



Russell Hobbs



PERFORMANCE FOOD PROCESSOR

2 YEAR WARRANTY

RHFP6010AU

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd

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Customer Service in Australia

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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 from the date of purchase (**Warranty Period**), for the period of 2 years from the date of purchase (**Warranty Period**).

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

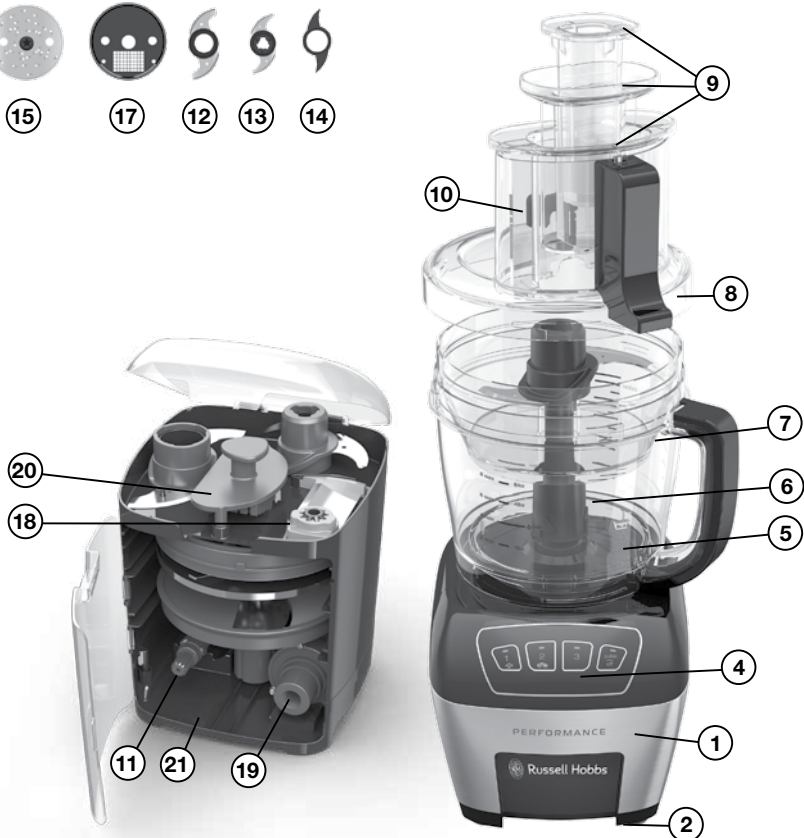
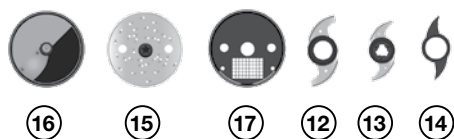
If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

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.

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. **Before using the appliance 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 electrical appliances, basic safety precautions should always be followed.












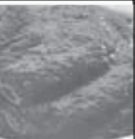


- | | |
|---|--|
| 1. Motor unit | 12. S blade (chopping blade) |
| 2. Suction cup feet | 13. Mini S blade (for small workbowl) |
| 3. Power cord | 14. Dough blade |
| 4. Digital control panel | 15. Reversible shredding disc (coarse & fine) |
| 5. Processor bowl | 16. Externally adjustable (thin to thick) slicing disc |
| 6. Centre post | 17. Dicing disc |
| 7. Mini processor bowl | 18. Dicing blade |
| 8. Processor bowl lid with feed chute | 19. Dicing shaft |
| 9. Multifunctional 3 piece food pusher | 20. Dicing disc cleanout tool |
| 10. Externally adjustable slicing control | 21. Storage case |
| 11. Removable blade shaft | |

BEFORE FIRST USE

- Carefully remove all contents from the box.
- Take extreme care when unpacking and handling the sharp blades.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Clean all parts as instructed in the CARE AND CLEANING section of this manual.
- Select a level dry countertop where the appliance is to be used allowing air space on all sides to provide proper ventilation for the motor.

USING YOUR FOOD PROCESSOR

Determine whether you will be using the S Blade, the Dough Blade, the Dicing Disc, the Shredding Disc, the Slicing Disc or the mini S Blade.

DICING DISC	SLICING DISC	S BLADE	MINI S BLADE	DOUGH BLADE	SHREDDING DISC
					
DICE ¼" x ¼"	SLICE (var thickness 1-5mm)	CHOP, PUREE, MIX	CHOP, PUREE, MIX (small quantities)	KNEAD, MIX	SHRED, GRATE
					
LOW SPEED	MEDIUM SPEED	HIGH SPEED OR PULSE	HIGH SPEED OR PULSE	LOW SPEED	MEDIUM SPEED

IMPORTANT: Always make sure your food processor is unplugged and placed on a flat, level surface before starting to assemble.

CAUTION: Never use your fingers to direct food through the chute.

- Place the processor bowl on the motor unit, with the handle facing forward at a 45 degree angle to the right.
- Hold the processor bowl in place by the handle. Turn it counterclockwise, pushing the handle away from you to lock it on the motor unit. You will hear it click when it is securely attached (A).



Note: Be sure to lock the processor bowl in place before attaching any blades or discs and the lid.

- Attach your selected blade or disc to the centre post in the bottom of the processor bowl (instructions for individual discs/blades follow in this manual).
- Place the processor bowl lid on top of the processor bowl, aligning the tabs and locking it into place by turning counterclockwise. The processor bowl lid is locked when it clicks firmly into place. The lid will always and only lock when the feed chute is aligned with the processor bowl handle (B).



- Insert the large food pusher into the feed chute of the lid. Push down until the pusher clicks into place and rests at the bottom of the feed chute (C).



- Plug in the appliance. **IF THE APPLIANCE IS PROPERLY ASSEMBLED, THE PULSE|OFF BUTTON WILL ILLUMINATE. IF IT DOES NOT, THE INTERLOCKS ARE NOT PROPERLY ENGAGED.**

IMPORTANT: For your protection this appliance has an interlock system. The processor will not operate unless the lid and large pusher are properly locked in place.

The PULSE/OFF light will illuminate when the motor unit, lid and large pusher are in the proper position.

Do not try to move the lid or the processor bowl while the motor is running.

The processor bowl cannot be removed from the motor unit when the lid is locked in place. Remove the lid, and then remove the processor bowl.

The processor bowl cannot be locked onto the motor unit when the lid is locked in place. Remove the lid, and then lock the processor bowl onto the motor unit.

OPERATING THE FOOD PROCESSOR

CAUTION: Always turn off and unplug from the wall power outlet before fitting or removing attachments.

IMPORTANT: Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.

USING THE FEED CHUTE AND PUSHERS

Note: Before operating the food processor, be sure the processor bowl, blades and processor bowl lid are properly assembled on the food processor motor unit.

CAUTION: Never use your fingers to direct food through the chute.

- Insert the large food pusher into the wide mouth feed chute. Insert the medium pusher



inside the large pusher and the small food pusher inside the medium pusher. The food pushers are used to guide ingredients through the feed chute. The small and medium food pushers can be removed to add liquid or additional foods (D).

Note: The large pusher must remain in the feed chute in order for the processor to operate. The unit will continue to operate if the medium or small pushers are removed from the large pusher.





- Place food to be processed in the opening of the large pusher. Use the medium pusher to guide food through the large pusher and feed chute.
- Use the small pusher to guide food through the medium pusher.
- Use the small food pusher as a measuring cup.

USING THE SPEED CONTROLS

Note: If the food processor does not run, make sure the processor bowl and lid are properly locked on the motor unit and the large food pusher is fully in place. There is an automatic safety lock that causes the food processor to stop working if the large food pusher pops out and/or the lid and workbowl are not properly locked in place.

The controls are located on the front of the motor unit. Refer to the USING YOUR FOOD PROCESSOR section of this manual on page 5 for a guide food processing and speed recommendations. Various speeds are used for chopping, mixing, kneading, dicing, slicing and shredding. When these functions are selected the processor will run continuously until the PULSE|OFF button is pressed to stop.

- Plug the appliance into a wall power outlet and switch it on.
- Select LOW (speed 1), MEDIUM (speed 2) or HIGH (speed 3) depending on what task you are completing.
- To stop, press PULSE|OFF.
- To pulse, press the PULSE|OFF button for several seconds then release.

PULSE	LOW - SPEED 1	MED - SPEED 2	HIGH - SPEED 3
Use for precise control when chop/mix	Dicing and Mixing Dough	Slicing and Shredding	Chopping and Mixing (continuous processing)
Fresh herbs Nuts Bread crumbs Meat	Vegetables including <ul style="list-style-type: none"> • potatoes • onions • cucumbers Fruit Bread dough Pie crust	Vegetables including <ul style="list-style-type: none"> • potatoes • onions • cucumbers • cabbage • carrots Fruit Cheese (freeze 30 min. prior) Chocolate	Vegetables including <ul style="list-style-type: none"> • potatoes • onions • cucumbers Fruit Bread crumbs Meat Sauces, Batters, Dips
			

- Always switch off and disconnect the appliance from the wall power outlet when not in use.

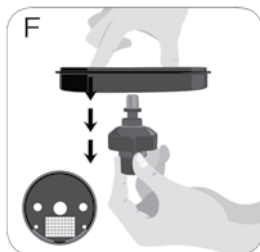
USING THE DICING DISC (ORANGE)



IMPORTANT: The dicing disc can only be used with the large processor bowl. Only run the processor on LOW (speed 1) when using the dicing disc. DO NOT use dicing disc with the mini processor bowl.

CAUTION: The disc attachments are very sharp. Use caution when handling and storing.

- Lock processor bowl onto motor unit.
- Place the dicing shaft into the bottom of the dicing disc and turn clockwise to lock it into place (F).



- Carefully pick up the dicing assembly using the finger holes in the top of the disc and place in the workbowl over the centre post (G).



- Place the dicing disc with the grid facing the processor bowl handle (facing right) into the processor bowl. The dicing disc can only be properly installed when grid faces the processor handle.
- Push the dicing disc down, making sure it is secure in the work bowl.
- Grasp dicing blade by the centre using the finger grips. Insert the curved plastic edge under the outer edge of the dicing disc (H). Place centre of blade down onto the top of the visible dicing shaft in the centre of the dicing disc. You may need to rotate the centre of the blade slightly to find the fit.



CAUTION: Be sure to only handle blade with the safe finger grips and never use your fingers to direct food through chute.

IMPORTANT: Always place the curved end of the blade under the lip of the dicing disc **FIRST** and then place the centre of the blade on the centre post of disc.

- Place the lid on the food processor and lock into place. Place the ingredients to be diced into the feed chute. Turn the processor on **LOW** (speed 1) and use the food pusher to guide ingredients down.

IMPORTANT: Do not use the dicing disc on **MEDIUM** (speed 2) or **HIGH** (speed 3). Only use **LOW** (speed 1) for best results.

IMPORTANT: Be sure the disc has completely stopped spinning before removing lid from processor.

- When finished, turn the processor off by pressing PULSE|OFF, then switch off and disconnect the appliance from the wall power outlet.
- Remove the lid and carefully lift the blade off the centre post. Lift the centre of blade first, then pull the curved edge up and away from the work bowl lip (I).



IMPORTANT: You must remove dicing blade from the dicing disc before using the dicing disc cleanout tool. Do not use the cleanout tool if the dicing disc is not in the processor bowl.

- Prior to removing the dicing disc from the processor bowl, place the dicing disc cleanout tool in the holes on the dicing disc, aligning the outer posts with the outer notches (J). The curved edge of the cleanout tool aligns with the curved edge of the disc. Push cleanout tool down into the dicing grid. This will push remaining food out of the grid, enabling you to wash the dicing disc more efficiently.



NOTE: Hard foods like carrots may require more force to remove with the dicing cleanout tool. It is normal for some foods to remain in the grid until grid is washed.

- Using the finger holes in the top of the dicing disc, lift the disc straight up to remove it from the food processor. Empty the processor bowl (K).



- Remove the dicing shaft from the dicing disc by turning counterclockwise.

HELPFUL TIPS WHEN USING THE DICING DISC

- Operate the dicing disc on LOW (speed 1).
- It is recommended to stop dicing when workbowl is 60% full.
- Blade must be removed from the top of the disc before using the dicing disc cleanout tool.
- Cut off the ends of food to be diced for most uniform dice.
- For small and soft foods, such as strawberries, use the smallest feed chute for best results.
- When dicing multiple ingredients, dice softer foods first and end with hardest food.
- When dicing soft cheese, chill or freeze cheese prior to dicing.
- Not recommended for dicing corned beef, raw meat, or chicken.
- When dicing tomatoes, it is recommended to seed and peel them first.
- Firm, seedless cucumbers work best.

USING THE SLICING DISC (GREEN)



IMPORTANT: The slicing disc can only be used with the large processor bowl. Only run the processor on **MEDIUM (speed 2)** or **LOW (speed 1)** when using the slicing disc. **DO NOT** use the slicing disc with mini processor bowl.

CAUTION: The disc attachments are very sharp. Use caution when handling and storing.

- Lock the large processor bowl into position on the motor unit.

Note: Position slicing disc blade just to the right of the feed chute. This allows the blade a full rotation before contacting the food.

- Carefully place the slicing disc onto the centre post in the processor bowl. You may need to rotate the disc slightly until it fits onto the post.

Note: Ensure that the adjustable slicing lever is set to thin/minimum before assembling the lid.

CAUTION: Never use your fingers to direct food through chute.

- Place lid on processor bowl and lock into place by rotating counterclockwise. Place the food pushers into the feed chute. Put ingredients in the feed chute and guide food down towards blade with the food pusher.
- To adjust the slicing thickness, move the lever at the motor unit of feed chute forward and backwards to desired thickness setting (1-5mm). Turn the lever counterclockwise towards the front of the food processor for thicker slices and clockwise towards the back of the food processor for thinner slices. You are able to adjust thickness while the processor is running (L).



- Press MEDIUM (speed 2) or LOW (speed 1) to slice; press lightly but firmly on food pusher to guide food through processor.

NOTE: Heavy pressure on the pusher does not speed the work; use the pusher only as a guide. Let the processor do the work. Pushing too hard may result in inconsistent slicing thickness.

It is possible to change the thickness of your slices by changing pressure on the food item when guiding it into the feed tube. Use more pressure for a thicker slice and less pressure for a thinner slice.

Changing thickness settings with other discs or blades installed will have no effect on the operation.

- When finished, turn the processor off by pressing PULSE|OFF, then switch off and disconnect the appliance from the wall power outlet.

IMPORTANT: Be sure the disc has completely stopped spinning before removing lid from processor.

- Carefully remove slicing disc by lifting straight up off centre post.
- Unlock processor bowl by turning it clockwise and lift off motor unit.
- Empty processor bowl.

USING THE SHREDDING DISC IN THE LARGE WORKBOWL



CAUTION: The disc attachments are very sharp. Use caution when handling and storing.

- Lock the large processor bowl into position on the motor unit.
- Place removable blade shaft onto the centre post in the processor bowl.
- Insert your fingers into the 2 large holes on the disc with the desired side up (small holes for fine shredding and large holes for coarse shredding) and place shredding disc onto blade shaft in processor bowl (M). You may need to rotate disc slightly until it fits onto post.



- Place lid on the processor bowl and lock into place by rotating counterclockwise.

CAUTION: Never use your fingers to direct food through chute

- Place food in feed chute and use food pusher to guide foods towards shredding disc.
- Press MEDIUM (speed 2) button; press lightly but firmly on food pusher to guide food through processor.

Note: Heavy pressure on the pusher does not speed the work; use the pusher only as a guide. Let the processor do the work.

- When finished, turn the processor off by pressing PULSE|OFF, then switch off and disconnect the appliance from the wall power outlet.

IMPORTANT: *Be sure the disc has completely stopped spinning before removing lid from processor.*

- Carefully remove slicing disc by lifting straight up off centre post.
- Unlock processor bowl by turning it clockwise and lift off motor unit.
- Empty processor bowl.

USING THE SHREDDING DISC IN THE MINI PROCESSOR BOWL

CAUTION: *The disc attachments are very sharp. Use caution when handling and storing.*

- Lock the large processor bowl into position on the motor unit.
- Place removable blade shaft onto the center post in the processor bowl.
- Place mini processor bowl in processor bowl, fitting the tabs on the outside of the mini processor bowl into the notches on the processor bowl. This will hold the small bowl firmly in place.
- Insert your fingers into the 2 large holes on the disc with the desired side up (small holes for fine shredding and large holes for coarse shredding) and place shredding disc onto blade shaft in processor bowl (N). You may need to rotate disc slightly until it fits onto post.



- Place lid on processor bowl and lock into place by rotating lid counterclockwise
- Follow remaining steps as indicated in USING THE SHREDDING DISC IN THE LARGE WORKBOWL section on page X of this manual.

IMPORTANT: *Be sure the disc has completely stopped spinning before removing lid from processor.*

HELPFUL TIPS WHEN SLICING OR SHREDDING

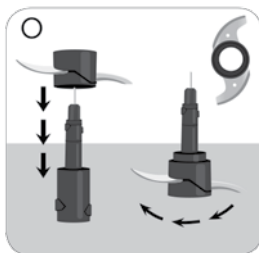
- Before slicing round fruits and vegetables cut a thin slice from the bottom so food will be more stable. Place food cut side down in the feed chute.
- Always remove seeds, core and pits before processing.
- Select foods that are firm and not over ripe.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables cut them just short of the length of the feed chute; stand them vertically in the feed chute so they are solidly packed and cannot turn or tilt.
- A few large pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- Soft and semi hard cheeses should be well chilled before shredding. For best results with soft cheeses such as mozzarella, freeze 15-20 minutes before processing. Cut to fit feed tube and process using even pressure.

- To slice uncooked meat, cut or roll food to fit feed tube. Remove all visible fat. Wrap and freeze food until hard to the touch but not solidly frozen, 30 minutes to 2 hours depending on the thickness of the food.
- Check to be sure you can still pierce the food with the tip of a sharp knife. If not, allow to thaw slightly and process using even pressure.
- To slice cooked meat, including salami and pepperoni, food should be very cold. Cut in pieces to fit feed tube and process food using firm, even pressure.
- Remove the slicing/shredding disc before removing the processor bowl from the motor unit.

USING THE S BLADE IN THE PROCESSOR BOWL



- Lock processor bowl in place on motor unit.
- Carefully insert the removable blade shaft into the S blade. When the S blade gets to the bottom of the shaft, turn clockwise to lock (O). You will feel it lock into place.



- Place blade and shaft attachment in work bowl on centre post.

CAUTION: The blade is very sharp. Use caution when handling and storing – never handle by the blade.

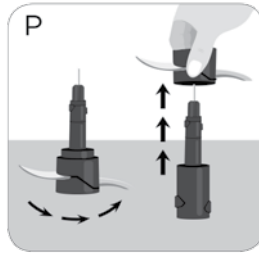
- Place food in processor bowl.
- Place lid on processor bowl and lock into place by rotating lid counterclockwise.

CAUTION: Never use your fingers to direct food through chute

- Make sure food pushers are securely in place in feed chute.
- Press the appropriate speed button to process. See the USING THE SPEED CONTROLS section of this manual on page 12 for a guide.
- To add food or liquid while processor is running, remove food pusher and insert through the feed chute. Replace food pusher in chute.
- When finished, press the PULSE/OFF button and allow blades to stop revolving before removing lid. Twist lid clockwise to remove from the processor bowl.

IMPORTANT: Be sure the blade has completely stopped spinning before removing lid from processor.

- Carefully remove S blade by pulling shaft straight up. To remove S Blade from blade shaft, turn counterclockwise and pull blade shaft out from bottom (P).



- Unlock processor bowl by turning it clockwise and lift off motor unit.
- Empty processor bowl.
- Unplug appliance when not in use.

USING THE MINI S BLADE IN THE SMALL WORKBOWL



- Lock processor bowl into position on motor unit.
- Place removable blade shaft onto the center post in the processor bowl.
- Place mini processor bowl in processor bowl, fitting the tabs on the outside of the small bowl into the notches on the large workbowl. This will hold the mini processor bowl firmly in place (Q).



- Carefully place the mini S blade on blade shaft in bottom of mini processor bowl.

CAUTION: The blade is very sharp. Use caution when handling and storing – never handle by the blade.

- Place lid on processor bowl and lock into place by rotating lid counterclockwise.
- Follow remaining steps as outlined in USING THE S BLADE IN THE PROCESSOR BOWL on page 7 of this manual.

IMPORTANT: Discs and blades must be removed before removing small workbowl.

- To remove small workbowl from large workbowl, use the two finger grips to lift up.

HELPFUL TIPS FOR USING THE S BLADE

- The processor works very quickly, watch carefully to avoid over-processing foods.
- For best results, process foods that are about the same size.
- When chopping cooked or raw meat, the food should be very cold.

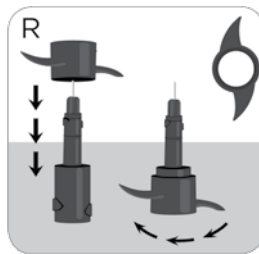
- Processing nuts or other hard foods may scratch the surface finish on the inside of the bowl.
- Do not overfill the bowl.
- Never walk away from the processor while it is on.
- Use hot but never boiling liquids.
- The processor bowl has a capacity of 4 cups (1L) for liquid and 8 cups (2L) for dry foods; the small workbowl can process up to 3 cups.

USING THE DOUGH BLADE



Important: The dough blade can only be used with the large workbowl. Only run the processor on **LOW (speed 1)** when using the dough blade.

- Lock processor bowl onto the motor unit.
- Place dough blade on blade shaft and turn it clockwise to lock it onto bottom of shaft. You will feel it lock into place. Push dough blade and shaft down onto centre post in processor bowl until it is fully seated (R).

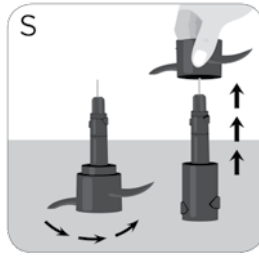


- Insert all the dry ingredients into the processor bowl.
- Place lid on processor bowl and lock into place by rotating lid counterclockwise.
- Secure food pushers in feed chute and process on **LOW (speed 1)**.
- With appliance running, add liquids through the food pusher. When finished, press the **PULSE/OFF** button and allow blades to stop revolving before removing lid. Twist lid clockwise to remove from the processor bowl.

IMPORTANT: Be sure the blade has completely stopped spinning before removing lid from processor.

- When finished, press the **PULSE/OFF** button and allow blades to stop revolving before removing lid. Twist lid clockwise to remove from the processor bowl.
- Unplug appliance when not in use.

- Carefully remove dough blade by pulling shaft straight up. To remove dough blade from shaft, turn blade counterclockwise and lift off the shaft (S).



- Unlock processor bowl by turning it clockwise and lift off motor unit.
- Empty processor bowl.

HELPFUL TIPS WHEN USING THE DOUGH BLADE

- For best results do not prepare recipes using more than 3½ cups flour.
- Begin with 1 cup less than the maximum amount of flour and add additional flour, as needed, once mixture is well blended.
- Pour liquid through feed chute in a slow steady stream.
- Knead dough no longer than one minute.
- Do not leave processor unattended during operation.

GENERAL TIPS FOR USING THE PROCESSOR

- Organise processing tasks to avoid multiple cleanups of the bowl; process dry before wet.
- The processor will be more efficient if filled no more than 1/2 to 2/3 full.
- If shredded, sliced or diced food piles up on one side of the bowl, stop the processor and redistribute the food using a spatula.
- To take advantage of the speed of the processor, drop foods through the feed chute with the processor running.
- To prevent slender foods (such as carrots or celery) from falling over in the feed chute, cut food into several pieces and pack the feed chute with the food.
- Apply light pressure on the pusher for soft foods (berries and tomatoes) and slightly more pressure for hard foods (onions and potatoes).
- Do not process foods that are so frozen or hard that the tip of a knife cannot be inserted into the food.
- If a piece of hard food, such as a carrot, becomes wedged or stuck on the blade, stop the processor and unplug, then remove the blade. Gently remove food from the blade.
- When chopping sticky dried fruits, place the fruits in the freezer for about 10 minutes and add a little flour or sugar to keep the pieces from sticking together.
- When preparing cake or cookie batter, use the S blade to cream fat and sugar first and add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent over chopping. Process nuts and fruits using short pulses to blend with other ingredients.

- When using the slicing, shredding or dicing disc, do not let the food accumulate too high (over 2/3 full); stop and empty the processor bowl.
- Do not use the processor to:
 - Grind coffee beans, bones, grains or hard spices
 - Liquefy fruits and vegetables
 - Slice or chop warm meat

CARE AND CLEANING

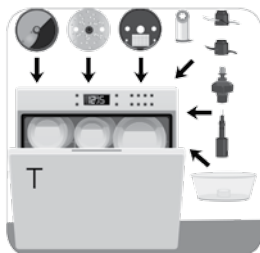
This product contains no user serviceable parts. Refer service to qualified service professional.

CLEANING

IMPORTANT: *Always disconnect and unplug your processor from the wall power outlet before cleaning.*

CAUTION: *blades are sharp. Handle blades and discs carefully.*

- Completely disassemble processor parts before washing.
- Rinse parts immediately after processing for easier cleaning.
- Wipe motor unit and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner. Do not immerse motor unit in liquid.
- All removable parts can be washed by hand or in dishwasher, top rack only (T). However, note that hand-washing of plastic parts will help to maintain the food processor's appearance.



- Some staining of parts may occur. If so, make a paste of 2 tablespoons of baking soda and 1 tablespoon of water. Apply to stains and let stand overnight. Rinse and dry.
- Do not use rough scouring pads or cleansers on any plastic or metal parts.
- Do not use alkaline cleaning agents or harsh abrasives.
- Do not allow blades or discs to soak in water for long periods of time.
- Remember to clean the internal shaft of the chopping blade. Use a brush to remove any residual food particles.
- If you are having trouble closing the lid over the processor bowl, apply a small amount of vegetable oil to the rim of the cover and processor bowl. This should make the pieces work smoother when attaching the cover to the bowl.

CLEANING TIPS

- For quick clean up, combine 1 cup warm water and a drop of liquid dish soap in the food processor workbowl.
- Cover and process on MEDIUM (speed 2) for about 30 seconds.
- Discard liquid and rinse thoroughly.

IMPORTANT: Do not place the processor parts in boiling liquids.

STORAGE

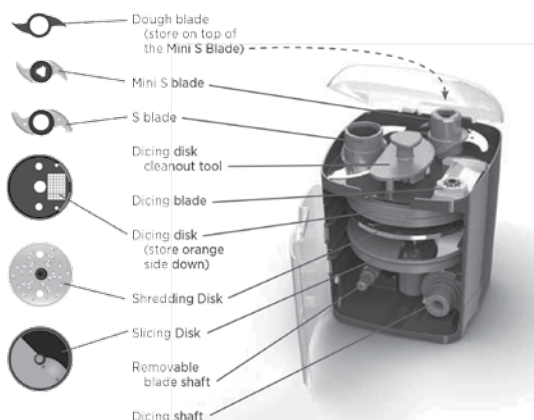
CAUTION: Blades are sharp. Handle carefully.

Store all the accessories in the convenient storage case (U). The S blade, dough blade, dicing blade and grid cleanout tool sit in the top of the storage case, as indicated by outlined shapes that correspond with each individual accessory.



Slide the discs and blade shafts into the front of the storage case in the following order, top to bottom:

- Dicing Disc (store orange side down, blade towards back of storage case)
- Shredding Disc
- Slicing Disc (store with blade facing back of storage case)
- Blade shaft on the lower left
- Dicing shaft on the lower right
- Store the mini workbowl and mini S blade in the processor bowl.




IMPORTANT: Keep storage case in a location out of the reach of children.

TROUBLESHOOTING

PROBLEM	SOLUTION
Food Processor doesn't run	<ul style="list-style-type: none">• Make sure the bowl and lid are properly aligned and locked in place and the large food pusher is inserted in the feed chute.• Check to make sure the food processor is plugged in.• If you have a circuit breaker box, be sure the circuit is closed.• Unplug the food processor, and then plug it back into the outlet.
Food processor not shredding or slicing properly	<ul style="list-style-type: none">• Make sure the disk is installed properly.• If using the adjustable slicing blade, make sure it is set to the correct thickness.• Make sure ingredients are suitable for slicing or shredding.
If workbowl cover won't close	<ul style="list-style-type: none">• Make sure the disk is installed correctly.• Try to close again with the large food pusher removed.• Make sure there is no food or other object blocking the interlock system.
If you are getting an inconsistent dice	<ul style="list-style-type: none">• Make sure the bowl and lid are properly aligned and locked in place and the large food pusher is inserted in the feed chute.• Ensure there are no clogs in dicing grid, food is lined up evenly with flat ends, and you are using low speed.
LED light is flashing rapidly	<ul style="list-style-type: none">• Motor is overheated. Unplug unit and let cool down for at least 20 minutes before use.

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 cord,  plug or motor unit in water or liquid.
2. Do not use outdoors or in damp or moist areas.
3. 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.
4. Always switch off and disconnect the appliance from the wall power outlet before assembling, disassembling or cleaning.
5. Always switch off and disconnect the appliance from the wall power outlet when not in use.
6. To disconnect, press the PULSE/STOP button to turn the unit off. Switch off the wall power outlet, then grasp the plug and pull the plug from wall outlet. Never pull by the cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or a suitably qualified person in order to avoid a hazard.
9. Do not use this appliance for other than its intended use. Using this appliance for other than its intended purpose may result in personal injury.
10. Use only the accessories supplied with this appliance. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use on an inclined plane or unstable surface.
12. Keep the appliance and power cord away from the edge of tables or countertops and out of reach of children and persons with disabilities.
13. Do not place on or near any heat surfaces.
14. The motor will only operate once the processing bowl, lid and large food pusher have been securely fitted onto the motor unit.
15. Do not operate the food processor with an empty bowl.
16. For your safety, do not process liquids/foods that are hotter than 40°C. Allow boiling liquids to cool before you pour them into the food processor bowls.
17. Keep hands and utensils away from moving blades or discs while processing foods to prevent the possibility of severe personal injury or damage to the Multi Processor. A scraper may be used, but it must be used only when the food processor is not running.
18. Wait until the blades come to a complete stop before removing the lid from the jug, and before removing the jug from the motor unit.
19. Cutting blades are very sharp. Care must be taken when handling the sharp cutting blades, when emptying the bowl and during cleaning.
20. This appliance must be monitored when in use. Do not leave the appliance unattended when switched on.
21. To reduce the risk of injury, never place chopping blade or disc on the motor unit without first fitting the bowl securely in place.
22. Be certain the lid is securely locked in place before operating appliance.
23. Do not run the motor for longer than 1 minute. After 1 minute, switch off for at least 2 minutes to allow the motor to cool down.
24. Never feed food into chute by hand. Always use the food pusher.
25. DO NOT attempt to defeat the lid interlock mechanism.

26. This appliance is not a toy. Young children should be supervised to ensure they do NOT play with the appliance.
27. Cleaning or user maintenance shall not be carried out by children without the supervision of a person responsible for their safety.
28. Do not operate from a timer or other remote control system
29. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
30. 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.

SAVE THESE INSTRUCTIONS.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.



Russell Hobbs



RECIPES PERFORMANCE FOOD PROCESSOR

2 YEAR WARRANTY

RHFP6010AU

RECIPES

CUCUMBER VINEGAR SALAD

Preparation time:

10 minutes

Ingredients:

2 cucumbers

¼ tsp black pepper

1 small fresh white onion 1 dash cayenne pepper

½ tsp salt

¼ cup vinegar

¼ cup water

1 tbsp sugar

½ tsp dill

Method:

1. Insert slicing disk into processor bowl and adjust external slicing lever to thin slice (minimum).
2. Process the cucumbers and onion on speed 2. When finished slicing, place sliced cucumbers and onions into a bowl and sprinkle with salt.
3. Mix remaining ingredients in a separate bowl with a fork. Pour over Cucumber / onion mixture and toss lightly.
4. Refrigerate for 30 minutes, stir before serving.

MANGO SALSA

Preparation time:

5 minutes

Ingredients:

2 mangoes, peeled, pits removed

Juice of 1 lime

1 red bell pepper

2 tbsp fresh, chopped cilantro

Stem and seeds removed

Salt and pepper to taste

1 Roma tomato

1 medium Jalapeno pepper

1 small red onion, quartered

Method:

1. Cut ingredients to fit food processor feed chute.
2. Attach dicing disk.
3. Using LOW (speed 1), dice mango, bell pepper, tomato, jalapeno pepper and onion
4. Squeeze lime juice onto the diced ingredients.
5. Stir in cilantro and season with salt and pepper.
6. Cover and refrigerate.

SPINACH ARTICHOKE DIP

Preparation time:

40 minutes

Ingredients:

1 can (400g) artichoke hearts, drained
300g chopped spinach, defrosted and well drained
1 garlic clove
1 cup grated Parmesan cheese
 $\frac{2}{3}$ cup sour cream
 $\frac{1}{3}$ cup mayonnaise

Method:

1. Place artichoke hearts, spinach and garlic in large work bowl with S blade.
2. Pulse until artichokes are coarsely chopped and mixture is blended.
3. Scrape sides of bowl and add remaining ingredients. Mix until well blended.
4. Spoon dip into a 22cm pie plate or quiche dish.
5. Bake in 190°C oven 20 to 30 minutes or until hot.

Makes 2 $\frac{2}{3}$ cups

TIPS:

Dip may be made ahead, covered and store in refrigerator up to 24 hours before baking. Add extra baking time to make sure dip is heated through. Serve with tortilla chips, bread cubes or assorted cut up raw vegetables.

BASIC FOOD PROCESSOR PIZZA CRUST

Preparation time:

15 minutes

Ingredients

1 pkg active dry yeast
1 tsp sugar
 $\frac{2}{3}$ cup warm water
1 $\frac{2}{3}$ cups all-purpose flour
1 tsp salt
12 tsp vegetable oil

Method:

1. Stir yeast and sugar into warm water; let stand until foamy about 10 min.
2. Insert S blade into work bowl; add flour and salt. With processor running, pour yeast mixture through feed chute and process 45 seconds or until dough pulls away from sides of bowl. Add oil through feed chute and run an additional minute.

NOTE:

If dough sticks to sides of bowl, add more flour - 1 tbsps at a time and process 10 seconds after each addition.

HOMEMADE COOKIE BUTTER

Preparation time:

15 minutes

Ingredients:

25 chocolate chip cookies, (9cm diameter)

½ stick butter

½ cup sweetened condensed milk

¼ cup evaporated milk

Water as needed

Method:

1. Place cookies in large work bowl with S-Blade. Pulse chop 4-5 times, then run continuously on MEDIUM (speed 2) until cookies form a fine powder. You should have approximately 2 cups of fine crumbs. Melt butter on low heat in medium sauce pan. Add condensed and evaporated milk; stir until well mixed.
2. Add butter mixture to cookie crumbs; process until creamy (about the same consistency as peanut butter). Add water as needed to reach your desired texture.
3. Pour cookie butter into an air tight container. Cover and refrigerate 1-2 hours to allow mixture to cool.

Makes: approximately 1 ½ cups

TIPS:

Serve with pretzels, crackers, apples and strawberries. Can be stored in the refrigerator up to 2 weeks. Can substitute other cookie varieties for chocolate chip cookies.

LAMB SLIDERS WITH SWEET CARAMELISED ONIONS

Preparation Time:

35 minutes

Ingredients:

1 large brown onion, peeled, cut in half
2 tbsps butter
2 cloves garlic, peeled
1 sprig fresh parsley, stemmed
1 tsp salt
½ tsp ground black pepper
700g lamb sirloin, cut in 1-inch cubes, partially frozen (firm, not hard)
8 small sandwich rolls, split, toasted

Method:

1. Using the large work bowl, insert the Slicing Disk and adjust to thin cut. Process the onion through the feed chute on Medium speed.
2. Melt the butter in a large sauté pan over medium-high heat and add the onions. Reduce the heat to low and sauté the onions until golden, stirring occasionally, about 15 minutes. Set aside and keep warm.
3. Clean the large work bowl and insert the S Blade. Remove any visible fat from the partially frozen lamb cubes and add the garlic, parsley, salt and pepper. Pulse on HIGH (speed 3) until finely chopped and well-mixed, but not mushy or over-processed. Remove from the bowl and shape into eight small patties.
4. Heat a large sauté pan over medium-high heat and add the lamb patties. Reduce the heat to medium and sauté for 5 to 6 minutes without turning or moving patties. Turn and continue cooking for 3 to 4 minutes, or until the patties are cooked to your preference.
5. To assemble, place 8 roll halves on a serving tray. Top each with a lamb patty and cover with caramelized onions. Place remaining halves over filled buns and serve while warm.

Serves 4 to 8

SALT AND VINEGAR MICRO-SLICED POTATO CHIPS

Preparation Time:

15 minutes

Ingredients:

3 medium sebago potatoes, peeled, cut in half lengthwise

6 multi-coloured fingerling potatoes, washed

1 tsp salt

3 cups peanut oil

2 tsps salt

½ to 1 tbsp malt vinegar

Method:

1. Using the large work bowl, insert the Slicing Disk and adjust to thin cut. Process the potatoes on MEDIUM (speed 2) through the feed chute.
2. Place slices in a large bowl of water and add 1 teaspoon salt. Let stand for 5 minutes. Drain slices and dry each on paper towels.
3. In a large stockpot or cast-iron Dutch oven, heat the oil to 190°C. Use a slotted spoon or tongs to add slices to the hot oil by small batches, frying each until the slices are crispy and golden. Remove with a slotted spoon and drain on paper towels. Repeat until all slices are fried.
4. Spread chips on a large serving tray, drizzle with salt and lightly sprinkle with vinegar according to your taste. Serve while warm.

Serves 4 to 6

QUESO FUNDIDO WITH THICK CUT CHIPS

Preparation Time:

Ingredients:

2 large sebago potatoes, well-scrubbed
2 tbsps olive oil
salt and pepper to taste
1 tbsp butter
1 tbsp all-purpose white flour
½ cup low fat milk
100 grams cheddar cheese, cut in large pieces
100 grams Gruyere or other melting cheese
100 grams can diced green chilies
½ tsp ground cumin
Sour cream, optional
Chopped chives, optional

Method:

1. Preheat the oven to 220°C. Generously coat a baking sheet with oil or butter. Set aside.
2. Using the large work bowl, insert the Slicing Disk and adjust to thick cut. Process the potatoes vertically through the feed chute on MEDIUM (speed 2) to create potato rounds.
3. Place the rounds in a single layer on the baking sheet. Brush with olive oil, season generously with salt and pepper.
4. Bake for 20 minutes, turn and continue baking for 8 to 10 minutes, or until browned and crisp outside and tender inside. Place on a rack to cool.
5. Melt the butter in a saucepan over medium heat. Whisk in the flour and cook about 2 minutes. Whisk in the milk and whisk until the sauce is thick and smooth. Reduce heat to low.
6. Clean the work bowl and insert the Shredding Disk. Process the cheeses through the feed chute on LOW (speed 1).
7. Add the cheeses to the white sauce, stirring well. Add the chilies and cumin and keep warm on low heat. Serve the cheese dip with the crispy potatoes; top with sour cream and chives if you wish.

Serves 6 to 8.

MEXICAN SALSA BRUCHETTA

Preparation Time:

30 minutes

Ingredients:

6 mini flour tortillas, quartered
2 tbsps butter, softened
½ tsp spicy Mexican chilli powder
2 ripe tomatoes, cored and quartered
1 English cucumber, ends trimmed
¼ brown onion, peeled
1 sprig coriander, chopped, plus additional for garnish
Pinch of salt
Pinch of pepper

Method:

1. Preheat the grill. Lightly coat aluminium foil with cooking spray and arrange the tortilla pieces on it.
2. Brush each piece with butter and sprinkle the chilli powder over all. Grill until crispy and golden. Remove and cool on a wire rack.
3. Using the large work bowl, insert the Dicer and process the tomatoes, cucumber and onion on LOW (speed 1).
4. Place the diced vegetables into a medium bowl and add the coriander and salt and pepper to taste. Let stand for 20 minutes to allow the ingredients to marry.
5. Serve the chips with the salsa and garnish with additional coriander, if desired.

Serves 6

PEANUT BUTTER HUMMUS WITH RED CAPSICUM

Preparation Time:

5 minutes

Ingredients:

½ tsp salt
¼ tsp ground black pepper
400 grams canned chickpeas, drained and rinsed
2 tbsps creamy peanut butter
2 tbsps lemon juice
1-2 tbsps water
1 tbsp olive oil
3 fresh red capsicums, cored, seeded, sliced and chilled

Method:

1. Using the large work bowl, insert the S Blade and add all the ingredients except the red peppers.
2. Process the mixture on HIGH (speed 3) for about 1 minute, scraping down the bowl if needed, until the mixture is very smooth. Taste and adjust seasonings.
3. Serve with chilled red pepper strips.

Serves 4 to 5

TOMATO & CUCUMBER SALAD WITH TANGY RED ONION DRESSING

Preparation Time:

10 minutes

Ingredients:

4 large tomatoes, seeded
2 cucumbers, ends trimmed
8 cups mixed greens, washed
¼ red onion, peeled
½ cup mayonnaise
3 tbsp milk
2 tbsp apple cider vinegar
½ tsp freshly ground black pepper
1 tsp salt

Method:

1. Using the large work bowl, insert the Dicer and process the tomatoes and cucumbers through the feed chute on LOW (speed 1). Place in a large serving bowl. Add the greens and toss lightly.
2. Using the small work bowl, insert the S Blade and Pulse the onion until finely chopped. Add the mayonnaise, milk, vinegar, pepper and salt and continue processing on HIGH (speed 3) until smooth. Adjust seasonings to taste and drizzle over the vegetables and greens. Toss again and serve at once.

Serves 6 to 8

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