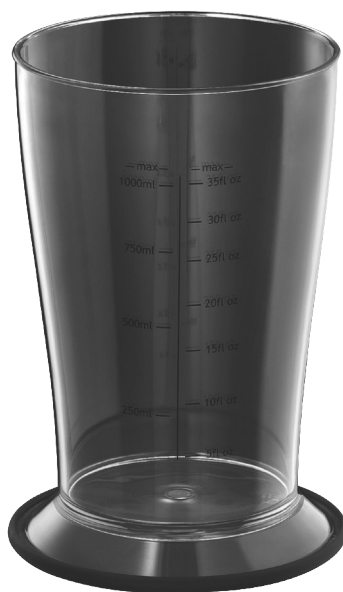


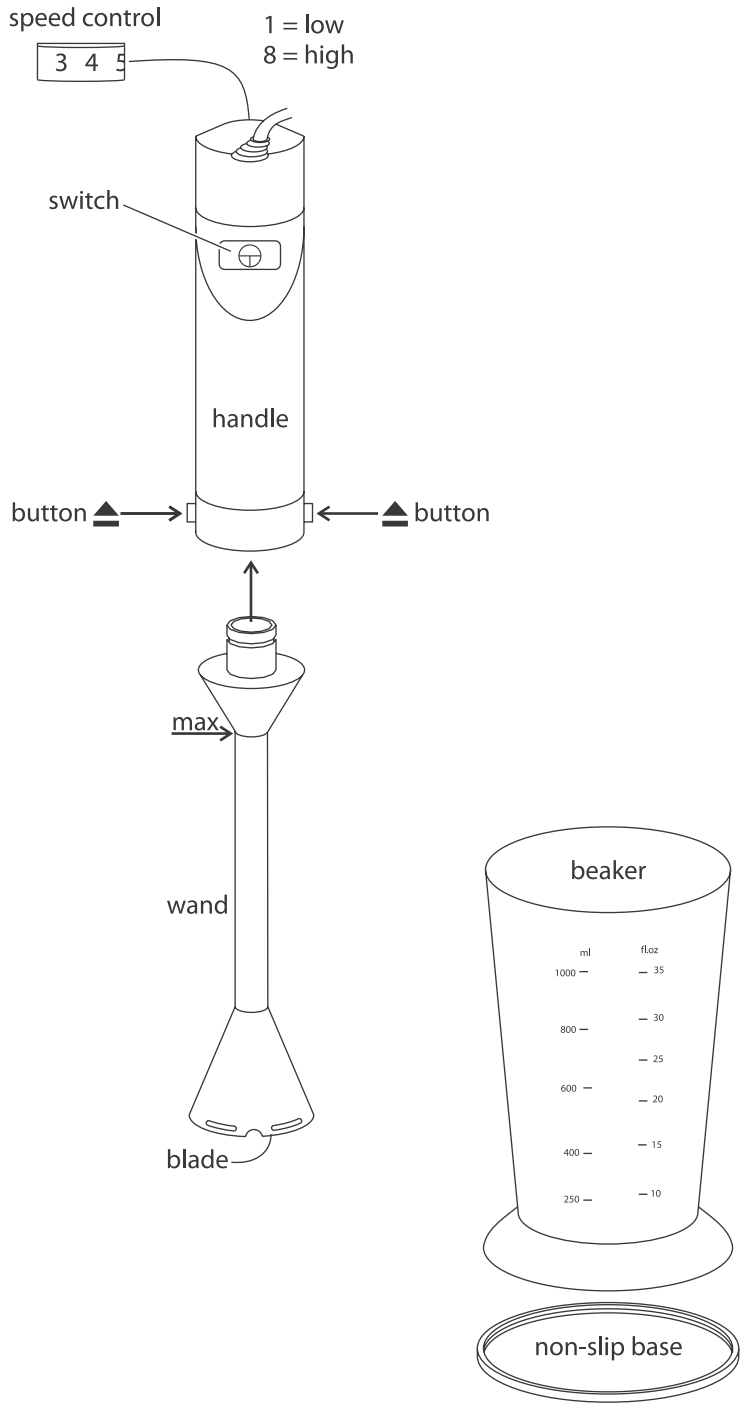
尺寸：148*210mm 单黑色



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.
- 2 Don't put the handle in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 The wand blade is sharp and it rotates at high speed.
- 4 So, to avoid serious injury:
 - a) don't switch on till the blade is inside the food container
 - b) switch off before lifting the blade from the food container
 - c) don't touch the blade – even when cleaning
 - d) don't plug in till just before use
 - e) unplug immediately after use
 - f) unplug before cleaning
 - g) don't leave the appliance unattended while plugged in
 - h) use and store the appliance out of reach of children.
- 5 When using the wand in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 6 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 7 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 8 Keep the appliance and the cable away from hotplates, hobs or burners.
- 9 Don't fit an attachment or accessory other than those we supply.
- 10 Don't use the appliance for any purpose other than those described in these instructions.
- 11 Don't run the motor for more than 3 minutes at a time, then leave it for 3 minutes to cool before using it again.
- 12 Don't stand the blender on end, it's unstable – lay it on the work surface.
- 13 Don't wrap the cable around the blender.
- 14 Don't operate the appliance if it's damaged or malfunctions.
- 15 If the cable is damaged, return the appliance, to avoid hazard.



household use only

fitting the wand

- 1 Unplug the appliance before fitting or removing the wand.
- 2 To fit the wand, push it on to the end of the handle
- 3 To remove it, press the buttons on the side of the handle (▲), and pull the wand off the handle.

switch

- 4 Press the switch ⊕ to start the motor, release it to switch off.

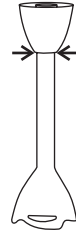
speed control

- 5 Turn the speed control to the speed you want.
- 6 The range is from 1 (low) to 8 (high).
- 7 Use high speeds for thicker ingredients. Use low speeds for thinner mixtures, and for better control over the final stages of blending, to get the texture just the way you want it.

using the wand

- 8 Generally, the wand can do anything a normal blender can do, but faster, and with less washing up – make mayonnaise, milkshakes, smoothies, or fruit drinks in the beaker. Blend, pulp or purée ingredients in the pan or bowl you're going to cook them in.
- 9 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it wandering over the work surface.

- 10 Don't immerse the wand past the top of the parallel-sided tube.
- 11 Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.
- 12 Don't run the motor for more than 3 minutes at a time, then leave it for 3 minutes to cool down before using it again.



avoiding spray/splashing

- a) hold the wand straight
- b) don't switch on till it's well inside the food container
- c) switch off before lifting it out of the container
- d) with liquids, switch on and off with the blade under the surface

hot liquids

- 13 The wand will withstand temperatures near boiling point. When using it in hot liquids, don't let the blade break the surface at an angle, as you might spray liquid outside the bowl/pan/container.
- 14 Don't use the wand in hot oil – not even moderately hot oil. While you might be able to stand fairly hot water, oil at the same temperature will cause painful burns. Water can be thrown off immediately and the skin will rapidly cool, but oil will stick to the skin and blister it.



the beaker

- 15 Don't fill above the 1000ml mark on the beaker, to prevent the contents escaping.
- 16 Sit it on a stable, flat work surface, and support it with your free hand.
- 17 Don't lift it off the work surface and hold it in your hand – if it slips, you'll hurt yourself.
- 18 For storage, you may remove the non-slip base, and use it as a lid.

care and maintenance

- 19 Clean the appliance after each use.
- 20 Switch the appliance off, and unplug it.
- 21 Take great care with the blades – don't handle them directly. Clean the blade end of the wand in hot soapy water, with a nylon brush.
- 22 Wipe the handle surfaces with a soft damp cloth.
- 23 Don't put the handle in water or any other liquid.
- 24 You may wash the beaker and the non-slip base in warm soapy water.
- 25 Don't put any part of the appliance in a dishwasher.
- 26 Don't use harsh or abrasive cleaning agents or solvents.



recipes

coriander pesto (dip, topping or sauce)

- 4 handfuls fresh leaf coriander
- 4 cloves fresh garlic
- 120g pine nuts
- 250ml olive oil
- 120g freshly grated Parmesan
- salt and pepper

Put the coriander, garlic, pine nuts, and a bit more than half the oil into a bowl and blend at moderate speed till it looks smooth.

To adjust the thickness, add a little oil and give it a short burst.

Repeat till the consistency looks right, fold in the Parmesan, 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).

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

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

black olive and anchovy tapenade/sauce

250g pitted black olives
60g anchovy fillets, drained
3 tbsp capers, drained
150ml olive oil
2 tbsp brandy (optional)
fresh ground black pepper

Reserve about half of the oil. Put everything else into the beaker and blend at low speed for a couple of seconds.

Examine the result, adjust the oil, and blend 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

250ml double cream
6 tbsp horseradish relish
2 sharp flavoured apples, peeled and grated
2 tsp paprika

Whisk the cream in the beaker at medium to high speed till soft peaks form, spoon gently into a large bowl, and 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.

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 (1½ pt) 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, then blend at high speed, till it's really smooth.

Return the mixture to the stove and heat to serving temperature (don't let it boil).

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

leek & potato soup (serves 4)

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

Put the leeks and potatoes into a pan (2 litre or bigger) and blend for a couple of seconds (you want them lumpy, not mushy).

Switch the hand blender off, and remove it from the pan.

Add the water and 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, then blend at maximum speed, in the pan, till the mixture is silky smooth.

Switch the hand blender off, and remove it from the pan.

Bring the mixture up to serving temperature (don't let it boil).

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

strawberry mess

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

Don't clean the beaker between ingredients. Use the wand to whip the cream in the beaker at high speed till soft peaks form, then transfer to a bowl.

Blend the broken meringues in the beaker at low speed just long enough to crush the meringues, then fold them gently into the whipped cream.

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

mayonnaise

We were reluctant to include a recipe for mayonnaise, because of the health hazards associated with raw eggs.

We tried to find a recipe using cooked eggs, but we've not had much success.

Using hard boiled egg yolks doesn't seem to work very well unless a raw yolk is used to start them off, which rather defeats the purpose.

Home pasteurisation resulted in cleaning a lot of exploded egg yolks from inside the microwave. Instead, we've come up with a recipe for gribiche.

We like this recipe because it uses hard boiled egg yolks, so it's safe, and it's extremely tolerant to change, so you can make it with a whole range of ingredients to suit your own taste.

It can pass as "almost mayonnaise", "nearly rémoulade", "close to aioli", and "not quite tartare sauce", depending on what you put in it.

gribiche – basic

2 hard boiled eggs
2 shallots/1 small onion/2 spring onions
250ml vegetable oil
2 tsp Dijon mustard
25 ml wine vinegar
1 good sized gherkin
1 tbsp fresh/½ tsp dried tarragon
1 tbsp fresh/½ tsp dried parsley
salt & pepper

- Crack the hard boiled eggs, and separate the yolks and whites. Roughly chop the whites and put them into a bowl. Finely chop the gherkin and shallots and add them to the bowl
- Blend together the yolks, mustard, vinegar, tarragon, parsley, and a good pinch each of salt and pepper for a couple of seconds.
- Now you need to take care.
- Use low to medium speed.
- Put the oil into a small jug or bottle – something you can easily control the flow of oil with.
- Drizzle oil into the mixture slowly, blending all the time, as you would when making mayonnaise.
- When the oil's done, switch off, use a wooden spoon to remove a little and taste it, then adjust the taste with salt and pepper.
- After adjusting the seasoning, blend again for a couple of seconds.
- Fold the mixture into the bowl containing the egg white, gherkin, and shallots.
- Serve with salads, fish, or chicken. It'll keep in the fridge for about a week.
- If you want to firm it up a bit, you can use a third egg yolk.
- If you want it a bit smoother, blend any or all of the shallots, gherkin, egg whites into the mixture at the end.

• From the basic gribiche, you can make a substitute for most mayonnaise-type sauces.

almost mayonnaise mayonnaise is eggs, acid, and oil, so remove the tarragon, mustard, shallots, gherkin, for a more mayonnaise-style taste.

nearly rémoulade rémoulade is mayonnaise with mustard, so reinstate the mustard, and maybe one of the shallots

close to aioli aioli is mayonnaise with garlic, so replace the shallots, gherkin, and mustard with a couple of garlic cloves

not quite tartare sauce tartare sauce is not unlike mayonnaise with capers and gherkin, so replace the shallots and mustard with capers

bacon and egg sauce fry a slice of dry cured back bacon till it's not quite crisp, trim the fat, cut it up a bit, then blend it into the basic gribiche

gribiche variations the vinegar can be red wine vinegar, white wine vinegar, cider vinegar, rice wine vinegar, lemon juice, or lime juice
the vegetable oil can be tasteless (safflower/grapeseed/peanut), to bring out the flavour of the other ingredients, or flavourful, like virgin olive oil or corn oil, or use a flavourless oil with a dash of the more expensive oils, like sesame, hazelnut, or walnut
the herbal/spice ingredients, mustard, tarragon, parsley can be swapped/augmented by other varieties
the crunchy ingredients, gherkins, shallots, capers can be swapped/augmented – there are probably at least 4 different types of onion in your local supermarket, there's probably sauerkraut, there's bound to be water chestnuts, there'll also be many varieties of peppers and chillies, all of which can add "crunch" to the mixture

fresh fruit smoothies – these make 2 large smoothies

mango lassi

- 200ml natural yogurt
- 1 ripe mango
- 200ml milk
- 2 tsp honey

Stone, peel and roughly chop the mango. Blend at speed 2 for 10 seconds, then 5 for 5 seconds.

breakfast smoothie

4 tbsp natural yogurt
200ml milk
2 tbsp oatmeal or porridge oats
1 large banana, cut in half
2 tsp honey
2 apples, cored and cut in half

Blend at speed 2 for 10 seconds, then 5 for 15 seconds.

peach & apricot smoothie

4 halves of tinned apricot (in juice)
80ml apricot juice (from tin)
2 peaches
4 tbsp natural yogurt
200ml milk
2 tsp honey

Stone and roughly chop the peaches. Blend at speed 2 for 15 seconds, then 5 for 15 seconds.

chocolate orange smoothie

170g chocolate ice cream
300ml orange juice

Blend at speed 2 for 10 seconds, then 5 for 5 seconds.

chocolate pear smoothie

300ml chocolate milk
2 pears, peeled, cored and cut in half

Blend at speed 2 for 15 seconds, then 5 for 5 seconds.

nutty banana smoothie

150g hazelnut yogurt
1 large banana, cut in half
200ml milk

Blend at speed 2 for 10 seconds, then 5 for 5 seconds.

strawberry & banana smoothie

300ml milk
1 large banana, cut in half
12 strawberries, stalks removed

Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

apple & mango smoothie

600ml apple juice
1 ripe mango

Stone, peel and roughly chop the mango. Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

creamy blueberry & vanilla smoothie

360ml lemonade
125g vanilla ice cream
70g blueberries

Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

cranberry, orange & banana smoothie

300ml orange juice
300ml cranberry juice
1 small banana, cut in half

Blend at speed 2 for 10 seconds, then 5 for 5 seconds.

berry fruity smoothie

300ml apple juice
90g raspberries
12 strawberries, stalks removed

Blend at speed 2 for 15 seconds, then 5 for 15 seconds.

apple, melon & kiwi fruit smoothie

400ml apple juice
1 kiwi fruit, peeled and cut in half
150g melon, cut in half

Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

very chocolatey cherry smoothie

350ml lemonade
125ml chocolate ice cream
100g cherries, stoned

Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

banana, vanilla & honey smoothie

400ml milk
1 large banana, cut in half
4 tsp honey
2 tsp vanilla extract

Blend at speed 2 for 10 seconds, then 5 for 5 seconds.

adult only smoothies – these make 2 glasses

tropical cocktail

200ml ginger beer
150g melon, cut in half
40ml rum

Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

cosmopolitan

100ml cranberry juice
50ml vodka
50ml cointreau

Blend at speed 2 for 10 seconds. Serve over ice.

baileys coffee cocktail

100ml milk
40g vanilla ice cream
½ tsp instant coffee
40ml baileys or irish cream liqueur

Blend at speed 2 for 10 seconds, then 5 for 5 seconds. Serve over ice.

strawberry gin fizz

100ml lemonade
60ml gin
1 tsp lemon juice
6 strawberries, stalks removed

Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

la mumba

300ml chocolate milk
50ml brandy

Blend at speed 2 for 10 seconds, then 5 for 10 seconds. Serve over ice.

mango & rum cocktail

100ml pineapple juice

½ ripe mango, stone removed, peeled and roughly chopped

1 small banana, roughly chopped

40ml rum

3 tbsp natural yogurt

5 ice cubes

Stone, peel and roughly chop the mango. Blend at speed 2 for 10 seconds, then 5 for 10 seconds.

Serve over ice.

pina colada

200ml pineapple juice

100ml malibu

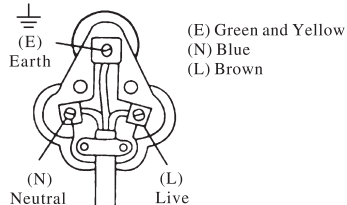
30ml single cream

Blend at speed 2 for 15 seconds, then 5 for 10 seconds. Serve over ice.

make a note of your favourites here

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;

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

WARRANTY

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