



Russell Hobbs



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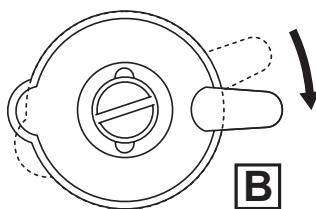
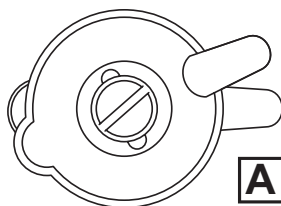
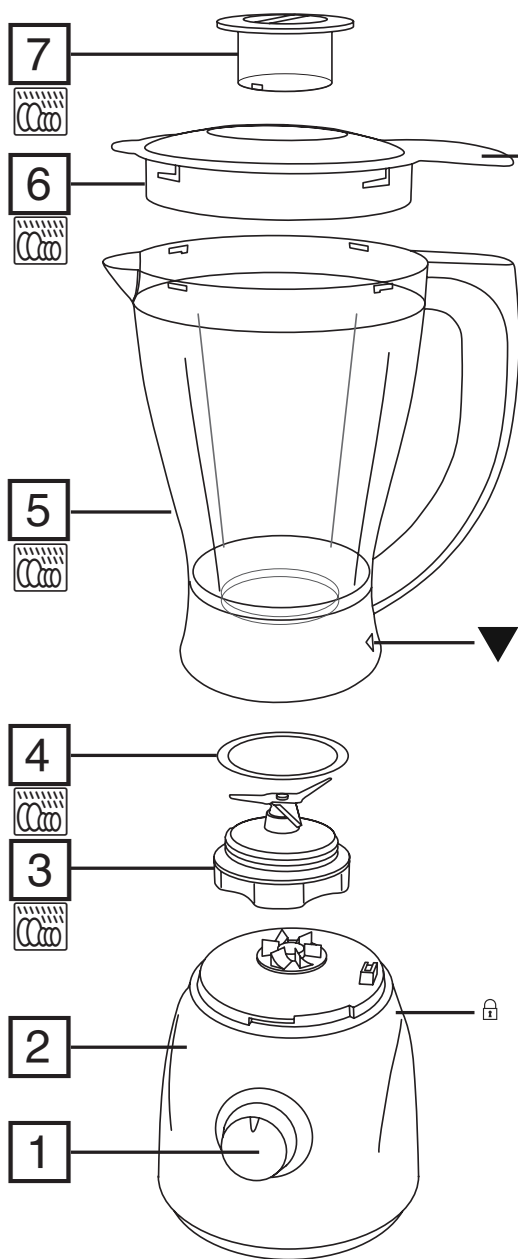
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IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by 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 must not use or play with the appliance.

Keep the appliance and cable out of reach of children.

To avoid injury, take care handling the blades, emptying the jug, and cleaning.

 Never process hot or boiling liquids.

Misuse of the appliance may cause injury.

Unplug the appliance before assembly, disassembly, or cleaning.

Don't leave the appliance unattended while plugged in.

If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

-  Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Switch off (0) before fitting the jug to the motor unit.
- Switch off (0), and wait till the blades come to a stop before removing the lid from the jug, or removing the jug from the motor unit.
- Don't put your hand into the jug, even after you've removed it from the motor unit – the blades are sharp.
- Don't put any other object (spoon, spatula, etc.) into the jug while the blender is plugged in.
- Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------|---|
| 1. Speed control | 6. Lid |
| 2. Motor unit | 7. Cap |
| 3. Blade unit | 8. Tab |
| 4. Seal |  Dishwasher safe |
| 5. Jug | |

PREPARATION

1. Sit the motor unit on a stable, level surface.
2. Align the ▼ on the bottom of the jug with the  on the motor unit.
3. Lower the jug on to the motor unit, then turn the jug to align the ▼ with the .
4. Turn the lid anti-clockwise to unlock it then lift it off the jug.

5. Put the ingredients into the jug.
6. Don't fill past the 1500ml mark. If you do, the contents may force the lid off when you start the motor.
7. Place the lid onto the jug with the tab as shown in figure A.
8. Twist the lid clockwise to lock it (fig. B)
9. Push the cap into the hole in the lid.
10. Don't run the appliance without fitting the cap.
11. Check that the speed control is set to 0.
12. Put the plug into the power socket.

USING YOUR BLENDER

- Don't run the motor continuously for more than 3 minutes because it may overheat. After 3 minutes switch off for at least 10 minutes to allow the motor to cool.
 - Your blender will stop operating if it overheats. If this happens, unplug your blender and let it cool down for at least 15 minutes before using it again.
1. Turn the speed control to the speed you want (1 = low, 2 = high).
 2. Turn the speed control back to 0 to turn the motor off.
 3. Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
 4. Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.

PULSE

Turning the speed control anti-clockwise to Ⓢ will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.

ADDING INGREDIENTS

To add ingredients while the blender is working, remove the cap, pour the new ingredients through the hole, then replace the cap.

Check that the added ingredients don't increase the volume in the jug past the 1500ml mark.

CARE AND MAINTENANCE

1. Switch the appliance off (0) and unplug it.
 2. Wipe the outside of the motor unit with a clean damp cloth.
 3. Wash the removable parts in warm soapy water, rinse well, drain, and air dry.
-  You may wash these parts in a dishwasher.
- If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
 - The damage should be cosmetic only, and should not affect the operation of the appliance.

BLADE UNIT

You may remove the blade unit for cleaning. This is best done with the jug turned upside down.

1. Grip the jug handle with one hand.
2. Grip the bottom of the blade unit with the other hand.
3. Turn the blade unit clockwise till it comes loose from the jug base.
4. Carefully, pull it up and out of the bottom of the jug.
5. Lift the seal away from the blade unit.
6. Wash the seal and blade unit in warm soapy water, rinse, and air dry.

7. Take great care with the blades – don't handle them directly, use a nylon washing-up brush.
8. Replace the seal round the blade unit.
9. Replace the blade unit in the jug base.
10. Turn the blade unit anti-clockwise to tighten it.



RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

For recipes, please visit <http://eu.russellhobbs.com/recipes/>

RECIPES

= handful
 = bunch

= tablespoon (15ml)
 = teaspoon (5ml)

= clove(s)

LEEK AND POTATO SOUP

150 g leeks
2 stock cubes
salt and pepper

150 g potatoes
800 ml water

Process the leeks and potatoes for 2 second. Transfer to a large pan. Add the water and stock cubes. Bring to the boil, stirring. Reduce the heat. Cover the pan. Simmer for 20 minutes. Remove from the heat. Cool for 30 minutes. Process till smooth. Bring to serving temperature (don't let it boil). Adjust the seasoning. Serve with bread.

For 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

900 g pumpkin
2 leeks
900 ml chicken/vegetable stock
2 single cream/crème fraîche
1 coriander leaves

2 vegetable oil
2 garlic
1 ground ginger
1 ground coriander
salt and pepper

Peel, deseed, and cut the pumpkin into chunks. Heat the oil in a pan. Add the leeks, garlic and spices. Stir for 3 minutes. Add the stock and pumpkin. Bring to the boil, stirring. Reduce the heat. Cover the pan. Simmer for 20-30 minutes. Remove from the heat. Stir in the coriander and cream. Cool for 30 minutes. Process till smooth. Bring to serving temperature (don't let it boil). Adjust the seasoning. Serve with bread.

CORIANDER PESTO

2 coriander leaves
60 g pine nuts
60 g Parmesan, grated

2 garlic
125 ml olive oil

Process the coriander, garlic, pine nuts and half the oil till smooth. Transfer to a large bowl. Stir in the Parmesan. Add oil to adjust the consistency: For a dip: thick. For a topping: medium. For pasta sauce: thin.

FRUITY SMOOTHIES

Process everything till smooth.

60ml yogurt

200ml milk

30g oatmeal

1 banana

30ml honey

2 apples, cored

170g chocolate ice cream

300g orange juice

150g hazelnut yogurt

1 banana

200ml milk

300ml chocolate milk

2 pears, cored

200ml yogurt

1 mango, stone removed

200ml milk

5ml honey

300ml milk

1 banana

12 strawberries

400ml milk

1 banana

20ml honey

10ml vanilla extract

360ml lemonade

125g vanilla ice cream

70g blueberries

300ml orange juice

300ml cranberry juice

1 banana

4 halves of tinned apricot

80ml apricot juice (from tin)

2 peaches, stone removed

60ml yogurt

200ml milk

10ml honey

600ml apple juice

1 mango, stone removed

300ml apple juice

90g raspberries

12 strawberries

400ml apple juice

1 kiwi fruit, peeled

150g melon

350ml lemonade

125ml chocolate ice cream

100ml cherries, stones removed