

A
LEADING
BRAND IN THE UK

Russell Hobbs®



Hand Blender

OWNER'S MANUAL

Model RHHB3

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plugs or appliance in water or other liquid.
3. This appliance should not be used by children and care should be taken when used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service.
7. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running (does not apply to an acceptable scraper integral with the appliance).
12. Keep hands, hair, clothing, as well as spatulas and other utensils away from Beaters and out of the container during operation to reduce the risk of injury to persons, and/or damage to the Blender.
13. Remove beaters, Dough Hooks, or Whisk from Gearbox before washing them.
14. Blades are sharp. Handle carefully.
15. Always operate Blender with cover in place.
16. Never add to Container while appliance is operating.
17. Keep hands and utensils away from moving Blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
18. Be certain cover is securely locked in place before operating appliance.
19. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

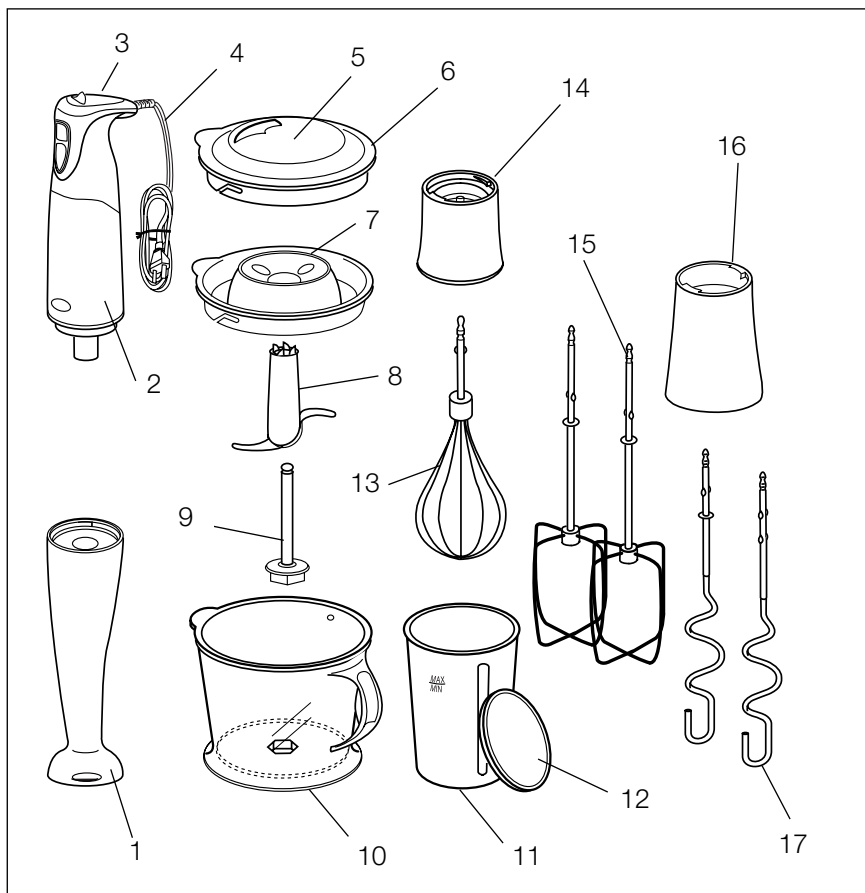
ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.
8. Use extreme care when handling the Blade Attachment. Always insert and remove Blade by using the Blade Holder. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
9. This Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
10. Never use for extended periods of time. The Chopper does its work in seconds.
11. Do not operate the Chopper without food contents in Chopper Container.
12. Do not use if the Container is cracked or chipped.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Russell Hobbs® RHHB3 Hand Blender Features



- | | |
|--|---|
| 1. Blending Foot (P/N 70932) | 9. Blade Shaft (P/N 70943) |
| 2. Blender Body | 10. Chopper Container (P/N 70810) |
| 3. Electronic Control Panel | 11. Mixing Beaker (P/N 70953) |
| 4. Power Cord | 12. Mixing Beaker Lid (P/N 70954) |
| 5. Chopper Container Lid Cover (P/N 70806) | 13. Balloon Whisk (P/N 70940) |
| 6. Chopper Container Lid (P/N 70807) | 14. Single Gearbox (Whisk, Chopper Container) (P/N 70941) |
| 7. Chopper Container Drive Lid (P/N 70808) | 15. Beater (2) (P/N 70595) |
| 8. Double Blade Knife Hub (P/N 70809) | 16. Double Gearbox (Beaters, Dough Hooks) (P/N 70942) |
| | 17. Dough Hook (2) (P/N 70596) |

Introduction

Congratulations on your purchase of the Russell Hobbs® RHHB3 Hand Blender. This versatile appliance quickly converts from blender to mixer to chopper by removing and replacing attachments with just a twist. The durable Stainless Steel Beaters, Dough Hooks, Balloon Whisk and Blending Foot will give you years of use.

Before Using for the First Time

CAUTION: Use extreme care when handling the Double Blade Knife. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Carefully unpack the Hand Blender and all accessories.
2. Wash the Mixing Beaker and Lid, Chopper Container, Lid and Cover, Double-Blade Knife, Stainless Steel Beaters, Dough Hooks and Balloon Whisk in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the Blender Body, Blending Foot or Single and Double Gearboxes in water or any other liquid.** If necessary, these attachments can be wiped clean with a moistened cloth. The Blending Foot can be washed under running water; but be careful not to allow water to enter the hollow shaft.
4. Always dry the Blender Foot thoroughly so that no water can enter the Blender Body.

NOTE:

- Do not wash any of the parts in the dishwasher.
- Do not use harsh or abrasive cleaning agents or solvents.
- Store the appliance in its box in a cool, dry place and away from the reach of children.
- Remove Double Blade Knife if you want to store the Chopper Container in the refrigerator.
- Do not put any parts in the microwave oven.

Electronic Controls

Speed Selector - This button allows you to select one of three speeds; LO, MED or HI. Press the Speed Selector until the light above the desired speed is illuminated. Note: The default speed setting is LO.

Start Button - Press and hold the Start Button to begin the blending operation. Release the Start Button to stop the operation.

ON/OFF Switch - This switch turns power on or off to the Blender Body.

Speed Indicator - There are three corresponding Speed Indicators, LO, MED and HI. When the desired speed has been selected, the corresponding light will illuminate and flash above the selected speed. See Figure 2.

Timer - Press and hold the Start Button. The Timer Display will indicate the elapsed processing time. When the desired processing time has been reached, release the Start button. The Timer will automatically return to "00". To prevent overheating, the unit will automatically stop operating when the Timer reaches 90 seconds.

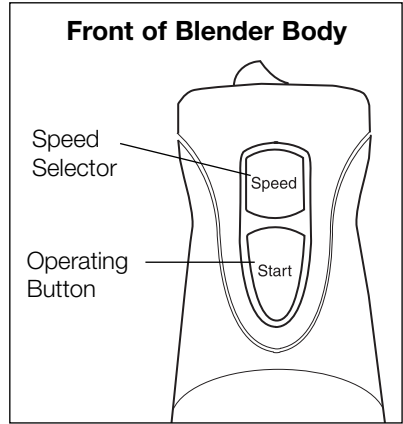


Figure 1

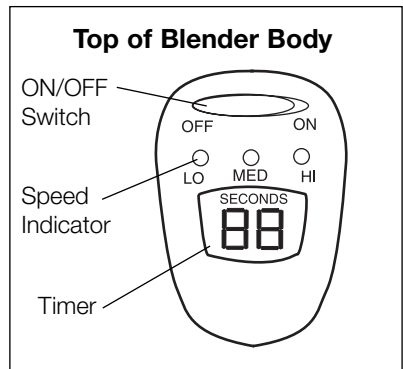


Figure 2

Operating Instructions

CAUTION: Always unplug Blender Body from outlet before installing or removing attachments.

Do not operate the appliance continuously for more than one minute. After operating for one minute, turn the appliance OFF, unplug the Power Cord and let the unit cool before using it again.

When immersing the Blending Foot or the Balloon Whisk into food or liquid, make sure the Blender Body and Gearbox does not contact the food or liquid.

USING THE HAND BLENDER WITH BLENDING FOOT

1. Place the Blender Body over the Blending Foot. Carefully push down and turn the Blending Foot counter-clockwise, until a 'click' sound is heard and the two parts are locked together.
2. Place ingredients into the Mixing Beaker, bowl or pan sufficiently tall to avoid splashing.
3. Plug the Blender Body into a standard 120V AC electrical outlet.
4. Dip the Blending Foot as deeply as possible into the container. Turn on power to the Blender Body, select the desired speed then press in on the Start button. Do not start the Hand Blender before inserting into the container, as this may cause splashing.
5. Work the Blending Foot through the ingredients with a gentle up and down movement of the Hand Blender.
6. When blending is complete, release the Start Button and remove the Power Cord from the electrical outlet.
7. Carefully remove the Blending Foot from the Blender Body by turning the Blending Foot clockwise.
8. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

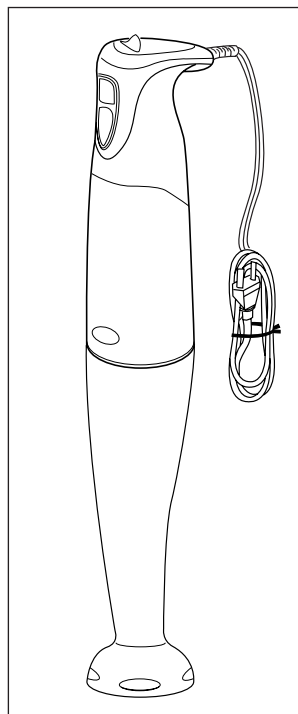


Figure 3

Operating Instructions (Cont.)

USING THE DOUBLE GEARBOX (Used with Stainless Steel Beaters or Dough Hooks)

NOTE: When using these accessories, do not operate the appliance for more than one minute at a time, after which it should be allowed to cool down. These accessories are for light duty mixing only.

1. Place the Blender Body over the Double Gearbox. Carefully push down and turn the Double Gearbox counter-clockwise, until a 'click' sound is heard and the two parts are locked together.
2. Insert the stems of the desired attachment into the Gearbox holes. Push and turn until they 'click' in place.

NOTE: The Stainless Steel Dough Hooks **must** be attached only one way. The Dough Hook with the metal washer-ring on the stem must be inserted into the larger hole of the Gearbox. See Bottom View - Double Gearbox, Figure 4. There are no restrictions when inserting the Beaters.

3. After installing attachments, gently tug each stem to be sure it's secure.

CAUTION: Use same type attachments only. Use either both Beaters or both Dough Hooks. Do not attempt to mix Dough Hooks, Beaters or Balloon Whisk. This could damage the Hand Blender.

4. Plug the Blender Body into a standard 120V AC electrical outlet.
5. Turn on power to the Blender Body, select the desired speed, then press in on the Start Button.
6. Work the Attachments through the ingredients.
7. When blending is complete, release the Start Button and remove the Power Cord from the electrical outlet.
8. Pull the Attachments from the Gearbox then carefully remove the Gearbox from the Blender Body by turning the Gearbox clockwise.
9. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

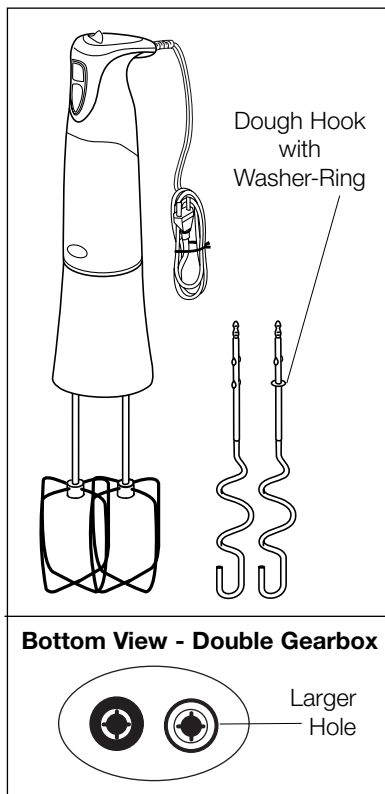


Figure 4

Operating Instructions (Cont.)

USING THE SINGLE GEARBOX (Used with Balloon Whisk and Chopper Container)

NOTE: When using this accessory, do not operate the appliance for more than one minute at a time, after which it should be allowed to cool down. This accessory is for light duty mixing only.

1. Place the Blender Body over the Single Gearbox. Carefully push down and turn the Single Gearbox counter-clockwise until a 'click' sound is heard and the two parts are locked together.
2. Insert the stem of the Balloon Whisk into the Gearbox hole. Push and turn until it 'clicks' in place.
3. After installing the Balloon Whisk, GENTLY tug on the Whisk to be sure it's secure.
4. Plug the Blender Body into a standard 120V AC electrical outlet.
5. Turn on power to the Blender Body, select the desired speed then press in on the Start Button.
6. Work the Whisk through the ingredients by gently moving it in a clockwise direction.
7. When blending is complete, release the START Button and remove the Power Cord from the electrical outlet.
8. Pull the Balloon Whisk from the Gearbox then carefully remove the Gearbox from the Blender Body by turning the Gearbox clockwise.
9. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

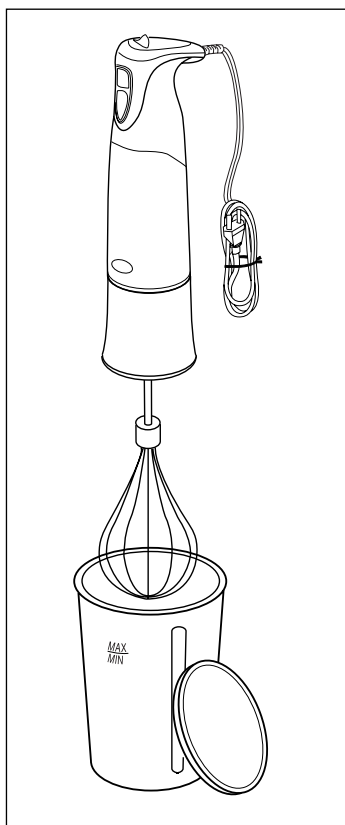


Figure 5

Blending Tips When Using The Balloon Whisk

- When whisking egg whites, use a wider bowl to accommodate the increase in volume.
- When foaming milk for Cappuccino, use heavy cream.
- Whipping cream must be chilled before whisking. Do not process more than 12 oz. (400ml) at a time.

Operating Instructions (Cont.)

DOUBLE BLADE KNIFE

The Double Blade Knife consists of two main parts; the Double Blade Knife Hub and the Blade Shaft.

The two parts must always be assembled before using the Double Blade Knife.

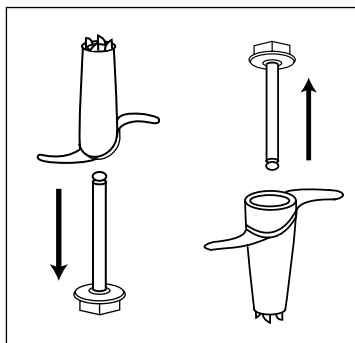
Assembly

Place the Blade Shaft on a flat, level surface. Slide the Blade Hub onto the shaft and press down firmly until it clicks in place.

CAUTION: Use extreme caution when handling the Double Blade Knife as the blades are very sharp. When handling, use the Blade Hub. Do not touch the Blades themselves.

Disassembly

Turn the Double Blade Knife Hub upside down and pull the Blade Shaft out of the Hub.



USING THE CHOPPER CONTAINER

Use the Chopper Container to chop meat, vegetables and dried fruit.

CAUTION: Use extreme care when handling the Double Blade Knife. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Select a flat, stable surface for the chopping operation.
2. Place the Double-Blade Knife into the hexagonal opening in the bottom of the Chopping Container. Make sure the Knife is running smoothly by turning the hub. **Use care to avoid touching the knife blade.**
3. Add ingredients to the Chopper Container. Pre-cut larger parts into small pieces of even size.

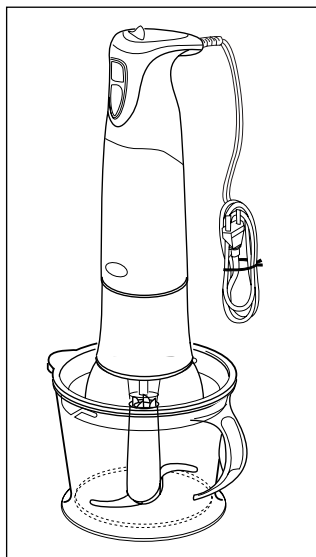


Figure 6

Operating Instructions (Cont.)

4. Place the Chopper Container Drive Lid on the Chopper Container and turn the Lid counter-clockwise, making sure tabs and latches are interlocked.
5. Place the Blender Body over the Single Gearbox. Carefully push down and turn the Gearbox counter-clockwise until a 'click' sound is heard and the two parts are locked together.
6. Place the Gearbox onto the Chopper Container Lid, making sure all parts are properly aligned and connected.
7. Plug the Blender Body into a standard 120V AC electrical outlet.
8. Turn on power to the Blender Body and select the desired speed. Firmly hold the Hand Blender then press in on the Start Button. If you need to add extra liquid or oil during the process, pour the liquid through the small holes in the top of the Chopper Container Lid.
9. When blending is complete, release the Start Button and remove the Power Cord from the electrical outlet.
10. Lift the Gearbox from the Chopper Container. Remove the Gearbox from the Blender Body by turning the Gearbox clockwise.
11. Remove the Chopping Container Lid by turning it clockwise and lifting it from the Container.
12. Carefully grasp the Double Blade Knife by the hub and lift it from the Container.
13. If you want to use the Chopper Container to store the processed food, replace the Chopper Container Drive Lid with the Chopper Container Lid and Cover. This is of great help for flavor protection or for sprinkling chopped herbs or cheese over your favorite dishes.
14. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

CHOPPING GUIDE (MED SPEED)

Food	Maximum Quantity	Approx. Operation Time (sec)	Preparation
Carrots	3.5 oz. (100g)	15-20	Peel and cut into 3/4" (2cm) pieces.
Apple	3.5 oz. (100g)	15-20	Peel, core and cut into 3/4" (2cm) pieces.
Cheese	1 oz. (30g)	15-20	Cut into 3/4" (2cm) pieces.
Eggs	2	5-10	Hard-boil and peel. Cut into quarters.
Meats (raw or cooked)	3.5 oz. (100g)	15-20	Cut into 3/4" (2cm) pieces. Raw meat will take slightly longer to process than cooked meat.
Walnuts	1.75 oz. (50g)	10-15	Use halved or broken walnuts. Scrape down sides of bowl to ensure even processing.
Onions	3.5 oz. (100g)	10-15	Peel and cut into quarters.
Parsley	A few Sprigs	10	To ensure successful results, it is essential the bowl and parsley are completely dry. Remove any stalks.
Dough	5.25 oz. (150g)	15	Mix with 3 eggs on HI speed.

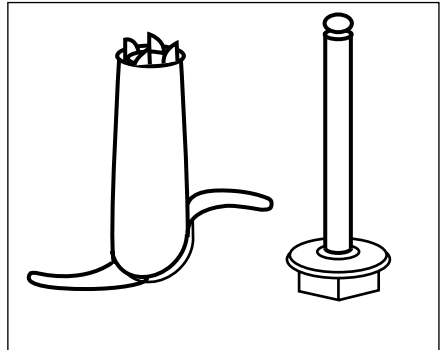
User Maintenance Instructions

This Hand Blender requires little maintenance. It contains no user-serviceable parts. Contact qualified personnel if the product requires servicing.

CAUTION: Never immerse the Blender Body, Blending Foot or Gearboxes in water or any other liquid.

1. Always unplug the unit before cleaning.
2. Remove attachments from Blender Body.

3. After the chopping process, some food ingredients may remain around the Double Blade Knife. It should be washed under running water. If necessary, follow the disassembly instructions to separate the Blade Hub from the Blade Shaft. Use a brush to wash the blades and then allow to air dry on a flat surface.



4. Wash the Mixing Beaker and Lid, Chopper Container, Lid and Cover, Double-Blade Knife, Beaters, Dough Hooks and Balloon Whisk in warm soapy water. Rinse and dry thoroughly.
5. **Never immerse the Blender Body, Blending Foot or Gearboxes in water or any other liquid.** If necessary, wipe exterior surface with a moist cloth or sponge and dry thoroughly.
6. The Blending Foot can be washed under running water. Be careful not to allow water to enter the hollow shaft. Do not let the Blending Foot stand in water for an extended period of time. Always dry the Blending Foot thoroughly so that no water can enter the Blender Body. The Blending Foot is not dishwasher-safe.
7. Store the Hand Blender in its original box in a cool, dry place.

Recipes

Following are recipes that demonstrate the versatility of your Russell Hobbs® Hand Blender.

STRAWBERRY SHAKE

1 cup vanilla ice cream
1 cup milk
1 cup frozen strawberries, slightly thawed
3 tablespoons powdered sugar

1. Attach Blending Foot to Blender Body.
2. Place ingredients into Mixing Beaker.
3. Blend on speed MED for 40-45 seconds or until smooth.

Makes 2 shakes.

ORANGE FROSTY

8 small ice cubes
2 ounces frozen orange juice concentrate, undiluted
2 tablespoons sugar
1/4 teaspoon vanilla
1/3 cup cold water
1/3 cup milk

1. Attach Single Gearbox to Blender Body.
2. Add ice cubes to Chopper Container. Make sure the container and blades are dry.
3. Pulse on speed MED until ice cubes are chopped. Leave in container.
4. Add remaining ingredients and mix on speed MED for 20-30 seconds or until blended.

Makes 1 drink.

BASIL VINAIGRETTE DRESSING

2 cloves garlic
1/2 cup packed fresh basil leaves
1 cup olive oil, preferably extra virgin
1/2 cup white balsamic or white wine vinegar
1 1/2 teaspoons sugar
1/2 teaspoon salt
1/2 teaspoon fresh ground black pepper

1. Attach Single Gearbox to Blender Body.
2. Place all the ingredients into the Chopper Container.
3. Blend the ingredients together on speed LO for 20-25 seconds or until thoroughly mixed.
4. Refrigerate at least one hour or up to one week before serving.
Toss with salad greens.

Makes 1 1/2 cups.

FRESH SALSA

2 Roma tomatoes, 1-inch pieces, seeded and drained
1 green pepper, 1-inch cubes
1 small jalapeno pepper, 1-inch cubes
1 small onion, 1-inch cubes, separated into sections
1/4 cup cilantro leaves
2 tablespoons cider vinegar
8 ounces tomato sauce
salt and pepper

1. Attach Single Gearbox to the Blender Body.
2. Place all the ingredients into the Chopper Container.
3. Pulse the ingredients on speed MED until coarsely chopped.
4. Cover and refrigerate for 2 hours to enhance flavor.

Makes 2 1/2 cups.

VEGETABLE PARTY STRUDEL

Crust: 8 ounce can crescent dinner rolls

Filling: 8 ounces cream cheese, softened
2 tablespoons milk
1/2 envelope dry vegetable soup mix
4 ounces Feta cheese, 1-inch cubes

Topping: 1/4 cup fresh parsley
1/4 small sweet onion, 1-inch cubes
1/4 small green pepper, 1-inch cubes
1/4 small red pepper, 1-inch cubes
2 ounces sliced pepperoni
2 ounces Cheddar cheese, 1-inch cubes
2 ounces Monterey Jack cheese, 1-inch cubes
4 ounces mushrooms, sliced

1. Preheat oven to crescent dinner roll package temperature.
2. Unroll dough into a 9x13-inch greased pan, seal seams. Bake as directed on package and set aside to cool.
3. Attach Double Gearbox to Blender Body. Insert Wire Beaters. Cream together filling ingredients in a medium size bowl on speed LO for 1-2 minutes, set aside.
4. Attach Single Gearbox to Blender Body. Place parsley in Chopper Container. Chop on speed LO for 5-10 seconds or until minced, leave in container.
5. Add onion, green pepper and red pepper to Chopper Container and pulse on speed MED until coarsely chopped. Place into a small bowl.
6. Place pepperoni slices into Chopper Container and chop on speed MED 3-5 seconds or until coarsely chopped. Add to onion mixture.
7. Add Cheddar and Monterey Jack cheese cubes to Chopper Container and Chop on speed MED for 5-10 seconds or until coarsely chopped.
8. Spread the cream cheese filling evenly over the cooked crust. Add chopped toppings, cheese and sliced mushrooms.
9. Serve cold or warm. To serve warm, heat in the oven until the cheeses partially melt.

Makes 12 pieces.

FOCCACIA BREAD

Crust: 1 Jiffy® pizza crust mix

Topping: 2 cloves garlic
1 small onion, 1-inch pieces
¼ cup fresh oregano leaves
¼ cup olive oil
15 black olives
4 ounces Feta cheese, 1-inch cubes
¼ teaspoon salt

1. Preheat oven to 425° F.
2. Place Jiffy® pizza mix into a small bowl. Follow package directions by adding ½ cup HOT tap water and stir until moist. Stir vigorously by hand about 25 strokes. Cover and let stand for 5 minutes in a warm place (about 85° F).
3. Attach Double Gearbox to Blender Body and insert Dough Hooks. Knead the dough on speed MED for 45-60 seconds.
4. Grease a 12-inch pizza pan. Grease fingers and press dough on bottom and sides of pan. Place crust in a preheated 425° F oven and bake for 2 to 3 minutes before adding toppings.
5. Attach Single Gearbox to Blender Body. Place garlic cloves in Chopper Container. Mince on speed LO for 5-10 seconds. Leave in container.
6. Add onion and oregano to Chopper Container and pulse on speed LO until coarsely chopped, remove.
7. Heat olive oil in sauce pan, add garlic, onions, and oregano and cook until soft but not brown, approximately 5 minutes.
8. Add olives to Chopper Container, pulse on speed LO until coarsely chopped, remove.
9. Add feta cheese cubes to Chopper Container, pulse on speed LO until coarsely chopped.
10. Carefully spread cooked onion mixture, olives and cheese over partially baked pizza crust. Sprinkle with salt.
11. Return to hot oven and bake an additional 18 to 20 minutes or until crust is golden brown.

Makes 8 slices.

APPLE CINNAMON WAFFLES

- 1 cup dried apple slices
- ½ cup pecan halves
- 3 eggs
- 1½ cups milk
- ⅓ cup vegetable oil
- 1¾ cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 teaspoon cinnamon

1. Attach Single Gearbox to the Blender Body. Place the dried apples and pecans into the Chopper Container. Chop on speed MED for 10 second, or until coarsely chopped. Set aside.
2. Separate egg whites into a small deep bowl and place egg yolks in a large size bowl.
3. Attach the Single Gearbox to the Blender Body and insert the Wire Whisk. Beat the egg whites on speed MED for 1-2 minutes or until stiff.
4. Add milk and vegetable oil to the egg yolks. Use the Wire Whisk to mix on speed LO for 5-10 seconds.
5. Stir the flour, baking powder, sugar, salt, and cinnamon together in a small bowl.
6. Add the dry ingredients, fruit and nuts to the egg yolk mixture. Use the Wire Whisk to mix on speed LO for 15-20 seconds or until blended.
7. Carefully fold in egg whites with a spoon. Do not over mix.
8. Pour batter onto a preheated and conditioned waffle grid. Be sure to dip down to the bottom of the bowl each time to get apples and pecans. Close lid and bake until done.

Makes 6 7-inch round waffles.

VEGETABLE OMELET

- 1 green onion with tops
- 2 small mushrooms
- 2 eggs
- 1 tablespoon water
- dash of salt
- dash of pepper
- 1 tablespoon butter
- 1 ounce shredded Cheddar cheese

1. Attach Single Gearbox to Blender Body.
2. Add onion and mushrooms to Chopper Container and pulse on speed LO for 3-5 seconds or until chopped.
3. Add eggs, water, salt and pepper to Mixing Beaker. Attach Blending Foot to Blender Body and mix on speed LO for 5-10 seconds.
4. Preheat a small frying pan over medium-high heat. Place butter in pan, swirling it around until it stops foaming.
5. Pour egg mixture into pan. Allow eggs to set a few seconds. Using spatula, gently pull egg mixture from outer edge towards center, allowing the uncooked egg mixture to flow onto cooking surface. Tipping the pan as you pull the egg mixture towards the center will cause the uncooked mixture to flow more readily. Repeat on opposite sides of pan until all of the egg mixture has stopped flowing.
6. When eggs are almost set but still shiny and moist, add vegetable mixture and cheese on half of the omelet. Slide spatula underneath half the eggs and fold over.
7. Continue to cook another 1-1½ minutes, or until done.

Makes 1 serving.

MEAT LOAF

2 slices, sourdough or white bread torn into 1-inch pieces
2 cloves garlic
1 small onion, 1-inch cubes
8 ounces tomato sauce
⅓ cup brown sugar
1 tablespoon Worcestershire® sauce
1 tablespoon soy sauce
1 egg
¾ teaspoon salt
½ teaspoon black pepper
2 pounds ground beef

1. Attach Single Gearbox to Blender Body. Place 1 slice of bread in Chopper Container and process bread on speed MED for 5-10 seconds. Transfer crumbs to a large bowl. Repeat for other slice of bread.
2. Place garlic into Chopper Container. Mince garlic cloves on speed LO for 5-10 seconds, leave in container. Add onions and pulse on speed LO until coarsely chopped. Add to bowl with bread crumbs.
3. Place tomato sauce, brown sugar, Worcestershire® sauce, soy sauce, egg, salt and pepper in the Mixing Beaker.
4. Attach Blending Foot to Blender Body. Process tomato mixture on speed LO for 10-15 seconds or until thoroughly mixed.
5. Crumble ground beef into bowl with bread crumbs, garlic, and onions. Add ½ cup of the tomato mixture.
6. Attach Double Gearbox to Blender Body and insert Wire Beaters. Use speed LO to mix meat mixture for 1-2 minutes or until blended.
7. Grease an 11x7-inch baking pan and pat the meat mixture into a loaf shape. Spread remaining sauce over meat loaf.
8. Bake at 375°F oven for 1¼-1½ hours or until internal temperature of meat loaf reaches 165°F. Let stand 5 minutes before slicing.

Makes 8 servings.

GERMAN CHOCOLATE FUDGE PIE

Filling: 4 ounces German's® sweet chocolate bar,
break into pieces
11.5 ounces milk chocolate chips
1 cup sour cream
8 ounces cream cheese, softened 1-inch cubes
1 small box instant chocolate pudding & pie filling
1½ cups milk
½ cup pecan halves

Crust: 16 chocolate sandwich cream filled cookies
⅓ cup butter, melted

Topping: ¼ cup pecan halves

1. Melt the German chocolate, chocolate chips and sour cream in sauce pan over medium-low heat, stirring frequently. Remove from heat and allow to cool.
2. Attach Single Gearbox to Blender Body.
3. Add one-half of the cookies to Chopper Container. Crush cookies on speed MED for 20-25 seconds. Place into a deep, 10-inch round, greased pie plate.
4. Chop other half of cookies and add to pie plate.
5. Melt butter and stir into the crushed cookies. Press into the bottom and sides of pie plate.
6. Add pecans to Chopper Container and pulse on speed HI until coarsely chopped.
7. Place cream cheese, instant pudding and milk in medium sized deep bowl.
8. Attach Double Gearbox to Blender Body and insert Wire Beaters. Mix for 1 minute on speed LO. Scrape bowl and mix for another 1-2 minutes. Scrape bowl as necessary.
9. Add cooled chocolate mixture and ½ cup of chopped nuts to pudding mixture. Blend together with Wire Beaters on speed LO for 1 minute, scrape bowl and continue mixing for another 1-2 minutes or until blended.
10. Spread the mixture over the cookie crust and top with ¼ cup chopped pecans, chill.

Makes 10 slices.

LIMITED ONE YEAR WARRANTY

Warranty: This Russell Hobbs® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number RHHB3 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1 (800) 233-9054
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: Visit our website: <http://www.eSalton.com>

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