

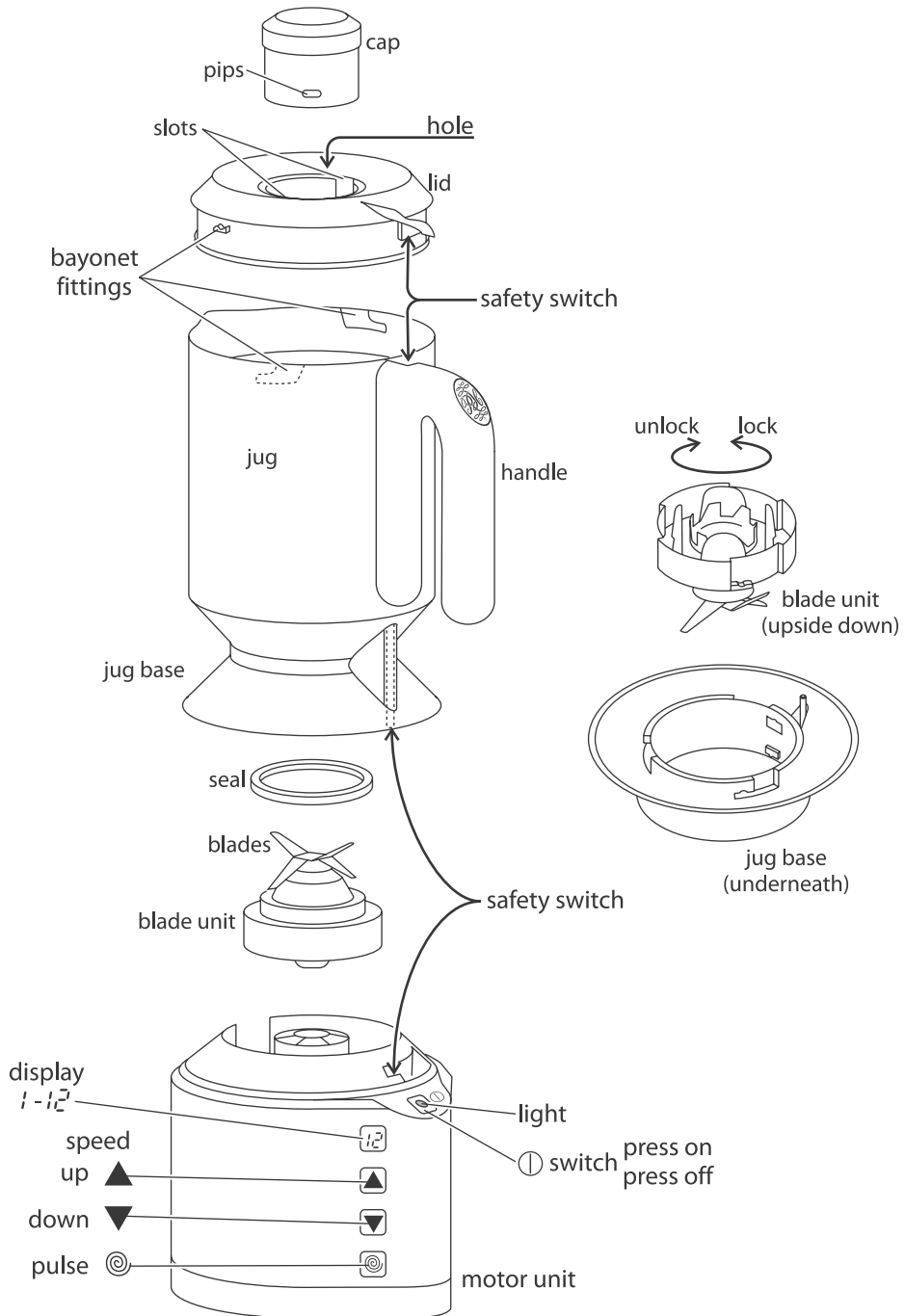
尺寸：148\*210mm 单黑色



# Russell Hobbs





instructions



Read the instructions, keep them safe, pass them on if you pass the appliance on.  
Remove all packaging, but keep it in case you ever need to return the appliance.

### **important safeguards**

Follow basic safety precautions, including:

- 1 This blender must only be used by a responsible adult. Use and store the blender out of reach of children.
- 2 Don't put the motor unit in liquid, don't use it 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 and the lid correctly fitted. Don't use this to switch the blender on and off.
- 5 Switch off (Ⓜ) before fitting the jug to the motor unit.
- 6 Switch off (Ⓜ) and wait till the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
- 7 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 8 Don't put your hand into the jug, even when it's been removed for cleaning – the blades are sharp. 
- 9 Take great care when handling the blade unit.
- 10 Don't put any other object (spoon, spatula, etc.) into the jug while the blender is plugged in.
- 11 Don't leave the blender unattended while plugged in.
- 12 Sit the motor unit on a stable, level, dry surface.
- 13 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 14 Keep the blender and the cable away from hotplates, hobs or burners.
- 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 1500ml mark (max) – if you do, the contents may force the lid off when you start the motor.
- 17 Don't run the motor for more than 2 minutes, or it may overheat. After 2 minutes, switch off for at least 2 minutes, to let the motor cool.
- 18 Don't fit any attachment or accessory other than those we supply.
- 19 Don't use the blender for any purpose other than those described in these instructions.
- 20 Don't run the blender empty, it may overheat.
- 21 Don't use the blender if it's damaged or malfunctions.
- 22 If the cable is damaged, return the blender, in order to avoid hazard.

### **household use only**

#### **before using for the first time**

Turn to "care and maintenance" on page 5 and clean the blender, to remove any manufacturing residues, dust, etc.

#### **preparation**

- 1 Sit the motor unit on a stable, level, dry surface.
- 2 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 3 Hold the jug above the motor unit, with the handle about 1/8 of a turn anti-clockwise of the light.
- 4 Lower the jug on to the motor unit, then turn the jug clockwise, to align the handle with the light.
- 5 Turn the lid about 1/8 of a turn anti-clockwise to unlock it, and lift it off the jug.
- 6 Put the ingredients into the jug.
- 7 Don't fill it past the 1500ml mark (max). If you do, the contents may force the lid off when you start the motor.

## **fitting the lid**

- 8 Put the lid on the jug, and turn it clockwise to close it and operate the safety switch.
- 9 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 about  $\frac{1}{8}$  of a turn clockwise to lock it.
- 10 Don't run the blender without the cap, solid ingredients may be ejected through the hole when they hit the blades.

## **power up**

- 11 Put the plug into the power socket (switch the socket on, if its switchable).
- 12 Press and release the  $\textcircled{1}$  switch – the light will glow, the display will show 0.

## **speed control**

- 13 Use the  $\blacktriangle$  button to increase speed – the range is from 1 (low) to 12 (high).
- 14 When you press  $\blacktriangle$  you'll notice the speed drops momentarily, then recovers. Don't worry about this – it's the controller checking the motor sensors. When it's happy that everything is OK, it'll let the motor run normally.
- 15 Use the  $\blacktriangledown$  button to reduce speed – at 0, the motor turns off.
- 16 If you don't want to bring the speed down gradually, then pressing the  $\textcircled{1}$  switch once will also stop the motor.
- 17 You'll no doubt have your own preferences, but, generally, use lower speeds for lighter applications (e.g. using mainly liquid ingredients), and higher speeds for heavier applications (e.g. using mainly solid ingredients).

## **auto shut-off**

- 18 If you leave the motor running, it'll switch itself off after 2 minutes, to avoid overheating. If this happens, leave it for at least 2 minutes to cool down and recover.
- 19 You shouldn't run the motor for anything like this time, as you'll lose all control of the process.
- 20 The most efficient way to use the blender is to blend for a short time, stop and examine the results, then blend again: blend – look – blend, till you achieve the result you want.

## **pulse button $\textcircled{\textcircled{1}}$**

- 21 Pressing the pulse button ( $\textcircled{\textcircled{1}}$ ) runs the motor at top speed (12), independently of the speed controls.
- 22 Release it, and the motor stops.
- 23 This is the button you'll use most – use it from the start, or to over-ride the current speed.
- 24 Blend – look – blend, till you achieve the result you want.

## **adding ingredients**

- 25 To add ingredients while the blender is working remove the cap, pour the new ingredients through the hole, then replace the cap.
- 26 Turn the cap to align the pips with the slots in the hole ( $\frac{1}{8}$  of a turn anti-clockwise), and lift it off.
- 27 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 about  $\frac{1}{8}$  of a turn clockwise to lock it.
- 28 Check that the added ingredients don't push the volume in the jug past 1500ml (max).


## **finished?**

- 29 Turn the motor off:
  - a) release the  $\textcircled{\textcircled{1}}$  button
  - or b) reduce the speed to 0 with the  $\blacktriangledown$  button
  - or c) press the  $\textcircled{1}$  button once
- 30 Press the  $\textcircled{1}$  button to turn the light out and switch the appliance off.
- 31 Turn the jug about  $\frac{1}{8}$  of a turn anti-clockwise and lift it off the motor unit.
- 32 Turn the lid about  $\frac{1}{8}$  of a turn anti-clockwise and lift it off the jug.


## hot liquids

- 33 Slips and spills in the kitchen are inevitable, so, to be on the safe side:
- before pouring into the blender, let the liquid cool down to the sort of temperature you can handle comfortably (i.e. liquid temperature below 40°C)
  - put a hand on the lid while blending
  - if the lid is too hot for comfort, remove it and let the liquid cool down further – replace the lid before blending

## crushing ice

- 34 Before using the blender to crush ice, make sure it's 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" come in many shapes and sizes. You'll have to experiment with the ice from your ice cube tray.
- 36 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 Put the lid on the blender, then:
- press  for a second or two, then release it
  - check the state of the ice
  - repeat till the ice is the consistency that you need
- 38 Take care – too much blending will reduce the ice to liquid, too little will merely chip the edges/corners off the ice.
- 39 Don't try to crush ice without adding water to the jug.
- 40 Don't be tempted simply to increase the amount of ice and blend for longer. This won't work. Too much ice will never give you satisfactory results.

## care and maintenance

- Switch off ( – light out) and unplug before cleaning.
  - Clean as soon after use as possible, to prevent residues setting inside the jug.
  - Turn the jug about  $\frac{1}{8}$  of a turn anti-clockwise and lift it off the motor unit.
  - Turn the lid about  $\frac{1}{8}$  of a turn anti-clockwise and lift it off the jug.
  - Wash the jug, lid and cap in warm soapy water, rinse well, then let them drain and air dry.
- caution** Keep your hands away from the blades – they're sharp. Use a brush to clean them.
- 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.
  - We don't recommend using a dishwasher. The extreme environment inside the dishwasher can affect the surface finishes.
  - Wipe the outside of the motor unit with a clean damp cloth.
  - Don't put the motor unit in water or any other liquid.
  - Don't use harsh or abrasive cleaning agents or solvents.

## blade unit

- You may remove the blade unit for cleaning.
- Handle only the plastic – don't touch the metal parts of the blade unit.
- This is best done with the jug turned upside down.
- Grip the jug handle with one hand.
- Grip the bottom of the blade unit with the other hand.
- Turn the blade unit clockwise till it comes loose from the jug base.
- Carefully, pull it up and out of the bottom of the jug.
- It's a close fit, so you may have to move it around a bit, to get it out of the jug.
- Slip the end of a dinner knife under the edge of the seal, and lift the seal away from the blade unit.



- 20 Wash the seal and blade unit in warm soapy water, rinse, and air dry.
- 21 Replace the seal round the blade unit.
- 22 Turn the blade unit upside down, and replace it in the bottom of the jug base.
- 23 Turn the blade unit anti-clockwise to tighten it.
- 24 Turn the jug the right-way up.



### **cable storage**

- 25 There's a storage area in the bottom of the motor unit – simply push the cable back, into the hole from which it emerges.

## **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 smooth.

Transfer to a bowl, stir in the Parmesan, then stir in more oil to adjust the thickness.

As a dip, it should be quite thick, as a topping for soup, it should be a bit thinner, but not runny, to toss through warm pasta, it should be quite runny.

Taste, and adjust the seasoning before serving.

### **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, then fit the lid and blend till smooth. Serve with chicken or fish, or as a dip.

### **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. Fit the lid, remove the cap, and add about half the oil.

Replace the cap and blend for a couple of seconds. Examine the result, 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.

### **horseradish and apple sauce**

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

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

### **leek & potato soup**

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

Chop the leeks and potatoes, process for 2 seconds (you want them lumpy, not mushy), transfer to a 2 litre pan, add the water and stock cubes, and bring to the boil, stirring.

Reduce the heat, cover the pan, simmer for 20 minutes, cool for 30 minutes., then process, ½ litre at a time, till smooth.

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

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

If you're posh, and prefer 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 150ml of cream before serving it cold.

### **spicy pumpkin soup**

900g pumpkin  
2 tbsp vegetable oil  
2 leeks, trimmed and sliced  
2 cloves garlic, crushed  
900ml chicken/vegetable stock  
1 tsp ground ginger  
2 tbsp single cream/crème fraiche  
1 tsp ground coriander  
bunch of coriander leaves, chopped  
alt & pepper

Peel, deseed, and cut the pumpkin into chunks.

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, stir in the coriander and cream, cool for 30 minutes, then process, ½ litre at a time, till smooth.

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

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

### **strawberry mess**

6 strawberries, hulled  
2 tbsp broken meringue  
100ml single or whipping cream  
a sprig of fresh mint to garnish

Don't clean the jug between ingredients.

Whip the cream at high speed till soft peaks form, then transfer to a bowl.

Blend the broken meringues at low speed just long enough to crush the meringues, then fold them into the cream.

Purée the strawberries at low speed, fold them gently into the whipped cream and meringue mixture, and garnish with the mint.

## mayonnaise

We were reluctant to include a recipe for mayonnaise, because of the health hazards associated with raw eggs.

We tried to find a recipe using cooked eggs, but we've not had much success.

Using hard boiled egg yolks doesn't seem to work very well unless a raw yolk is used to start them off, which rather defeats the purpose.

Home pasteurisation resulted in cleaning a lot of exploded egg yolks from inside the microwave. Instead, we've come up with a recipe for gribiche.

We like this recipe because it uses hard boiled egg yolks, so it's safe.

It's also extremely tolerant to change, so you can make it with a whole range of ingredients to suit your own taste.

It can pass as "almost mayonnaise", "nearly rémoulade", "close to aioli", and "not quite tartare sauce", depending on what you put in it.

### **gribiche – basic**

- 2 hard boiled eggs
- 2 shallots/1 small onion/2 spring onions
- 250ml vegetable oil
- 2 tsp Dijon mustard
- 25 ml wine vinegar
- 1 good sized gherkin
- 1 tbsp fresh/½ tsp dried tarragon
- 1 tbsp fresh/½ tsp dried parsley
- salt & pepper

- Crack the hard boiled eggs, and separate the yolks and whites. Roughly chop the whites and put them into a bowl. Finely chop the gherkin and shallots and add them to the bowl
- Blend together the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper for a couple of seconds.
- Now you need to take care.
- Use low to medium speed.
- Drizzle oil into the mixture slowly, blending all the time, as if you were making mayonnaise.
- When the oil's done, switch off, use a wooden spoon to remove a little and taste it, then adjust the taste with salt and pepper.
- After adjusting the seasoning, blend again for a couple of seconds.
- Fold the mixture into the bowl containing the egg white, gherkin, and shallots.
- Serve with salads, fish, or chicken. It'll keep in the fridge for about a week.
- If you want to firm it up a bit, you can use a third egg yolk.
- If you want it a bit smoother, blend any or all of the shallots, gherkin, egg whites into the mixture at the end.
- From the basic gribiche, you can make a substitute for most mayonnaise-type sauces.

**almost mayonnaise**      mayonnaise is eggs, acid, and oil, so remove the tarragon, mustard, shallots, gherkin, for a more mayonnaise-style taste.

**nearly rémoulade**      rémoulade is mayonnaise with mustard, so reinstate the mustard, and maybe one of the shallots

**close to aioli**              aioli is mayonnaise with garlic, so replace the shallots, gherkin, and mustard with a couple of garlic cloves

**not quite tartare sauce**      tartare sauce is not unlike mayonnaise with capers and gherkin, so replace the shallots and mustard with capers

**bacon and egg sauce**      fry a slice of dry cured back bacon till it's not quite crisp, trim the fat, cut it up a bit, then blend it into the basic gribiche



**gribiche variations**      the vinegar can be red wine vinegar, white wine vinegar, cider vinegar, rice wine vinegar, lemon juice, or lime juice  
the vegetable oil can be tasteless (safflower/grapeseed/peanut), to bring out the flavour of the other ingredients, or flavourful, like virgin olive oil or corn oil, or use a flavourless oil with a dash of the more expensive oils, like sesame, hazelnut, or walnut  
the herbal/spice ingredients, mustard, tarragon, parsley can be swapped/augmented by other varieties  
the crunchy ingredients, gherkins, shallots, capers can be swapped/augmented – there are probably at least 4 different types of onion in your local supermarket, there's probably sauerkraut, there's bound to be water chestnuts, peppers, and chillies

**fresh fruit smoothies** – these make 2 large smoothies

### **strawberry & banana smoothie**

300ml milk  
1 large banana, roughly chopped  
12 strawberries, stalks removed  
4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

### **apple & mango smoothie**

600ml apple juice  
1 ripe mango, stoned, peeled and chopped  
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

### **creamy blueberry & vanilla smoothie**

360ml lemonade  
125g vanilla ice cream  
70g blueberries

Put everything into the jug. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

### **breakfast smoothie**

4 tbsp natural yogurt  
200ml milk  
2 tbsp oatmeal or porridge oats  
1 large banana, roughly chopped  
2 tsp honey  
2 apples, cored and roughly chopped  
4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 15 seconds.

### **chocolate orange smoothie**

170g chocolate ice cream  
300ml orange juice  
4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

### **chocolate pear smoothie**

300ml chocolate milk  
2 pears, peeled, cored and quartered  
10 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 15 seconds, then 5 for 5 seconds.

### **banana, vanilla & honey smoothie**

400ml milk  
1 large banana, roughly chopped  
4 tsp honey  
2 tsp vanilla extract  
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

### **nutty banana smoothie**

150g hazlenut yogurt  
1 large banana, cut in two  
200ml milk  
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

### **mango lassi**

200ml natural yogurt  
1 ripe mango, stoned, peeled and chopped  
200ml milk  
2 tsp honey  
10 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

### **cranberry, orange & banana smoothie**

300ml orange juice  
300ml cranberry juice  
1 small banana  
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

### **peach & apricot smoothie**

4 halves of tinned apricot (in juice)  
80ml apricot juice (from tin)  
2 peaches, stoned and quartered  
4 tbsp natural yogurt  
200ml milk  
2 tsp honey  
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 15 seconds, then 5 for 15 seconds.

### **berry fruity smoothie**

300ml apple juice  
90g raspberries  
12 strawberries, stalks removed  
4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 15 seconds, then 5 for 15 seconds.

### **apple, melon & kiwi fruit smoothie**

400ml apple juice  
1 kiwi fruit, peeled and roughly chopped  
150g melon, roughly chopped  
6 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

**adult only smoothies** – these make 2 glasses

**tropical cocktail**

200ml ginger beer  
150g melon, roughly chopped  
40ml rum  
5 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

**cosmopolitan**

100ml cranberry juice  
50ml vodka  
50ml cointreau

Put everything into the jug. Run at speed 2 for 10 seconds.

**baileys coffee cocktail**

100ml milk  
40g vanilla ice cream  
½ tsp instant coffee  
40ml baileys or irish cream liqueur  
3 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 5 seconds.

**strawberry gin fizz**

100ml lemonade  
60ml gin  
1 tsp lemon juice  
6 strawberries, stalks removed  
5 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

**mango & rum cocktail**

100ml pineapple juice  
½ ripe mango, stone removed, peeled and roughly chopped  
1 small banana, roughly chopped  
40ml rum  
3 tbsp natural yogurt  
5 ice cubes

Stone, peel and roughly chop the mango. Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

**la mumba**

300ml chocolate milk  
50ml brandy  
3 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 10 seconds, then 5 for 10 seconds.

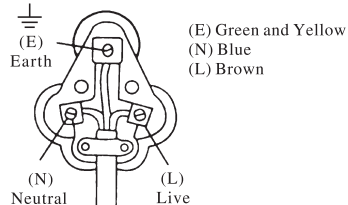
**pina colada**

200ml pineapple juice  
100ml malibu  
30ml single cream  
4 ice cubes

Put everything into the jug, ice cubes last. Run at speed 2 for 15 seconds, then 5 for 10 seconds.

**Connect 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



**NOTE:** This appliance is a class two product and as such does not have an Earth wire. Please follow the above instructions leaving out the connection for the Earth wire.

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.

Children should be supervised to ensure that they do not play with the appliance.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments;







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

**WARRANTY**

1. Tedex Trading (Pty) Limited ("Tedex") 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.

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