



# Russell Hobbs

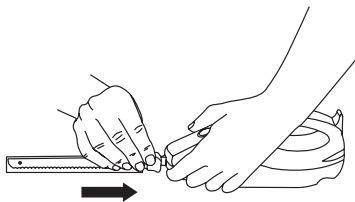
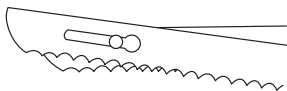
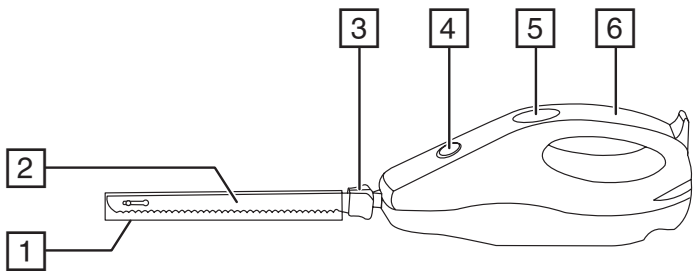


**13892**

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

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## **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.

 Misuse of the appliance may cause injury.

Don't leave the appliance unattended while plugged in. Unplug the appliance before assembly, disassembly, or cleaning.

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 the knife in the presence of children. Their movements are unpredictable, they may bump into you inadvertently.
- Don't try to cut bone or frozen food. The blades may slip and cause serious injury. It may also damage the blades.
- Don't use the other hand to steady the food being cut. Use a carving fork.
- Route the cable so that it can't catch on anything or get in the way of the blades while in use.

- Don't apply pressure to the knife, don't use a sawing action, guide it through the food, letting the motor do all the work.
- When you finish, unplug the knife first, then remove the blades.
- Don't use the same set of blades on raw and cooked meat without washing them thoroughly between uses.
- Use a cutting board to avoid damage to the blades and to the work surface.
- Don't use the knife for any purpose other than cutting food.
- Don't run the knife continuously for more than 5 minutes, or for more than 15 minutes in any one session.
- Don't use the knife if it's damaged or malfunctions.

## **HOUSEHOLD USE ONLY**

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### **PARTS**

- |                      |                         |
|----------------------|-------------------------|
| 1. Protective sleeve | 4. Blade release button |
| 2. Blades            | 5. Operating switch     |
| 3. Finger grips      | 6. Handle               |
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### **PREPARATION**

- Clear a space on your worktop or table so that the knife can't hit anything and the cable can't catch on anything.
  - Put the cutting board on the worktop and have the carving fork within easy reach.
  - Remove all packaging from the food. Don't use the knife to cut the packaging, you may damage the blades.
  - Position the food on the cutting board.
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### **FITTING THE BLADES**

1. Keep the protective sleeve on the blades.
  2. Hold the blades by the finger grips.
  3. Insert the free ends of the blades into the slots on the front of the body and push gently till they click into place.
  4. Lay the knife down on or near the cutting board.
  5. Remove the protective sleeve from the blades.
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### **CUTTING**

1. Press the operating switch to set the blades in motion.
2. The switch is spring-loaded, the knife will operate only while you hold the switch down.

3. Cut away from your body.
  4. Use a carving fork to steady the joint being cut – don't use your other hand.
  5. If the joint needs repositioning, release the switch, set the knife down, move the joint, steady it with the carving fork – then pick the knife up again.
  6. When you finish, or if you need to stop cutting to do anything else, release the switch, set the knife down, and unplug it.
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## **REMOVING THE BLADES**

1. Release the switch, set the knife down, and unplug it.
  2. Keep your hand away from the operating switch.
  3. Press the blade release button.
  4. Hold the blades by the finger grips and gently pull them out of the slots.
  5. Keep your fingers away from the edges of the blades.
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## **CLEANING THE BLADES**

1. One of the blades has a "keyhole" slot, the other has a rivet. To separate them, slide the rivet along the slot to the hole.
  2. Wash the blades in hot soapy water, rinse, dry thoroughly, then rejoin them and replace them in their protective sleeve.
  3. Don't leave the blades lying around where they may be touched accidentally by you or anyone else.
  4. The blades are dishwasher safe – you may wash them in the cutlery basket.
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## **CLEANING THE BODY**

1. Wipe the body and handle with a soft cloth dampened with a small amount of proprietary disinfectant.
  2. Don't put the body in a dishwasher.
  3. Don't immerse any part of the body or handle in water or any other liquid.
  4. Don't use harsh or abrasive cleaners or solvents.
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## **HINTS AND TIPS**

- Try to cut across the grain of the meat. Although cutting along the grain gives bigger slices, they tend to be tough and stringy.
- Steady the meat with a carving fork, not with a hand.

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## 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.



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## 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](mailto: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.

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## 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/](http://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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