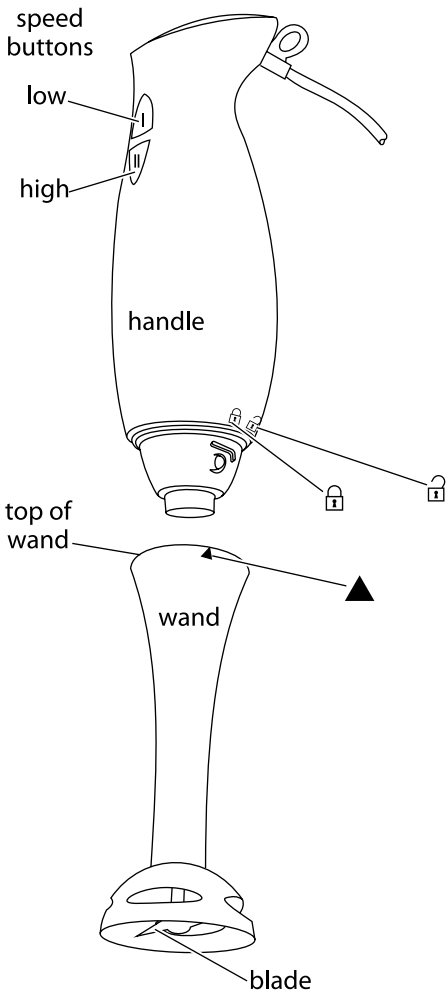


 Russell Hobbs  
*food*  
COLLECTION



instructions



Read the instructions and keep them safe. Pass them on if you pass the blender on. Remove all packaging, but keep it till you know the blender works.

## **important safeguards**

Follow basic safety precautions, including:

- 1 The blender must only be used by or under the direct supervision of a responsible adult. Use and store the blender out of reach of children.
- 2 Don't put the handle in liquid, don't use it in a bathroom, near a source of water, or outdoors.
- 3 The wand blade is sharp and it rotates at high speed, so, to avoid serious injury:
  - a) don't switch on till the blade is inside the food container
  - b) switch off before lifting the blade from the food container
  - c) don't touch the blade – even when cleaning
  - d) don't plug in till just before use
  - e) unplug immediately after use
  - f) don't leave the blender unattended while plugged in
- 4 When blending liquids, don't let the blade break the surface, you'll spray liquid outside the container.
- 5 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 6 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 7 Keep the blender and cable away from sources of heat.
- 8 Don't fit accessories unless we supply them.
- 9 Don't use the blender for any purpose other than those described in these instructions.
- 10 Don't stand the blender on its end, it's not stable.





- 11 Don't use the blender if it's damaged or malfunctions.
- 12 If the cable is damaged, return the blender, to avoid hazard.

## **household use only**

### **the wand**

- 1 The wand can do most things a jug blender can do, but faster, and with less washing up.
- 2 Don't try to chip ice, and don't try to chop raw meat.
- 3 Make milkshakes, smoothies, or fruit drinks in a beaker.
- 4 Blend ingredients in the pan you're going to cook them in.
- 5 Sit the pan/bowl on a stable, flat surface, and support it with your free hand, to prevent it moving.
- 6 Keep the top of the wand at least 1cm above any liquid being blended.
- 11 Don't run the motor for more than 1 minute at a time, then leave it for 1 minute to cool before using it again.

### **fitting/removing the wand**

- 7 Unplug the handle before fitting or removing the wand.
- 8 To fit the wand to the handle, align one of the arrows ▲ on the wand with the open padlock  on the handle, insert the handle into the top of the wand, then turn the wand clockwise to align the ▲ on the wand with the closed padlock  on the handle. It's a bayonet-type fitting.
- 9 To remove the wand, turn it anti-clockwise, then pull it off the handle.

### **the speed buttons**

- 10 Press one of the speed buttons to run the blender, release it to stop.
  - I low speed – light applications, using mainly liquid ingredients
  - II high speed – heavier applications, using mainly solid ingredients

## avoid spray/splashing

- 11 To avoid spraying or splashing outside the container:
- hold the wand straight
  - don't switch on till it's well inside the food container
  - switch off before lifting it out of the container
  - with liquids, switch on and off with the blade under the surface

## caution – hot liquids

- 12 Take great care when working with hot liquids:
- best of all, don't – there's rarely any need to blend hot liquids
  - blend before you heat – the wand is powerful enough to cope with most vegetables
  - blend while the liquid cools – you're not going to serve it boiling, are you?
  - if you've no option, **don't** let the blade break the surface
  - don't use the wand in hot oil

★ While you may be able to stand fairly hot water, oil at the same temperature will cause painful burns. Water can be thrown off immediately and the skin will rapidly cool, but oil will stick to the skin and blister it.

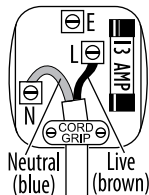
## care and maintenance

- Clean the blender after each use.
- Switch the blender off, and unplug it.
- Don't touch the blades, use a washing-up brush.
- Wipe the handle surfaces with a soft damp cloth.
- Don't put the handle in water or any other liquid.
- Clean the blade end of the wand in hot soapy water, with a nylon brush.
- Don't put any part of the blender in a dishwasher.
- Don't use harsh or abrasive cleaning agents or solvents.



## connection

This product doesn't need an earth. Use a 13A BS1362 fuse in a 13A BS1363 plug. Fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is fitted. If you remove the plug, dispose of it.



## a few simple recipes to get you started

### leek & potato soup (serves 2-3)

- 150g leeks, trimmed and roughly chopped
- 150g potatoes, peeled and quartered
- 2 vegetable or chicken stock cubes
- 800ml water
- salt and pepper to taste

Put everything into a 2 litre pan, bring to the boil, stirring, reduce the heat, cover the pan, and simmer for 20 minutes. Let it cool for 30 minutes, then blend at maximum speed, in the pan, till the mixture is silky smooth.

Switch the blender off, then remove it from the pan.

Bring the soup up to serving temperature (don't let it boil).

Taste, adjust the seasoning, and serve with crusty bread.

### sweet and sour sauce

- 2 shallots, peeled
- small piece fresh ginger, peeled
- 1 clove garlic
- 1 tbsp soy sauce
- 1 tsp mustard
- 1 tsp tomato purée
- dash white wine vinegar

Blend everything together till really smooth. Serve with chicken or fish, or as a dip.

## **coriander pesto**

- 2 handfuls fresh leaf coriander
- 2 cloves fresh garlic
- 60g pine nuts
- 60g freshly grated Parmesan
- 100-125ml olive oil
- freshly ground black pepper

Blend the coriander, garlic, pine nuts and oil together. Stir in the Parmesan. Season with the pepper, and serve as a dip, a topping for soup, or tossed through warm pasta.

## **horseradish and apple sauce**

- 1 sharp flavoured apple, peeled and grated
- 125ml double cream
- 3 tbsp horseradish relish
- 1 tsp paprika
- freshly ground black pepper

Blend the cream till soft peaks form, then fold in the horseradish, apple and paprika. Season with the pepper, and serve with beef or sausages.

## **black olive and anchovy tapenade/sauce**

- 125g pitted black olives, drained
- 30g anchovy fillets, drained
- 1½ tbsp capers, drained
- 50-75ml olive oil
- 1 tbsp brandy (optional)
- freshly ground black pepper

Blend the olives, capers, and anchovies. Stir in enough oil to form a paste. This is a tapenade. For a sauce or a dip, stir in more oil till you get the consistency you want. Spread on toast, or toss through warm pasta. Try it with sun-dried tomatoes instead of capers.

## service

If you ring Customer Service, please have the **Model No.** 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:

Pack carefully, with a note of 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 Returns (address below right).

### **Customer Service**

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

### **Customer Returns**

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service ([service@saltoneurope.com](mailto:service@saltoneurope.com))

telephone 0845 658 9700 (local rate number)

## guarantee

Defects affecting product functionality appearing within one year of 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.

## online

[www.russellhobbs.co.uk](http://www.russellhobbs.co.uk) for more products.