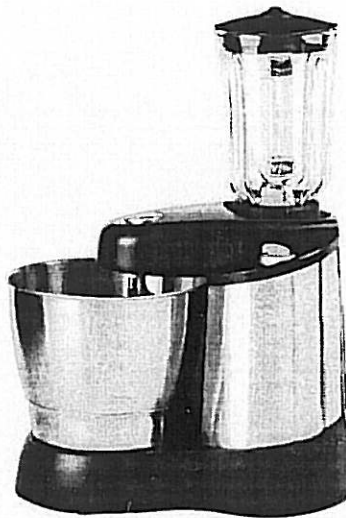


Russell Hobbs®



MODEL: RHSB 031
STAND & BOWL MIXER WITH BLENDER

cover

INTRODUCTION

Thank you for purchasing our Russell Hobbs Stand and Bowl Mixer with Blender. Each unit has been manufactured to ensure safety, 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 Stand and Bowl Mixer with Blender, basic precautions should always be followed including the following:

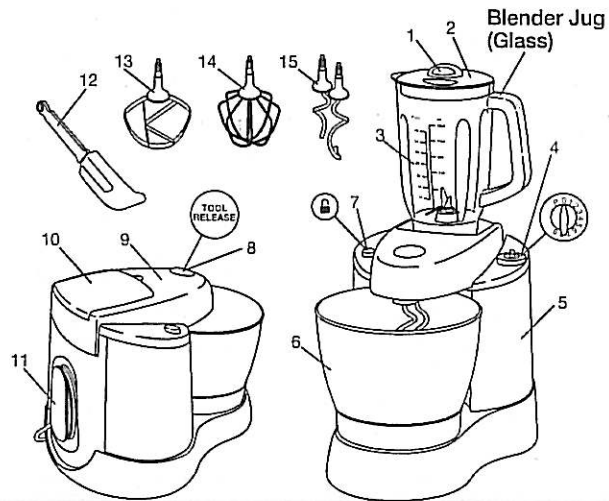
NOTE: When using the stand & bowl mixer for kneading purposes, the unit must not be used for longer than 8 minutes and 2 minutes if the blender is used for any single period, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the mixer or blender a few minutes break after each cycle.

1. Make sure the power used corresponds to the one indicated on the rating label.
2. Use the stand & bowl mixer only for intended use as described in the instruction manual.
3. Avoid coming into contact with moving parts. Keep hands, hair, clothing and other utensils away from beaters during operation to prevent injury and/or damage to the stand & bowl mixer.
4. Do not use hard objects (spoon, knife, or fork) on the turning beaters. Also, do not grasp turning beaters with hands.
5. Wait until the beaters have completely stopped before removing them from the stand & bowl mixer.
6. Remove beaters from mixer before washing beater or bowl.
7. Do not cover stand bowl or blender.
8. Do not immerse unit, plug or cord in water, or allow for liquid to come into contact with any part of the stand bowl and blender.
9. Close supervision is necessary when any appliance is used near children.
10. Operate the stand bowl and blender on a smooth level surface.
11. Never operate the stand bowl and blender with a damaged power cord or plug or after it has fallen or been damaged in any way.
12. Do not use outdoors.
13. Do not allow cord to touch hot surfaces.
14. To disconnect, grip plug and pull from wall outlet. Never pull on the cord.
15. Do not try to cover, extend or stretch the mains cable.
16. Never attempt to open any part or dismantle the controls. Responsibility for failure cannot be accepted if this instruction has been ignored.
17. This product is intended for household use only. Industrial or commercial use invalidates the warranty.
18. Use only original base provided.
19. To reduce the risk of electrical hazards, it is recommended not to use an extension cord or plug adaptor.
20. Switch off and remove the plug from the power outlet before removing the blades to clean or when not in use.
21. Use only attachments or accessories sold by the manufacturer.
22. Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
23. When blending hot liquids pour through the special insert on the lid of the blender jar. Begin processing at a low speed. Keep hands and other exposed skin away from the cover to prevent possible burns.
24. Do not use the blender jar for storing foods or beverages.

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PARTS NAME AND LOCATION

1. Filler cap
2. Blender lid
3. Blender jug (glass)
4. Electronic speed control
5. Main body
6. Stainless steel bowl
7. Head release button
8. Tool release button
9. Mixer head
10. Blender mixing head cover
11. Bracket for cord storage
12. Spatula
13. 'K' beater
14. Balloon whisk
15. Dough hooks



NOTE: Before first use clean all components.

PREPARATION FOR USE

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

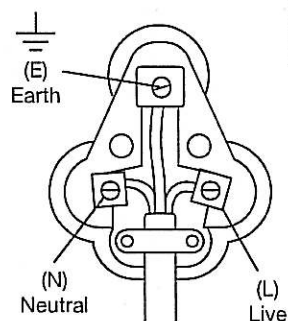
Mains (AC) Operation

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



(E) Green & Yellow
(N) Blue
(L) Brown

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BLENDING/MIXING/LIQUIDISING

1. 'K' beater (Part 13.): use this tool for stirring flour or fruit into a cake mixture or when making short crust pastry.
2. Balloon whisk (Part 14.): use this tool for egg whites, cream, instant puddings, cake mixes, creaming margarine and sugar, mixing of eggs into sponge and fruit cakes.

USING THE BLENDER

NOTE: When using the blender do not use for longer than 2 minutes for any single period, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the blender a few minutes break after each cycle.

1. Lower the mixer head until it is locked firmly in place.
2. Remove the Outlet Cover (Part 10.).
3. Place the blender jug on to the body ensuring it is in the locked position. Use the white line on the base to align the blender with the line on the unit and twist the jug so that it locks in place.
4. Place ingredients into the blender jug.
5. Screw the lid into place ensuring filler cap is also securely placed.
6. It is recommended to use the 8-9 settings for high-speed use.
7. Wait until the machine has completely stopped before removing the blender jug.

NOTE: For better control of liquidizing, use the 'PULSE' function.

8. Once finished replace the Outlet Cover (Part 10.)

NOTE: The blender will not operate if the jug is not locked in place.

Ensure that there are no attachments on the mixer, as this will create resistance for the blender operation.

USING THE STAND & BOWL MIXER: MIXING/KNEADING/WHISKING

Mixing Tools and Their Use

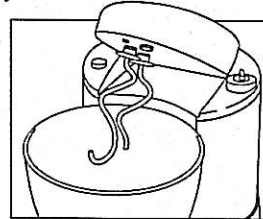
IMPORTANT

1. Do not operate the mixer for more than 10 minutes at a time as this can cause the unit to overheat.
2. Do not use the whisk for heavy mixtures - you could damage it.
3. After cleaning, place the stainless steel bowl back in place, this helps to protect the gear motor on the base.
4. Always remove the tool before removing the stainless steel bowl.
5. When using the mixer the outlet cover must be in place otherwise the mixer may not operate.
Never place the blender jug back in its place when the mixer is in use.

USING THE STAND & BOWL MIXER

Place the unit on a smooth level surface and connect to a power supply.

1. Press the head release button to release the mixer head.
2. The tools are colour-marked and so are the sockets they fit into. Choose a tool and fit it into the socket matching the same colour, then insert tool by turning until it clicks into place. (See drawing 1.)
3. Insert the correct tool for the desired function.
4. Place the ingredients into the bowl and place the bowl on to the base. If necessary, turn the bowl slightly until it drops into place.
5. Both dough kneaders must be used together. The other attachments are used individually.
6. Lower the mixer head until it locks into place otherwise the mixer will not operate.
7. Select a speed from 1-9 depending on what you would like to prepare.
8. To switch off the mixer, turn the control to the '0' position and disconnect from the power supply.



TO REMOVE THE TOOL

1. Switch off the mixer.
2. Push the head release button to release the mixer head.
3. Press the tool release button to release the tool in use.

TIP: Always remove the tool before removing the stainless steel bowl.

CHOOSING THE CORRECT SPEED

1. To select the correct speed, turn the speed control to the required mark.
2. Always begin with a low speed "1" and then adjust the speed as required - this avoids unnecessary splashing of liquids and lifting of powdered ingredients.
3. Using the Blender - select a high-speed such as '8-9' - use for less than one minute at a time.
4. For pastry, mixing flour or fruit into cake mixes:
use any of the range of speeds for between 5 to 10 minutes at a time.
5. Whisking/Kneading: it is recommended a medium to high speed of '5 - 9' for approximately 8 - 9 minutes.
6. For yeast type of mixtures: use a low speed '1-2' for the first 30 seconds, then increase to a higher speed for approximately 9 minutes.

SPEED	FUNCTION	USE
1 - 3 LOW	BLEND KNEAD STIR/FOLD	Use when stirring liquid ingredients or when a gentle action is needed to moisten dry ingredients Use to mix dough Use when folding two portions of a recipe together, like beaten egg Whites into a batter Use to prepare sauces, gravies, puddings and muffins
4 - 6 MEDIUM	MIX KNEAD CREAM	Use when mixing dry ingredients and liquid ingredients together alternately in a recipe where kneading is called for until the dough forms a ball. Use to cream butter and sugar, make biscuits etc.
7 - 9 HIGH	WHIP	Use when preparing a frosting. Use when beating eggs. Use to whip whipping cream or for whole or mash potatoes.
PULSE	BURST OF POWER	Use to obtain the maximum power level from any speed setting for tough mixing tasks

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PULSE BUTTON

- If at any time you require a momentarily speed increase, press the turbo button. This function is also suitable for ingredients requiring short mixing periods.
- The turbo button can be used intermittently for momentarily power boosts, holding the button down for a few seconds. Do not use this function for more than a minute at a time.

NOTE: Do not press the "Turbo" knob if the speed selector is at the "0" position as this may damage the motor of the unit.

MAXIMUM CAPACITIES

These capacities are given as a guide and may be adjusted according to a recipe.

1. Blending/Liquidising: Maximum 1.2L
2. One stage sponge cake: total weight 1.2Kg
3. Fruit cake: total weight 1.75Kg
4. Pastry: flour weight 1.2Kg (liquid content must be at least 860ml)

CLEANING

- Always remove the plug from the power supply before cleaning.
- Never immerse the main body, power cord or plug into water or any other liquid.
- Set the speed selector to the "OFF" position and then unplug the cord from the main power supply.
- Eject the beater or dough hooks.
- The beater and dough hooks can be washed in hot soapy water or in the dishwasher.
- It is much easier to clean the accessories directly after their use. Wash them in warm, soapy water, rinse and dry well.
- The bowl must be washed with luke warm water.
- The body of the mixer can be cleaned with a damp cloth and must be buffed with a dry cloth.
- To remove stubborn spots, wipe the surfaces with a piece of cloth slightly dampened in soapy water or a mild non-abrasive cleaner. Follow with a clean damp cloth.
- **DO NOT** use any abrasive cleaner or material to clean any part of the mixer, as it will harm the exterior.

CAUTION: The stand should never be submerged in water or held under a running tap. To clean, simply wipe with a damp cloth.

BLENDER CLEANING INSTRUCTIONS

Remove the blender from the main body.

The glass jug of the blender is dish washable once the lid and base assembly have been removed. Alternatively the jug can be washed by hand with warm water and soap.

To remove the base assembly simply unscrew the black part on the base in a clockwise direction.

After cleaning and drying thoroughly, re-assemble the unit ensuring the rubber seal ring is in the base of the blade assembly.

SUGGESTIONS FOR USE

- Move the accessories around the mixture to ensure uniform results. If you want to clean the sides and base of the utensil/container with a hand-held utensil, first switch the mixer off by turning the speed control to "0"
- To avoid unnecessary splashing, immerse the beaters or dough hooks into the mixture before switching the appliance on. The speed can be adjusted at any time. For thicker mixtures, a high speed is recommended.
- Set the mixer to speed "1" for the first 30 seconds, and then adjust to a higher speed if so desired.
- The dough hooks are recommended for thick mixtures (e.g. bread dough, doughnuts etc.) and softer mixtures (e.g. tarts, cake mixtures)
- The beaters are generally recommended for beating egg whites until stiff, whipped cream, yogurts, mayonnaise and puree. The beaters are also suitable for sauces and puddings.
- When whipping cream it is advisable to place the cream in the container/bowl in the fridge to cool for a few minutes before use.

PROBLEM SOLVING

There are no user serviceable parts in this appliance. If the appliance is not operating correctly, please check that:

1. You have followed the instructions correctly.
2. The unit has been wired correctly and the wall socket is switched on.
3. The blender is securely locked in place.
4. The mains power supply is ON.
5. The blender jug is not in place when trying to use the mixer.
6. You have not operated the unit for longer periods than specified.

If the appliance still does not work:

In the first instance, consult your retailer for possible repair or replacement. If your retailer fails to solve your problem and you need to return the appliance, make sure that:

1. The unit is packed carefully, complete in its original packaging.
2. Proof of purchase is attached.
3. Give the reason why you are returning it.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agents in order to avoid a hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliances Pty Ltd service centre. Servicing outside the warranty period is still available but this will be chargeable.

HOW TO MEASURE ACCURATELY

Most Important: Use standard measuring cups and spoons, measuring level. Measuring cups— 1 cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup, $\frac{1}{4}$ cup, make measuring dry ingredients easy. Measure liquid in glass type measuring cup. Be sure to set on a level surface. Measure line at eye level. Measuring spoons come in 1 tbsp., 1 tsp., $\frac{1}{2}$ tsp., $\frac{1}{4}$ tsp. sets. Fill and level off with dull edge of knife.

Flour: Always sift before measuring onto a large square of waxed or freezer paper unless Instantized or No-Sift type. Spoon lightly into measuring cup filling over the top, level off with edge— not FLAT SURFACE —of spatula or table knife, without packing or shaking. When emptying cup, tap lightly to remove all of flour. Use kind of flour indicated. If you must use all-purpose flour instead of cake flour, sift several times, measure, take out a tablespoonful.

Granulated Sugar: If lumpy, sift. Spoon into cup filling to overflowing. Level off with edge of spatula.

Brown Sugar: Spoon into cup, packing down with back of spoon, level off.

Shortening: Pack into graduated cup of directed size using spatula or rubber scraper. Level off with edge of knife or spatula. Remove with rubber scraper. Butter or margarine comes in $\frac{1}{4}$ lb. sticks, which are equal to $\frac{1}{2}$ cup or 8 tbsp. A half stick is $\frac{1}{4}$ cup or 4 tbsp. It's easier to measure fat after melted if recipe calls for it. Use kind of shortening recipe directs— soft shortening means soft emulsified-type that comes in 1 lb. and 3 lb. can recommended for one-bowl cakes. Use butter or margarine if indicated. Soften at room temperature. If hard, break up on No. 1 or No. 2 speed, then beat on No. 4 speed until creamy, scraping bowl as necessary, then add sugar or other ingredients called for.

Baking Powder, Soda, or Salt: Dip spoon of directed size into can filling to overflowing. Level off with edge of knife. Recipes were tested with double-acting baking powder. Check the label on the can.

Pan Sizes: Recipes in this book give pan size in which they were tested. Try to use as nearly same size as possible. Many of the new pans have size stamped on the bottom or on label. If not, use ruler and measure pans across the top from one inside edge to the other. For depth measure the height. Using too small a pan makes for spill-overs in the oven and poor results. Layer cake pans commonly come in 8" x $1\frac{1}{4}$ " to $1\frac{1}{2}$ " deep or 9" x $1\frac{1}{2}$ " deep. Square pans 8" x 8" x 2" or 9" x 9" x 2". Oblong 11" x 7" x $1\frac{1}{2}$ " or 13" x 9" x 2". Jelly roll $15\frac{1}{2}$ " x $10\frac{1}{2}$ " x 1". If pans are not right size, fill only half full. Keep pans shiny to give even browning. Glass baking pans generally need 25° less heat.

Recipes

Hints for Whipping Cream

- Use heavy cream.
- Chill cream before whipping
- Use a deep bowl.
- For best results, chill both beaters and bowl.
- Start beating at a low speed to prevent spattering, increase to high as cream thickens.
- Beating time will vary according to the fat content, age and temperature of the cream.

Hints for Beating Egg White

- Be sure the bowl and beaters are clean.
- Be sure that there is no egg yolk in the egg white.
- Egg white should be at room temperature for maximum volume.
- Use a high setting.
- Beating time will vary according to the freshness of the eggs.

MUD CAKE

2 cups sugar
1 1/4 cups plain flour
1 cup self-raising flour
1/2 cup cocoa powder
1/2 teaspoon bicarbonate soda
4 eggs, lightly beaten
1 cup buttermilk
1 teaspoon vanilla essence
Pinch salt
300g butter, melted
300g dark chocolate, finely chopped

Icing:

200g dark chocolate, chopped
1/3 cup cream

Place sugar, flours, cocoa and soda into large mixer bowl. Add eggs, buttermilk, essence and salt and mix on low speed until gently combined. Add butter and chocolate and continue to mix on low speed until thoroughly combined. Pour mixture into 23cm greased and lined deep tin. Bake at 150°C for 2- 2 1/4 hours. Leave cake in tin until cool.

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Prepare icing - combine chocolate and cream in a small pan. Stir over low heat until mixture is smooth. Cool slightly before pouring completely over the cake. Smooth top and sides with a knife.

Serve in wedges with whipped cream.

MELTING MOMENTS

185g butter
1/3 cup icing sugar
1 teaspoon vanilla essence
1/3 cup cornflour
1 cup plain flour
100g glace cherries

Beat butter, sugar and essence in small mixer bowl until light and creamy.

Reduce speed to low and add flours, mix until just combined.

Spoon mixture into a piping bag fitted with a 1 cm fluted nozzle. Pipe rosettes onto a paper lined tray. Top each rosette with half a cherry. Bake at 180°C for 15 minutes or until golden.

CLASSIC CHEESECAKE

250g sweet biscuits, crumbed
30g butter, melted
Filling:
1 small lemon
2 x 250g packets Cream Cheese softened
1/2 cup Castor Sugar
1/2 teaspoon vanilla essence
2 eggs
1 cup sour cream
Nutmeg

Mix crumbed biscuits and butter together. Press into the base and sides of a greased 20cm spring form pan. Extract juice from lemon. Set aside.

Cut cheese into cubes and place in the large mixer bowl and beat at medium speed until smooth. Gradually add sugar, lemon juice, vanilla essence and eggs. Continue to beat until smooth. Pour filling into crust.

Bake at 160°C for 40 minutes. Cool then chill in refrigerator for 2 hours. Before serving spread sour cream over top and sprinkle with nutmeg.

LEMON DELICIOUS

30g butter, softened
1/2 cup caster sugar
2 eggs, separated
2 tablespoons self-raising flour
1/4 cup lemon juice
1/4 cup water
3/4 cup milk

Using the larger mixer bowl cream butter and sugar at medium speed until light and fluffy. Add egg yolks and continue to beat for 2-3 minutes. Reduce to low speed and add flour, juice, water and milk, mixing only until ingredients are combined.

Using the mixer bowl and well washed beaters whisk egg whites at high speed until stiff foam is formed. Gently fold egg whites through the mixture. Pour into a lightly greased ovenproof dish.

Bake at 160°C for 35 minutes.

SPONGE SANDWICH

3 eggs, separated
125g castor sugar
125g self-raising flour
3 tablespoons boiling water
1 teaspoon butter

In a small mixer bowl, whisk egg whites at high speed until stiff foam is formed. Add the sugar gradually and beat until sugar is completely dissolved.

Reduce the speed to low and add egg yolks one at a time. Sift the flour 3 times. Gently fold the flour into mixture. Fold in hot water with butter melted into it. Pour mixture evenly into 2 x 18cm buttered and floured sandwich tins.

Bake at 180°C for 20-25 minutes.

Test sponge carefully with your fingertip. The centre of the sponge should be elastic to the touch.

Turn out of tins carefully.

When cold, join together with whipped sweetened cream. Ice top or sprinkle with icing sugar. Makes 1 double sponge.

PECAN NUT COOKIES

250g butter, softened
1 teaspoon vanilla essence
3/4 cup brown sugar
1 egg yolk
2 cups plain flour
1/2 cup self-raising flour
1 1/4 cups pecan nuts

In large mixer bowl cream butter, essence, sugar and egg yolk at medium speed until smooth and creamy. Gradually add flour and mix on low speed until combined. Roll mixture into 2.5cm balls and place on a lightly greased oven tray. Press pecan nuts into each biscuit. Bake at 180°C for 10 minutes or until lightly browned.

APRICOT SULTANA LOAF

3/4 cup dried apricots, chopped
3/4 cup raisins, chopped
3/4 cup water
2 tablespoons butter, softened
1/2 cup sugar
1 egg
1 1/2 cups plain flour
1/2 teaspoon bicarbonate soda
1/2 cup milk

Place apricots, raisins and water into a small saucepan and simmer for 5 minutes. Cool. Place butter and sugar in the small mixer bowl and beat at medium speed for 2 minutes. Add egg and continue to mix until light and fluffy. Reduce speed to low and add apricot mixture, flour, bicarbonate of soda and milk. Place in a well-greased and floured loaf tin. Bake at 180°C for 45-50 minutes.

BANANA NUT BREAD

1 cup sugar
125g butter or margarine, softened
1/2 teaspoon grated lemon rind
2 eggs
2 ripe bananas, mashed
1/4 cup milk
1 3/4 cups plain flour
1 3/4 teaspoons baking powder
1/4 teaspoon bicarbonate soda
1/2 cup chopped walnuts

Cream sugar, butter and lemon rind on medium speed for one minute. Scrape sides of bowl constantly. Turn to full speed and beat for a further 2 minutes. Add egg, banana and milk and continue to beat for a further minute. Reduce to low speed and add remaining ingredients. Pour into a greased proof loaf tin. Bake at 180°C for 1 hour. Cool for 5 minutes before removing from tin. Cool completely before slicing.

BASIC BUTTER-CAKE

185g butter
185g sugar
3 eggs
375g flour
1/2 teaspoon salt
3/4 cup milk
Desired flavouring

In a small mixer bowl, cream butter and sugar on medium speed for 5 minutes. Add eggs one at a time, beating well after each addition. Reduce to low speed and add your choice of flavouring. Add half the flour, salt, then the milk. Add the remaining flour. Mix until ingredients are thoroughly combined but do not over beat. Bake in a greased and floured 25cm x 25cm cake tin at 180°C for 35-40 minutes.

Flavour Variations:

Chocolate:

Add 3 tablespoons cocoa with flour and add an extra 1/4 cup milk and 1/2 teaspoon vanilla essence.

Banana:

Add 3/4 cup mashed banana and 1 teaspoon grated lemon rind to the creamed butter and sugar.

BASIC SCONES

60g butter or margarine
2 cups self-raising flour
1/2 teaspoon salt
1/2 cup milk
1/4 cup sour cream

Place butter into mixing bowl, beat until soft. Add half the flour and mix well. Add remaining flour, salt, milk and sour cream. With dough hooks, mix to a soft dough. Turn dough onto a floured board and knead lightly. Cut into rounds and place on a lightly floured oven tray. Bake in a preheated 200°C oven for 12 minutes. Serve with hot butter.

WHOLEMEAL FRUIT SCONES

60g butter or margarine, softened
1 cup wholemeal self-raising flour
1 cup self-raising flour
125g raisins, sultanas or chopped dates
1/2 cup milk
1 egg, beaten

Beat butter until soft. Add half the flour and mix well.

Attach dough hooks. With dough hooks in place add remaining flour, fruit, milk and egg and continue mixing with dough hooks to form a soft dough-add a little extra milk if required. Turn onto a floured board and knead lightly.

Cut into rounds and place on a lightly floured oven tray.

Bake at 200°C for 12 minutes.

Serve warm with butter, jam or cream.

TASTY CHEESE & SOUR CREAM SCONES

2 cups self-raising flour
60g butter, melted
125g tasty cheese, shredded
1/2 cup sour cream
1 egg, beaten

Paprika

Place flour into mixing bowl. Add butter and mix well. Add cheese, sour cream and egg. With dough hooks, mix to a soft dough. Turn onto a floured board and knead lightly. Cut into rounds and place onto a lightly floured oven tray. Brush tops with a little extra milk and sprinkle with paprika.

Bake in a pre-heated 200°C oven for 12 minutes. Serve with hot butter.

QUICK CRISPY PIZZA CRUST

1 sachet dry yeast
1 teaspoon sugar
3/4 cup lukewarm water
2 cups plain flour
1 pinch salt

Dissolve yeast and sugar in warm water in warmed, large mixer bowl. Add flour and salt to yeast mixture. Blend on medium speed for 2 minutes, using a rubber spatula to scrape sides of bowl.

With dough hooks in place turn dial to low speed and knead for 5 minutes. Divide dough in half and roll each half to cover two 28cm pizza pans. Cover with your favourite toppings and bake at 200°C for 20-30 minutes.

GARLIC FOCACCIA

7g dry yeast
1 teaspoon sugar
2 1/4 cups plain flour
3/4 cup tepid water
1 teaspoon salt
3 cloves garlic, crushed
2 tablespoons olive oil
1 tablespoon corn meal
1 tablespoon olive oil, extra virgin
2 teaspoons finely crushed sea salt

Combine yeast, sugar, 1 teaspoon flour, and water in a small mixing bowl. Stand covered for 10 minutes.

With dough hooks attached, place flour and salt in large mixer bowl. Add garlic, yeast mixture and olive oil. Mix to a firm dough and knead with dough hooks for 6-8 minutes. Remove from bowl and shape into a ball, then return to oiled bowl. Stand covered for 40 minutes or until well risen. Sprinkle base of an 18 x 28cm shallow tin with cornmeal; knead dough again for 2 minutes. Press dough into tin, prick deep holes with a skewer. Sprinkle lightly with water and bake at 210°C for 10 minutes. Brush with extra virgin olive oil, sprinkle with sea salt and bake 5 more minutes.

Cut into squares and serve warm.

White bread-loaf or rolls

Ingredients:

500g (1 lb 2 oz) strong plain flour

5 ml (1 tsp) salt

15g (0.5 oz) lard

15g (0.5 oz) fresh yeast or 10 ml (2 tsp) dried yeast + 5 ml (1 tsp) castor sugar

300ml (11 fl oz) warm water at 43°C (110°F)

Do not exceed the maximum capacities

1. Dried yeast (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and the sugar and leave to stand for 5 - 10 minutes until frothy.
Fresh yeast: crumble into the flour.
Other type of yeast: follow the manufacturer's instructions.
2. Pour the liquid into the bowl. Then add the flour (with fresh yeast if used), salt and lard.
3. Fit the bowl onto the base. If necessary, turn it slightly until it drops into place.
4. Insert the dough hooks by turning until they click into position.
5. Lower the mixer head until it locks firmly.
6. Switch on, gradually increasing the speed. Use low speed ('1' - '2') for the first 1 minute, then increase to medium speed ('4' - '5') for less than 9 minutes or until all ingredients mix well and dough looks elastic. Never run the mixer for longer than 10 minutes - it will overheat.
7. Put the dough into a greased bowl and cover it with a damp tea towel, then leave it somewhere warm until it has doubled in size.
8. Put the dough onto a lightly floured surface, then knead it by hand for 2 - 3 minutes to knock out the air. Do this by hand because the increased dough size could damage the mixer.
9. Shape the dough into a loaf or rolls and place on greased baking trays. Then leave it somewhere warm until it has doubled in size.
10. Bake at 230°C (450°F)/ Gas Mark 8 for 20-25 minutes for a loaf or 10-15 minutes for rolls.
11. When ready, the bread should sound hollow when tapped on the base.

BLENDER RECIPES

CREAMY MILKSHAKE

- 1/3 cup milk
- 2 scoops ice-cream
- 1 teaspoon malted milk powder (optional)

Place all ingredients into blender jug , cover and blend on high (2) until smooth,thick and frothy - about 45 seconds

VARIATIONS

BANANA NUT

Add 1 medium ripe banana cut in 2.5cm pieces and 8-10 walnut halves.

COFFEE

Add 2 tablespoons brown sugar, 1 teaspoon instant coffee, pinch nutmeg.

STRAWBERRY

Add 1/2 cup fresh strawberries, washed and hulled. A pinch of nutmeg may be added if desired.

MAYONNAISE

- 1 egg
- 1/4 teaspoon dry mustard
- 1/2 teaspoon salt
- 1 tablespoon fresh lemon juice
- 1 cup vegetable oil

Place the egg, mustard, salt and lemon juice in the blender jug. Secure the lid in place. Blend for 10 seconds on high (2). Remove the lid insert, with the blender on low (1) slowly add the oil through the center of the lid. When the mixture begins to thicken, add the remaining oil quickly. When all the oil has been added, stop the blender and taste. Correct the seasoning if necessary. This mayonnaise may be kept in your refrigerator for up to a week. Makes approximately 1 1/4 cups.

BLENDER WAFFLES

- 3/4 Cup milk
- 2 eggs
- 2 tablespoons vegetable oil
- 1 cup plain flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons sugar
- 1/2 teaspoon salt

Add all ingredients to blender jar. Cover and blend on high (2) for about 10 seconds. Turn off, remove lid and scrape down sides of jar. Replace lid, and blend on high for 5 seconds longer or until smooth. Bake in waffle maker according to manufacturers instructions. Makes 2 cups of batter. (+/- 2 waffles)

CHOCOLATE FUDGE ICING

- 50g butter
- 225g icing sugar
- 45ml hot water
- 75g chocolate, melted in bowl over pan of hot water
- 1 egg
- 5ml vanilla essence

Place chocolate, butter and hot water into blender jar and blend on High (2) until smooth. Add egg, vanilla essence and sugar to jar. Blend until smooth. Chill before use.

CRUSHING ICE

Start blender on high (2) with lid on. Remove insert in lid and drop 5 ice cubes, one at a time through cover onto moving blades. Quickly replace insert. Repeat with remaining cubes. Switch off blender and remove ice when crushed, repeat process if more ice is needed.

YOGHURT DRESSING

$\frac{2}{3}$ cup plain yoghurt

$\frac{2}{3}$ cup reduced cream

Pinch chilli powder and salt to taste

$\frac{1}{3}$ cup lemon juice

2 teaspoons finely chopped mint

Place all ingredients in blender jar. Blend on high (2) for about 20 seconds. Chill thoroughly before serving. Makes about 1 $\frac{1}{2}$ cups.

FROZEN PINEAPPLE SMOOTHIE

(Serves 2)

1 pineapple, peeled and frozen

30 ml fresh lemon juice

Crushed ice

100 ml fresh cream

Blend the pineapple on high (2) until pulpy.

Stir in the remaining ingredients and serve immediately.

WATERMELON CHILLER

(Serves 1)

$\frac{1}{2}$ cup seeded, diced watermelon

1 tot vodka, 1 tablespoon fresh lime or lemon juice

A few dashes of grenadine

$\frac{1}{2}$ cup crushed ice

Blend all ingredients on high (2) until smooth. Pour into a chilled glass and serve with a slice of lemon or lime.

SERVICE

If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliances Pty Ltd Service Centre. Servicing outside the warranty period is still available however this will be chargeable.

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

WARRANTY

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorized modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

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