



# Russell Hobbs®

INSTRUCTIONS/WARRANTY



MODEL RH 40

10-12 CUP STAINLESS STEEL THERMAL  
FILTER COFFEE MAKER

v

## INTRODUCTION

Congratulations on the purchase of a Russell Hobbs Thermal Filter Coffee Maker RH-40. Each unit has been manufactured to ensure safety and reliability and ease of use. Before use, please read these instructions carefully and keep them for further reference.

## IMPORTANT SAFEGUARDS

When using your Russell Hobbs Thermal Filter Coffee Maker, basic precautions should always be followed including the following:

- Make sure the power used corresponds to the one indicated on the rating label.
- Always place the unit on a flat, level surface.
- Do not operate without water in the reservoir.
- Do not remove the filter holder during water flow or coffee flow.

RUSSELL HOBBS are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance.

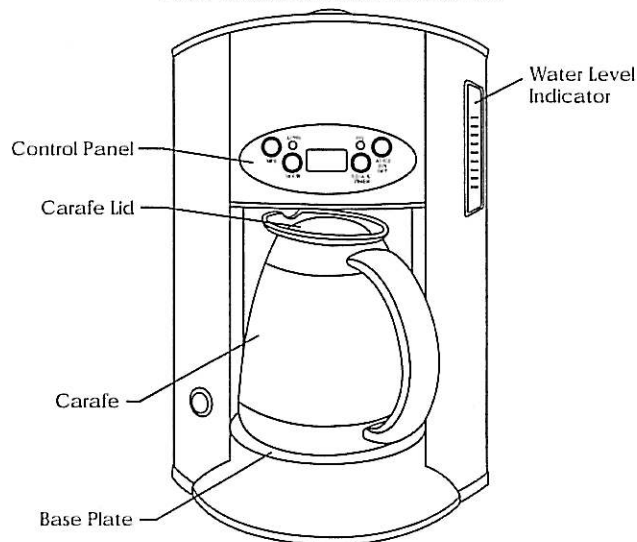
Listed below are precautions, which are essential for the safe use of an electrical appliance.

- Read carefully and save all these instructions for future reference.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Never use warm or hot water to fill the water reservoir. Use only cold water.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Close supervision is necessary when the appliance is being used near children or irresponsible persons.
- Never leave an appliance unattended whilst in use.
- Disconnect the plug from the power outlet if there is any problem during the coffee making process or prior to cleaning the appliance.
- Do not allow the power cord to come into contact with the hot parts of the machine.
- Keep hands away from hot parts of the appliance, including the carafe and coffee dispenser.
- Do not use an appliance for any purpose other than its intended use as described in this instruction book.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord hang over the edge of a table or bench top or touch any hot surfaces.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest appointed Russell Hobbs agent for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Amalgamated Appliances Service Centre for examination, repair or adjustment.
- Once the packaging has been removed, check the appliance is in full working order. If in doubt, do not use the appliance and contact qualified service staff.
- Packaging material (plastic bags, foam polystyrene, etc.) should not be left within reach of children as they could be a potential source of danger.

- Use only water in this coffee maker. Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in this Instruction Book.
- Do not attempt to move the coffee maker body if it contains liquids.
- Do not put carafe into a microwave.
- Do not open the hinged coffee filter lid during brewing, as hot steam comes out of the machine during the brewing process.
- Do not set a hot carafe on a wet or cold surface.
- This appliance is for domestic use only. Any other use is to be considered improper and invalidates the warranty.
- Do not immerse the appliance in water or any other liquid unless recommended.
- The appliance's power-cable must not be replaced by the user, as special tools are required in order to replace it. In the event of damage to the cable, or if the cable needs replacing, only contact the nearest after-sales assistance centre authorized by the manufacturer.
- This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, and other injury to person or property.

CAUTION: To prevent injury when utilizing Pause and Pour (drip stop) feature, replace the

### SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



#### THE INSULATING CARAFE

Unlike most filter coffee makers, this one doesn't rely on a hotplate to keep your coffee warm. Instead, it uses an insulated carafe. This means that you are no longer tied to the kitchen for coffee. You can take the coffee with you anywhere in the home or office.

To gain maximum benefit, you must pre-heat the carafe by rinsing it out with hot water before putting it into the coffee maker. Used properly, the carafe should give you a supply of tasty fresh coffee for about half an hour. We don't recommend keeping coffee much longer than this, as the chemical changes in the coffee will start to make it bitter.

#### POSITION

Position the coffee maker on a firm, level, heat-resistant surface, close to an electrical power supply and away from the reach of children.

## CONNECTING 3-PIN PLUG

Should the need arise to change the fitted/moulded plug, follow these instructions:

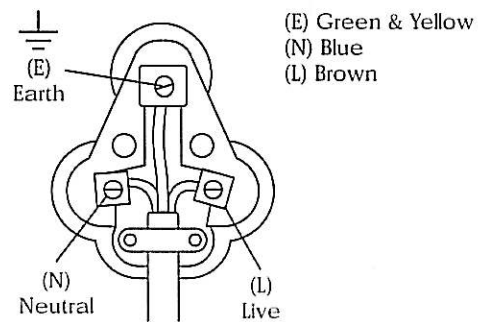
### Mains (AC) Operation

This unit is designed to operate on 230V current only. Connecting to other power sources may damage the unit.

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



## BEFORE USING YOUR RUSSELL HOBBS THERMAL FILTER COFFEE MAKER FOR THE FIRST TIME

**Warning:** To reduce the risk of electric shock, the power cord must be disconnected before performing any maintenance or trouble shooting checks.

Carefully unpack the coffee maker and remove all protective packing materials. You may wipe the outside of the machine using a clean damp cloth. Do not immerse the stand or carafe in water or other liquid. To remove any dust that may have accumulated in the removable parts during packing, wash the carafe, lid and filter holder with warm, soapy water. Thereafter rinse with clean water and allow to dry. Do not use any type of harsh abrasive cleaners.

**NOTED:** We recommend that prior to brewing your first pot of coffee, it is recommended to rinse the machine by running water through the machine without using any coffee in the filter holder. This will remove any dust that may have settled inside the coffee maker. Follow brewing instructions without using ground coffee in the coffee holder.

**IMPORTANT:** Use only cold water. The automatic brewing system has been designed to work only with cold water.

### COFFEE FILTERS

Cone-shaped paper filters are available at your local convenient stores and where coffee makers are sold. Standard #4 filter should be used. Permanent gold filters may also be purchased, eliminating the need of disposable paper filters.

The use of basket-styled paper filters is not recommended, since they do not comply to the shape of the Removable Filter Basket and may cause coffee to back up and spill over during the brewing process.

## OPERATING YOUR RUSSELL HOBBS THERMAL FILTER COFFEE MAKER

- Place your Russell Hobbs coffee maker on a flat, level surface, such as a counter top.
- Insert the power cord into a 230-240V AC power outlet and turn the power on.
- Press the Filter Lid Release Button to open the Hinged Filter lid.
- Insert a cone-shaped paper filter (suitable for a 10-12 cup coffee maker#4) into the removable Filter Basket.
- Place the desired amount of ground coffee into the filter basket. Measure one level tablespoon of ground coffee for each cup of coffee desired. For stronger or milder coffee, adjust amount of coffee to suit your own taste.

**Important:** Be sure not to over-fill the filter with too much coffee.

Use only fresh cool water.

**NOTE:** We recommend using fresh top quality ground coffee specifically for automatic filter coffee makers.

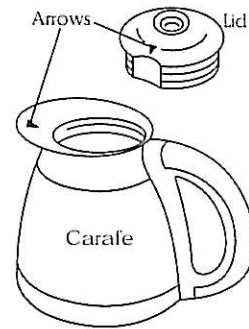
**TIP:** Experiment to learn how much ground coffee to use for the strength of coffee you prefer. Tastes vary and there are no hard and fast rules.

- Close the filter hinged lid.
- Open the lid to the water reservoir located on the top of the coffee maker. Fill the thermal carafe with cold water up to the marked level for the desired amount of coffee.

**NOTE:** Use only cold water - the Russell Hobbs automatic brewing system has been designed to work only with cold water.

**TIP:** The amount of brewed coffee will always be less than the amount of water placed into the coffee maker, since about 10% is absorbed by the coffee granules and filter.

- Empty the cold water from the carafe into the water reservoir. Close the lid. Place the thermal carafe with the lid in place on the base plate.
- For optimal thermal retention, pre-heat the thermal carafe by rinsing it with hot water. Secure the carafe lid on to the carafe and turn it in a clockwise direction until the arrows are aligned. Coffee will not flow correctly if mis-aligned. Place the carafe on the base plate.
- In order to turn the unit on, press the Power Select Button twice. (By pressing once the timer can be set - please refer to Fig 2) The green "ON" light will illuminate, indicating that the brewing cycle has begun. Hot water will be dispensed gently and evenly through the coffee grounds. When all the water has been pumped out of the water reservoir the coffee maker will switch off automatically.



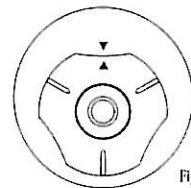
NOTE: If you prefer to use the Timer to pre-set the coffee maker, see the "Using the Timer Control" section.

- To pour a cup of coffee before the brew cycle is completed, simply remove the Thermal Carafe from the Base Plate and pour. Brewing will continue but dripping will automatically pause. Return the Thermal Carafe to the Base Plate within 20 seconds, as the coffee will continue dripping after this period.

NOTE: To prevent injury when utilizing the Pause and Pour (drip-stop) feature, replace the Carafe within 20 seconds of removing during brewing process.

- Upon completion of the brewing cycle, wait until the dripping coffee has stopped before removing the Carafe. The Carafe lid should be kept in place to facilitate safe serving and help keep coffee at proper serving temperature. You may wish to remove the Thermal Carafe to a more convenient location, if so, seal the Thermal Carafe by turning the Carafe Lid clockwise until tight. The Thermal Carafe will maintain the serving temperature for a number of hours.
- To pour, turn the lid open so that the arrows on the lid point towards each other (Anti-clockwise) as per Fig 3.
- Remember to close the lid by turning it in a clockwise direction in order to seal the thermal flask and retain the coffee temperature.

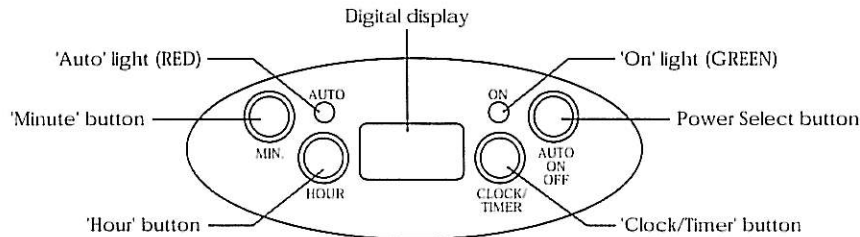
TIP: It is recommended to keep the unused coffee in a tightly sealed container in your refrigerator or freezer



## BREWING A SECOND POT OF COFFEE

As mentioned above, it is recommended that the coffee maker should be in the Off position for at least 10 minutes between brewing cycles in order to allow the unit to cool down. While the unit is in the Off position, dispose of the used coffee filter, rinse the carafe and removable filter basket in water. Place a fresh filter in the basket and repeat the brewing procedure.

## GETTING TO KNOW THE ELECTRONIC TIMER



1. Digital display - Clock with AM/PM indicator.
2. Hour button - This is used to set the desired time, on first use, and to set the timer for pre-setting brewing time.
3. Minute button - This is used to set the desired time, on first use, and to set the timer for pre-setting brewing time.
4. Clock/Timer Button - This button is used to pre-set the brewing cycle to begin at a specified time. See the section on "Using Your Timer" for use.
5. On Light - Indicates that the coffee maker is in normal operating mode.
6. Auto Light - This indicates that the coffee maker is in a standby mode awaiting a pre-set brewing time.
7. Power Select Button - Select from the following three power modes:  
Auto/On/Off. Press the start button once and the Auto light comes on. Press the start button once again and the ON light will turn on. The OFF position (the last position) does not have a light.

## USING THE ELECTRONIC TIMER

Your coffee maker has a built-in multi function timer. The following sections describe the proper use of the timer.

### SETTING THE CLOCK

1. To set the clock, simply press and hold the "CLOCK/TIMER" button and press the "HOUR" button and "MIN" buttons until the desired time is reached. The "AM" and "PM" symbols appear on the left of the time display.
  2. Press the "Hour" button then "Min" button until the correct time is reached. Your clock has now been set and will continue running until it is disconnected or there is a power failure.
- NOTE: Unplugged, the unit will re-set the clock to 12:00

### PRE-SETTING THE BREWING CYCLE

To pre-set your coffee maker to begin brewing at a specified time - first follow the first 3 steps in the section "Setting The Clock". Make sure the correct time is set. If the correct time does not appear on the digital display follow the instruction on "Setting the Timer".

Press the "Clock/Timer" button once, The "Brew" indicator will appear above the time display. Press the "Hour" and thereafter the "Min" buttons until the desired brewing time is reached. Ensure the time is set to correct AM or PM time. These are shown to the left of the time display.

Press the "Power Select" button once. The red "Auto" light will illuminate. This indicates that your coffee maker is on standby and will start brewing at the pre-set time. Fill the water reservoir with enough water according to the amount of coffee desired. Insert a filter into the filter holder and fill with desired amount of coffee. Your coffee maker will start brewing at the specified time indicated.

#### AUTO SHUT OFF

As an added convenience, your Russell Hobbs Thermal coffee maker has been designed with an auto shut off feature. When the brewing cycle has completed, the coffee maker will automatically turn itself off.

### HINTS FOR GREAT TASTING COFFEE & GENERAL INFORMATION

#### POURING

To prevent heat loss by evaporation, we've incorporated the pouring function into the lid. To pour, turn the lid to align the arrows on the lid and carafe spout. When you're done, turn the lid clockwise to close the lid and retain the heat.

#### COFFEE

For best results use medium-ground filter coffee. The amount will vary with the type of coffee used and your personal taste. We suggest starting with two rounded teaspoons of medium coffee per cup. However there is no hard or fast rules as tastes will vary.

#### MILK

In this regard personal taste should rule, not convention. What we do say is that if you like milk in your coffee, it is recommended to use warm or hot milk, to avoid overcooling of the coffee. To extract maximum flavour from the coffee, it should be cool enough not to scald or burn the mouth, but hot enough to let the flavour fill the mouth, sinuses and nose, not just the taste buds.

#### BOTTLED WATER

If you use bottled water make sure it has no added ingredients, flavourings, etc., only use "flat/still" water, not "sparkling". The carbon dioxide which gives the "sparkle" will adversely affect the flavour of your coffee.

- Make sure your coffee maker, that is the thermal jug and filter holder and water reservoir, are clean as this is essential for making great tasting coffee. Regular cleaning, as specified in the 'User Maintenance' instructions is highly recommended.
- Always use fresh, cool water.
- It is recommended to use finer grinds of coffee, as they promote a fuller extraction and provide rich, full-bodied coffee. The regular grind of coffee will require slightly more coffee per cup to provide the strength of a finer type coffee grind.
- Store your unused coffee in a cool dry place. It is recommended to seal the unused bag of coffee in your refrigerator or freezer. This will maintain the freshness of the coffee for longer.
- For optimum coffee flavour buy fresh beans and grind them just before brewing.
- Do not re-use coffee grounds since this will greatly impair the flavour of your coffee.
- Re-heating coffee is not recommended. Coffee is at its peak flavour immediately after brewing.
- Small oil drops on the surface of the brewed black coffee is due to the extraction of oil from the coffee grounds. Oiliness may occur more frequently if heavily roasted coffees are used. Over extraction may also cause oiliness, indicating a need to clean your coffee maker.



## NON-DRIP FEATURE

Your Russell Hobbs coffee maker has been designed with a non-drip feature. If you wish at any time during the brewing cycle, you may temporarily remove the carafe from the unit and pour a cup of hot coffee. The warming cycle will be interrupted and hot coffee will stop dripping from the filter basket.

## SERVING AND KEEPING WARM

1. After brewing is completed you may remove the carafe from the coffee maker.
2. For the best flavour serve the coffee immediately after brewing.
3. Coffee will stay warm for longer in the carafe as long as the lid is closed.
4. Once the coffee is finished the coffee maker will switch off. After use, swing the filter basket out, and remove the filter.
5. Throw away the coffee, and rinse off the filter. If you use a paper filter you can throw the filter with the coffee away.

NOTE: Always allow the coffee maker to cool down between brewing procedures for approximately 10 minutes.

## CARE AND CLEANING

Before attempting any cleaning operation, ensure the plug is removed from the mains supply socket.

- ❖ The filter basket may be removed for easy cleaning.
- ❖ Clean the outside of the coffee maker with a damp cloth, and buff with a dry cloth.
- ❖ The carafe and carafe lid and filter basket may be washed with warm, soapy water.
- ❖ The base plate may be wiped with a clean, damp cloth when necessary.
- ❖ Do not use any type of abrasive cleaner on any part of your coffee maker.
- ❖ Do not use abrasive cleaning agents.
- ❖ Be sure that the carafe is cold before cleaning.
- ❖ Never immerse the appliance base or carafe in water.

Never use a cloth to clean the inside of the water reservoir as this might leave fuzzy deposits in the reservoir. Rinse with cold water periodically.

## DESCALING

To prevent a build-up of deposits due to water conditions in certain areas, do ensure that the reservoir is completely empty after use. It may be necessary to periodically descale your machine.

We recommend that you descale your coffee machine every 3-4 months, although this period will depend on the hardness of water and frequency of use of the machine.

To do this, pour a measure of half water/half vinegar into the water reservoir and operate the coffee maker as if you were making coffee. Alternatively dissolve 2 dessertspoons of tartaric acid or citric acid in half a litre of lukewarm water.

Repeat this process a further three times but using **CLEAN COLD WATER ONLY** to thoroughly rinse out the appliance.

Alternatively a well known brand of descalent suitable for coffee makers or plastic kettles can be used. In this case follow the instructions given by the manufacturer.

## RECIPES

### IRISH COFFEE

#### Ingredients

2 tbsp Irish Whiskey

1-2 tsp sugar

Hot Coffee

Double Cream

#### Method

1. Warm a stemmed glass or goblet by running under hot water.
2. Pour the Irish Whiskey into the warmed glass adding the sugar.
3. Fill with hot coffee to within 1 inch of the brim and stir well.
4. Slowly pour some double cream over the back of a teaspoon allowing it to float on top of the coffee.
5. Drink through the cream without stirring.

For Highland Coffee, prepare in the same manner, using Scotch Whiskey instead of Irish Whiskey.

For Calypso Coffee, prepare in the same manner using Tia Maria.

For Cherry Coffee, prepare in the same manner using Cherry Brandy. Drizzle an additional teaspoon of Cherry Brandy over the Cream, so that it is tinged pink and garnish with one or two unstemmed cherries.

For Cafe Menthe, prepare in the same manner using creme de menthe, and lightly whipped double cream. Serve with thin chocolate mint wafers.

For Mexican Coffee, prepare in the same manner using Kahlúa and lightly whipped double cream. Serve sprinkled with finely grated chocolate.

### JAMAICAN COFFEE COCKTAIL

#### Ingredients

2 tbsp dark Jamaican Rum

170-220ml freshly made coffee, well chilled and sweetened to taste

Ice Cubes

Double cream, chilled and lightly whipped.

Ground Cinnamon, grated nutmeg or chocolate.

#### Method

1. Combine the rum and chilled coffee in a tall glass. Stir well and add ice.
2. Spoon cream over the coffee.
3. Sprinkle with Cinnamon, nutmeg or chocolate.
4. Serve with straws and a cocktail spoon.

### CAFE A L'ORANGE FRAPPE

#### Ingredients

30ml freshly made and chilled coffee, sweetened to taste

2 tbsp Grand Marnier

1 tbsp double cream, chilled

Grated orange zest and a twist of Orange peel

Crushed Ice

#### Method

1. Stir the coffee, Grand Marnier and cream together until thoroughly blended.
2. Put some crushed ice into a small cocktail glass and pour the cocktail over the ice.
3. Sprinkle with some grated orange zest and garnish with a twist of orange peel.
4. Serve with short straw.