



Russell Hobbs

INSTRUCTIONS AND WARRANTY



MODEL NO. RHFP329 RUSSELL HOBBS VELOCITY DARK FOOD PROCESSOR

1-year standard warranty
Warranty will be extended another year if you register your product
online within 12 months of purchase
(visit <https://russellhobbswarranty.co.za/>)



Thank you for purchasing the Russell Hobbs Velocity Dark Food Processor. 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.

FEATURES OF THE RUSSELL HOBBS VELOCITY DARK FOOD PROCESSOR

- Powerful 1000W motor
- 1.5L Bowl capacity
- Stepless Speed control with tracking light
- 3 preset programs with LED lights (pulse, crushing, smoothie)
- Multi-functional blades:
 - Stainless steel slicing blade
 - Stainless steel chopping blade
 - Stainless steel shredding blade
 - Stainless steel chip blade
 - Plastic kneading blade
 - Juicer and whisk disc
- 1.75L Plastic jug included
- Double lock safety system
- Dual feeding chutes
- Non-slip feet for added stability
- For domestic use only
- 1-year standard warranty. Warranty will be extended for another year if you register your product online within 12 months of purchase (visit <https://russellhobbswarranty.co.za/>)

IMPORTANT SAFEGUARDS

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

1. Please read the instructions carefully before using the 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 food processor and cause injury to the user.
4. This food processor is intended for household use only. Commercial use invalidates 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 food processor is not intended for use by people (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 food processor.
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 food processor 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.
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. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire, or electric shock.
14. Care must be taken when dismantling and assembling the blender as the blades and discs are very sharp.
15. Never reach with your fingers into the feed chute.
16. Never place hard objects into the processor, the blades could become blunt. This process may also result in injury.
17. The maxi blend should only be removed when the tools/blades /discs/ are stationary.

18. Do not fill the processing bowl with hot liquids (only cold or room temperature liquids).
19. The food processor can be used for up to 1 minute without stopping (this is one cycle). Ensure the appliance is cooled down for at least 2 minutes after each cycle. After the third cycle the food processor should be switched off for 5 minutes.
20. Always remove the tools/blades/discs and spindles before removing the contents of the bowl.
21. Do not exceed the maximum filling volume.
22. Please be careful with the metal blade, it is extremely sharp, store it with the blade protector fitted.
23. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
24. 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.
25. 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.
26. Do not use the food processor on a gas or electric cooking top or over or near an open flame.
27. Use of an extension cord with this food processor is not recommended. However, if it is necessary to use an extension cord, ensure that the cord 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.
28. This food processor is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
29. DO NOT carry the food processor by the power cord.
30. Do not leave this food processor unattended during use. Always unplug the unit when not in use or before cleaning.
31. Always operate the food processor on a smooth, even, stable surface. Do not place the unit on a hot surface.
32. Ensure that the switch is in the "Off" position after each use.
33. 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.
34. 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 precautions and instructions could affect the safe operation of this machine.
35. The appliance is fitted with a safety switch to prevent the motor operating unless the food processor bowl or blender jug is in place. Do not use this to switch the appliance on and off.
36. Do not use the food processor without first locking the lid in place.

37. Do not put your hand into the bowl or jug, even when it has been removed for cleaning – the blades are very sharp.
38. Do not put any other object (spoon, spatula, etc.) into the bowl or jug while the blender is plugged in.
39. Do not let the bowl or jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
40. Do not fill the bowl or jug above the MAX. mark. If you do, the contents may force the lid off when you start the motor.
41. Do not use the food processor for any purpose other than those described in these instructions.
42. Do not run the food processor empty, as it may overheat.
43. This food processor is designed for processing household quantities; it is not suitable for commercial purposes. Use the appliance only for the purpose for which it was designed.
44. Do not run this food processor with an external timer or remote-control system.
45. To avoid the danger of fire and/or explosion, do not use this food processor to stir/mix paints or solvents.

OPERATING INSTRUCTIONS

OPERATING SPEEDS

The food processor has stepless speed control and 3 preset programs.



Place the motor base on a flat and dry stable platform

Plug the food processor into a mains supply pocket.

The speed dial will light up once switched on:

- Red light: The accessories are not assembled correctly or locked in place. Ensure all accessories and the processing bowl/ jug is locked in place.
- Blue light: The machine is ready for use

STEPLESS SPEED CONTROL



The food processor has stepless speed control. Turn the dial to minimum to start working at slow speed. Increase the speed by turning the dial clockwise until the maximum speed is reached.

Note: The food processor can be used for up to 1 minute without stopping (this is one cycle).

Ensure the appliance is cooled down for at least 2 minutes after each cycle. After the third cycle the food processor should be switched off for 5 minutes.

3 PRESET PROGRAM SPEEDS

The food processor has 3 preset programs: Pulse, ice crushing, smoothie.



Turn the dial to the mode position to operate one of the 3 preset programs. The 3 Preset buttons will light up blue. When the program is selected, only the selected program button will light up.



Pulse mode: The pulse function provides a quick, powerful burst of blending action, allowing you more control over blending speed and consistency. Use this function for short, controlled blending to break down tougher ingredients, achieve chunkier textures, or prevent over-processing. Press and hold the 'pulse' button for a brief moment, then release it. Repeat in short bursts until you reach the desired texture

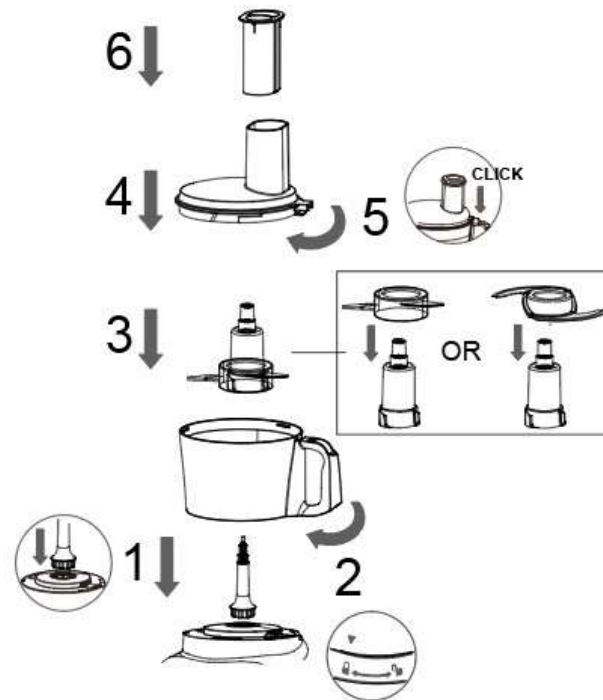


Ice crushing mode: The ice-crushing function is specially designed to crush ice into fine, even pieces, ideal for smoothies, cocktails, or frozen treats. This function is optimized to handle the hardness of ice cubes, so it's efficient and effective. Press the 'ice crushing' button and the food processor will turn on and off automatically for a set period of time. Press the button to cancel the mode.



Smoothie blending mode: The smoothie function is designed to blend fruits, vegetables, and liquids into a smooth, creamy consistency, ideal for shakes, smoothies, and other nutritious drinks. This function optimizes blending speed and duration to fully incorporate ingredients, even tougher ones like frozen fruits or leafy greens. Press the 'smoothie' button and the food processor will start working and increase the speed until it reaches max speed. The food processor will work for 2 minutes before switching off automatically.

CHOPPING BLADE/ KNEADING BLADE ASSEMBLY



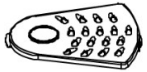
- Place the motor base on the flat and dry stable platform.
- Place the driving shaft on the motor base. (1)
- Place the processing bowl into the driving shaft and turn it clockwise to seat it firmly on the motor base. (2) The handle of the bowl should face to the right side of the switch knob.
- Place the blade adapter onto the driving shaft. (3)
- Place the chopping blade onto the blade adapter and make them attach firmly together (3)
- Turn the chopping blade to the right position, then put food into the bowl.
- Place the cover on the bowl, turn it clockwise until the cover interlocks on the bowl. (4)(5)
- Place a pusher into the feeding chute (6)

TIPS AND WARNINGS

- Always ensure the chopping blade/ kneading blade is placed inside the bowl before adding food/ ingredients.
- Use the pulse function multiple times to prevent cutting ingredients too finely. Avoid running the machine for an extended period when chopping hard cheese or chocolate, as these can overheat and start to melt.
- The recommended chopping duration is between 30 seconds and 1 minute.
- When kneading dough, add flour and water in a ratio of 1:0.6, that is, 100g of flour plus 60g of water, which can ensure the dough effect.

- The standard processing time for kneading dough is:
 - Start kneading dough for about 20 seconds, stop for 2 minutes, and then start kneading dough for 15 seconds as a cycle. Generally, 1 to 2 cycles can knead the dough. If the processing time is too long, the stickiness of the dough will increase, and the dough will stick to the kneading blade, causing the machine to swing and work abnormally.
- Kneading dough is generally operated at high speed.

SHREDDING, SLICING AND FRENCH FRY BLADE ASSEMBLY



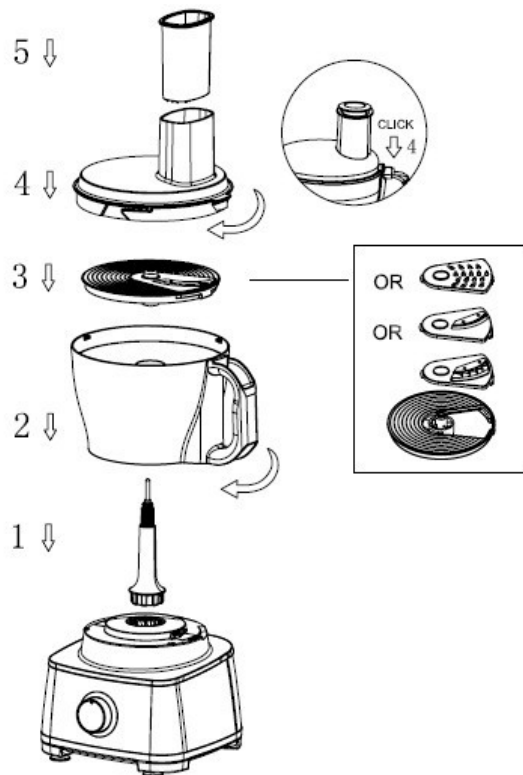
Julienne/ shredding blade



Slicing blade



French fry blade

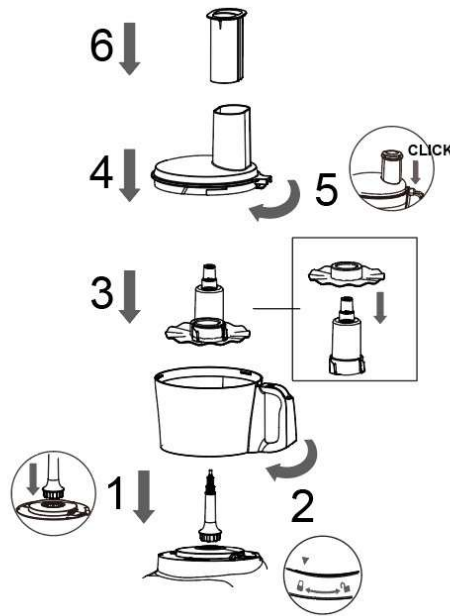


- Place the motor base on the flat and dry stable platform.
- Place the driving shaft on the motor base. (1)
- Place the processing bowl onto the driving shaft and turn it clockwise to seat it firmly on the motor base. (2) The handle of the bowl should face the right side of the switch knob.
- Place the desired shredding, slicing, or French fry blade onto the blade holder (3)
- Place the blade holder onto the processing bowl. (3)
- Place the cover on the bowl and turn the cover clockwise until the cover interlocks on the bowl. (4)
- Ensure the switch is set to '0' speed. Connect the plug to the socket and use the pulse function to check if the machine is assembled correctly. If you notice any abnormalities, unplug the machine and reassemble it as instructed above. Only one blade should be used at a time.

TIPS AND WARNINGS

- Gently push the food down while feeding it into the chutes. (5)
- Pre-cut the food into smaller pieces that match the diameter of the feeding chutes.
- Gradually feed the food for optimal results. When cutting soft foods, use a lower speed to prevent the food from becoming soupy. If you need to cut a large quantity of food, divide it into multiple batches, such as 1500 ml per batch.
- The blades are very sharp, so please exercise caution during assembly, disassembly, cleaning, and storage.

EMULSIFYING DISC ASSEMBLY

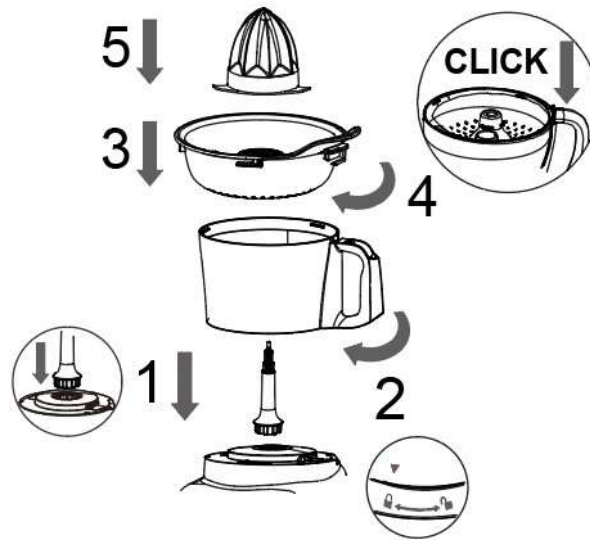


- Place the motor base on the flat and dry stable platform.
- Place the driving shaft on the motor base. (1)
- Place the processing bowl onto the driving shaft and turn it clockwise to seat it firmly on the motor base. (2) The handle of the bowl should face the right side of the switch knob.
- Place the emulsifying disc on to blade holder (3)
- Place the blade holder onto the processing bowl. (3)
- Place the ingredients into the bowl
- Place the cover on the bowl and turn the cover clockwise until the cover interlocks on the bowl. (4) (5)

TIPS AND WARNINGS

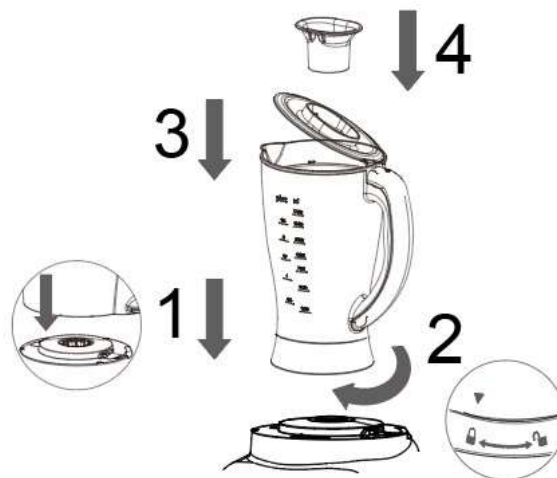
- Use the emulsify disc to make mayonnaise, aioli, dressings, instant pudding, whipping cream, eggs whites and sponge cake mixtures.
- Add the base liquid first, usually the egg yolks or whole eggs (for mayonnaise) or other emulsifying agents. This goes into the bowl before starting the machine.
- Slowly add the oil or fat through the feed tube while the machine is running. This gradual addition is key because it allows the oil droplets to disperse and bind with the emulsifier, creating a smooth, stable mixture.
- Add seasonings or acidic components (like vinegar or lemon juice) either at the start with the base liquid or toward the end, depending on the recipe.

CITRUS JUICER ASSEMBLY



- Place the motor base on the flat and dry stable platform.
- Place the driving shaft on the motor base. (1)
- Place the processing bowl onto the driving shaft and turn it clockwise to seat it firmly on the motor base. (2) The handle of the bowl should face the right side of the switch knob.
- Place the citrus juicer onto the blade holder (3)
- Place the blade holder onto the processing bowl. (3)
- **Tip:** For best results, juice at a slow speed.

JUG BLENDER ASSEMBLY



- Place the motor base on the flat and dry stable platform.
- Place the fully assembled jug on the base on turn clockwise to lock the jug in place.
- Ensure the lid and lid cap are securely in place before blending.

CLEANING AND MAINTENANCE

- Unplug the power cord to protect you from electric shock while cleaning the machine, do not immerse the motor base and power cord into water.
- All the removable accessories can be cleaned in water except the motor base, dry the wet parts after cleaning. The detachable accessories can be washed in a dishwasher.
- Always place the machine in a dry place with air circulation.
- Do not use hard (scouring) detergent to avoid any scratch on the product.
- Do not operate the appliance for more than 1 minute at a stretch.
- 1 minute ON and 3 minutes OFF, max. 5 circles, then turn off the machine and let it cool down to room temperature.

STORING THE FOOD PROCESSOR

- 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 dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this hand mixer. 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 hand mixer and 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, the manufacturer or an authorised service agent must replace it, in order to avoid any hazard. If service becomes necessary within the warranty period, the hand mixer

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.

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

1 YEAR STANDARD WARRANTY

Warranty will be extended for another year if you register your product online within 12 months of purchase (visit <https://russellhobbswarranty.co.za/>)

WARRANTY AND EXTENDED WARRANTY

1. Home of Living Brands (Pty) Limited ("Home of Living Brands") 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. Home of Living Brands shall extend the warranty period for a further period of 1(one) year ("extended warranty period*"), on condition that the purchaser registers the product on the website, within 12 months from the date of purchase of the product. The website address for registration is as follows: <https://russellhobbswarranty.co.za/>.
3. 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 or if applicable, the extended 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.
4. The faulty product must be taken to the supplier's service centre to exercise the warranty.
5. 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 (a) the customer is not the cause of the product breaking, and (b) the product has been used for the intended purpose stipulated in the product manual. 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.
6. 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. In this regard any accessories supplied with the product by the supplier, may be excluded in this warranty or extended warranty (see Exclusions to Warranty and Extended Warranty document).
7. 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, subject to the supplier's discretion.
8. 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 (JOHANNESBURG)
NATIONAL NUMBER TEL NO. 087 245 0029

www.homeoflivingbrands.com
www.russellhobbs.co.za
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EXCLUSIONS TO WARRANTY AND EXTENDED WARRANTY

1. Any accessories supplied with the product, including but not limited to, bowls, jugs, mills or carafes made either of glass or plastic and supplied with this appliance (hereinafter referred to as "the accessory or accessories"), is warranted to be free from material and workmanship defects for the duration of the appliance warranty.
2. The accessories should give trouble free service when used in accordance with the directions described in the instruction manual. However, the accessories will be damaged if subjected to impact, and this damage is not covered by the warranty. Such impact damage can occur either from the outside (if for example it is dropped or knocked against a hard surface), or from within (if for example foreign objects are placed within the accessories and the power is switched on).
3. Should you need to replace an accessory during the warranty period; a claim for a free replacement will only be considered if the item (including all shards and broken parts) is returned to the nearest HOLB service centre for examination.
4. The remains of the accessory will be carefully examined by the relevant professionals and if it is determined (at the sole discretion of HOLB) that the damage was caused by impact, then the claim will be refused and will not be covered by the warranty or any extended warranty.
5. Any replacement part provided in terms of clause 4 above will become a chargeable item payable by the customer.