



Russell Hobbs

INSTRUCTIONS AND WARRANTY



MODEL NO. RHSBM40
300W DELUXE PRO STAND BOWL MIXER

Congratulations on purchasing our Russell Hobbs 300W Deluxe Pro Stand Bowl Mixer. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE RUSSELL HOBBS 300W DELUXE PRO STAND BOWL MIXER

- Unique swivel movement during operation ensures more efficient mixing results
- Turntable enables auto rotation of the bowl to ensure all the ingredients are evenly distributed and mixed
- Mixes and whips ingredients more thoroughly
- Eject button to release beaters
- Detachable hand mixer gives you added flexibility
- Non-slip feet for added stability
- Ergonomically designed
- 5 Speed settings
- Large capacity 3L stainless steel bowl
- 300W powerful motor
- Stainless steel dough hooks and beaters included
- The perfect baking tool for mixing, creaming and whipping with ease
- Detachable mixing plate acts as built in scraper
- 2 year warranty

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

CAUTION: When using the stand bowl mixer, the unit must not be used for longer than 5 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the stand bowl mixer a 20 minute break after each cycle. This will also help to prolong the life of your stand bowl mixer.

BEFORE FIRST USE

Before using your appliance for the first time, take it out of the box and remove any protective wrappings. **REMEMBER:** DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS AND CHILDREN.

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. This appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Ensure the cord is fully unwound from the cord wrap before using the mixer.
6. Avoid any contact with moving parts.
7. 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.
8. Children should be supervised to ensure that they do not play with the appliance.

9. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
10. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
11. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid. Do not use it with wet hands.
12. Never immerse the unit in water or any other liquid for cleaning purposes.
13. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
14. Insert and use only original parts.
15. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
16. A short cord is provided to reduce the hazards of becoming entangled in or tripping over a longer cord.
17. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
18. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
19. Keep the appliance and cord away from direct radiant heat from the sun, from damp surfaces, from sharp edges and other dangers.
20. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
21. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension

cord, the appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.

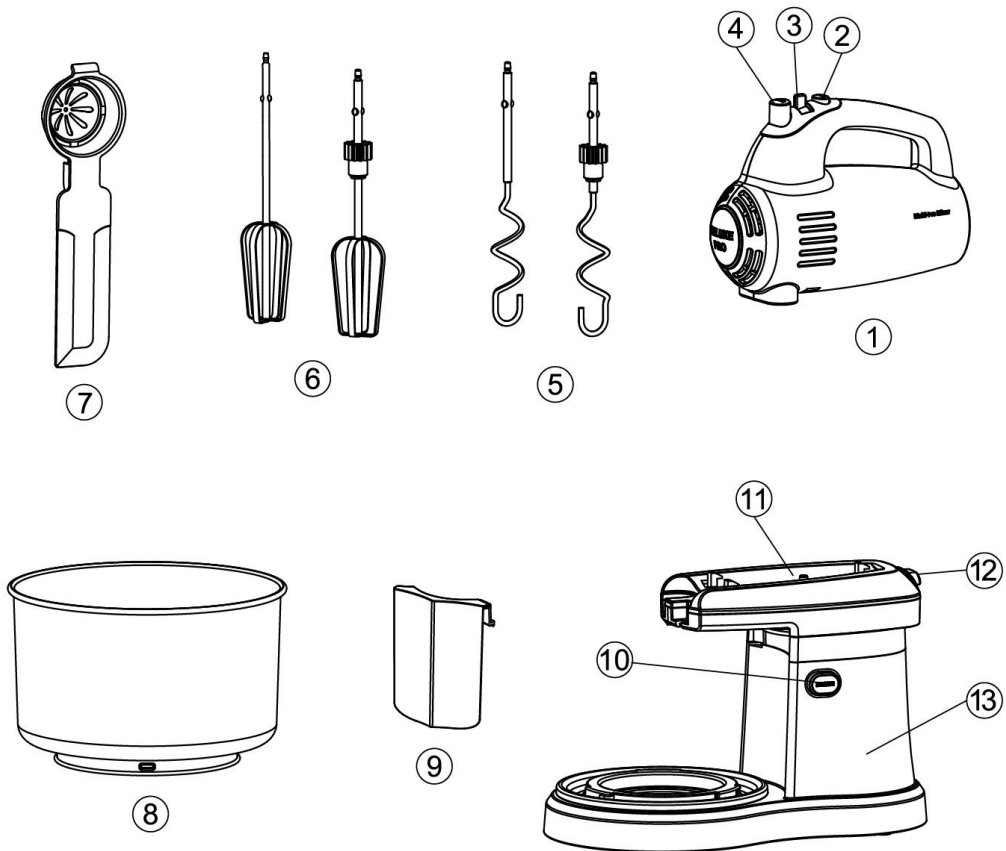
22. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
23. Do not operate this appliance by means of an external timer.
24. Do not carry any appliance by the power cord.
25. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
26. Always operate the stand bowl mixer on a smooth, even, stable surface. Do not place the unit on a hot surface.
27. Ensure the beater OR dough hook are fitted to the stand bowl mixer before use. Please do not mix the attachments during single operation e.g. use 1 x dough hook with 1 x beater accessory.
28. Never attempt to eject the accessories when the appliance is in operation.
29. Never touch the rotating tools while still in motion; always wait for them to come to a complete stop.
30. Keep hands, clothing, as well as spatulas and other utensils away from the accessories during operation to reduce the risk of injury to persons, and/or damage to the appliance.
31. Never put the mixer body in water or let the cord or plug get wet.
32. Never let the cord touch hot surfaces or hang down where a child could grab it.
33. Never use a damaged mixer. Get it checked or repaired.
34. Never use an unauthorised attachment.
35. Always unplug the appliance when not in use, before fitting or removing parts or before cleaning.
36. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
37. To avoid splashes, always put the accessories right/ deep into the mixture before running. Begin mixing at a low speed.
38. Be careful when mixing hot liquids or food preparation.

39. Ensure that the switch is in the "0" / "Off" position after each use.
40. To avoid the danger of fire and/or explosion, do not use this appliance to stir paints or solvents.
41. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
42. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.
43. Only use the appliance for its intended domestic use.

NOTICE: This appliance is not for professional use. You should follow the requested breaks. Failure to follow this instruction carefully may result in damage to the motor. When using the stand bowl mixer, the unit must not be used for longer than 5 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the stand bowl mixer a 20 minute break after each cycle. This will also help to prolong the life of your appliance.

PARTS DESCRIPTION

1. Mixer head
2. Turbo button
3. Speed switch
4. Eject button
5. Dough hooks
6. Beaters
7. Spatula
8. Mixing bowl
9. Mixing plate
10. Cradle release button
11. Cradle
12. Mixer release button
13. Mixer stand



PREPARING FOR FIRST USE

Preparing your hand mixer

1. Insert the dough-hooks/beaters into the mixer head. (Fig.1)
 2. Make sure the dough-hooks/beaters are locked at the right place. (Fig.2)
- If using the mixer with stand, insert the dough-hook/beater with the plastic gear ensuring it aligns with the drive gear on the cradle.
 - The dough-hooks/beaters can only be removed when the speed switch is in the off "0" position.



Fig. 1

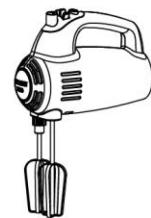


Fig. 2

Preparing your stand mixer

1. Press the cradle release button and pull up the cradle (Fig.3). Place the mixing bowl onto the mixer stand (Fig.4).
2. Put the mixing plate onto the stand (Fig.5), then press the cradle release button (Fig.6) and push down the cradle (Fig.7).
3. Hold and press down the mixer head onto the cradle (Fig.8) and lock it properly (Fig.9).

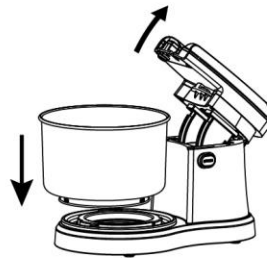


Fig. 3



Fig. 4

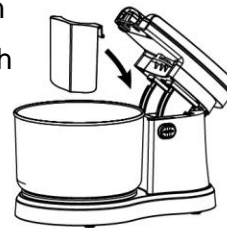


Fig. 5

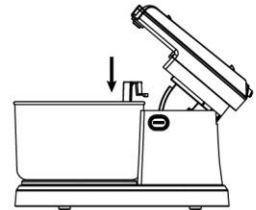


Fig. 6

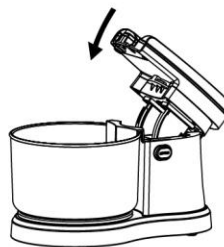


Fig. 7

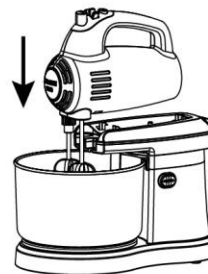


Fig. 8

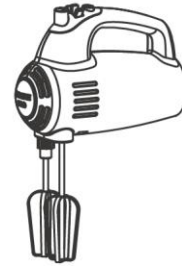


Fig. 9

OPERATING INSTRUCTIONS

To use your stand mixer

1. Press the cradle release button, raise the cradle.
2. Place the ingredients into the mixing bowl and then place the bowl onto the mixer stand.
3. Press the cradle release button with one hand and then push down the cradle/mixer-head with the other.
4. Plug in.
5. Pull the speed switch backwards to reach the desired speed (the first dot on the mixer head is the slowest speed setting). Line up the dot on the side of the speed switch with the corresponding speed.
 - As the mixture thickens, increase the speed.
 - If the machine starts to slow down, increase the speed.
 - Press the turbo button to operate the motor at maximum speed. The motor will operate for as long as the button is held in position.
6. When the mixture has reached the desired consistency, return the speed switch to the off "0" position and raise the mixer-head/cradle.
 - It may be necessary to scrape down the sides of the bowl and along the bottom at regular intervals to assist the mixing operation.
7. To remove the tools, make sure the speed switch is in the off "0" position and unplug the mixer. Hold on to the tool shafts and press the eject button.



Hints

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- For best results with small quantities, use the hand mixer without the stand.
- Large quantities and thick mixtures may require a



longer mixing time.

- If you wish to mix larger quantities or heavier mixes, remove the mixer head from the stand and use a bowl of an appropriate size.
- To re-knead bread doughs remove the mixer from the stand and use hand held.

Recommended speeds for beaters and dough hooks

Please note that these are recommendations for using the stand and supplied mixing bowl. If using the mixer by hand, the speed you select may depend upon the bowl size (if not using the bowl supplied), quantities, the ingredients you are mixing and personal preference.

Gradually increase to the recommended speeds below.

Food type	Recommended maximum quantities	Recommended speeds	Approximate times
Beaters 			
Egg whites	6	4 – 5	2 -4 minutes
Cream	300ml	1 – 5	4 minutes
All-in-one cake mixes	400g	1 – 5	1½ - 2 minutes
Batter	400ml	4 – 5	1 minute
Rubbing fat into flour	150g	1 – 2	4 minutes
Adding water to combine pastry ingredients		1	1minute
Dough hooks 			
Bread	350g	1 – 5	2 – 3 minutes
Batter	400ml	4 – 5	1 minute
Mix muffins	350g	4 – 5	1 minute
Blend butter & sugar		4 – 5	1 minute

BEATER RECIPES

Coconut Puff

Makes about 30

- Egg whites, medium
- 120g desiccated coconut
- 150g caster sugar
- 2 tbsp. lemon zest

- 2 tsp vanilla extract
- 2 tsp corn flour

1. Preheat the oven to 150°C.
2. Place the egg whites into the mixing bowl and whisk on speed 5, gradually adding the sugar until the mixture thickens (about 3 minutes).
3. Reduce to speed 2, add the remaining ingredients and mix until combined.
4. Place a teaspoon of the mixture onto a lined baking tray.
5. Bake in the oven for 20 minutes, until the outside starts to turn golden in colour.

Chocolate 'cream' mousse.

Serves 4

- 250ml whipping cream
- 2 tbsp. cocoa powder
- 3 tbsp. caster sugar

1. Place all the ingredients into the mixing bowl. Mix on speed 4 until the mousse thickens and the beaters leave a ribbon trail when lifted out.
2. Transfer the mixture into serving glasses and let it chill in the fridge for at least 12 hours to set.

Banana bread

Makes 1 loaf

- 2 bananas, very ripe
- 315g plain flour
- 220g brown sugar
- 125ml semi-skimmed milk
- 60g unsalted butter, melted
- 2 tsp baking powder
- 1 tsp vanilla extract
- ½ tsp bicarbonate of soda
- ½ tsp salt
- ½ tsp ground cinnamon

- ¼ tsp ground nutmeg

1. Preheat the oven to 160°C.
2. Cut the banana up into small pieces and place in the mixing bowl. Add the remaining ingredients and then mix on speed 1. As the mixture starts to come together increase the speed. Mix until the ingredients are fully combined.
3. Transfer the mixture into a non-stick loaf tin (23cm x 6cm) and bake for 40 to 50 minutes. When ready, a skewer placed in the centre of the loaf will come out clean.
4. Remove from the oven and leave to rest for 10 minutes.
5. Then turn out onto a cooling rack and allow to cool before serving.

DOUGH HOOKS RECIPES

White bread dough

- 10ml dried yeast (the type that requires reconstituting)
 - 5ml sugar
 - 250ml warm water
 - 450g bread flour
 - 5ml salt
 - 15g lard
1. Place the dried yeast, with the sugar and water, in a mixing bowl and leave to froth. The correct water temperature should be 43°C and can be achieved by mixing one third boiling water with two thirds cold water.
 2. Add the remaining ingredients. Combine the ingredients together on a low speed until the flour is incorporated. Then increase the speed and knead for approximately 2-3 minutes, until the dough is smooth and elastic. Cover with oiled cling film and leave the dough to rise in a warm place for 45-60 minutes.
 3. With the mixer head removed from the stand and hand held re-knead the dough

on maximum speed for 30 - 45 seconds, keeping the dough hooks in the mix.

4. Shape the dough into a loaf, or rolls, and place on greased baking trays. Cover with oiled cling film and leave somewhere warm until it has doubled in size.
5. Bake in a preheated oven at 230°C for 20-25 minutes (for a loaf) or 10-15 minutes (for rolls). When ready, the dough should hollow when tapped on the base.

CLEANING AND MAINTENANCE

- This stand bowl mixer is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to "0" / "OFF".
- It is much easier to clean the mixing accessories and bowl directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the appliance should be cleaned with a damp cloth. Do not let water enter the appliance.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the mixer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry with a clean, dry soft cloth.

Mixer head

Wipe with a damp cloth, then dry.

Never put the mixer head in water or let the cord or plug get wet.

Stand

Wipe with a damp cloth, then dry.

Never immerse in water or use abrasives.

All other parts

Wash by hand, then dry.

Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element.

A low temperature (Maximum 50°C) is recommended.

Bowl

Never use a wire brush, steel wool or bleach to clean your stainless steel bowl.

Use vinegar to remove lime scale. Keep away from heat (cooker tops, ovens and microwaves).

STORING THE APPLIANCE

- Ensure that the unit is switched to the OFF position. Unplug the unit from the power outlet.
- Remove all mixing accessories and bowl from appliance.
- Clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Fold down the unit and place the hard shell cover over the body of the appliance for storage.
- Store the appliance in its hard shell cover or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance

TROUBLE SHOOTING

Problem:

The mixer stops during operation.

Solution:

If for any reason, the power to the mixer is interrupted and the machine stops working. Turn the speed switch to the off "0" position, wait a few seconds and then re-select the

speed function. The mixer should then resume operation straight away.

Specifications:

Voltage: AC 220 V - 240 V~

Frequency: 50Hz

Power: 300W

Kb: 15 min

SERVICING THE APPLIANCE

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

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

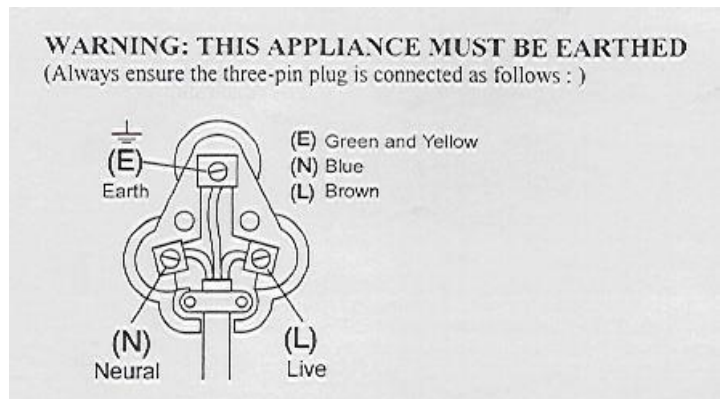
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a 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



If the mains cord **does not** have a green and yellow wire then do not connect anything to the Earth pin.

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

2 YEAR WARRANTY
*1 year retail | 1 year extended
warranty upon registration**
visit www.russellhobbs.co.za

W A R R A N T Y AND EXTENDED WARRANTY

1. Home of Living Brands (Pty) Limited ("Home of Living Brands") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Home of Living Brands shall extend the warranty period for a further period of 1(one) year ("extended warranty period**"), on condition that the purchaser registers the product on the website, within 12 months from the date of purchase of the product. The website address for registration is as follows: <http://russellhobbs.co.za/info-pages/warranty-info.aspx>. The extended warranty period only applies to products purchased on or after 1 October 2017.
3. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period or if applicable, the extended warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
4. The faulty product must be taken to the supplier's service centre to exercise the warranty.
5. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product themselves, 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.
6. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
7. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer, subject to the supplier's discretion.
8. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

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