



# Russell Hobbs

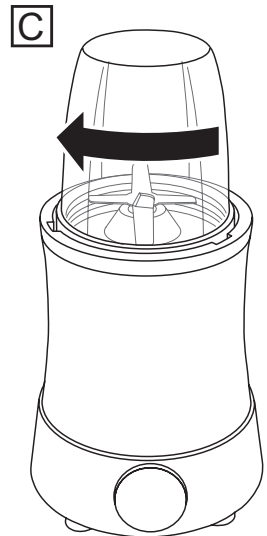
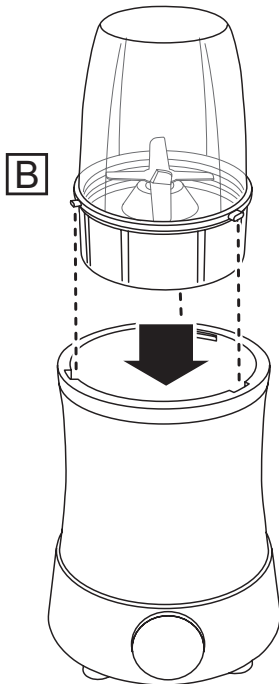
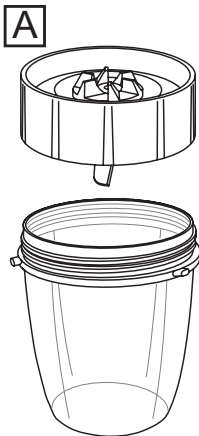
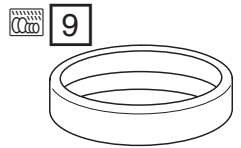
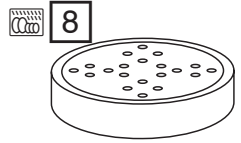
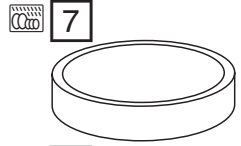
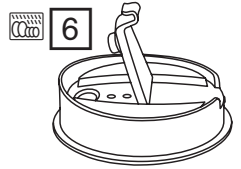
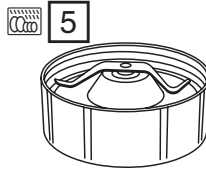
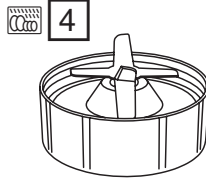
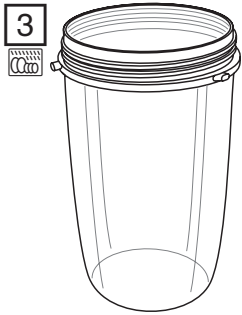
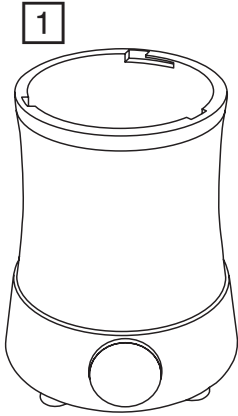


**23180**

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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.

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.

Never process hot or boiling liquids. Allow them to cool before processing.

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 appliance for any purpose other than those described in these instructions.
- Don't use accessories or attachments other than those we supply.
- Don't operate the appliance if it's damaged or malfunctions.
- Don't run the motor continuously for more than 1 minute, it may overheat. After 1 minute switch off and allow the appliance to rest for at least 1 minute.

## HOUSEHOLD USE ONLY

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## PARTS

- |                            |   |
|----------------------------|---|
| 1. Motor unit              | 6. Travel lid with spout (x2)   |
| 2. Small cup (x2)          | 7. Solid lid (x2)   |
| 3. Large cup (x3)          | 8. Shaker lid   |
| 4. 6-point blending blade  | 9. Lip ring (x2)  |
| 5. Serrated grinding blade |  Dishwasher safe |

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## BEFORE USING FOR THE FIRST TIME

- Remove any packaging material and labels.
- Wash everything except the motor unit in warm, soapy water. Rinse and dry.
- Wipe the motor unit with a damp cloth.
- Place the appliance on a dry, firm, level surface, near a power socket.

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## BLADES

**6-point blending blade** - suitable for blending smoothies, soups, sauces, purées, etc.

**Serrated grinding blade** - suitable for grinding harder ingredients like coffee beans, nuts, chocolate, spices, etc.

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## LIDS

**Travel lid with spout** - screw-on lid with opening spout suitable for drinks on-the-go or storage.

**Solid lid** - screw-on lid suitable for storing processed ingredients.

**Shaker lid** - screw-on lid with holes suitable for serving grated cheese, chocolate, spices, etc.

**Lip ring** - push-on ring which can be fitted to the large or small cups to cover the screw thread for comfort.

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## USING

1. Add the ingredients to the small or large cup. Don't exceed the **max** mark.
2. Screw the desired blade onto the cup and tighten firmly (FIG A).
3. Invert the cup and align the three tabs with the slots in the motor unit (FIG B). Lower the cup assembly into the motor unit.
4. Turn the cup assembly clockwise to start the motor (FIG C).
5. Turn the cup assembly anti-clockwise to stop the motor.

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## TIPS

- The motor is powerful and operates quickly. Use short controlled bursts so that ingredients aren't over processed.
- Sometimes during processing, the ingredients clump together. If this happens, remove the cup from the motor unit and shake it. Refit the cup to the motor unit and carry on processing.
- Cut your ingredients into small pieces before processing.
- Chocolate, nuts, and cheese will chop/grind better if thoroughly chilled first.

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## CLEANING

1. Unplug the appliance.
2. Dissassemble the appliance.
3. Wipe the outside of the motor unit with a clean damp cloth.
4. Wash the removable parts in warm soapy water, rinse well, drain, and air 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. Damage should be cosmetic only, and should not affect the operation of the appliance.

## A FEW RECIPES TO GET YOU STARTED

### LEEK AND POTATO SOUP

- 75g leeks
- 75g potatoes
- 1 stock cube
- 400ml water
- salt and pepper

Process the leeks and potatoes for 2 seconds. Transfer to a large pan. Add the water and stock cubes. Bring to the boil, stirring. Reduce the heat. Cover the pan. Simmer for 20 minutes. Remove from the heat. Cool for 30 minutes. Process till smooth. Bring to serving temperature (don't let it boil). Adjust the seasoning. Serve with bread.

For Vichyssoise, add a couple of chives to the leeks and potatoes, add a knob of butter to the pan before heating, cool the soup instead of re-heating it, and whisk in 75ml of cream before serving it cold.

### SPICY PUMPKIN SOUP

- 450g pumpkin
- 15ml vegetable oil
- 1 leek
- 1 garlic clove
- 450ml chicken/vegetable stock
- 2.5g ground ginger
- 15ml single cream/crème fraiche
- 2.5g ground coriander
- 1 bunch coriander leaves
- salt and pepper

Peel, deseed, and cut the pumpkin into chunks. Heat the oil in a pan. Add the leeks, garlic and spices. Stir for 3 minutes. Add the stock and pumpkin. Bring to the boil, stirring. Reduce the heat. Cover the pan. Simmer for 20-30 minutes. Remove from the heat. Stir in the coriander and cream. Cool for 30 minutes. Process till smooth (if required, process in batches). Bring to serving temperature (don't let it boil). Adjust the seasoning. Serve with bread.

### CORIANDER PESTO

- 2 handfuls coriander leaves
- 2 cloves garlic
- 60g pine nuts
- 125ml olive oil
- 60g Parmesan, grated

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.

## FRUITY SMOOTHIES

Process everything till smooth.

- 60ml yogurt
- 200ml milk
- 30g oatmeal
- 1 banana
- 30ml honey
- 2 apples, cored
  
- 170g chocolate ice cream
- 300g orange juice
  
- 150g hazelnut yogurt
- 1 banana
- 200ml milk
  
- 300ml chocolate milk
- 2 pears, cored
  
- 400ml milk
- 1 banana
- 20ml honey
- 10ml vanilla extract
  
- 300ml orange juice
- 300ml cranberry juice
- 1 banana
  
- 200ml yogurt
- 1 mango, stone removed
- 200ml milk
- 5ml honey
- 300ml milk
- 1 banana
- 12 strawberries
  
- 360ml lemonade
- 125g vanilla ice cream
- 70g blueberries
  
- 4 halves of tinned apricot
- 80ml apricot juice (from tin)
- 2 peaches, stone removed
- 60ml yogurt
- 200ml milk
- 10ml honey

- 600ml apple juice
- 1 mango, stone removed
  
- 300ml apple juice
- 90g raspberries
- 12 strawberries
  
- 400ml apple juice
- 1 kiwi fruit, peeled
- 150g melon
  
- 350ml lemonade
- 125ml chocolate ice cream
- 100ml cherries, stones removed

## ADULT ONLY SMOOTHIES (2 portions)

- 200ml ginger beer
- 150g melon
- 40ml rum
  
- 100ml cranberry juice
- 50ml vodka
- 50ml cointreau
  
- 100ml milk
- 40g vanilla ice cream
- 2.5g instant coffee powder
- 40ml irish cream liqueur
  
- 100ml lemonade
- 60ml gin
- 5ml lemon juice
- 3 strawberries
- 300ml apple juice
- 90g raspberries
- 12 strawberries



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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 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: 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.

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.

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Register at: [uk.russellhobbs.com/product-registration](http://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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