



Russell Hobbs



DESIRE MATTE BLACK MINI CHOPPER

2 YEAR WARRANTY

RHMFP5BLK

RHMFP5BLK_IB&RB_FA_270720
Part No. T22-9001947

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. To protect against electrical hazards, do not immerse the power cord, plug or stick mixer motor unit in water or any other liquid.
2. Do not use outdoors or in damp or moist areas.
3. Grasp the appliance in the hand-grip area only. Never place fingers or hold the appliance near the blade area.
4. 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.
5. Care should be taken to avoid personal injury when handling the sharp cutting blades, emptying the bowl and during cleaning. Use a glove or a towel for safety.
6. Misuse may cause injury.
7. Always turn off and unplug from the power outlet if left unattended and before assembling, disassembling or cleaning.
8. To disconnect, switch off the wall power outlet, then grasp and pull the plug from wall outlet. Never pull by the cord.
9. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
10. There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
11. Do not use on an inclined plane or unstable surface.
12. Keep hands and utensils away from moving blades when in use to prevent the possibility of severe personal injury and damage to the stick mixer. A plastic/silicone scraper may be used, but only when the stick mixer is not running.
13. Be certain the mini-chopper lid is securely fitted and all fittings such as blades are secure before using.
14. Do not operate the stick mixer motor unit without the attachments fitted.
15. Do not operate this appliance for longer than 10 seconds when mixing very heavy loads and allow 2 minutes rest between uses.
16. Do not add hot liquid to the glass bowl as it may be ejected out of the appliance due to sudden steaming.
17. Ensure the stick mixer is switched off and the blades have come to a complete stop before removing processed contents.
18. Do not overfill the stick mixer containers.
19. Do not place on or near any heat sources.
20. CAUTION: The blades are extremely sharp. Handle with care.
21. Follow the instructions when cleaning this appliance.
22. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
23. Clean the appliance after each use.
24. Do not use the appliance for other than its intended purpose.
25. This appliance is not a toy. Children should be supervised to ensure they do not play with this appliance.
26. This appliance is not intended to be operated by means of an external timer or separate remote control system.

27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended for use in households and similar environments such as:

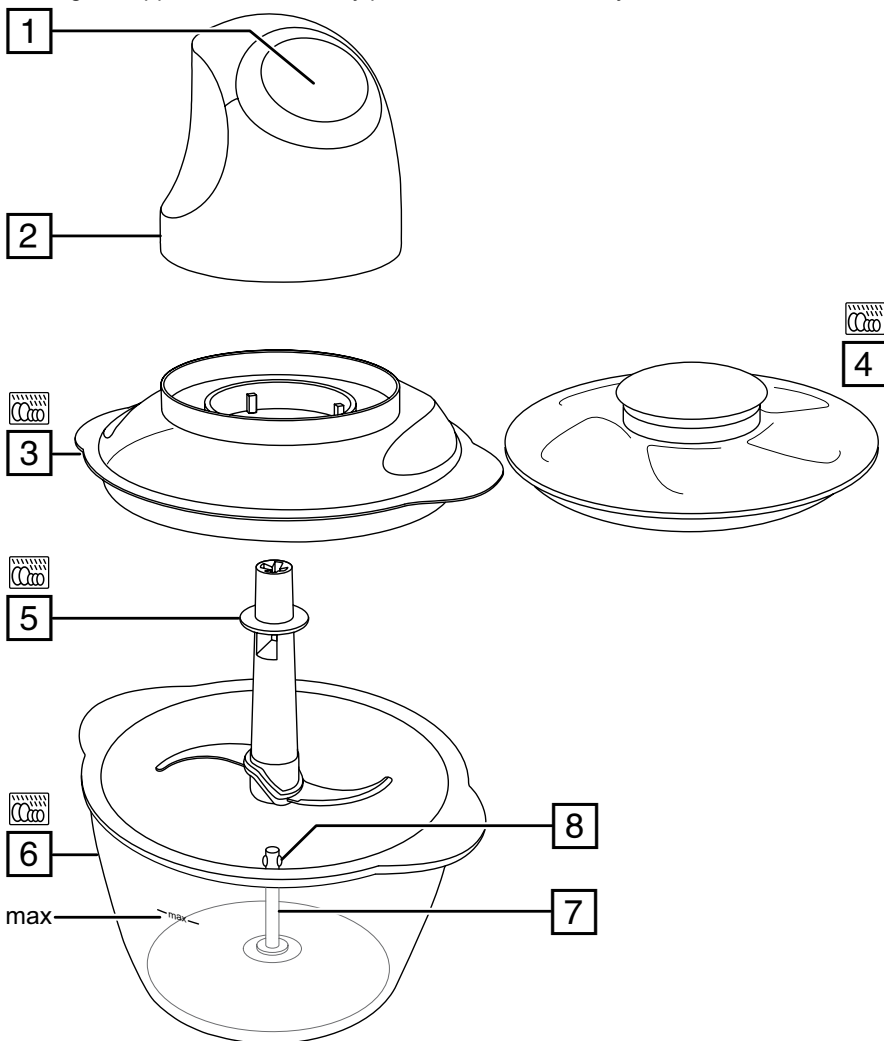
- staff kitchen areas in shops, office and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

SAVE THESE INSTRUCTIONS


Congratulations on the purchase of your new Russell Hobbs Desire Matte Black Mini Chopper. Each unit is manufactured to ensure safety and reliability. **Before using the Mini Chopper for the first time, please read this instruction booklet carefully and keep it for future reference.**

Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



FEATURES

- | | |
|-------------------|---|
| 1. Pulse button | 6. Chopper Bowl |
| 2. Motor Unit | 7. Spindle |
| 3. Processing Lid | 8. Flanges |
| 4. Storage Lid |  Dishwasher safe |
| 5. Blade unit | |

BEFORE FIRST USE

- Don't try to chip ice, don't try to chop raw meat, and take great care with the blades.
- Don't fill above max.
- Don't process hard foods – i.e. anything you can't cut easily with a kitchen knife.
- Don't chop big bits – maximum 18mm cubes.
- Cut hard food such as cinnamon into small pieces before adding into the bowl. Large pieces may jam the blade and result in damage to the appliance

USING THE MINI CHOPPER


1. Unplug the appliance.
2. Lift the motor unit off the bowl. Lift the processing lid off the bowl.
3. Lower the blade unit over the spindle in the bottom of the bowl. You may have to turn it slightly, to fit over the flanges on the spindle. It's spring-loaded, so you'll feel some resistance as you push it down.
4. Put the food in the bowl.
5. Align the central hole in the processing lid with the top of the blade unit, and lower the lid on to the bowl.
6. Lower the motor unit on to the processing lid. You may have to turn it slightly, to engage the top of the blade unit.
7. Put the plug into the power socket.
8. Press the switch to start the motor, release it to switch off.
9. It's best to run the motor in bursts of a few seconds at a time, and inspect the results between bursts.

AFTER USE

1. Unplug the appliance.
2. Lift the motor unit off the bowl. Lift the processing lid off the bowl.
3. Put a finger on top of the blade unit, to stop it falling out.
4. Tip the processed contents out of the bowl.
5. Alternatively, hold the plastic part of the blade unit, turn it to free it from the spindle flanges, and lift it straight up and out of the bowl.
6. Fit the storage lid to the bowl.

CARE AND MAINTENANCE

1. Unplug the appliance.
2. Wipe the outside of the motor unit with a clean damp cloth.
3. Clean the inside of the blade unit with a toothpick.
4. Hand wash the removable parts.

 You may wash these parts in a dishwasher, but the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years (**Warranty Period**) from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



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RECIPE BOOK

LEEK & POTATO SOUP

Ingredients:

75g leeks, trimmed

75g potatoes, peeled

1 vegetable or chicken

stock cube

400ml water

Salt and pepper to taste

Method:

1. Put the leeks and potatoes into the bowl, and process for a couple of seconds (you want them lumpy, not mushy).
2. Transfer to a pan, and add the water and stock cube.
3. Bring to the boil, stirring, then reduce the heat, cover the pan, and simmer for 20 minutes.
4. Let the mixture cool for about 30 minutes, then process till the mixture is silky smooth.
5. Return the mixture to the pan, and heat to serving temperature (don't let it boil, or it may separate).
6. Taste, adjust the seasoning, and serve with crusty bread.

Serves 2

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CORIANDER PESTO

(dip, topping or sauce)

Ingredients:

2 handfuls fresh leaf coriander

3 cloves fresh garlic

60g pine nuts

125ml olive oil

60g freshly grated Parmesan

Salt and freshly ground black

pepper to taste

Method:

1. Put the coriander, garlic, pine nuts, and a bit more than half the oil into the bowl, and process till the mixture looks smooth.
2. To adjust the thickness, add a little oil and give it a short burst of speed.
3. Repeat till the consistency looks right, then taste it, and adjust the seasoning.
4. Serve as a dip, as a topping for soup, or tossed through warm pasta.

BLACK OLIVE AND ANCHOVY TAPENADE/SAUCE

Ingredients:

250g pitted black olives

60g anchovy fillets, drained

3 tbsp capers, drained

150ml olive oil

2 tbsp brandy (optional)

Fresh ground black pepper

Method:

1. Pour half the oil, and put everything else into the bowl.
2. Process for a couple of seconds, then check the mixture.
3. Pour the remainder of the oil and process, till you achieve the consistency you need.

Tip: For a tapenade, to spread on toast, you need a paste.

For a sauce, to toss through warm pasta, it should be fairly runny.

BREAKFAST SMOOTHIE

Ingredients:

2 tbsp natural yogurt

100ml milk

1 tbsp oatmeal or

porridge oats

1 large banana,

roughly chopped

1 tsp honey

apple, cored and

roughly chopped

Method:

1. Put everything into the bowl.
2. Process for 15-20 seconds if you like a rough texture, 30-40 seconds if you prefer it smooth.