control to the temperature you need.
 2. Set the timer for 3-5 minutes, to preheat the appliance.
 3. When you turn the timer from **0**, the power light will come on. It'll go out then the timer returns to **0**.
 4. The thermostat light will come on, then cycle on and off as the thermostat maintains the temperature.
 5. When the power light goes out, remove the basket holder. Fit the partition, if required.
 6. Put the food into the basket – don't overfill.
 7. Leave enough space between pieces of food to allow the hot air to circulate.
 8. Slide the basket holder back into the body.
 9. Set the timer to the time you need.
 10. About half way through cooking, remove the basket holder, give it a shake, and/or turn the food over, then replace the basket holder in the body.
 11. The element will switch off when you remove the basket holder, then switch on again when you replace it. The timer will continue to count down.
 12. When the timer returns to **0**, and the bell sounds, unplug the appliance.
 13. To switch off manually, turn the timer to **0**.

Once cooking is finished:

1. Remove the basket holder.
2. Check the food is cooked. If you're in any doubt, cook it a bit more.
3. Set the basket holder on an insulated mat.
4. Press the lock down to unlock the handle from the basket holder
5. Lift the handle and basket up and out of the basket holder.

CARE AND MAINTENANCE

1. Unplug the appliance.
2. Leave everything to cool down.
3. Wipe the inner and outer surfaces of the appliance with a damp cloth.
4. Handwash the removable parts, rinse, and dry.



You may wash these parts in a dishwasher.

If you use 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.

COOKING TIMES AND FOOD SAFETY

- Use these times purely as a guide.
- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, follow any guidelines on the package or label.

Food	°C	Time (min)	Remarks
Frozen chips/potato wedges	200	12-20	A single layer of chips – 12 minutes Basket half full – 15 minutes Basket full (loosely, not packed) – 20 minutes
Fresh chips	200	20	Rinse, towel dry, toss in salt, pepper, and 1 tsp oil
Fresh potato wedges	200	20	Rinse, towel dry, toss in salt, pepper, and 1 tsp oil
Jacket potatoes	180	30-40	For a crispy jacket, rub with oil
Roast potatoes	180	25-35	Rinse, towel dry, toss in salt, pepper, crushed rosemary (optional) and 1 tsp oil
Frozen onion rings	180	15	
Frozen fishcakes large	180	20-25	
Frozen fishcakes small	180	15-20	
Fresh fishcakes large	180	15-20	
Fresh fishcakes small	180	10	
Frozen scampi (in crumbs)	180	10-15	
Fish goujons	180	10	Cut fish in strips, roll in egg, then in seasoned crumb
Frozen samosas	180	20	
Fresh samosas	180	10-15	
Frozen duck rolls	180	20	
Fresh duck rolls	180	10-15	
Boneless preformed chicken products (frozen)	180	15	
Fresh chicken goujons	180	10-15	Cut meat in strips, roll in egg, then in seasoned crumb
Schnitzel (chicken/veal/pork)	180	15	Hammer meat flat, coat in egg, then in seasoned crumb
Chicken thighs	180	25-30	Cooking time depends on size
Tortillas	200	5-10	For a crispy finish, rub with oil
Scotch eggs	170	15-20	Cooking time depends on size
Stir fry	180	25-30	Toss in salt, pepper, and 1 tsp oil, add a little sauce 5 minutes before the end (chilli, sweet chilli, garlic, etc)
Sausages	180	10	The fat drips into the bowl, away from the sausages

ONION RINGS

- white onion(s)
- milk
- seasoned flour
- oil

Slice the onion(s), dip in milk, then seasoned flour, drizzle with oil and cook at 180°C for 12-15 minutes.

MINI SALMON FISHCAKES

- ½ onion
- 2 sprigs fresh parsley
- pinch of chilli
- 1 good sized salmon fillet
- 5-6 tbsp breadcrumbs
- 1 egg, lightly beaten
- seasoned flour
- salt and pepper

Preheat to 180°C. Blend the onion and parsley for a few seconds, add the salmon, chilli, a generous pinch of both salt and pepper, and blend for 5-10 seconds. Transfer to a bowl, and fold in 2 tbsp breadcrumbs.

Divide the mix into 10 portions (or 4 portions, if you want large fishcakes).

Roll each portion into a ball, coat in seasoned flour, then egg, then breadcrumbs, flatten the balls and cook for 10-15 minutes for small fishcakes, or 15-20 minutes for large fishcakes, turning them about half way through cooking.

CHICKEN KIEV

- 2 skinned chicken breasts
- 2 cloves fresh garlic
- 50g salted butter
- 2 sprigs fresh parsley
- 1 egg, lightly beaten
- breadcrumbs (either packet or home-made)
- pepper to taste

Preheat to 180°C. Blend the garlic, parsley and a generous pinch of pepper for 10-20 seconds, add the butter and blend for 15 seconds.

Slice each chicken breast along the long edge (don't cut completely in half) and open into a butterfly shape. Cover with cling film and hit with a rolling pin to flatten slightly.

Put a good spoonful of the mixture in the middle of each breast, then roll the chicken over the mix so it overlaps and leaves no exit for the mix to escape. You will now have a tight roll in the shape of a chicken breast (a fat version of its original shape). Dip the chicken into the seasoned flour, then into the egg and finally roll in the breadcrumbs, coating the chicken completely. Repeat this for the second breast.

If you have time, leave the chicken on greaseproof paper in the fridge for an hour to rest.

Cook for 30-35 minutes. Turn after 15-20 minutes, to ensure a lovely golden colour all over.

VICTORIA SPONGE

- 100g self raising flour
- 100g soft butter
- 100g caster sugar
- 2 eggs

Preheat to 170°C. Combine everything with a mixer for 2 minutes. Put a large paper case in the basket.

Spoon the mixture into the paper case. Smooth with a spoon or spatula, leaving a small dent in the centre, to stop the cake from rising too much in the middle. Cook for 15-20 minutes. Don't check till at least 10 minutes baking time has passed, or you'll collapse the sponge.

SCOTCH EGGS

- 500g beef (for mincing), or 500g minced beef
- 1 onion
- 2 sprigs thyme
- 2 sprigs parsley
- pinch cayenne pepper
- salt and pepper
- 5 eggs (one for egg wash)
- breadcrumbs
- flour for coating
- oil for cooking

If you're using a mincer, mince the beef and onion together. If you've bought mince, chop or blend the onion finely, and mix into the mince with the salt, pepper, cayenne pepper and chopped herbs.

Boil 4 eggs till soft boiled with slightly runny yolks. Carefully peel the shells from the eggs.

Coat the eggs in flour then cover completely in the minced meat. Roll the ball in the egg, then the breadcrumbs. Drizzle with oil. Cook at 170 for about 15 minutes, turning occasionally.

MUSTARD AND HONEY PORK LOIN WITH ROASTED VEGETABLES

- 1 piece pork loin, about the thickness of 4 chops
- 2 carrots, peeled and cut into chunks
- 2 parsnips, peeled and cut into chunks
- 2 red onions, quartered
- 6 large cherry tomatoes
- 2 courgettes, cut into chunks
- 2 tbsp grainy mustard
- 1 tbsp runny honey
- 1 tbsp oil
- salt and pepper

Preheat to 170°C.

Stir the vegetables in a bowl with the oil, salt and pepper, ensuring all are well coated.

Mix the mustard and honey in a dish, then smear all over the loin.

Put the loin in the centre of the basket, and spoon the vegetables round it. Cook at 170 for 40 minutes to 1 hour, depending upon the size of the loin. Turn the loin after 15 minutes and stir the vegetables. Check again at 30 minutes.

CHICKEN SCHNITZEL

- 2 large chicken breasts
- 1 large egg
- 2 tbsp seasoned flour
- 75g breadcrumbs
- dried zest of ½ a lemon
- 15g parmesan, grated
- 1 heaped tbsp parsley, finely chopped
- 1 tbsp oil
- salt and freshly ground black pepper

Preheat to 180°C.

Slice each chicken breast along the long edge (don't cut completely in half) and open into a butterfly shape. Cover with cling film and hit with a rolling pin to flatten slightly.

Beat the egg in a bowl. Sprinkle the seasoned flour on a plate. Mix the breadcrumbs with the lemon zest, parmesan and parsley. Coat each piece of chicken in flour, then beaten egg, then the breadcrumb mixture. Drizzle a little oil over the schnitzels and cook at 180 for 15-20 minutes.

VEAL/PORK SCHNITZEL

Follow the recipe for chicken schnitzel, but substitute 2 pieces of breast of veal or two pieces of pork, bones and fat removed.

YORKSHIRE PUDDING BATTER

- 1 egg
- 85g plain flour
- 25ml milk
- 1 tsp oil
- 1 tsp butter
- salt and pepper

Whisk the egg, then whisk in the flour, oil, butter, salt and pepper to create a thick paste. Whisk in the milk till it becomes a thin batter. Rest in the fridge for a couple of hours, or overnight if possible. This allows the batter to thicken, however if it is too thick when it comes out of the fridge, you can add a drop of milk.

Preheat to 200°C.

Pour a little oil into small metal cake containers or foil pastry cases and heat in the basket for 2 minutes. Carefully pour the batter into the containers, till they are about a third full. Cook for 10-15 minutes, depending upon the size and number in the fryer. Turn to 165 after 5 minutes. They should be golden brown and double in size.

Top tip: Freeze the Yorkshire puddings and bring out when required. Just pop them in the fryer for a couple of minutes to heat through.

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.

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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