

coriander pesto (dip, topping or sauce)

2 handfuls leaf coriander	3 cloves garlic
60g pine nuts	125ml olive oil
60g grated Parmesan	salt and pepper

Reserve 50ml of the oil.

Process everything else together till smooth

To adjust the thickness, use a little oil and a short burst of speed.

Repeat till the consistency looks right, then taste, 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).

recipes are available on our website:

<http://www.russellhobbs.com/ifu/550931>

smoothies:

<http://www.russellhobbs.com/ifu/550941>



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

➡ GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



CUSTOMER SERVICE

If you ring, have the Model No. to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it isn't working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem, ring Customer Service for advice.

If they tell you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Spectrum Brands (UK) Ltd,
Fir Street, Failsworth, Manchester M35 0HS
email: support@russellhobbs.com
telephone: 0845 658 9700 (local rate number)



ONLINE

www.russellhobbs.co.uk for more products



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Visit www.russellhobbs.co.uk/productregister/
You must register within 28 days of purchase.

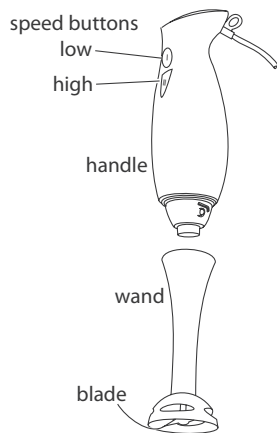


Russell Hobbs



instructions

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Read the instructions, keep them safe, pass them on if you pass the kettle on. Remove all packaging before use.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Keep the appliance and cable out of reach of children. They must not use or play with it.

- 1 Misuse of the appliance may cause injury.
- 2 Unplug before assembly, disassembly, or cleaning.
- 3 Don't leave the appliance unattended while plugged in.
- 4 If the cable is damaged, return the appliance, to avoid hazard.
- ⚠ Don't put the handle in liquid.
- 5 Don't use the wand in hot oil – even moderately hot oil can cause a nasty burn.
- 6 Don't try to chip ice, or chop raw meat.
- 7 Don't use the blender for any purpose other than those described in these instructions.
- 8 Don't use the blender if it's damaged or malfunctions.
- 9 Don't run the motor for more than 1 minute, rest it for 1 minute before using it again.

household use only

👁 FITTING THE WAND

- 1 Push it on to the end of the handle, and turn it anti-clockwise.
- 2 To remove, turn it clockwise, then pull it off the handle.

👁 IN USE

- 3 Put the plug into the power socket.
- 4 Press the top button for low speed, release it to switch off.
- 5 Press the bottom button for high speed, release it to switch off.
- 6 Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.

- 7 Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.

👁 USING THE WAND

- 8 Generally, the wand can do anything a normal blender can do, but faster, with less washing up. Make milkshakes, smoothies, or mayonnaise in a beaker. Purée ingredients in the pan you cook them in.
- 9 Don't immerse past the top of the wand.
- 10 Whatever container you use, make sure it's on a stable, flat surface, and support it with your free hand, to prevent it moving.
- 11 Avoid spray/splashing:
 - 1) keep the wand vertical
 - 2) don't switch on till it's inside the container
 - 3) switch off before removing it
 - 4) with liquids, switch on and off with the blade under the surface

🔥 HOT LIQUIDS

- 12 When using in hot liquids, don't let the blade break the surface at an angle, you may spray liquid outside the container.
- 13 Don't use the wand in hot oil. Splashes from even moderately hot oil cause nasty burns.

👁 CARE AND MAINTENANCE

- 14 Switch the blender off, and unplug it.
- 15 Don't touch the blade – use a brush.
- 16 Wipe outer surfaces with a soft damp cloth.
- 17 Don't put any part in a dishwasher.