



Russell Hobbs

INSTRUCTIONS AND WARRANTY



MODEL NO. 20355-56

AURA 700W KITCHEN MACHINE

Congratulations on purchasing our Russell Hobbs Aura 700W Kitchen Machine. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE RUSSELL HOBBS AURA 700W KITCHEN MACHINE

- 700W
- With planetary mixing action
- Plastic housing and metal gear system
- Variable speed control - 8 speeds
- 4.5L stainless steel mixing bowl
- Three mixing attachments (cream-beater, dough hook, balloon whisk)
- Transparent plastic splash guard with window for adding ingredients as you go
- Pop-up head lift for easy removal of attachments and bowl
- Cord storage & non slip feet
- Extra optional accessories available: meat grinder, tomato juicer, slicer, spice and coffee mill, and grater
- For domestic use only
- 1 year warranty

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

CAUTION: When using the kitchen machine, the unit must not be used for longer than 3 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the kitchen machine a 3 minute break after each cycle. This will also help to prolong its lifecycle.

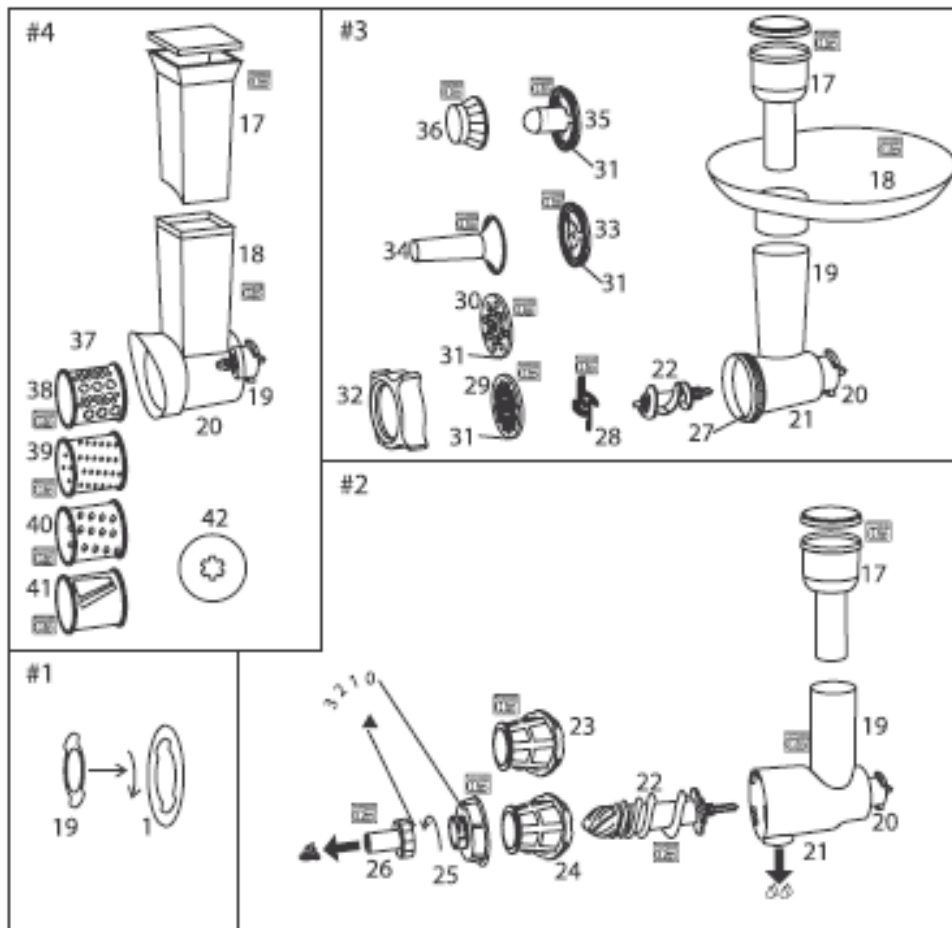
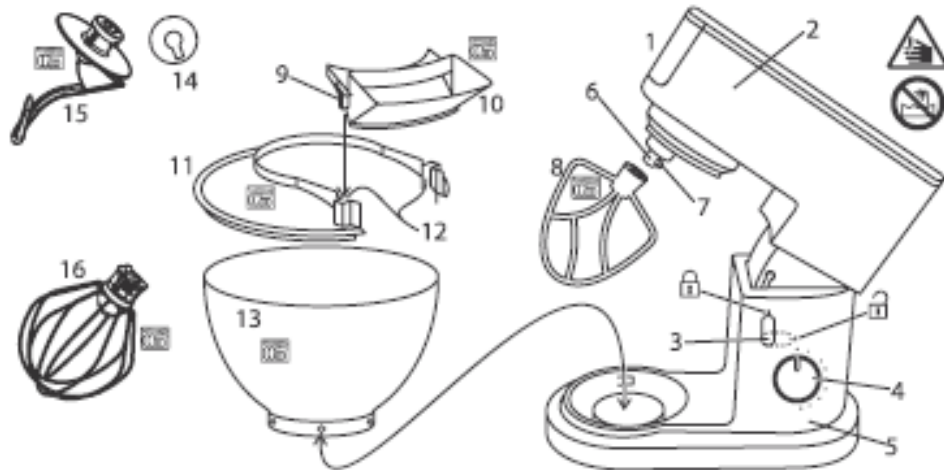
1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.

4. This appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid. Do not use it with wet hands.
11. Never immerse the unit in water or any other liquid for cleaning purposes.
12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
13. Insert and use only original parts.
14. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
15. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
16. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
17. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
18. Keep the appliance and cord away from direct radiant heat from the sun, from damp surfaces, from sharp edges and other dangers.
19. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
20. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, the appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.

21. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
22. Do not operate this appliance by means of an external timer.
23. DO NOT carry any appliance by the power cord.
24. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
25. Always operate the unit on a smooth, even, stable surface. Do not place the unit on a hot surface.
26. Ensure the beater OR dough hook OR whisk are fitted to the unit before use. Please do not mix the attachments during single operation e.g. use 1 x whisk with 1 x beater accessory.
27. Never attempt to eject the accessories when the appliance is in operation.
28. Never touch the rotating tools while still in motion; always wait for them to come to a complete stop.
29. Keep hands, clothing, as well as spatulas and other utensils away from the accessories during operation to reduce the risk of injury to persons, and/or damage to the appliance.
30. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
31. To avoid splashes, always put the accessories right/ deep into the mixture before running. Begin mixing at a low speed.
32. Be careful when mixing hot liquids or food preparation.
33. Ensure that the switch is in the "0" / "Off" position after each use.
34. To avoid the danger of fire and/or explosion, do not use this appliance to stir paints or solvents.
35. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
36. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

NOTICE: This appliance is not for professional use. You should follow the requested breaks. Failure to follow this instruction carefully may result in damage to the motor. When using the kitchen machine, the unit must not be used for longer than 3 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the kitchen machine a 3 minute break after each cycle. This will also help to prolong the life of your appliance.

PARTS DIAGRAM



1 front drive cover	16 whisk	32 ring nut
2 arm	17 pusher	33 sausage backplate
3 arm release	18 tray	34 sausage nozzle
4 speed control	19 tube	35 kebbe backplate
5 motor unit	20 body (rear)	36 kebbe nozzle
6 drive shaft	21 body	37 cutters
7 lug	22 shaft	38 grinder
8 beater	23 fine sieve	39 fine grater
9 tab	24 coarse sieve	40 coarse grater
10 funnel	25 sieve retainer	41 slicer
11 splash guard	26 nozzle	42 cutter (rear)
12 grooves	27 lug	 dishwasher safe
13 bowl	28 blade	
14 slot	29 fine screen	
15 hook	30 coarse screen	
	31 slot	

BEFORE FIRST USE

Before using your appliance for the first time, take it out of the box and remove any protective wrappings. REMEMBER: DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS AND CHILDREN.

RAISING THE ARM

1. The springs in the arm are quite powerful, so check that the appliance is switched off (0)
2. Hold the bottom of the appliance.
3. Keep clear of the top of the arm.
4. Turn the arm release to U.
5. The arm will move to the raised position.
6. Let go.

THE BOWL

1. Raise the arm before fitting or removing the bowl. Fit the bowl to the appliance and turn it clockwise. Turn it anti-clockwise to release it.
2. The contents of the bowl will rise when you start the motor – the higher the speed, the more they will rise.
3. Try not to fill the bowl more than about half full (especially when using the whisk).
4. Use only the bowl supplied.

LOWER THE ARM

1. Check that the appliance is switched off (0). Hold the bottom of the appliance.
2. Turn the arm release to U.

3. Press the arm down.
4. Let the arm release go.
5. Let go.

THE SPLASH GUARD

1. The splash guard fits on top of the bowl.
2. The funnel lets you add ingredients without removing the splash guard. With the bowl in position, and the arm down, slide the splash guard between the arm and the bowl.
3. Turn the splash guard towards you, so that you can add ingredients easily.
4. Align the tabs on the sides of the funnel with the grooves in the open part of the splash guard.
5. Slide the funnel down to cover the open part of the splash guard. To remove the splash guard, lift the funnel off.
6. Lift the splash guard slightly, to clear the bowl rim.
7. Pull it out from between the bowl and the arm.

SWITCH ON

1. Sit the motor unit on a dry, firm, level surface, near a power socket. Check that the speed control is set to 0.
2. Put the plug into the power socket.

SPEED CONTROL

1. Turn the speed control to the speed you want (1 = low, 8 = high). Turn the speed control back to 0 to turn the motor off.
2. Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
3. Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.

SELECTING THE SPEED

Attachment	Speed	Use
Whisk	4-8	Beating cream, egg whites, batter, light mixes
Beater	4-6	Creaming butter and sugar, medium cake mixes

Hook	1-3	Heavy mixtures, bread, pastry
------	-----	-------------------------------

THE ATTACHMENTS

1. Fit and remove the attachments with the appliance switched off and unplugged, and the arm lowered.
2. Remove the front drive cover from the arm.
3. Align the rear of the body with the hole in the front drive, push the tool into the drive, and turn it clockwise to lock it into place.
4. To remove a tool, turn it anti-clockwise, and pull it away from the arm.
5. Do not use fingers or cutlery to push food down the tube – only the pusher.
6. Remove the pusher, and drop the ingredients down the tube.
7. Replace the pusher, and use it to push the ingredients gently down the tube.
8. Do not run the motor continuously for more than 3 minutes, it may overheat. After 3 minutes switch off for at least 3 minutes, to recover.

TOMATO SKINNER/JUICER

1. This tool can be used for skinning/juicing fruit like plums and grapes, which have a very thin skin and soft pulp inside.
2. Use seedless fruit, or remove the seeds/pips manually. Larger fruit like tomatoes and plums should be quartered. Push the shaft into the body.
3. Align the sieve with the body and push the sieve into the body.
4. The coarse sieve allows larger particles of pulp to pass into the juice.
5. The fine sieve cuts the particles down.
6. Align the sieve retainer with the body, push it on to the body, and turn it anti-clockwise, to lock it in place.
7. Align the rear of the nozzle with the front of the sieve retainer, and turn it to bring the pointer round to 1, 2, or 3, depending on the thickness of the skin.
8. You will need to experiment with the setting, but we suggest using 1 (thick) for tomatoes, 2 (medium) for plums, and 3 (thin) for grapes.
9. The juice/pulp will come out of the bottom of the tool, the skins will come out of the nozzle.
10. To disassemble the tool, switch off, unplug the appliance, and then remove the tool from the arm. Turn the nozzle to 0 and pull it off.
11. Turn the sieve retainer clockwise. Pull the sieve out of the body.
12. Pull the shaft out of the body.

MEAT GRINDER

1. This tool can be used for grinding meat, making sausages, or making kebbe. Push the shaft into the body.
2. Fit the blade to the front of the shaft.
3. The flat side of the blade should be towards the screen. Fit the screen you want to use.
4. The slot in the edge of the screen fits over the lug inside the front of the body. Fit the ring nut to the front of the body and tighten it by hand.
5. Fit the tray into the tube.

GRINDING

1. Cut meat into strips 25mm square, and not more than 50mm long.
2. If you want an even finer grind, put the meat twice through the fine screen.
3. When you have finished, run scraps of bread through the grinder to clear the screen.

SAUSAGES

1. Push the shaft into the body. Fit the sausage backplate.
2. Put the front of the sausage nozzle through the centre of the ring nut. Align the rear of the sausage nozzle with the front of the backplate. Fit the ring nut to the front of the body and tighten it by hand.
3. Soak sausage skins in water for at least 10 minutes before using.
4. Slide the sausage skin over the outside of the sausage nozzle till almost all the skin is on the nozzle.
5. Tie a knot in the free end of the skin. 61 Hold the skin with one hand.
6. Run the appliance, to force meat into the skin.
7. Tighten or loosen your grip on the skin, to regulate the thickness of the sausage.
8. When you have filled a length of sausage, pinch and twist the skin every 120mm or so to make individual sausages.

KEBBE

1. Kebbe is an outer casing made from 50% ground meat and 50% bulgur wheat, stuffed with spiced meat and/or vegetables, sealed at the ends, then baked/fried.
2. Use the fine screen. Grind the meat.
3. Soak the bulgur wheat in water, drain, and grind. Mix the ground meat and bulgur wheat.
4. Grind the mixture twice.
5. Switch off, unplug, and then remove the screen and blade. Push the shaft into the body.
6. Fit the kebbe backplate.

7. Put the front of the kebbe nozzle through the centre of the ring nut. Align the rear of the kebbe nozzle with the front of the backplate. Fit the ring nut to the front of the body and tighten it by hand.
8. Run the appliance till you have a short (80-100mm) tube of meat.
9. Crimp the free end of the tube and cut the other end from the appliance.
10. Fill with your chosen filling, and then crimp the other end of the tube.

SLICER/GRATER

1. Insert the cutter of your choice into the body.
2. You might need to turn is slightly to engage with the drive at the rear of the body. Do not use fingers or cutlery to push food down the tube – only the pusher.
3. Remove the pusher, and slide the ingredients down the tube.
4. Replace the pusher, and use it to push the ingredients gently down the tube.
5. Do not put your fingers inside the cutters.

HANDY HINTS AND TIPS

- Refrigerated ingredients, ie. Butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or rotten eggs in your recipe, break the eggs into a separate container first, check them and then add them to the mixture.
- Do not over-beat. Be careful that you only mix/ blend mixtures until recommended in your recipe. Fold into dry ingredients only until they are “just” combined. Always use a low speed.
- Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.
- If you want to clean the sides and base of the mixing bowl/ container with a hand-held utensil, first switch the machine to “0” / “OFF”.
- To avoid unnecessary splashing, immerse the attachment into the mixture before switching the appliance ON.
- Unplug the appliance when not in use, before fitting or removing the mixing attachments and before cleaning it.
- Avoid coming into contact with moving parts. Keep hands, hair, clothes, as well as spatulas and other utensils away during operation to prevent injury and/or damage to the appliance.

- The speed can be adjusted at any time. Starting from “0” / “OFF” and then adjusting the speed to the food type being mixed. For thicker mixtures, a low speed is recommended. For fine consistency, use the high-speed settings.

CLEANING AND MAINTENANCE

- This unit is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to “0” / “OFF”.
- It is much easier to clean the mixing accessories and bowl directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the appliance should be cleaned with a damp cloth. Do not let water enter the appliance.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the unit in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry with a clean, dry soft cloth.

CAUTION: The main body of the appliance should never be submerged in water or held under a running tap. To clean, simply wipe with a damp cloth.

STORING THE APPLIANCE

- Ensure that the unit is switched to the OFF position. Unplug the unit from the power outlet.
- Remove all mixing accessories and bowl from appliance.
- Clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance

Hints for beating egg whites:-

- Be sure that the bowl and mixing accessories are clean.
- Be sure that there is no egg yolk in the egg white.

- Egg whites should be at room temperature for maximum volume.
- Use a high setting.
- Beating time will vary according to the freshness of the eggs.

Hints for whipping cream:-

- Use a heavy cream.
- Chill the cream before whipping.
- For best results, chill both beaters and bowl.
- Start beating at a low speed to prevent spatter, increase to high as the cream thickens.
- Beating time will vary according to the fat content, age and temperature of the cream.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

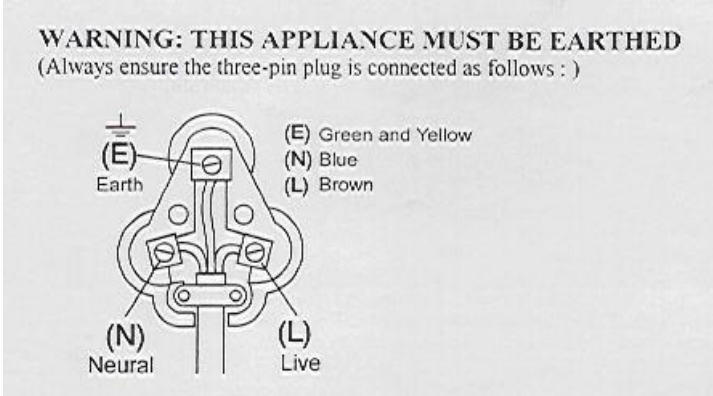
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

W A R R A N T Y

1. Home of Living Brands (Pty) Limited warrants to the original purchaser of this product (“the customer”) that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase (“warranty period”).
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product (“the supplier”) thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

HOME OF LIVING BRANDS (PTY) LTD

www.homeoflivingbrands.co.za

011 490-9600 (Jhb)

031 792-6000 (Dbn)

021 552-5161 (CT)

www.russellhobbs.co.za

www.facebook.com/RussellhobbsAppliances