



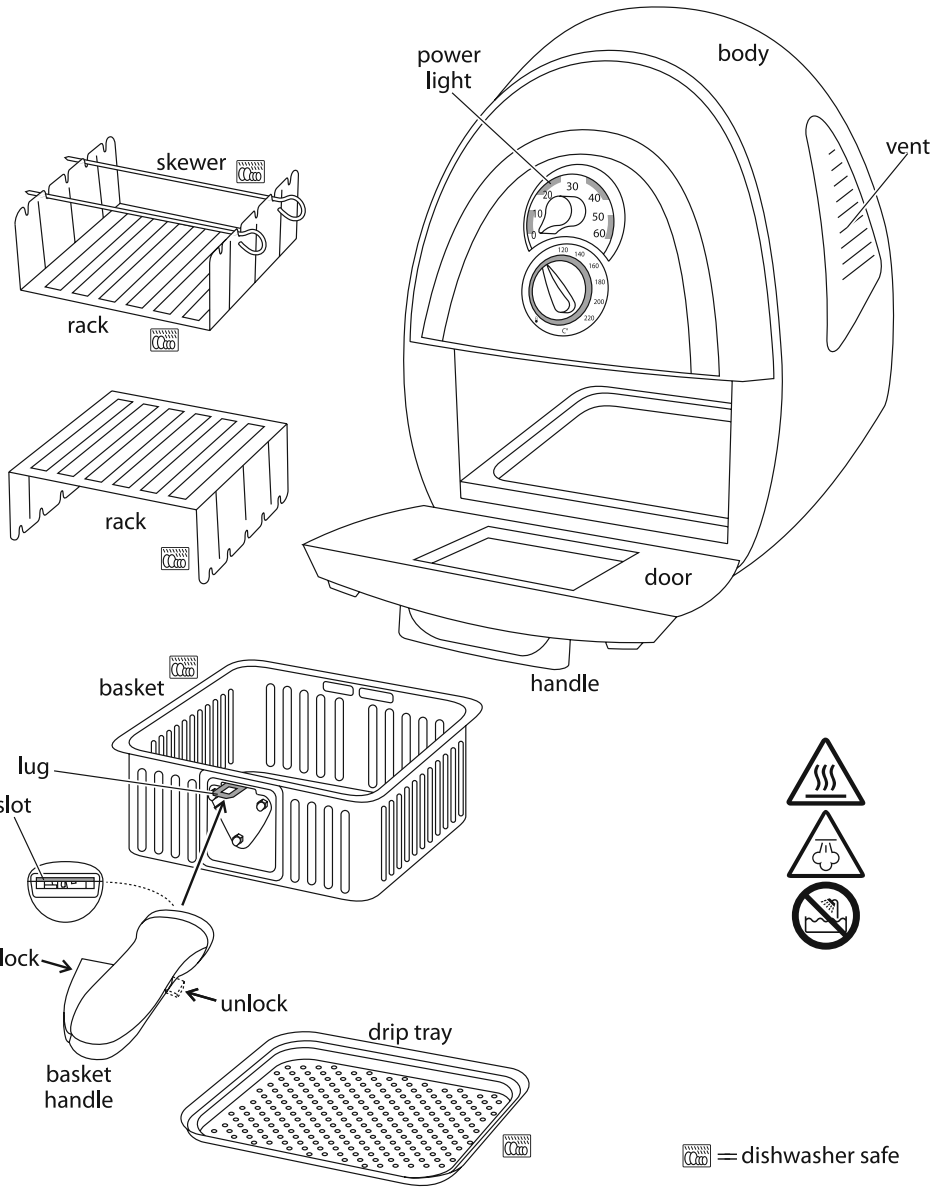
Russell Hobbs



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:


- 1 This appliance can be used by children aged from 8 years and above and 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 shall not play with the appliance.
 - Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
 - Keep the appliance and cable out of reach of children under 8 years.

 The surfaces of the appliance will get hot.

2 Don't connect the appliance via a timer or remote control system.

3 If the cable is damaged, return the appliance, to avoid hazard.

 Don't immerse the appliance in liquid.

 Steam will escape from the vents – keep away.

4 Don't use the appliance near or below combustible materials (e.g. curtains).

5 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.

6 Don't use the appliance without fitting the drip tray.

7 Don't use the appliance for any purpose other than cooking food.

8 Don't use the appliance if it's damaged or malfunctions.

household use only

BEFORE USING FOR THE FIRST TIME

- Hand wash the removable parts.
- Initially, the element may smoke a little.
- This may smell a bit, but it's nothing to worry about. Ensure the room is well ventilated.

HOW IT WORKS

- It's similar to a fan oven, cooking with hot air and radiant heat.
- Add oil to the food as a coating, don't pour oil into the basket.
- The timer is clockwork. Turn it to 5 minutes more than the time you want, then turn it back to the time you want.

PREPARATION

- 1 Sit the appliance on a stable, level, heat-resistant surface.
- 2 Leave a space of at least 50mm all round the appliance.
- 3 Have oven gloves (or a cloth) to hand.
- You will need a heat-resistant mat or dinner plate to put the basket on.
- If grilling or using the skewers, you will need a set of non-metal tongs.
- 4 To lock the basket handle, press the large central section into the handle.
- 5 The small end of the section will stick out from the opposite side of the basket handle.

- 6 To unlock the handle, press the small part of the section into the basket handle.
- 7 Open the door.
- 8 Unlock the basket handle.
- 9 Push the slot in the end of the basket handle over the lug on the basket.
- 10 Lock the basket handle.
- 11 Remove the basket from the appliance.
- 12 Check that the drip tray is fitted.
- 13 Close the door

PREHEAT

- 14 Put the plug into the power socket.
- 15 Set the temperature control to the required temperature.
- 16 Set the timer to 5 – the power light will glow
- 17 The timer will count down to 0.
- 18 When the timer returns to 0, it will switch off.
- 19 You can now start cooking.

IN USE

- 20 Put the food into the basket – don't overfill the basket.
- 21 Leave space for the hot air to circulate between pieces of food.
- 22 Open the door.
- 23 Put the basket into the appliance.
- 24 Unlock the basket handle.
- 25 Detach the handle from the basket.
- 26 Close the door
- 27 Set the timer to the time you need.

SHAKE THE BASKET

- 28 Half way through cooking, remove the bowl, shake it, and/or turn the food over, then replace the bowl in the body.
- 29 The appliance will switch off when you open the door, and switch on again when you close it.
- 30 The timer will continue to count down.
- 31 When the timer returns to 0, the appliance will switch off.
- 32 Unplug the appliance.
- 33 To switch the appliance off manually, turn the timer to 0.

FINISHED?

- 34 Open the door.
- 35 Attach the basket handle.
- 36 Remove the basket from the appliance.
- 37 Check the food is cooked. If you're in any doubt, cook it a bit more.

USING THE RACK

- 38 Use the rack for toast, bacon, or grilling anything less than 15mm thick.
- 39 Turn the food you are grilling at least once during cooking.
- 40 You may turn the rack upside down and use it to support the skewers.
- 41 Turn the skewers 2 or 3 times during cooking.
- 42 You may cook on the drip tray, but keep a close watch on the level of juices in the tray, and empty it before it can overflow.

CARE AND MAINTENANCE

- 43 Unplug the appliance and let it cool.
- 44 Wipe all surfaces with a clean damp cloth.
- 45 Hand wash the removable parts.

 You may wash these parts in a dishwasher.

46 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.

47 The damage should be cosmetic only, and should not affect the operation of the appliance.

COOKING TIMES & FOOD SAFETY

48 Use these times purely as a guide.

49 Check food is cooked through before serving. If in doubt, cook it a bit more.

50 Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.

51 Cook fish till the flesh is opaque throughout.

52 When cooking pre-packed foods, follow any guidelines on the package or label.

food	amount (g)	°C	time (min)	shake/turn the food half way through cooking
potatos & fries				
thin frozen fries	300-700	200	9-16	fries should be packed loosely, to let air flow between them
thick frozen fries	300-700	200	11-20	
home-made fries (8x8mm)	300-800	200	10-16	rinse, towel dry, toss in salt, pepper, and ½ tsp oil
home-made potato wedges	300-800	180	18-22	
home-made potato cubes	300-750	180	12-18	
jacket potato(es)		180	30-40	for a crispy jacket, rub with oil
roast potatoes		180	25-35	rinse, towel dry, toss in salt, pepper, crushed rosemary (optional) and 1 tsp oil
rosti	250	180	15-18	
potato gratin	500	200	15-18	
frozen onion rings		180	10-15	
fish				
frozen fishcakes large		180	20-25	
frozen fishcakes small		180	15-20	
fresh fishcakes large		180	15-20	
fresh fishcakes small		180	10	
frozen scampi (in crumbs)		180	10-15	
meat & poultry				
steak	100-500	180	8-12	
pork chops	100-500	180	10-14	
hamburger	100-500	180	7-14	
sausages		180	10	the fat drips into the bowl, away from the sausages
drumsticks	100-500	180	18-22	
chicken breast	100-500	180	10-15	
chicken thighs		180	25-30	cooking time depends on size
boneless preformed chicken products (frozen)		180		
fresh chicken goujons		180		cut meat in strips, roll in egg, then in seasoned crumb
schnitzel (chicken/veal/pork)		180		hammer meat flat, coat in egg, then in seasoned crumb
stir fry		180	25-30	toss in salt, pepper, and 1 tsp oil, add a little sauce 5 minutes before the end (chilli, sweet chilli, garlic, etc)

food	amount (g)	°C	time (min)	shake/turn the food half way through cooking
snacks				
sausage roll	100-500	200	13-15	
spring rolls	100-400	200	8-10	
frozen chicken nuggets	100-500	200	6-10	
frozen fish fingers	100-400	200	6-10	
frozen breadcrumb cheese snacks	100-400	180	8-10	
stuffed vegetables	100-400	150	10	
frozen samosas		180		
fresh samosas		180		
frozen duck rolls		180		
fresh duck rolls		180		
tortillas		200	5-10	for a crispy finish, rub with oil
Scotch eggs		170	15-20	cooking time depends on size
baking				
cake	300	150	20-25	
quiche	400	180	20-22	
muffins	300	200	15-18	
sweet snacks	400	150	20	

recipes

chicken tikka skewers

serves 2

- 100g natural yoghurt
- juice of ½ lemon
- 1 tsp garam masala
- 1 tsp paprika
- 1 tsp ground cumin
- ½ tsp salt

250g chicken thigh fillet, diced

Combine the yoghurt, lemon juice, spices and salt in a large bowl. Add the chicken pieces and stir to coat. Cover and refrigerate for 1 hour.

Preheat the appliance to 200°C. Thread the chicken onto skewers and set into the rack. Cook for 10 minutes, turn the skewers over and cook for a further 5 minutes. Serve with a simple cucumber, tomato and red onion salad.

rosemary and garlic potato wedges

serves 4 as a side

- 500g potatoes, cut into wedges
- 3 cloves garlic, lightly crushed
- 3 sprigs rosemary, leaves chopped
- 2 tsp olive oil
- 1 tbsp semolina or fine polenta
- 1 tsp sea salt

Preheat the appliance to 200°C. Combine all of the ingredients in a large bowl and toss to coat. Tip into the basket place inside the oven and cook for 30 mins, shaking the basket halfway through cooking.

fish goujons

serves 2

- 75g dry white breadcrumbs
- 2 tbsp finely chopped parsley
- zest of 1 lemon, finely grated
- 50g plain flour
- 2 eggs, beaten
- 350g firm white fish such as cod or haddock, cut into 2cm thick strips

Combine the breadcrumbs, parsley and lemon zest in a bowl. Tip the flour and beaten eggs into separate bowls.

Toss the fish pieces in flour, then in the egg and finally in the breadcrumbs. Transfer to a plate and chill for 30 minutes.

Preheat the appliance to 180°C. Lay the fish strips in the basket in an even layer then cook for 10 minutes. Turn and cook for a further 5 minutes.

Serve with lemon wedges.

lamb kebabs with mediterranean vegetables

serves 2

- 2 tsp olive oil
- 1 tsp garlic purée
- 1 tsp ground cumin
- 1 tsp dried oregano
- 250g lamb leg steaks, cut into bite-sized pieces

for the vegetables:

- 1 red pepper, deseeded and sliced
- 1 courgette, sliced
- 2 ripe tomatoes, cut into wedges
- 1 tsp garlic purée
- 2 tsp olive oil
- 1 tsp red wine vinegar
- salt and black pepper

Whisk together the oil, garlic, cumin and oregano in a large bowl, add the lamb and toss to combine. Cover and chill for 1 hour.

Remove the lamb from the fridge half an hour before cooking and season with salt and pepper.

Preheat the appliance to 200°C. Combine the vegetables in a large bowl with the garlic, oil and vinegar and season with salt and vinegar. Tip into the basket and set the grill rack on top.

Thread the lamb onto skewers and set into the rack. Cook for 10 minutes then remove the basket. Turn the lamb skewers, give the basket a shake to mix the vegetables then return to the appliance and cook for a further 5 minutes.

Serve the lamb skewers with the vegetables and a simple yoghurt and mint dip.

roast beef with root vegetables

serves 4

- 2 small carrots, peeled and sliced
- 2 small parsnips, peeled and sliced
- 1 red onion, peeled and cut into thin wedges
- 2 sprigs thyme
- 2 tsp honey
- 2 tsp olive oil
- 1kg joint beef (silverside, topside)
- salt and pepper

This recipe is for medium-rare beef. If you prefer beef well done, add 15 minutes to the cooking time.

Preheat the appliance to 180°C. Combine the vegetables, thyme and herbs in a large bowl, drizzle over the honey and oil and toss to coat.

Tip the vegetables into the basket, lay the beef on top and season with salt and pepper.

Roast for 30 minutes then remove the basket. Transfer the beef to a plate, shake the basket to mix the vegetables then put the beef back on top. Return to the appliance and cook for a further 30 minutes.

Set the beef aside to rest for 10 minutes before carving and serving with the roast vegetables.

roast chicken with fennel

serves 4

- 2 bulbs fennel, finely sliced
- 4 cloves garlic, lightly crushed
- ½ lemon
- 1kg chicken
- 2 tsp olive oil
- salt and pepper

Preheat the appliance to 180°C. Put the fennel and garlic into the bottom of the basket.

Push the lemon into the cavity of the chicken then rub the skin with the olive oil and season with salt and pepper. Lay the chicken on top of the fennel then place inside the oven.

After 20 minutes remove the basket, give it a shake, then return to the oven and turn the temperature down to 180°C and cook for a further 30 mins. Set the chicken aside to rest for 10 minutes then serve with the roast fennel.

roasted squash and red pepper salad

serves 2 as a main or 4 as a side

- 800g butternut squash, peeled and diced into 2cm cubes
- 2 tsp olive oil
- 2 sprigs thyme
- salt and pepper
- 2 red peppers, deseeded and cut into eighths
- 1 tbsp red wine vinegar or sherry vinegar
- 50g rocket leaves
- 125g soft goats cheese, crumbled
- 50g pumpkin seeds

Preheat the appliance to 200°C. Combine the squash, oil and thyme in a bowl, season with salt and pepper then tip into the basket.

Tip into the basket place inside the oven and cook for 20 mins, shaking the basket halfway through cooking.

Add the peppers and cook for a further 10 minutes.

Tip the cooked vegetables into a large bowl, leave to cool slightly then add the vinegar and rocket leaves and toss to combine. Tip into a large serving bowl or platter.

Scatter the goats cheese and pumpkin seeds over the top of the salad and serve.

salmon, ginger and chilli fishcakes

serves 2

- 250g salmon fillet
- 200g mashed potato
- 1 tsp ginger paste
- 1 red chilli, deseeded and finely chopped
- 4 spring onions, finely chopped
- 1 tbsp finely chopped fresh coriander
- 75g dry white breadcrumbs
- 50g plain flour
- 2 eggs, beaten

Preheat the appliance to 180°C. Lay salmon fillets in the basket and cook for 5 minutes then set aside to cool.

Combine the mashed potato, ginger, chilli, spring onions and coriander in a large bowl. Flake the salmon flesh in and combine gently. Season to taste then shape into 4 rounds.

Combine the breadcrumbs, parsley and lemon zest in a bowl. Tip the breadcrumbs, flour and beaten eggs into separate bowls.

Toss the fishcakes in flour, then in the egg and finally in the breadcrumbs.

Lay the fishcakes in the basket in an even layer then cook for 10 minutes. Turn and cook for a further 5 minutes. Serve with lemon wedges and salad.

vegetable spring rolls

- 1 tsp toasted sesame oil
- 2 tsp soy sauce
- 1 clove garlic, peeled and crushed
- 1 tsp grated root ginger
- 1 carrot, peeled and very finely shredded
- 2 spring onions, very finely sliced
- 1 red pepper, deseeded and finely sliced
- 50g beansprouts
- 50g cooked fine rice noodles
- 1 egg, beaten
- 4 sheets filo pastry, 24cm x 40cm
- olive oil spray

Preheat the appliance to 200°C. Stir the sesame oil, soy sauce, garlic and ginger together in a large bowl. Add the vegetables and noodles and toss to coat.

Cut each sheet of filo pastry into quarters to make 16 smaller rectangles in total (each rectangle should be 12cm x 20cm. Stack two of the sheets on top of each other and place 2 generous tablespoons of the filling along one of the longer edges and brush the opposite edge with beaten egg.

Fold the 2cm of the shorter sides in to the centre to overlap the filling slightly, then roll up tightly and press to seal. Repeat with the remaining filo pastry and filling.

Spray the spring rolls with a little oil then lay into the basket.

Bake for 12 minutes until golden brown and crispy.

Victoria sponge

- 150g unsalted butter, plus extra for greasing
- 150g caster sugar
- 2 large eggs
- 150g self-raising flour
- pinch salt
- 1 tsp vanilla extract
- 2 tsp milk

to serve:

- 150g raspberry jam
- 200ml double cream
- 2 tbsp icing sugar, plus extra for dusting

Preheat the appliance to 170°C and grease a 16 cm round cake tin with greaseproof paper. In a large bowl, cream the butter and sugar until pale and fluffy then beat in the eggs, one at a time. Sift the flour and salt into a bowl and carefully fold into the batter. Fold in the vanilla and milk then pour the mixture into the line cake tin.

Bake for 50 minutes until a skewer inserted into the centre of the cake comes out clean. Transfer to a wire rack to cool.

Meanwhile whisk the cream and icing sugar to soft peaks. When the cake is completely cool, cut in half. Spread the top of one half with the jam and spoon the cream over the top. Top with the second half of cake, dust with icing sugar and serve.

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.

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

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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