

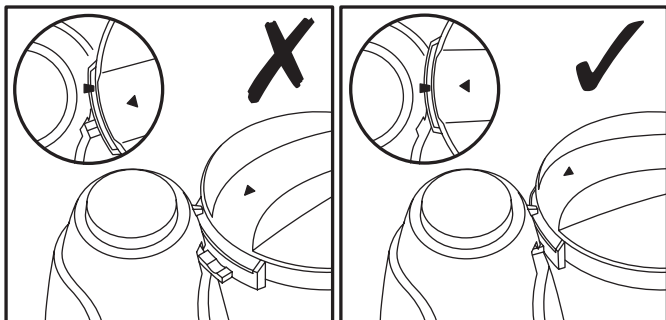
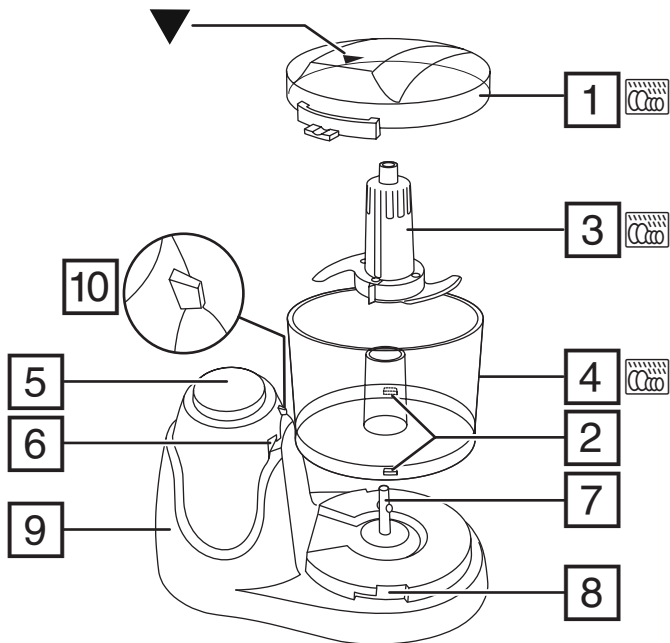


Russell Hobbs



instructions

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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.

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

Don't add hot liquid (over 40°C), as it may be ejected due to sudden steaming.


Misuse of the appliance may cause injury.

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 try to chip ice, don't try to chop raw meat, and take great care with the blades.
- Don't run the motor for more than 1 minute at a time, then leave it for a minute to cool down before using it again.
- 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

DIAGRAMS

- | | |
|---------------|---------------------------------------------------------------------------------------------------|
| 1. lid | 7. spindle |
| 2. tab | 8. slot |
| 3. blade unit | 9. motor unit |
| 4. bowl | 10. peg |
| 5. switch |  Dishwasher safe |
| 6. groove | |

PREPARATION

1. Sit the motor unit on a stable, level surface.
2. Lower the bowl over the spindle.
3. Locate the tabs under the bowl in the slots in the base.
4. Turn the bowl clockwise to lock it in place.
5. Lower the blade unit over the spindle in the bottom of the bowl.
6. Rotate it till it drops to the floor of the bowl.

PROCESSING

- Put the food in the bowl.
 - Don't process hard foods – i.e. anything you can't cut easily with a kitchen knife.
 - Don't chop big bits – maximum 18mm cubes.
1. Put the lid on the bowl. Turn the lid clockwise till the triangle marking (▼) on the lid lines up with the peg on the motor body. **Your mini chopper won't work unless they are aligned.**
 2. Put the plug into the power socket.
 3. Press the switch to start the motor, release it to switch off.

DONE?

1. Unplug the appliance.
2. Turn the lid anti-clockwise to unlock it.
3. Lift the lid off the bowl.
4. Hold the plastic part of the blade unit, turn it to free it from the spindle flanges, and lift it straight up and out of the bowl.
5. Turn the bowl anti-clockwise to unlock it.
6. Lift the bowl off the motor unit.

CARE AND MAINTENANCE

1. Unplug before dismantling or cleaning.
2. Clean the outside surfaces of the appliance with a damp cloth.
3. Hand wash the removable parts.
4. Clean the inside of the blade unit with a toothpick.



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.

RECIPES

 = handful

 = clove(s)

CORIANDER PESTO

2  coriander leaves

60g pine nuts

60g Parmesan, grated

2  garlic

125ml olive oil

Process the coriander, garlic, pine nuts and half the oil till smooth. Transfer to a large bowl. Stir in the Parmesan. Add oil to adjust the consistency: For a dip: thick. For a topping: medium. For pasta sauce: thin.

SWEET AND SOUR SAUCE

2 shallots

1  garlic

10ml white wine vinegar

5ml tomato purée

2 small piece ginger, peeled

15ml soy sauce

5ml mustard

Process everything till smooth. Serve with chicken, fish, or as a dip.

BLACK OLIVE AND ANCHOVY SAUCE

125g pitted black olives

25g capers, drained

15ml brandy (optional)

30g anchovy fillets, drained

75ml olive oil

black pepper

Reserve half the oil. Process everything else. Add oil to adjust the consistency: For a tapenade: thick. For pasta sauce: thin. Season with black pepper.

CHUNKY TOMATO SALSA

¼ red chilli (seeds removed)

½ onion


½ red pepper

400g tomatoes (tinned)

½ green pepper

1  garlic

60ml tomato purée

1  parsley

8ml olive oil

2.5g salt

Fit the blade. Chop the onion, red pepper, green pepper, garlic, chilli, and parsley into chunks. Add the tomatoes, olive oil, tomato puree, and salt. Process for 5 seconds.

HORSERADISH AND APPLE SAUCE

125ml double cream

1 apple, peeled and grated

45g horseradish relish

5g paprika

Process the cream till soft peaks form. Transfer to a large bowl. Fold in the rest of the ingredients. Season with black pepper. Serve with beef or sausage.



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CUSTOMER SERVICE

If you ring, have the Model No. 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: 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.



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You must register within 28 days of purchase.