



Russell Hobbs



DESIRE MATTE BLACK FOOD PROCESSOR

2 YEAR WARRANTY

RHFP5BLK


RHFP5BLK_IB_FA_270720
Part No. T22-9001945

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

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

Read all instructions before, and follow whilst using this appliance.

1. To protect against electric shock do not immerse the cord, plug or motor base of unit in water or any other liquid.
2. Do not use outdoors.
3. Do not use this appliance near bathtubs, showers, basins or other vessels containing water. 
4. Do not place on or near any heat sources.
5. 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.
6. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with the appliance.
7. Do not use on an inclined plane or unstable surface.
8. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with reduced physical, sensory and mental capacities.
9. Always switch OFF and disconnect from supply before changing accessories or approaching parts that move in use.
10. Always switch OFF and unplug this appliance from the wall power outlet when not in use, before fitting or removing parts and before cleaning the appliance.
11. To disconnect, turn off the wall power outlet, then grasp and remove the plug. Never pull by the cord.
12. Do not operate the appliance with an empty bowl.
13. Do not put any utensils into the bowl while the appliance is plugged in.
14. Do not attempt to defeat any safety interlock mechanisms.
15. **WARNING:** Do not blend hot liquids. Heated liquids/ingredients may be ejected due to sudden steaming, creating a possible scalding hazard. For your safety, liquids/ingredients must be cooled to room temperature before processing.
16. **CAUTION:** Never feed food into the chute by hand. Always use the food pusher.
17. Care must be taken when handling any accessories with sharp edges. Cutting blades are very sharp. Handle with extreme care and caution when emptying the bowl, removing the blades from the bowl and during cleaning.
18. Cleaning or user maintenance shall not be carried out by children.
19. Always clean the appliance after use and follow the instructions when cleaning this appliance.
20. To prevent possible damage to the appliance do not use harsh abrasive or alkaline cleaning agents.
21. Do not operate this appliance with a damaged cord/plug, or after the appliance has been dropped, damaged or has malfunctioned in any manner. Contact customer service for replacement, examination, repair or adjustment.
22. There are no user serviceable parts. If the power cord or appliance is damaged, it must be repaired or replaced by the manufacturer or a similarly qualified person in order to avoid hazard.

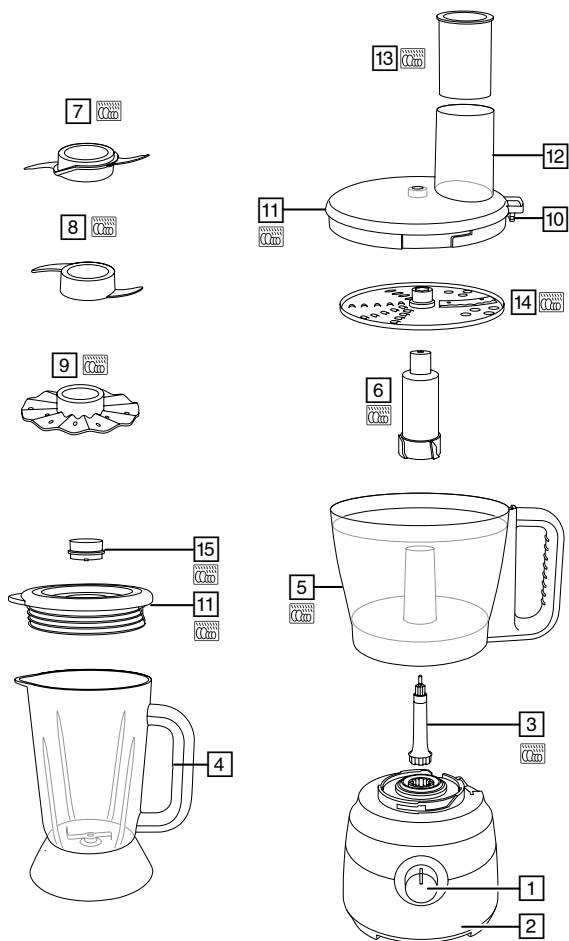
23. The use of attachments/accessories not recommended by the appliance manufacturer may cause injuries or damage to the appliance and void warranty.
24. Do not run the motor continuously for more than 1 minute, it may overheat. After 1 minute switch OFF for at least 2 minutes to allow the motor to cool down.
25. Misuse of the appliance may cause injury.
26. Always disconnect the appliance from the supply if left unattended.
27. Do not use appliance for other than its intended purpose.
28. This appliance is not intended to be operated by means of an external timer or separate remote control system.
29. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD / 'Safety Switch') having a rated residual operating current not exceeding 30mA. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

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 & breakfast type environments.

SAVE THESE INSTRUCTIONS.

Congratulations on the purchase of your new Russell Hobbs Desire Matte Black Food Processor. Each unit is manufactured to ensure safety and reliability. **Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance. When using electrical appliances, basic safety precautions should always be followed.




FEATURES

- | | |
|---|--|
| <ul style="list-style-type: none"> 1. Speed control 2. Motor unit 3. Spindle 4. Blender jug 5. Jug 6. Drive shaft 7. Chopper attachment 8. Mixer attachment | <ul style="list-style-type: none"> 9. Creamer attachment 10. Tab 11. Lid 12. Tube 13. Pusher 14. Reversible slicing/shredding disc 15. Cap <p> Dishwasher safe</p> |
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BEFORE USING FOR THE FIRST TIME


Turn to “CARE AND MAINTENANCE” and clean the appliance, to remove manufacturing dust, etc.

PREPARATION


1. Sit the motor unit on a dry, firm, level surface.
2. Route the cable so it doesn't overhang, and won't trip or catch.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Remove the lid.
5. Put the ingredients into the jug – don't fill past the max mark.
6. Put the lid on the jug.
7. Check that the speed control is set to 0.
8. Put the plug into the power socket (switch it on, if it's switchable).
9. Turn the speed control to the speed you want (1 = low, 2 = high).
10. Turn the speed control back to 0 to turn the motor off.
11. Turning the speed control anti-clockwise to  will give you a short burst at high speed. In this direction, the knob is spring-loaded. When you let go, it'll return to 0.

USING THE BLENDER

1. Lower the blender jug on to the motor unit, then turn the jug clockwise, to lock it in place.
2. Remove the lid.
3. Put the ingredients into the blender jug.
4. Replace the lid.
5. Align the pips on the cap with the slots in the hole in the lid, fit the cap, and turn it clockwise to lock it.
6. Don't run the appliance without fitting the cap.
7. To add ingredients while the blender is working, remove the cap, pour the new ingredients through the hole, then replace the cap.
8. Once finished, switch the appliance off (0) and unplug it.
9. Turn the blender jug anti-clockwise, and lift it off the motor unit.

CAUTION: When blending any dry ingredients such as nuts, coffee beans, etc., use the  function in short bursts only. Running the blender continuously with dry ingredients may result in damage to the blade assembly.

CRUSHED ICE

1. For best results, fill the jug with between 150ml and 500ml of ice cubes.
2. Put the lid on the blender, then:
3. Turn the speed control to  for a second or two, then release it.
4. Check the results, and adjust.

USING THE PROCESSOR

1. Switch the appliance off (0) and unplug it.
2. Fit the spindle to the top of the motor unit.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Choose the attachment you need.
5. Hold the lid with the tube slightly behind the jug handle and the alignment marks aligned in the unlock position, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
6. Once finished, switch the appliance off (0) and unplug it.
7. Turn the jug anti-clockwise, and lift it off the motor unit.

USING THE CHOPPER/MIXER/CREAMER ATTACHMENT

Use the chopper for pulverizing ingredients.

Use the mixer to mix ingredients together.

Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.

1. Lower the drive shaft into the bowl over the spindle.
2. Place the attachment you need over the drive shaft.
3. Put the ingredients into the jug.
4. Hold the lid with the tube slightly behind the jug handle and the alignment marks aligned in the unlock position, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
5. To add ingredients while the motor is running, lift the pusher out of the tube, add the ingredients through the tube then replace the pusher.
6. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.

SLICING/GRATING

1. Place the reversible slicing / shredding disc onto the top of the spindle with the side marked 'Slicing' facing upwards for slicing or the side marked 'Shredding' facing upwards for shredding.
2. Hold the lid with the tube slightly behind the jug handle and the alignment marks aligned in the unlock position, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
3. Remove the pusher, and drop the ingredients down the tube.
4. Replace the pusher, and use it to push the ingredients gently down the tube.
5. Don't use fingers or cutlery to push food down the tube – only the pusher.
6. The blade(s) on top of the disc will slice or shred the food into the jug.
7. Don't let the jug get more than about half full – stop and empty it.
8. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.
9. Grasp the black center hub of the disc and lift upwards to remove the disk.

CARE AND MAINTENANCE

1. Switch the appliance off (0) and unplug it.
2. Wipe the outside of the motor unit with a clean damp cloth.
3. Hand wash the removable parts.
 - If you use a dishwasher, 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.



You may wash these parts in a dishwasher.

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 the 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

QUICK CHEESE AND TOMATO PIZZA (MAKES 2 MEDIUM PIZZAS)

Ingredients:

440g white flour
14g dried yeast
2 tbsp olive oil
240 ml lukewarm water
2 tsp sugar
1 tsp salt
200 g mozzarella cheese

Method:

1. Mix the water, yeast, and sugar in a bowl, and leave it for 5 minutes. Fit the mixer attachment. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture. Add the oil, increase speed till a dough ball forms, then stop. Now run for 20 seconds, and rest for 2 minutes. Do this twice more, then let the dough rest for 10 minutes.
2. Divide the dough into 2 balls, and stretch or roll each ball to fit a lightly oiled baking tray. Top with the pizza sauce. Use the coarse grater to grate the mozzarella cheese. Spread the cheese over the pizzas and add other toppings if desired. Bake in a pre-heated oven at 190°C/gas mark 5 for 15-20 minutes.

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DOUGH MIXING FOR TORTILLAS

Ingredients:

350g flour
210g water
30g olive oil

Method:

1. Using the mixer attachment in the jug, process the ingredients on speed 1 until smooth.
2. Divide dough into balls to make medium pan size flat circles. Cook tortillas in a pan for 3 minutes, then flip over and cook the other side.
3. Serve with the desired dips and toppings.

COLESLAW

Ingredients:

½ medium head cabbage, wedges
1 wedge purple cabbage
2 medium carrots, peeled and trimmed
1 small purple onion
½ cup stuffed olives, coarsely chopped
¾ cup mayonnaise
3 tbsp red wine vinegar
½ tsp celery seed
Ground pepper, to taste

Method:

1. Using the reversible shredding/slicing disc, thinly slice cabbages.
2. Using the reversible shredding/slicing disc, shred the carrots and onion.
3. Place vegetables in a large bowl and add the olives.
4. Using the chopping attachment, mix mayonnaise, red wine vinegar and celery seeds.
5. Pour over cabbage mixture and toss to combine.
6. Cover and refrigerate at least 1 hour to allow flavours to blend.

SPINACH PESTO PIZZA

Makes one 35cm pizza

Ingredients:

1 pizza base
440g mozzarella cheese
4 tomatoes, sliced
70g parmesan cheese
¼ cup loosely packed basil leaves
Salt & pepper, to taste

SPINACH PESTO

2 cups spinach leaves
1 cup basil leaves
½ cup parsley
110g parmesan cheese
½ cup pine nuts
2 cloves garlic, minced
1 tsp grated lemon peel
190g cup olive oil

Method:

1. Preheat the oven to 230°C.
2. Using the chopping attachment, process all spinach pesto ingredients until smooth.
3. Grate mozzarella cheese using the shredding/slicing disc and set aside. Repeat process to grate parmesan cheese.
4. Place the pizza base onto a lightly greased pizza pan.
5. Spread pesto evenly on pizza base leaving about 1.5cm border. Sprinkle mozzarella cheese evenly over pesto. Arrange tomato slice over cheese.
6. Sprinkle with parmesan cheese and basil. Season to taste.
7. Bake in the oven for about 12 minutes, or until crust is brown and cheese is golden.

FRENCH CREPES

Serves 4

Ingredients:

250g plain flour, sifted

2 eggs

0.5L milk

50g butter, melted

1 tsp vanilla sugar

1 pinch of salt

1 tbs rum

Method:

1. Combine flour, eggs, melted butter, salt, vanilla sugar and rum in the jug. Using the mixer attachment, process on speed 1 and gradually pour in the milk, until batter is smooth.
2. Transfer batter to a bowl and let it rest for 1 hour. As opposed to pancakes, mixture should be quite thin.
3. Brush a non-stick pan with 1 tsp of melted butter (or olive oil) and add batter to the pan (approx. 3 tbsp, depending of your desired consistency). Batter should thinly cover the pan surface. Cook for 2 minutes or until golden brown then carefully flip with a plastic spatula and cook the other side.
4. Transfer to a warm plate. Cook the desired number of crepes and stack them on the same plate.
5. Serve the crepes and top up with your desired topping(s), such as Nutella, jam, sugar & lemon, whipped cream, ice cream, berries, etc.

STUFFED MUSHROOMS

Serves 6

Ingredients:

200g sausage meat
12 large mushrooms
1 large spring onion
1 large clove garlic
1 slice white bread
2 tbsp parsley, chopped
2 tbsp vegetable stock
4 tbsp melted butter
½ cup parmesan cheese, grated

Method:

1. Preheat the oven to 175° C.
2. In a frypan, cook the sausage meat over a medium heat, stirring to break into bits.
3. Remove the stem from the mushrooms, being careful not to break mushroom caps. Set mushroom caps aside.
4. Using the chopping attachment, process the spring onion and garlic on low. Add white bread and mushrooms stems and process for a few seconds to break into small pieces.
5. Add cooked sausage and process for several seconds. Stir in parsley and stock.
6. Melt the butter in a large bowl, and toss mushroom caps until coated. Arrange in single layer in shallow baking dish. Fill with the sausage mixture. Top with the parmesan cheese.
7. Bake for 15 minutes until hot and bubbly.
8. Serve with a dollop of sour cream.