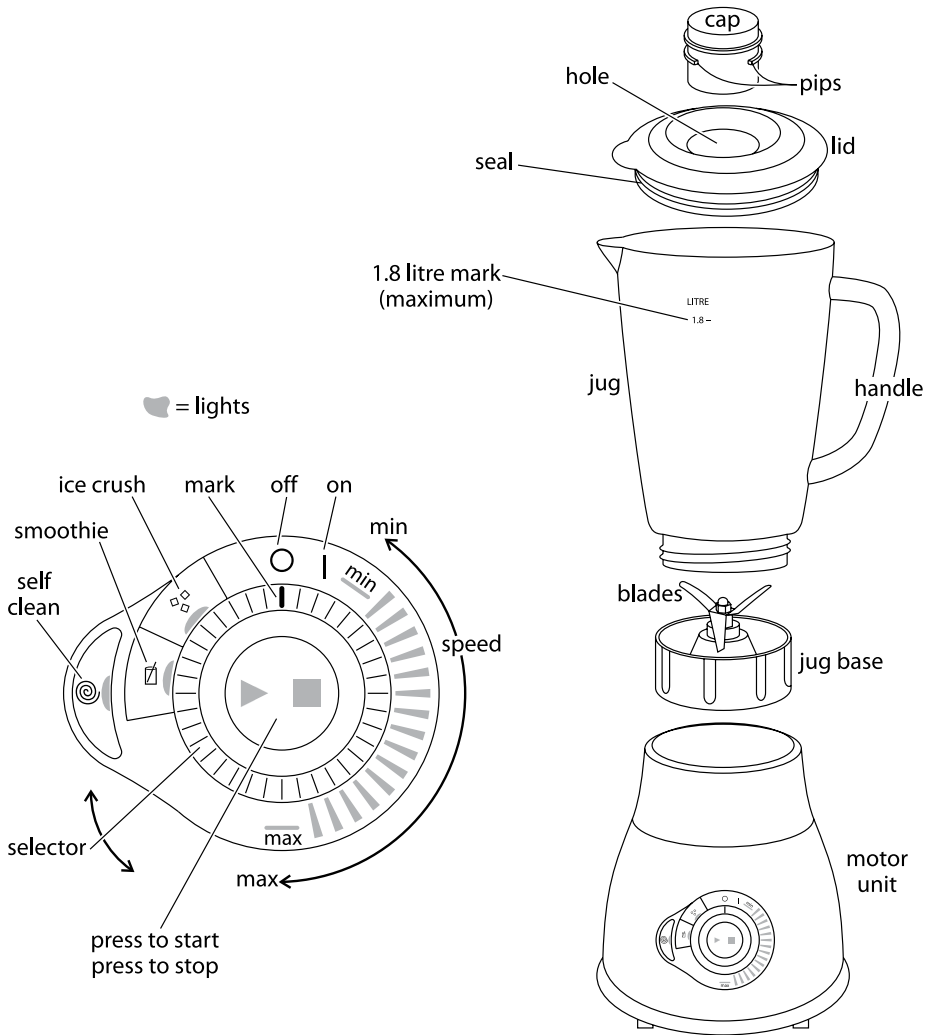




Russell Hobbs



instructions




Read the instructions and keep them safe. If you pass the blender on, pass on the instructions too. 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 a responsible adult. Use and store it out of reach of children.
- 2 Don't put the motor unit in liquid, don't use the blender in a bathroom, near water, or outdoors.
- 3 Unplug before dismantling or cleaning.
- 4 The blender is fitted with a safety switch to prevent the motor operating unless the jug is in place. Don't use this to switch the blender on and off.



- 5 Turn the selector to , and wait till the blades come to a stop, before removing the lid from the jug, or removing the jug from the motor unit.
- 6 Don't use the blender unless the lid is in place.
- 7 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 8 When blending hot liquids, put a hand on the lid to hold it in place.
- 9 Don't put your hand into the jug, even after you've removed it from the motor unit – the blades are sharp.
- 10 Take great care when handling the jug base and blades.
- 11 Don't put any other object (spoon, spatula, etc.) into the jug while the blender is plugged in.
- 12 Don't leave the blender unattended while plugged in.
- 13 Sit the motor unit on a dry, firm, level surface, near a power socket.
- 14 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 15 Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- 16 Don't fill the jug above the 1.8 litre mark – if you do, the contents may force the lid off when you start the motor.
- 17 Don't run the motor for more than one minute at a time, then leave it for a minute to cool down before using it again.
- 18 Don't run the blender empty, it may overheat.
- 19 Keep the blender and the cable away from hotplates, hobs or burners.
- 20 Don't fit any attachment or accessory other than those we supply.
- 21 Don't use the blender for any purpose other than those described in these instructions.
- 22 Don't operate the blender if it's damaged or malfunctions.
- 23 If the cable is damaged, return the blender, to avoid hazard.

household use only

before using for the first time

Turn to “**care & maintenance**” on page 5, and clean the blender and attachments thoroughly, to remove manufacturing dust, etc.

preparation

- 1 Sit the motor unit on a dry, stable, level surface, out of reach of children.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Sit the jug on the motor unit.
- ✳ In normal use, you should treat the jug and jug base as a single unit. They should only be separated when you come to clean them.
- 4 Lift the lid off the jug.
- 5 You'll find it's quite stiff (it has to, to keep the ingredients from escaping when you turn the motor on).
- 6 Put the ingredients into the jug.
- 7 Don't fill past the 1.8 litre mark. If you do, the contents may force the lid off when you start the motor.

fit the lid

- 8 Put the lid on the jug, and press it down.
- 9 Don't use the blender without fitting the lid. The contents may escape; you may hurt someone; you may be tempted to put a hand into the jug.
- 10 Align the pips on the sides of the cap with the slots in the hole in the lid, put the cap into the hole, and turn it anti-clockwise to lock it into the lid.
- 11 Don't run the motor without fitting the cap. If you leave it open, solid ingredients may be ejected through the hole when they hit the blades.

switch on

- 12 Check that the blender is switched off – turn the selector to bring the mark to ○.
- 13 Put the plug into the power socket (switch the socket on, if it's switchable).
- 14 Turn the selector to bring the mark to |:
 - a) The lights on the program buttons (Ⓢ 🍷 🍹) flash, to let you know they're available
 - b) The ▶ symbol on the central push-button will also flash
 - c) If nothing happens, the jug isn't properly seated in the jug base, or the jug base isn't properly located on the motor unit.
 - d) Lift the jug off the motor unit, tighten the jug in the jug base, replace the jug on the motor unit, and try again.

program buttons or speed selector?

15 You now have two options – you may use the program buttons, or the speed selector.

program buttons – Ⓢ 🍷 🍹

- 16 These have been programmed to perform three common functions automatically – cleaning, making smoothies, and crushing ice.
- 17 Press the button for the function you want, stand back, and let the blender do all the work.
- 18 The light on the button, and the ■ symbol on the central push-button will both glow.
- 19 The blender will run through a program of speeds and pauses optimised for the function chosen, then it'll turn the motor off.
- 20 If you want to stop the program before it has finished, simply press the central push-button.

speed selector

- 21 Turn the selector past |, to select the speed you want – more lights = more speed.
- 22 Press the central push-button, and hold it in for a count of two, to start the motor. The count of two is intended to prevent accidental operation of the blender by the bewildered.
- 23 The ■ symbol on the central push-button will glow.
- 24 Press the central push-button again, to stop the motor.
- 25 Don't bother turning the selector, to adjust the speed, while the motor is running – the fuzzy logic chip will do this for you.

fuzzy logic – clever, or what!

- 26 The chip controlling the motor is one of the new generation of "clever" chips – it'll vary the speed and power of the motor according to the load it senses.
- 27 The lights will show the speed you selected, but you'll hear the motor change speed/power, to suit the current state of the contents of the jug.

switch off

- 28 To switch the blender off, turn the selector to bring the mark to ○.

adding ingredients

- 29 To add ingredients while the blender is working, turn the cap anti-clockwise to unlock it, lift it off, pour the new ingredients through the hole, replace the cap, and turn clockwise to lock it.
- 30 Check that the added ingredients don't push the volume in the jug past the 1.8 litre mark.
- 31 You may use the cap as a measure – it is marked at 30ml, and brim-full is about 60ml.

finished?

- 32 Switch off (○), and wait till the blades come to a stop before removing the lid from the jug, or removing the jug from the motor unit.

hot liquids

- 33 No matter how careful you are, some splashing is inevitable. At higher temperatures, splashes on skin can hurt. In extreme cases, they may scald, so, when using hot liquids:
 - a) before pouring into the jug, let the liquid cool down to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C).

- b) run the motor only when the cap is fitted – to add ingredients, stop the motor, remove the cap, add the ingredients, replace the cap, then re-start the motor
- c) put a hand on the lid, to hold it in place while blending
- d) if the lid is too hot for comfort, remove it and let the liquid cool down further – replace the lid before blending

crushed ice ☞

- 34 Make sure the blender is clean, and rinse it out thoroughly. The slightest trace of detergent may affect the taste of the crushed ice, and will flatten any drink to which it is added.
- 35 Ice “cubes” vary shape and size. You’ll have to experiment with the ice from your ice cube tray.
- 36 To avoid wasting ice, we suggest you start with half to threequarters of a cup of ice, or 4 to 6 cubes, and add 15ml (1 tablespoon) of fresh cold water.
- 37 Don’t try to crush ice without adding water to the jug.

self clean ☺

- 38 To clean the jug out between different types of smoothies, or when changing from dry ingredients to smoothies:
 - a) Half fill the jug with cold water.
 - b) Check the lid and cap are in place.
 - c) Press and release the ☺ self clean button.
 - d) The blender will run through its self clean program, then turn the motor off.
 - e) Empty the jug.
 - f) It should now be clear of any contamination from the previous mixture.

care and maintenance

- 1 Switch the blender off (○), and unplug it.
- 2 Clean as soon after use as possible, to prevent residues setting inside the jug.
- 3 Lift the jug off the motor unit.
- 4 Remove the lid and cap.
- 5 Wash the jug, lid and cap in warm soapy water, rinse well, then leave to drain and air dry.
- 6 Don’t use a cloth for drying. You may leave lint on the inside surfaces, and you’ll probably cut yourself on the blades.
- 7 If you’ve left it too long before cleaning, and bits have glued themselves to the inside of the jug, use a nylon brush. If that doesn’t work, crush some ice cubes in it – that’ll shift anything.
- 8 Wipe the outside of the motor unit with a clean damp cloth.
- 9 Don’t put the motor unit in water or any other liquid.
- 18 Don’t put any part of the blender in a dishwasher.
- 19 The extreme environment inside the dishwasher can affect the surface finishes.
- 20 Don’t use harsh or abrasive cleaning agents or solvents.

removing the jug base

caution take great care when handling the jug base and blades

- 21 If you need to separate the jug and jug base:
 - a) Grip the jug base with one hand.
 - b) Grip the jug handle with the other hand.
 - c) Turn the jug anti-clockwise.
 - d) Use a bottle brush to clean inside the jug base – **don’t use a cloth or your fingers**
 - e) Leave them to air dry
 - f) Grip the jug base with one hand.
 - g) Grip the jug handle with the other hand.
 - h) Lower the jug into the jug base
 - i) Turn the jug clockwise to tighten it in the jug base
 - j) It should be tight, but don’t strain yourself – remember that you’ll have to remove it again.

staining

22 Carotenoids, which are found in many other vegetables as well as carrots, can cause severe staining. This staining may be impossible to remove. Don't worry about it, it won't affect the operation of the blender.

23 If you want to try, then you could try soaking the stained parts overnight in one of the following:

- a) quarter of a cup of household bleach in a sink full of warm water
- b) a mixture of 1 part white vinegar to two parts warm water
- c) half a small packet of baking soda in enough warm water to cover the parts

caution Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.

a few simple recipes to get you started

coriander pesto (dip, topping or sauce)

- 4 handfuls fresh leaf coriander
- 4 cloves fresh garlic
- 120g pine nuts
- 250ml olive oil
- 120g freshly grated Parmesan
- salt and freshly ground black pepper to taste

Put the coriander, garlic, pine nuts, and a bit more than half the oil into the jug. Fit the lid, and blend till it looks smooth.

To adjust the thickness, add a little oil and blend for a couple of seconds. Repeat till the consistency looks right, then transfer to a bowl, taste, and adjust the seasoning.

Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

black olive and anchovy tapenade/sauce

- 250g pitted black olives
- 60g anchovy fillets, drained
- 3 tbsp capers, drained
- 150ml olive oil
- 2 tbsp brandy (optional)
- fresh ground black pepper

Put everything but the oil into the jug, then fit the lid, remove the cap, and add half of the oil.

Replace the cap and blend for a couple of seconds.

Examine the result, then adjust the oil, and blend till you achieve the consistency you need.

For a tapenade, to spread on toast, you need a paste; for a sauce, to toss through warm pasta, it should be fairly runny.

You might like to try it with sun-dried tomatoes instead of capers, with green olives instead of black, or with a little garlic.

sweet and sour sauce

- 4 shallots, peeled
- a small piece of fresh ginger, peeled
- 2 cloves fresh garlic
- 2 tbsp soy sauce
- 2 tsp mustard
- 2 tsp tomato purée
- a dash of white wine vinegar

Put everything into the jug, fit the lid and blend till smooth. Serve with chicken or fish, or as a dip.

horseradish and apple sauce

- 250ml double cream
- 2 sharp-flavoured apples, peeled and grated
- 6 tbsp horseradish relish
- 2 tsp paprika

Put the cream into the jug and blend till soft peaks form.


Spoon it gently into a large bowl and gently fold in the rest of the ingredients (“gently” means don’t knock the air out of the cream or it’ll collapse).

Season with fresh ground black pepper, and serve with beef or sausage.

strawberry smoothie

- 75ml cold milk
- large handful fresh strawberries
- 1 scoop vanilla ice cream
- dash vanilla essence
- icing sugar to taste

Clean the strawberries and remove the stalks.


Put everything except the sugar into the jug, and press the  button.

Sweeten to taste with the sugar, and stir well.

mango lassi (a rich mango smoothie)

- 200ml natural yogurt
- 1 ripe mango
- 200ml milk
- 2 tsp honey

Peel and stone the mango.

Put everything into the jug, and press the  button..

Serve over ice.

apple and strawberry whizz

- 3 apples (green, sharp variety such as Granny Smith)
- half a punnet of strawberries (stalks removed)
- small piece fresh ginger

Core and quarter the apples, blend everything together, and serve over ice.

spicy pumpkin soup

- 900g pumpkin, peeled, deseeded, and cut into chunks
- 2 tbsp vegetable oil
- 2 leeks, trimmed and sliced
- 2 cloves garlic, crushed
- 1 tsp ground ginger
- 1 tsp ground coriander
- 900ml (1½ pints) chicken or vegetable stock
- salt & pepper
- bunch of fresh coriander leaves, roughly chopped
- 2 tbsp single cream or crème fraîche

Heat the oil in a pan, add the leeks, garlic and spices, then stir till the leeks have softened slightly. Add the pumpkin and stock to the pan, bring to the boil, then simmer gently till the pumpkin is tender (20-30 minutes).

Remove from the heat, and stir in the coriander and cream.

Let the mixture cool for about 30 minutes, then blend at high speed, till it’s really smooth.

Return the mixture to the pan and heat to serving temperature (don’t let it boil).

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

leek & potato soup (serves 4)

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

Blend the leeks and potatoes for a couple of seconds (you want them lumpy, not mushy).

Transfer to a pan, and add the water and stock cubes.

Bring to the boil, stirring, reduce the heat, cover the pan and simmer for 20 minutes.

Let the mixture cool for about 30 minutes, then blend at high speed, till it's smooth and silky.

Return the mixture to the pan and heat to serving temperature (don't let it boil).

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

connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug.

To replace the 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/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

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.

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 – 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, Salton Europe Ltd, Failsworth, Manchester M35 0HS

email: 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 for more products

