Russell Taylors



HAND BLENDER

www.russelltaylors.co.uk

USER MANUAL



IMPORTANT SAFEGUARDS

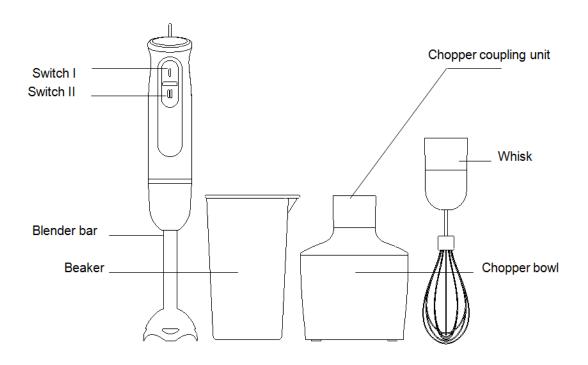
For your safety and continued use of the product, please read this instruction manual before using the appliance

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

- Read all instructions.
- 2. Do not touch hot surfaces. Use handles & knobs. The temperature of accessible surfaces may be high when the appliance is in operation.
- 3. To protect against risk of electric shock, do not immerse the cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by/near children or persons with reduced physical, sensory, or mental capabilities.
- 5. Unplug from the outlet when not in use & before cleaning. Allow to cool before assembly, disassembly or cleaning.
- 6. Do not operate appliance if it is damaged or has malfunctioned.
- 7. Never try to repair the appliance or cord yourself. Take it to an authorized service facility for examination and/or repair.
- 8. The use of accessories and attachments not recommended by Russell Taylors may result in fire, electrical shock, or injury.
- 9. Do not use outdoors or place on/near a stove, electric burner or heated oven.
- 10. Do not use near gas or flammable materials.
- 11. Do not use in the immediate vicinity of water.
- 12. Use a clean, dry cloth to wipe the power cord & plug.
- 13. Do not let power cord hang over the edge of table/counter.
- 14. Do not leave the appliance unattended while turned on.
- 15. The appliance is only to be operated in the closed position.
- 16. Do not place the appliance or parts into a dishwasher.
- 17. Do not use any hazardous chemicals to clean the appliance or parts.
- 18. Exercise caution when moving the appliance containing hot liquids.
- 19. Household use only.

SAVE THESE INSTRUCTIONS

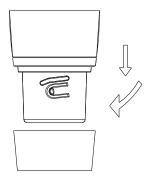
PARTS



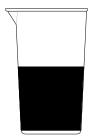
HOW TO OPERATE

The hand blender is suited for preparing dips, sauces, mayonnaise, and baby food as well as for mixing and preparing milkshakes.

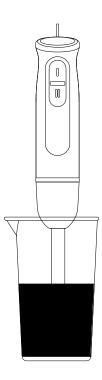
1. Insert the blender bar into motor unit, turn clockwise to lock it into motor unit.



2. Put ingredients in the beaker, to prevent splattering, immerse the blade guard completely in the ingredients. (Beaker maximum capacity 600ml). You can use the hand blender with the provided beaker or any other container of yours.



- 3. Switch the appliance on by pressing the switch I or switch II.
- 4. Blend the ingredients by moving the appliance slowly up, down and in circles.

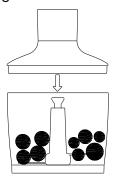


Using the chopper

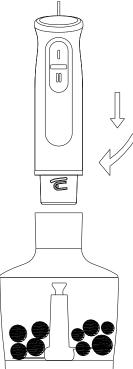
The chopper is suited for foods such as such as boneless meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes etc. (Cut up cup maximum capacity 200g)

CAUTION: Don't chop extremely hard food, such as ice cubes, nutmeg, coffee beans and grains. The blades are very sharp! Be very careful when handing the blade unit.

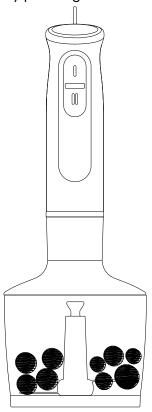
- 1. Put the chopper blade unit in the chopper bowl, press down the blade unit and lock bowl.
- 2. Put the ingredients in the chopper bowl, solid ingredients should not be larger than 2cm pieces.
- 3. Attach the chopper coupling unit onto the chopper bowl.



4. Fasten the motor unit onto the chopper bowl, Installation reference "using blender".



5. Switch the appliance on by pressing the switch I or switch II



Using the whisk

The whisk is intended for whipping cream, beating egg whites

and mixing sponges and ready-mix desserts.

- 1. Insert the whisk into the Whisk coupling unit.
- 2. Connect the coupling unit to the motor unit, installation reference "using blender".
- 3.

4. Press the switch I to activate the handle blender and press the switch II after approx. 30 seconds to prevent ingredients splashing.



STORAGE & MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts.

- Always make sure the hand blender is cool and dry before storage.
- Do not try to repair the appliance yourself. Refer to qualified personnel if service is needed.

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