



Russell Hobbs



instructions

Read the instructions and keep them safe. If you pass the appliance on, pass on the instructions too. Remove all packaging, but keep it till you know the appliance works.

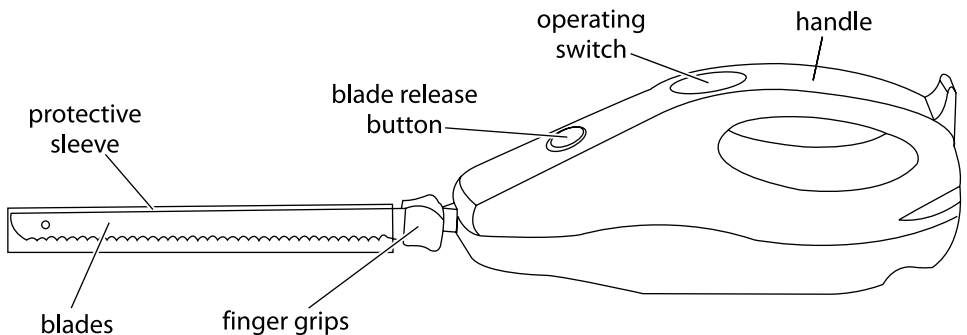
important safeguards

Follow basic safety precautions, including:

- 1 This appliance must only be used by a responsible adult.
- 2 Don't put the handle in liquid, don't use it in a bathroom, near water,
- 3 Don't use the knife in the presence of children. Their movements are unpredictable, they may jog your arm or bump into you inadvertently.
- 4 Unplug the knife from the power socket before attaching or removing blades and before cleaning.
- 5 After use, clean the blades, replace them in their protective sleeve, and store them out of the reach of children.
- 6 The blades are extremely sharp, don't leave them lying around where they may be touched accidentally by you or anyone else.
- 7 Don't try to cut bone or frozen food. The blades may slip and cause serious injury. It may also damage the blades.
- 8 Don't use the other hand to steady the food being cut. Use a carving fork.
- 9 Route the cable so that it can't catch on anything or get in the way of the blades while in use.
- 10 Don't apply pressure to the knife and don't use a sawing action. Simply guide it through the food, letting the motor do all the work.
- 11 When you finish, unplug the knife first, then remove the blades.
- 12 Don't leave the knife unattended, especially where children may reach it.
- 13 Don't use the same set of blades on raw and cooked meat without washing them thoroughly between uses.
- 14 Use a cutting board to avoid damage to the blades and to the work surface.
- 15 Don't use the knife for any purpose other than cutting food.
- 16 Don't let the cable touch hot surfaces.
- 17 Don't run the knife continuously for more than 5 minutes, to avoid overheating.
- 18 Don't use the knife after it malfunctions or has been damaged in any way.
- 19 If the cable is damaged, return the knife, in order to avoid hazard.



household use only

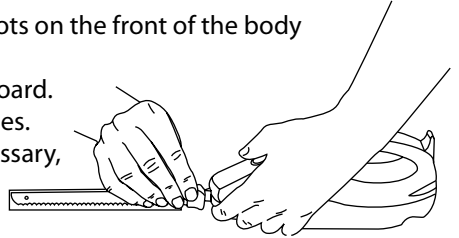


preparation

- 1 Clear a space on your worktop or table so that the knife can't hit anything and the cable can't catch on anything while you're using it.
- 2 Put the cutting board on the worktop and have the carving fork within easy reach.
- 3 Remove all packaging from the food. Don't use the knife to cut the packaging, you may damage the blades.
- 4 Position the food on the cutting board.

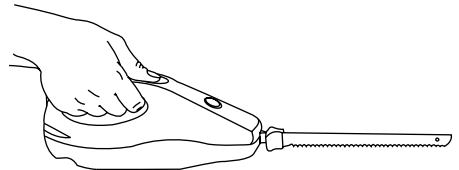
fitting the blades

- 5 Keep the protective sleeve on the blades.
- 6 Hold the blades by the finger grips.
- 7 Insert the free ends of the blades into the slots on the front of the body and push gently till they click into place.
- 8 Lay the knife down on or near the cutting board.
- 9 Remove the protective sleeve from the blades.
- 10 Plug the knife into the power socket. If necessary, switch the socket on.
- 11 Steady the joint with the carving fork.



cutting

- 12 Hold the knife as shown here.
- 13 Press the operating switch to set the blades in motion. The switch is spring-loaded, the knife will operate only while you hold the switch down.
- 14 Cut away from your body.
- 15 Use a carving fork to steady the joint being cut – don't use your other hand.
- 16 Don't try to reposition the joint without putting the knife down first.
- 17 If the joint needs repositioning, release the switch, set the knife down, move the joint, steady it with the carving fork – then pick the knife up again.
- 18 When you finish, or if you need to stop cutting to do anything else, release the switch, set the knife down, and unplug it.
- 19 Don't use the knife for more than 15 minutes in any one session.



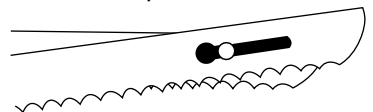
removing the blades

- 20 Release the switch, set the knife down, and unplug it.
- 21 Keep your hand away from the operating switch.
- 22 Press the blade release button.
- 23 Hold the blades by the finger grips and gently pull them out of their slots.
- 23 Keep your fingers away from the edges of the blades.



cleaning the blades

- 25 One of the blades has a "keyhole" slot, the other has a rivet. To separate the blades, slide the rivet along the slot to the large hole.
- 26 Wash the blades in hot soapy water, rinse, dry thoroughly, then rejoin them and replace them in their protective sleeve.



27 Don't leave the blades lying around where they may be touched accidentally by you or anyone else, and store them out of the reach of children.

28 The blades are dishwasher safe – you may wash them in the cutlery basket.

cleaning the body

29 Wipe the body and handle with a soft cloth dampened with a small amount of proprietary disinfectant.

30 Don't put the body in a dishwasher.

31 Don't immerse any part of the body or handle in water or any other liquid.

32 Don't use harsh or abrasive cleaners or solvents.

hints and tips

33 Try to cut across the grain of the meat. Although cutting along the grain gives bigger slices, they tend to be tough and stringy.

34 Steady the meat with a carving fork, not with a hand.

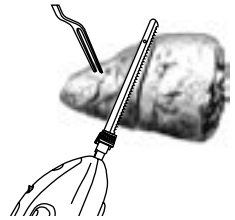
leg of lamb

1 Lay the roast on its side and steady it with the carving fork.

2 Make one cut right down to the bone.

3 Slice alternately on either side of this cut, tilting the knife gradually to increase the size of the slices.

4 Turn the leg over and do the same to the other side.

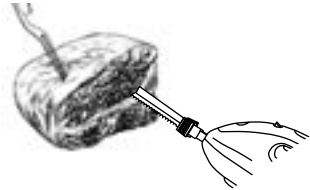


sirloin

1 Cut along the bone from the backbone down the rib.

2 Carve thin slices vertically down towards the bone.

3 Turn the joint over and do the same to the other side.

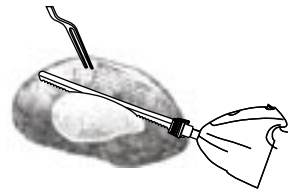


chicken

1 Pull off the leg, wing and thigh.

2 Holding the knife at an angle, slice downwards from the breastbone.

3 Turn the chicken and do the same to the other side.

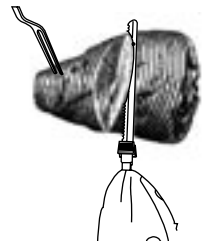


ham

1 With the ham on its side, make a horizontal cut, splitting it from the outside to the bone.

2 Holding the knife at an angle, slice towards the bone.

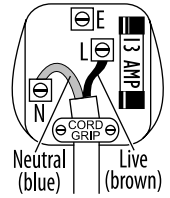
3 Turn the leg over and do the same to the other side.



connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



service

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

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

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right). They'll give you an estimate for inspection/repair.

Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service (service@saltoneurope.com)

telephone 0845 658 9700 (local rate number)

guarantee

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

online

Hit www.russellhobbs.co.uk for more products.