



Russell Hobbs

INSTRUCTIONS AND WARRANTY



**MODEL NO. RHSC055
RUSSELL HOBBS 500W STICK BLENDER SET**

Thank you for purchasing the Russell Hobbs 500W Stick Blender Set. Each unit has been manufactured to ensure safety, reliability and ease of use. Before use, please read the instructions carefully and keep it for future reference. Should you pass the unit on, please ensure that you also pass the Instruction Manual on.

FEATURES OF THE RUSSELL HOBBS 500W STICK BLENDER SET

- Powerful 500W motor
- 2 Speed function
- Stainless steel blending stick with inner stainless steel shaft
- This complete set includes the stainless steel, stick blending leg, balloon whisk, 1.5L chopping bowl, stainless steel chopping blade, reversible slicing and shredding disc, and mixing/ measuring beaker
- Easily detachable for no fuss cleaning
- Rubberised comfort-grip accents
- Ergonomically designed with built-in safety device
- Blend, whip, chop and slice your favourite recipes!
- Ideally suited for making delectable sauces and soups, making home-made purées, cocktails, preparing fresh salad ingredients, salsa's, processing of cheese and so much more!
- Includes recipes
- For domestic use only
- 1 year warranty

NOTE: USE EXTREME CARE WHEN HANDLING THE BLADE; DO NOT TOUCH THE BLADE WITH YOUR FINGERS. THE BLADE/S ARE SHARP AND CAN CAUSE INJURY.

IMPORTANT SAFEGUARDS

When using your Russell Hobbs Stick Blender, basic safety precautions should always be followed including the following:

CAUTION: This appliance is not for professional use. It has a powerful motor which results in a highly efficient kitchen tool. There should be no need to run the motor for longer than the advisory cycle times below.

PLEASE FOLLOW THESE CYCLE TIMES TO HELP PROLONG THE LIFE OF YOUR APPLIANCE:

- If blending 'solid' or 'sticky' ingredients, please use your blender for no longer than 30 seconds at a time. After blending for 30 seconds, switch your blender off for 10-15 minutes to avoid damaging the motor.
 - If blending 'liquid' ingredients, please use your blender for no longer than 1-minute at a time. After blending for a minute, switch your blender off for 10-15 minutes to avoid damaging the motor.
 - Please use the chopper attachment for no longer than 20 seconds at a time. After chopping for 20 seconds, switch your blender off for 10-15 minutes to avoid damaging the motor.
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. The 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. Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembling or cleaning.
 6. Avoid any contact with moving parts. Never touch the rotating tools while still in motion - always wait for them to come to a complete stop.
 7. Close supervision is required when any appliance is used near or by children or invalids.

8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person 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 only original parts. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
14. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
15. 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.
16. 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.
17. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
18. Keep the appliance and cord away from direct radiant heat from the sun, from damp, from sharp edges and other dangers.
19. 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, 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.
20. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
21. DO NOT carry the appliance by the power cord.

22. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
23. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
24. Do not operate this appliance by means of an external timer or remote control system.
25. Never use this appliance to mix, blend or stir anything other than foods.
26. Do not use during cooking processes or with boiling liquids.
27. The blade/s are very sharp. Take care when handling the sharp cutting blade/s, emptying the bowl and during cleaning.
28. Ensure that the switch is in the "0" / "Off" position after each use.
29. 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.
30. 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.
31. 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.
32. Children should be supervised to ensure that they do not play with the appliance.

PARTS DIAGRAM –500W STICK BLENDER (MODEL: RHSC055)



- (1) Speed Control
- (2) Main Housing
- (3) Pusher
- (4) Chopping Bowl
- (5) Measuring Beaker
- (6) Stainless steel blending leg attachment
- (7) Slicing and shredding disc
- (8) Balloon whisk

BEFORE FIRST USE

Before using your appliance for the first time take the appliance out of the box and take off any protective wrappings. **REMEMBER: DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS.** Wash the blending leg, and accessories in warm soapy water, rinse well and dry. Wipe the main motor unit with a slightly dampened cloth.

OPERATING INSTRUCTIONS

Your stick blender is designed to help you prepare everything from soups to chocolate mousse quickly and with minimal effort.

1. Ensure the stick blender is unplugged or switched off at the wall socket.
2. Insert blender leg or balloon whisk to the motor unit and turn in a clockwise position until the two parts are locked together
3. Put the ingredients into a mixing bowl, beaker or a different durable bowl, which is sufficiently tall and wide to avoid splashing.
4. Plug the unit into the mains power supply.
5. Dip the blending leg or balloon whisk as deep as possible into the mixture.

NOTE: Do not immerse the stick blender/ balloon whisk in food or liquid above the “MAX” indicator line of the measuring beaker. When choosing not to use the beaker, ensure that the blender/ balloon whisk is not immersed beyond the point where the blending leg or balloon whisk join with the motor body.

NEVER USE YOUR APPLIANCE IN A BOWL OR SAUCEPAN WHILE COOKING.

FOR BEST RESULTS:

- Use a wide container.
- Only whip up to 400ml chilled cream (min. 30% fat content, 4-8°C).
- Only whip up to 4 egg whites.
- Move the whisk in a clockwise direction through the food preparation.

SUGGESTIONS FOR USE

- Move the blending leg and blade gently around the mixture to ensure uniform results.
- If you want to clean the sides and base of the beaker/container with a hand-held utensil, first switch the machine OFF (by switching it off at the wall socket).
- To avoid unnecessary splashing, immerse the blending leg and blade into the mixture before switching the appliance ON.
- The speed can be adjusted at any time. Use the LOW speed setting for the thicker consistency. Use the HIGH speed setting for finer consistency.

GETTING TO KNOW YOUR CHOPPER ATTACHMENT

The chopper is perfectly suited for chopping meat, cheese, onions, herbs, garlic, carrots, walnuts, almonds, prunes etc. It is not recommended to use the chopper to chop flour.

NOTE: Do not chop extremely hard food such as nutmeg, coffee beans and grains.

BEFORE CHOPPING

- Pre-cut meat (200g at 2cm x 2cm x 2cm, cheese, onions (100g), garlic, carrots (200g), and chillies.
- Remove stalks from herbs, de-shell nuts.
- Remove bones, tendons and gristle from meat.

OPERATING THE CHOPPER ATTACHMENT

1. Carefully remove the plastic cover from the blade. **Caution: the Blade is very sharp! Always hold it on the upper plastic part.**
2. Place the blade on the centre pin of the chopper bowl.
3. Place the food in the chopper bowl.
4. Put the chopper gear box on to the chopper bowl.
5. Insert the motor part into the gear box until it locks.
6. Use the low or high speed to suit preference.
7. During processing, hold the motor part with one hand and the chopper bowl with the other hand.
8. After use, remove the motor part first and then detach the chopper gear box.
9. Remove the blade from the bowl carefully. Remove the processed food from the chopper bowl.

CLEANING AND MAINTENANCE

NOTE: Use extreme care when handling the blade at the bottom of the blending leg. Do not touch the blade with your fingers. The blade is very sharp and can cause injury.

- Make sure the unit is switched off and unplugged from the main power supply.
- Disconnect the blending tool (blending leg/ balloon whisk / chopper) from the motor.
- It is much easier to clean the accessories directly after their use.
- Clean the motor unit, whisk gear box and chopper gear box (I) with a damp cloth only and dry thoroughly.
- Clean the blending leg attachment in warm soapy water, rinse and dry thoroughly.
- Clean the measuring beaker, whisk, chopper blade, slicing disc and chopper bowl in the dishwasher. Alternatively wash in warm, soapy water, rinse and dry well.
- To remove stubborn spots wipe the surface with a piece of cloth slightly dampened in soapy water. Follow with a clean damp cloth.
- When processing foods with colour (e.g. carrots), parts of the appliance may become discoloured. Wipe these parts with vegetable oil before washing them.

- Do not use any abrasive cleaning material to clean any part of the stick blender, as it will harm the exterior.

CAUTION: The stick blender motor should never be submerged in water or held under running tap water. To clean, simply wipe with a damp cloth and dry thoroughly.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.

RECIPES

STRAWBERRY SHAKE

Ingredients

½ Cup vanilla ice cream

½ Cup milk

½ Cup fresh strawberries (Other type of fruit can be used such as: peaches, pineapple, and banana)

1 ½ Tablespoons powdered sugar

Directions

Attach the blending leg to the motor body. Place the ingredients into the mixing bowl. Blend on the HIGH speed for 25-30 seconds. Makes one shake.

MAYONNAISE

Ingredients

200-250 ml oil
1 egg (yolk and white)
1 tbsp. lemon juice or vinegar
Salt and pepper to taste

Directions

Put all ingredients into the beaker according to the above-mentioned order. Introduce the stick blender to the base of the beaker. Pressing the On/Off switch, keep the stick blender in this position until the oil emulsifies. Then, without switching off, slowly move it up and down until the mayonnaise is well combined. Ensure to follow cycle times.

BUTTERNUT SQUASH & APPLE SOUP WITH CHESTNUTS

To speed preparation, this recipe calls for prepared butternut squash puree. A garnish of lightly sweetened whipped cream and chopped roasted chestnuts adds richness and texture to the soup.

Ingredients

2 Tbs. unsalted butter
1 yellow onion, thinly sliced
2 Golden Delicious apples, peeled, cored and thinly sliced
1 jar (32 oz.) butternut squash puree
2 1/2 to 3 cups chicken stock
1 large bay leaf
2 tsp. salt, plus more, to taste
1/2 cup heavy cream
Freshly ground pepper, to taste
1/2 cup heavy cream, whipped until just thickened (optional)
12 fresh chestnuts, roasted, peeled and roughly chopped

Directions

In a small stockpot over medium heat, melt the butter. Add the onion and apples and cook, stirring occasionally, until softened, about 10 minutes. Stir in the butternut squash puree, 2 1/2 cups of the stock, the bay leaf and the 2 tsp. salt. Bring to a simmer; reduce the heat to medium-low and cook, stirring occasionally, about 30 minutes. Remove the bay leaf and discard.

Using the stick blender, puree the soup until smooth. Pour through a fine-mesh sieve set over a clean stockpot. Stir in the cream and add more stock to reach the desired consistency. Season with salt and pepper. Reheat the soup gently to serving temperature.

Ladle the soup into warmed bowls. Garnish each serving with a swirl of whipped cream and sprinkle with chestnuts. Serve immediately. Serves 6

BUTTERNUT SQUASH SOUP WITH HAZELNUT AND CREAM

Be sure to toast and skin the hazelnuts before adding them to the cream. Toasting brings out the rich flavour of the nuts and loosens the skins, which can taste bitter. Place the nuts in a dry fry pan over medium heat and toast, shaking the pan or stirring occasionally, until the nuts are fragrant, 10 to 15 minutes. Or spread the nuts in a single layer on a baking sheet and toast in a 325°F oven, stirring occasionally, for 10 to 15 minutes. While the nuts are still warm, wrap them in a kitchen towel and rub vigorously to remove the skins. It's OK if a few bits of skin still cling to the nuts.

Ingredients

1/3 cup heavy cream

2 Tbs. finely chopped toasted hazelnuts

Salt and freshly ground pepper, to taste

2 Tbs. unsalted butter

1 yellow onion, chopped

2 cups unsalted chicken stock, warmed, plus more as needed

1 jar (17 oz.) butternut squash puree

Freshly grated nutmeg, to taste

Directions

In a saucepan over medium heat, warm the cream until steam starts to rise. Remove from the heat, add the hazelnuts and let cool. Season with salt and pepper.

Refrigerate for 1 hour.

In a soup pot over medium heat, melt the butter. Add the onion and sauté, stirring occasionally, until tender and translucent, 4 to 6 minutes. Add the 2 cups stock and the squash puree and bring to a simmer, stirring, and then reduce the heat to medium-low. Cook, stirring for 12 to 15 minutes. Using the stick blender to puree the soup, adding more stock if the soup is too thick. Season with salt, pepper and nutmeg.

Whisk the hazelnut cream until lightly foamy. Ladle the soup into warmed bowls and top each serving with the hazelnut cream. Serves 4

ASPARAGUS SOUP

For an ultra smooth soup, strain it through a fine sieve, or a conical strainer that is a favourite in restaurant kitchens. A pestle is used to push the food through the fine-mesh perforations of the sieve.

Ingredients

1 1/2lb. asparagus
4 Tbs. (1/2 stick) plus 2 tsp. unsalted butter
1 yellow onion, diced
3 garlic cloves, minced
1/4 cup dry vermouth
3 cups chicken stock, plus more as needed
Salt and freshly ground pepper, to taste
3/4 cup heavy cream

Directions

Snap off the tough stem ends from the asparagus spears. Cut the tips off 8 of the spears into 2-inch lengths. Set the tips aside. Chop the remaining asparagus into 1-inch pieces.

In a heavy soup pot over medium heat, melt the 4 Tbs. (1.2 stick) butter. Add the onion and garlic and sauté, stirring occasionally, until tender and translucent, 3 to 4 minutes. Add the vermouth and cook until most of the liquid has evaporated. Add the chopped asparagus and the 3 cups stock. Season with salt and pepper. Bring to a simmer, and then reduce the heat to medium-low. Cover and cook until the asparagus is tender, about 20 minutes.

Using the stick blender, puree the soup until smooth, about 2 minutes. Pass the soup through a fine sieve into a clean saucepan. Stir in the cream plus more stock if needed to reach the desired consistency. Season with salt and pepper. Set the pan over low heat and reheat the soup to serving temperature.

In a small sauté pan over medium heat, melt the 2 tsp. butter. Add the reserved asparagus tips and cook until just tender, about 2 minutes. Ladle the soup into warmed bowls, garnish with the asparagus tips and serve immediately. Serves 4.

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.

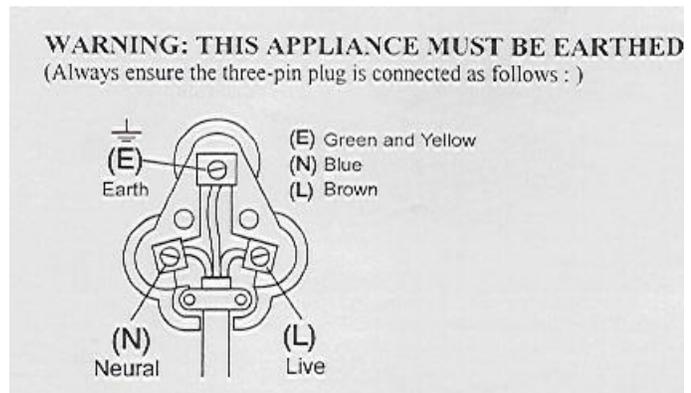
This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

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.

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