

Russell Taylors

E-WARRANTY



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USER MANUAL HB7



Important Safety Cautions

Read all instructions carefully before using the appliance and keep them in a safe place for future reference.

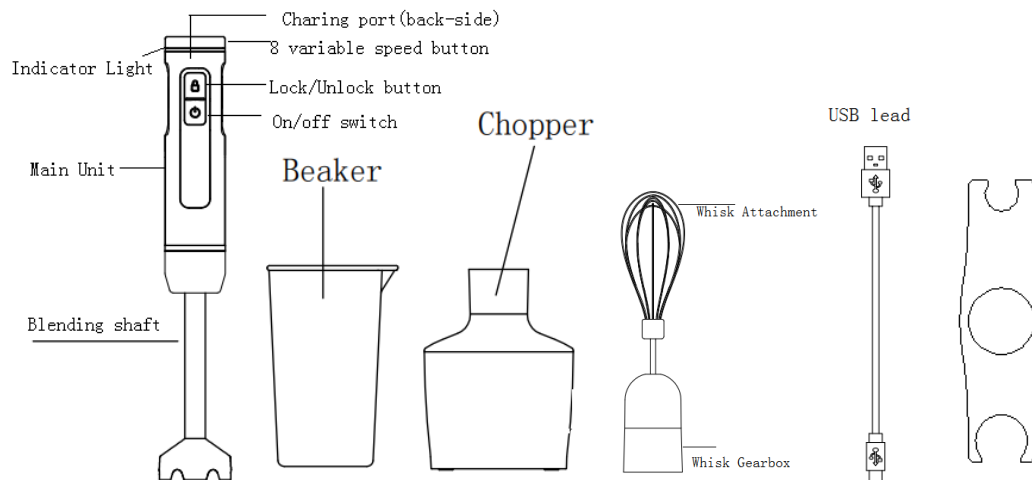
Always follow these safety precautions to avoid personal injury or damage to the appliance. Use this appliance only as described in this instruction manual. Misuse may result in injury.

- This appliance is for domestic use only. It is not intended for use in staff kitchen areas in shops, offices, and other working environments; farmhouses; by customers in hotels, motels, or other residential-type environments; or in bed and breakfast establishments.
- Handle attachments with care during use and cleaning.
- Be cautious when pouring hot liquid into the beaker, as it may be ejected due to sudden steaming. Note: Only lukewarm liquids or ingredients should be used in the beaker.
- This appliance is not intended to be operated with an external timer or a separate remote-control system.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or by those lacking experience and knowledge, unless supervised or instructed by someone responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Keep the appliance out of reach of children during and after use. It should not be used by children.
- Inspect the appliance and accessories before use for signs of damage. Do not use if damaged or if the appliance has been dropped. In such cases, contact our support team via email at malaysia@russelltaylors.co.uk.
- Do not use the appliance if the power lead is damaged. If the lead is damaged, it must be replaced by the manufacturer. Discontinue use immediately and return the appliance to the Customer Care Centre. Do not attempt repairs yourself.
- Never remove the plug from the socket by pulling the lead.
- Do not wrap the lead around the main body during or after use.

- The appliance can remain plugged in when not in use to keep the batteries charged. However, unplug it before assembling, disassembling, cleaning, or if it will not be used for a prolonged period.
- This product contains a built-in lithium rechargeable battery pack that should not be removed for charging. The batteries are non-replaceable.
- Do not short-circuit the supply terminals.
- WARNING: Only use the detachable charging unit supplied with this appliance to recharge the battery pack.
- WARNING: Avoid contact with moving parts. Keep hands, hair, clothing, spatulas, and utensils away from attachments during operation. A spatula may be used only when the unit is switched off.
- WARNING: Do not put fingers near the attachments. Ensure the unit is switched off before dislodging food.
- Plug the charger into an electrical socket away from sinks or hot surfaces.
- Do not use an extension cord. Plug the charger directly into a wall socket.
- Do not charge the unit outdoors.
- To prevent electric shock, do not immerse the main unit in water or other liquids. Only the attachments are designed for submersion. If the blender falls into liquid, remove it immediately, clean, and dry thoroughly before use.
- Always remove the blade assembly from the cup before cleaning.
- Do not overfill the blending cup. Follow the maximum fill line.
- Do not operate the blender empty, as this will damage the motor.
- Do not blend hot liquids in the blending cup.
- Do not immerse the main unit in water or other liquids.
- CAUTION: Handle blades carefully—they are sharp and may cause injury. Do not attempt to remove them from the assembly.
- WARNING: Plastic bags used for packaging may pose a suffocation hazard. Keep them away from babies and children.

Product Control Guide

- Charging Port (back side)
- Variable Speed Button
- Lock/Unlock Button
- On/Off Switch
- Chopper
- Indicator Light
- Main Unit
- Beaker
- Blending Shaft
- Whisk Attachment
- Whisk Gearbox



Safety During Use

- Before first use, remove all packaging and promotional labels.
- Handle the blending shaft with extreme care—the blades are very sharp.
- To avoid splashing, always insert the attachment into the mixture before pressing the On/Off button, and release it before removing the attachment.
- For cool or lukewarm liquids, use a tall container such as the provided jug, or process in small batches to reduce spills.
- WARNING: When blending hot liquids, use a larger heat-proof container or process smaller amounts. Avoid positioning your hand directly over

steam—angle the blender slightly. The provided beaker is not suitable for hot liquids.

- Prevent accidental starting by not pressing the Safety Lock and On/Off buttons simultaneously unless ready to blend.
- Use the hand blender only for preparing food and beverages.
- Keep the charger away from sinks and hot surfaces.
- Do not use extension cords or outdoor sockets.
- Do not immerse the main unit in water. If it falls into liquid, remove, clean, and dry thoroughly before reuse.

Instructions for Use

First-Time Cleaning

- Wipe the main unit with a clean, damp cloth, then dry with a soft cloth.
- Wash all attachments (except the charging base) in warm soapy water.
- Avoid abrasive cleaners or scouring pads.

Charging the Hand Blender

1. The batteries are not fully charged at purchase. Charge until the red lights turn white.
2. A full charge takes approximately 4 hours and provides around 10 minutes of use (depending on the recipe).
3. To charge: insert the Type-C USB plug into the charging port on the back of the main unit, connect the other end to the adapter, then plug into a mains outlet.

Battery Life Indicator Lights

- White Light: Fully charged.
- Red + White Lights: Approximately 20% charge remaining—recharge soon.
- Red Light: Battery empty—recharge required.
- Flashing Red (3 times): Overload—reduce food quantity and restart.
- Note: The blender cannot be used while charging.

Selecting Attachments

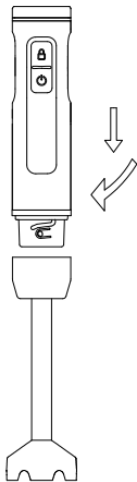
- Blending Shaft: For pureeing fruits/vegetables, mixing sauces, smoothies, emulsifying mayonnaise, or frothing milk.

- Whisk Attachment: Ideal for whipping cream, beating egg whites, batters, and mousses.
- Beaker: High-sided jug for use with the blending shaft and cool/lukewarm ingredients only.
- Chopper: For chopping onions, herbs, vegetables, breadcrumbs, and making dips or pesto.

Assembly

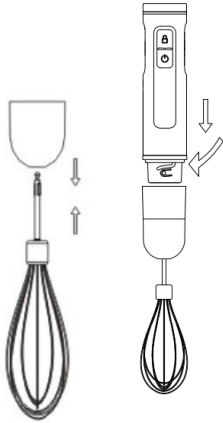
Blending Shaft

1. Align the main unit with the blending shaft.
2. Twist anti-clockwise until locked in place.



Whisk Attachment

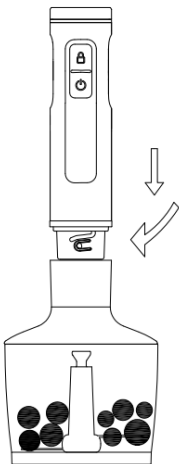
3. Push the whisk into its gearbox until securely connected.
4. Attach the main unit. Holding the gearbox section, twist anti-clockwise to lock.



Chopper

5. Place the lid on the chopper bowl.
6. Attach the main unit to the lid and twist anti-clockwise to lock.

Note: The lid must be on the mini chopper before attaching the main unit.



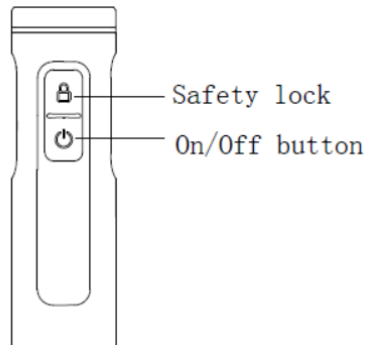
Removing Attachments

7. Hold the main unit with one hand.
8. Twist the attachment clockwise and pull away from the main unit.

Note: When removing the whisk assembly, hold the gearbox—not the whisk itself.

Operation

- Press and hold the Safety Lock button until the white lights illuminate, then press the On/Off button to start.
- Adjust speed using the variable speed button on top.
- The appliance automatically locks if idle for more than 10 seconds. Repeat the unlock sequence to resume.
- Pulse Mode: Hold the Safety Lock button to activate the unit, then repeatedly press the On/Off button as needed.
- Overload Protection: If the unit stops and the battery light flashes red 3 times, reduce the load and restart.



Hints & Tips

Blending Attachment

- The blade mixes and stirs while adding only a small amount of air to your mixture.
- To avoid splashing, insert the hand blender into the mixture before switching on, and release the On/Off button before removing.
- Use a gentle up-and-down motion, ensuring the protective blade guard stays fully submerged to avoid splatter.
- Be careful not to scratch non-stick cookware when blending directly in the pan.
- When blending over heat, remove the pan from the heat source to protect the motor. The blending shaft is safe for liquids up to 100°C.
- For liquids (especially hot), use a tall heat-proof container or work in small batches to reduce spills and splatter.

- For soups, pulse first to break up large pieces, then increase speed for a smooth finish.

Blending Warnings

- Never remove the blending shaft from liquid while operating—it will splatter.
- Do not let the hand blender stand in a hot pot over heat when not in use.
- Do not attempt to blend fruit pits, bones, or other hard materials—they may damage the blade.
- Do not overfill containers; the mixture level rises during blending and can overflow.
- Do not put fingers near the blades. Ensure the unit is switched off before dislodging food.

Whisking Attachment

- Use a clean metal or glass bowl for beating egg whites.
- For stability, add 1/8 teaspoon of cream of tartar per egg white before beating.
- Add sugar slowly when soft peaks form, then continue to desired peaks.
- For whipping cream, chill the bowl and whisk beforehand; a deep, rounded bowl minimizes splatter.
- Use cream straight from the fridge. Whip to soft or firm peaks as preferred and flavor as desired. For best results, whip just before serving.

Caution: Do not immerse the whisk gearbox in water or any other liquid.

- **WARNING:** Keep hands, hair, clothing, spatulas, and other utensils away from the whisk during operation. Use a spatula only when the unit is switched off.

Chopper Attachment

- Ideal for chopping softer foods such as herbs, onions, celery, and garlic.
- Cut large pieces into smaller, even-sized pieces for uniform results.
- When chopping fresh herbs, ensure the bowl, blade, and herbs are thoroughly cleaned and dried.

- For meat, poultry, or fish, keep the food cold (not frozen) and cut into smaller pieces before chopping.
- For purée: Cut food into 1.5 cm pieces. Pulse to coarsely chop, then process continuously until puréed.
- For chopping meat: Keep very cold (not frozen). Cut into 1.5 cm pieces and process to an even chop. Use brief continuous processing for a finer result if needed.
- Note: Cooked potatoes may develop a gluey texture if processed with the metal blade.

Chopper Warnings

- Do not overload the work bowl; overloading leads to inconsistent results and strains the motor.
- Do not exceed the maximum level indicated on the bowl.

Cleaning & Maintenance

- Always switch off and detach attachments before cleaning.
- Main Unit: Remove any attachment. Wipe the main unit with a sponge or damp cloth only. Do not use abrasive cleaners.
- Blending Shaft: Detach and wash by hand using warm, soapy water.
- WARNING: Blades are razor-sharp. Handle carefully to avoid injury.
- Whisk Attachment: Detach the metal whisk from the gearbox. Wipe the gearbox with a damp cloth. Wash the metal whisk in warm, soapy water or on the top rack of the dishwasher. Do not submerge the gearbox.
- Mini Chopper: Detach from the main unit. Twist the lid anti-clockwise to remove. Wipe the lid with a damp cloth. Wash the blade and bowl in warm, soapy water or place on the top rack of the dishwasher.
- Beaker: Wash with warm, soapy water or place on the top rack of the dishwasher.

Lights Indicator

Indicator	Meaning
White Light	Safety unlocked; battery fully charged
Red + White Lights	Approximately 20% battery remaining—recharge soon
Red Light	Battery empty—recharge required
Red Light (flashes 3 times)	Overload—reduce food quantity and restart