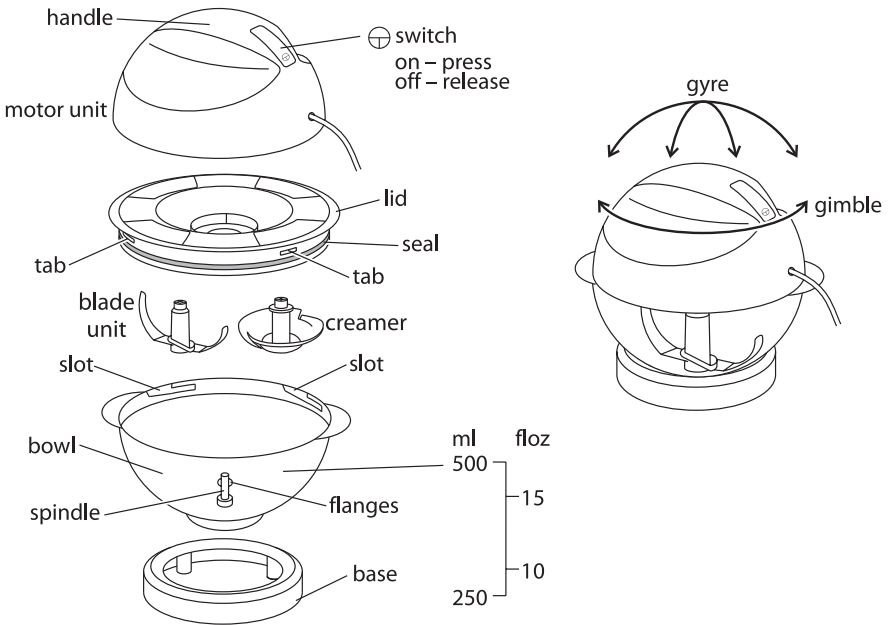




Russell Hobbs



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 appliance must only be used by or under the supervision of a responsible adult. Use and store the appliance out of reach of children.
- 2 Don't put the motor unit in liquid, don't use the appliance in a bathroom, near water, or outdoors.
- 3 Don't open the appliance till the blades have stopped moving.
- 4 Take great care when handling the blade unit.
- 5 The motor won't operate unless the appliance has been properly assembled. This is a safety feature – don't try to overcome it.
- 6 Unplug before dismantling or cleaning the appliance.
- 7 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 8 Don't leave the appliance unattended while plugged in.
- 9 Don't fill with anything hotter than you can comfortably handle (i.e. liquid temperature below 40°C).
- 10 Don't put raw meat of any kind into the bowl.
- 11 Don't fill above the 500ml mark on the bowl.
- 12 Don't run the motor for more than 1 minute at a time, then leave it for a minute to cool down before using it again.
- 13 Don't fit any attachment or accessory other than those we supply.
- 14 Don't use the appliance for any purpose other than those described in these instructions.
- 15 Keep the appliance and the cable away from hotplates, hobs or burners.
- 16 Don't operate the appliance if it's damaged or malfunctions.
- 17 If the cable is damaged, return the appliance, to avoid hazard.
- 18 If you spot an ingredient that's managed to avoid the blades, the chopper's clever design lets you twist and turn it – up-, down-, back-, fore- and side-ways to make sure that all foods are chopped just how you intended them to be.



household use only

before using for the first time

Turn to “care & maintenance” on page 4, and clean the appliance and attachments thoroughly, to remove manufacturing dust, etc.

processing

- 1 Unplug the appliance.
- 2 Lift the motor unit off the bowl.
- 3 Turn the lid anti-clockwise to unlock it, and lift it off the bowl.
- 4 Hold the blade unit by the plastic part.
- 5 Lower the blade unit over the spindle in the bottom of the bowl.
- 6 You may have to turn it slightly, to fit over the flanges on the spindle.
- 7 It's spring-loaded, so you'll feel some resistance as you push it down.
- 8 Put the food in the bowl:
 - a) don't put raw meat of any kind into the bowl
 - b) don't fill above the 500ml mark on the bowl
 - c) don't process large amounts in batches – if you need to process large amounts, you need the mini-chopper's big brother, the Russell Hobbs Allure blender
 - d) don't process hard foods – i.e. anything you can't cut easily with a kitchen knife
 - e) don't chop big bits – maximum 18mm cubes
 - f) don't try to chop ice – you'll damage the blades
- 9 Align the tabs on the edge of the lid with the slots in the top of the bowl.
- 10 Lower the lid on to the bowl, and turn the lid clockwise to lock it shut.
- 11 Lower the motor unit on to the lid.
- 12 You may have to turn it slightly, to engage the top of the blade unit.
- 13 Press the switch to start processing.
- 14 Keep an eye on the bowl, to avoid over-processing.
- 15 Stop pressing, to stop the motor.
- 16 Run the motor in bursts of a few seconds at a time, and inspect the results between bursts.
- 17 You're unlikely to come across anything that needs a full minute of processing, but, if you do, don't run it for more than a minute, and let it cool for 1 minute before using it again.

gyre and gimble

'Twas brilliant, and the spheroid shape
Did gyre and gimble on the base;
All minced up were the crafty bits,
That ducked the volving blades.

- 18 Apologies to Lewis Carroll, but the chopper's clever design lets you twist and turn it, up-, down-, back-, fore-, and side-ways, if you spot an ingredient that's managed to avoid the blades.

finished?

- 19 Lift the motor unit off the bowl.
- 20 Turn the lid anti-clockwise to unlock it.
- 21 Lift the lid off the bowl – hold it at an angle, to let anything on it drip back into the bowl.
- 22 Put a finger on top of the blade unit, to stop it falling out.
- 23 Tip the processed contents out of the bowl.
- 24 Alternatively, hold the plastic part of the blade unit, turn it to free it from the spindle flanges and lift it straight up and out of the bowl. You may fit the creamer in place of the blade unit. It is great for thickening cream, beating eggs as well as creaming eggs and sugar together.

a couple of tips

- Cut your ingredients into small pieces before processing.
- Chocolate, nuts, and cheese will chop/grind better if thoroughly chilled first.

care and maintenance

caution keep your hands away from the blades – they're sharp.



25 Unplug before dismantling or cleaning.

26 Turn the lid anti-clockwise to unlock it, and lift it off the bowl.

27 Hold the plastic part of the blade unit, turn it to free it from the spindle flanges, and lift it straight up and out of the bowl.

28 Don't handle the blades. There's plenty of plastic – handle that instead.

29 Wash the base, bowl, lid, creamer and blade unit in warm soapy water.

30 Rinse to remove all traces of soap and dry thoroughly before use.

31 Check that the seal is seated in its groove.

32 Clean the inside of the blade unit with a toothpick.

33 Don't put the motor unit in water or any other liquid.

34 Don't use harsh or abrasive cleaning agents or solvents.

35 Don't put any part of the appliance in a dishwasher.

36 Store the appliance away from direct sunlight, and, if possible, from fluorescent light.

staining

37 Carotenoids, which are found in many other vegetables as well as carrots, can cause severe staining. This staining may be impossible to remove. Don't worry about this, it won't affect the operation of the appliance.

38 If you want to try, then you could try soaking the stained parts overnight in one of the following:

a) quarter of a cup of household bleach in a sink full of warm water

b) a mixture of 1 part white vinegar to two parts warm water

c) half a small packet of baking soda in enough warm water to cover the parts

caution Don't try to mix these methods. You may make a mess, you may cause nasty eye-watering, breath-catching fumes, and you may harm the parts you're trying to clean.

a few simple recipes to get you started

sweet and sour sauce

2 shallots, peeled

small piece fresh ginger, peeled

1 clove garlic

1 tbsp soy sauce

dash white wine vinegar

1 tsp mustard

1 tsp tomato purée

Process everything together till really smooth. Serve with chicken or fish, or as a dip.

black olive and anchovy tapenade/sauce

125g pitted black olives

30g anchovy fillets, drained

1½ tbsp capers, drained

75ml olive oil

1 tbsp brandy (optional)

fresh ground black pepper

Reserve about half of the oil. Put everything else into the bowl and process for a couple of seconds.

Examine the result, adjust the oil, and process 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

- 125ml double cream
- 3 tbsp horseradish relish
- 1 sharp flavoured apple, peeled and grated
- 1 tsp paprika

Process the cream till soft peaks form, spoon gently into a large bowl, then 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 black pepper, and serve with beef or sausage.

coriander pesto (dip, topping or sauce)

- 2 handfuls fresh leaf coriander
- 3 cloves fresh garlic
- 60g pine nuts
- 125ml olive oil
- 60g freshly grated Parmesan
- salt and pepper

Process the coriander, garlic, pine nuts, and a bit more than half the oil till it looks smooth. Adjust the thickness by adding a little oil and giving it a short burst of power, till the consistency looks right, then taste the pesto, and adjust the seasoning. Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).

spicy pumpkin soup

- 900g pumpkin
- 2 tbsp vegetable oil
- 2 leeks, trimmed and sliced
- 2 cloves garlic, crushed
- 1 tsp ground ginger
- 1 tsp ground coriander
- 900ml chicken or vegetable stock
- 2 tbsp single cream or crème fraîche
- bunch of fresh coriander leaves, roughly chopped
- salt & 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, and stir in the coriander and cream. Let the mixture cool for about 30 minutes.

Process the soup till it’s smooth:

- process half a litre, and return it to the pan
- process another half litre, and return that to the pan
- carry on processing till the mixture is as smooth as you want it

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

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

leek & potato soup

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

Roughly chop the leeks and potatoes, then process, in the bowl, for a couple of seconds (you want them lumpy, not mushy), then transfer to a 2 litre pan. Add the water to the pan, crumble in the stock cubes, bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes.

Let the mixture cool for about 30 minutes – wash and dry the bowl while you're waiting.

Process the soup till it's smooth:

- a) process half a litre, and return it to the pan
- b) process another half litre, and return that to the pan
- c) carry on processing till the mixture is as smooth as you want it

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 reheating it, and whisk in 150ml of cream before serving it cold.

strawberry mess

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

Don't clean the bowl between ingredients, so you don't lose anything.

Process the cream till soft peaks form, then transfer to a serving bowl.

Process the broken meringues to crumbs, then fold them gently into the whipped cream.

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

strawberry smoothie

- 75ml cold milk
- 1 scoop vanilla ice cream
- icing sugar to taste
- 1 handful strawberries, hulled and cleaned
- dash vanilla essence

Process everything except the sugar till smooth. Sweeten to taste with the sugar, and stir well.

mango lassi (a rich mango smoothie)

- 100ml natural yogurt
- 100ml milk
- ½ ripe mango
- 1 tsp honey

Peel and stone the mango. Process everything together till smooth. Serve over ice.

apple and strawberry whizz

- 1 apple (green, sharp variety like Granny Smith)
- a sliver of fresh ginger
- a handful of strawberries

Core and quarter the apples, process everything together, and serve over ice.

chocolate pear smoothie

- 150ml chocolate milk
- 1 pear, peeled, cored, roughly chopped

Process together till smooth.

strawberry & banana smoothie

- 300ml milk
- 1 large banana, roughly chopped
- 12 strawberries, hulled and cleaned

Process together till smooth.

banana, vanilla & honey smoothie

- 300ml milk
- 3 tsp honey
- 1 banana, roughly chopped
- 1 tsp vanilla extract

Process together till smooth.

apple & mango smoothie

300ml apple juice

½ ripe mango

Stone, peel and roughly chop the mango. Process together till smooth.

creamy blueberry & vanilla smoothie

360ml lemonade

125g vanilla ice cream

70g blueberries

Process together till smooth.

cranberry, orange & banana smoothie

300ml orange juice

300ml cranberry juice

1 small banana, roughly chopped

Process together till smooth.

peach & apricot smoothie

2 halves of tinned apricot

40ml apricot juice (from tin)

1 peach

2 tbsp natural yogurt

100ml milk

1 tsp honey

Stone and roughly chop the peach, then process everything together till smooth.

berry fruity smoothie

300ml apple juice

90g raspberries

12 strawberries, hulled and cleaned

Process together till smooth.

apple, melon & kiwi fruit smoothie

300ml apple juice

1 kiwi fruit, peeled and roughly chopped

100g melon, roughly chopped

Process together till smooth.

very chocolatey cherry smoothie

300ml lemonade

100ml chocolate ice cream

50g cherries, stoned

Process together till smooth.

adult only smoothies (these make 2 glasses)

tropical cocktail

200ml ginger beer

150g melon, roughly chopped

40ml rum

Process together till smooth.

cosmopolitan

100ml cranberry juice

50ml vodka

50ml cointreau

Process together for 2 seconds.

baileys coffee cocktail

100ml milk

40g vanilla ice cream

½ tsp instant coffee

40ml baileys or irish cream liqueur

Process together for 5 seconds.

strawberry gin fizz

100ml lemonade

60ml gin

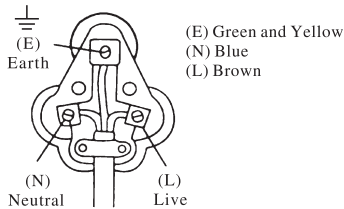
1 tsp lemon juice

6 strawberries, hulled and cleaned

Process together till smooth.

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;

wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



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

WARRANTY

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