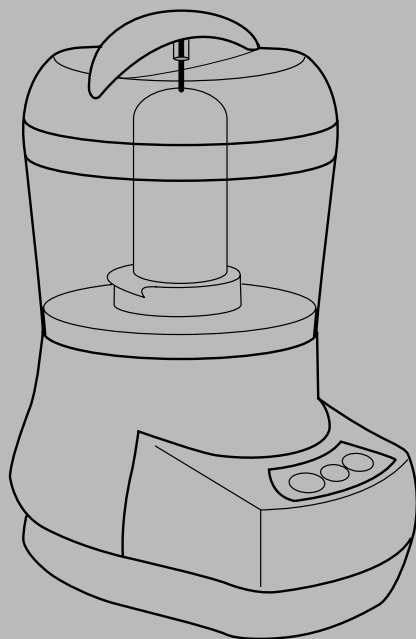


A
LEADING
BRAND IN THE UK

Russell Hobbs®



Mini Chopper

Model RHMC1

OWNER'S MANUAL

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. Close supervision is necessary when any appliance is used by or 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 not recommended or sold by the manufacturer may cause fire, electric shock or injury.
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 away from the cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the chopper is not running.
12. Blade is sharp. Handle carefully.
13. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance.
15. Do not attempt to defeat the cover interlock mechanism.

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. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Use extreme care when handling the Blade. Always insert and remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
5. This Mini Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
6. Never use for extended periods. The Mini Chopper does its work in seconds.
7. Do not operate Mini Chopper without food contents in Preparation Bowl.
8. Do not use this appliance for other than its intended use.
9. 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.
10. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
11. 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). As a safety feature to reduce the risk of electric shock, this plug is intended to fit into 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 attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

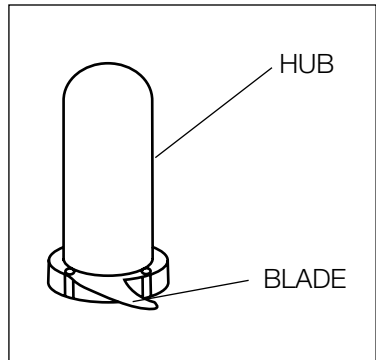
Introduction

Congratulations on your purchase of the Russell Hobbs® Mini Chopper. This versatile appliance with its compact design and touch pad controls will come in handy for chopping, whisking and grinding smaller portions of food. The durable Stainless Steel Blade and Whisk Attachment will quickly process foods such as meats, vegetables, coffee beans, nuts, egg whites, cheese, herbs and more.

Before Using for the First Time

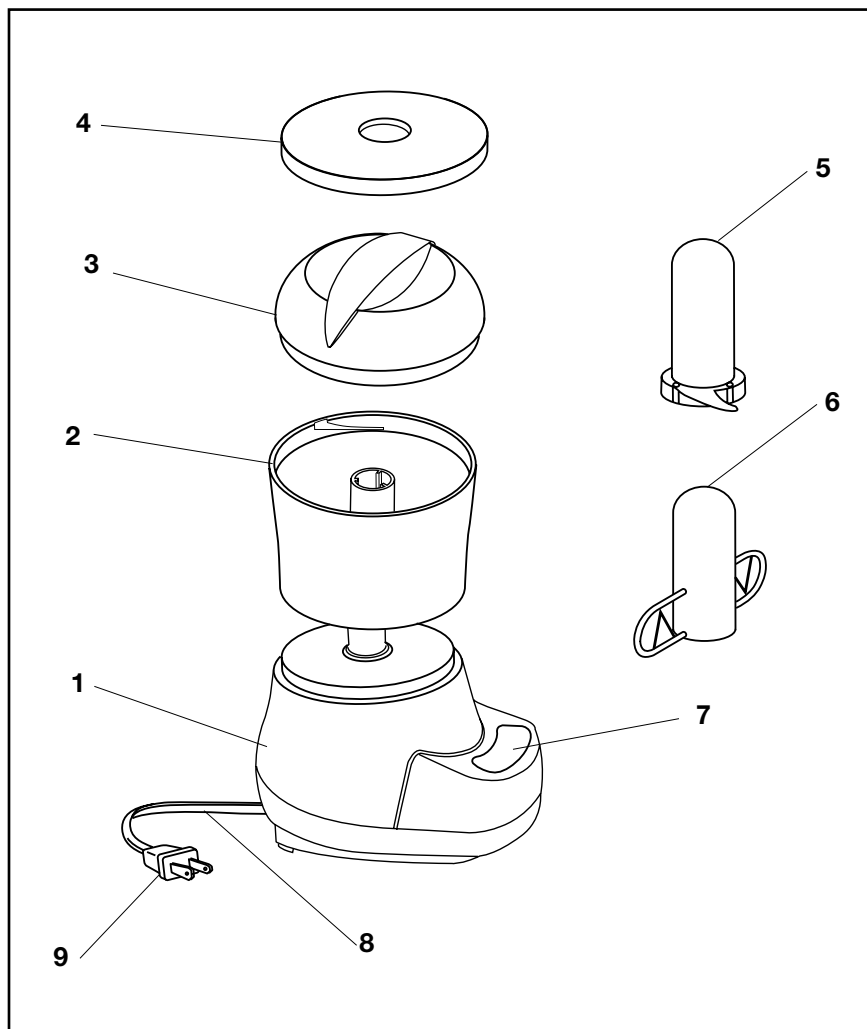
CAUTION: *Use extreme care when handling the Blade. Always insert or remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.*

1. Carefully unpack the Mini Chopper and accessories.
2. Wash the Preparation Bowl, Chopping Blade, Whisk Attachment, Cover and Storage Lid in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the Motor Housing in water or any other liquid.** If necessary, the Motor Housing can be wiped clean with a moistened cloth.



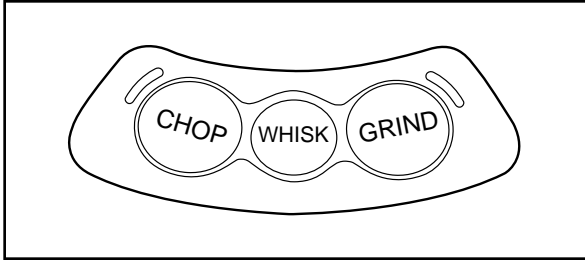
Russell Hobbs®

RHMC1 Mini Chopper



- | | |
|---------------------------------|---------------------------------|
| 1. Motor Housing | 6. Whisk Attachment (P/N 70767) |
| 2. Preparation Bowl (P/N 70763) | 7. Control Panel |
| 3. Cover (P/N 70764) | 8. Cord |
| 4. Storage Lid (P/N 70765) | 9. Polarized Plug |
| 5. Chopping Blade (P/N 70766) | |

Processing Controls



Control Panel

CHOP: The "CHOP" control is used with the Blade Attachment for chopping, pureeing and mixing food. Use this function for foods such as herbs, celery, onions, garlic, sauces and salad dressings. Press the CHOP Button in short bursts until the food is processed to your desired consistency.

GRIND: The "GRIND" control is used with the Blade Attachment for grinding coffee beans, dried fruits, hard cheese, chocolate, etc. For grinding, press the GRIND Button for several seconds. The desired result for preparing seeds or coffee will always depend on individual taste, typically 20 to 40 seconds is sufficient time.

WHISK: The "WHISK" control is used with the Whisk Attachment for emulsifying foods. Use this function to prepare mayonnaise, cappuccino foam, stiff egg whites, etc. Press the WHISK Button, in intervals, for several seconds at a time.

Please note that some recipes, such as soufflé, may call for the use of both Attachments. Soufflé requires a Grind function for the hard ingredients (Cheese, potatoes, etc.) and a Whisk function for egg white. With the Blade Attachment in place, Grind the hard ingredients, empty the Preparation Bowl and set processed food to the side. Unplug the Mini Chopper, remove the Blade Attachment and install the the Whisk Attachment. Secure the Cover, plug the Mini Chopper into the electrical outlet and use the Whisk to process the egg white as needed.

Operating Instructions

The Mini Chopper is equipped with a safety locking system. The Mini Chopper will not work if the Preparation Bowl, Blade or Whisk and Cover are not properly locked in place.

CAUTION: Always unplug Mini Chopper from outlet before assembly and before installing or removing attachments.

Assembly

1. Place the Mini Chopper on a stable, dry and level surface.
2. Place the Preparation Bowl over the center stem on the Motor Housing. Slowly turn the Preparation Bowl slightly in the counter clockwise direction and push down until it is fully seated on top of the Motor Housing. Turn the Preparation Bowl clockwise to lock it in position.
3. Install the Blade or Whisk Attachment by placing the Attachment Hub over the center stem. Slowly turn the Attachment Hub counter clockwise and gently push down until it is fully seated at the bottom of the Preparation Bowl.

CAUTION: Use extreme care when handling the Blade. Always insert or remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

Operation

1. Place ingredients to be processed into the Preparation Bowl. When chopping, pre-cut larger food into even pieces, approximately 1/2" to 3/4" pieces.
2. Install the cover by aligning the center stem on Cover with the hole in the Hub of the Attachment. Lower the Cover onto the Preparation Bowl and slowly turn the Cover counter-clockwise and push down until the locking tabs engage. Turn the Cover clockwise until it "clicks" in the locked position.
3. Plug the Mini Chopper into a standard 120V AC electrical outlet.
4. With one hand on top of the cover hold the unit firmly and press the desired Processing Control Button (CHOP, WHISK or GRIND) for short intervals.
5. When the processing task is complete, release the Speed Control button and remove plug from electrical outlet.

Operating Instructions Cont.

6. Wait until the attachment has come to a complete stop before attempting to open the Cover.
7. Carefully turn the Preparation Bowl counter clockwise to release it from the Motor Housing.
8. Turn the Cover counter clockwise to and remove it from the Preparation Bowl.
9. Carefully remove the Attachment by grasping the Hub and lifting up.
10. Clean unit and attachments as instructed in "User Maintenance Instructions".

NOTE: For your safety, this unit has an interlock system that will prevent unit operation if the Cover is removed. Do not attempt to start the unit without making sure that the Cover is correctly positioned and fully tightened in place.

CAUTION: Never place Chopping Blade or Whisk Attachment on Base without first putting Preparation Bowl properly in place.

NOTE: Always be sure to remove the Attachment before storing foods in the Preparation Bowl with Storage Lid.

Processing Chart

Ingredient	Chop	Whisk	Grind	Notes/Tips
Basics:				
Baking Chocolate	√		√	Process no more than 1 ounce at a time Break into 4 pieces 1/2" each. Chill in freezer for 3 minutes before chopping.
Butter	√			
Chantilly cream		√		Do not whisk for too long or you will obtain butter.
Cheese (hard)			√	Grind only small quantity. Cut into small pieces.
Cheese (soft)	√			Well chilled.
Fruit cocktail	√			
Mayonnaise		√		All ingredients at same temperature (not too cold).
Milk for cappuccino		√		Use full fat, warm milk (122° F max). Whisk no more than 1/2 cup at a time.
Milk shakes	√	√		First chop, then whisk to foam.
Stiff beaten egg whites		√		Continuous speed, several times in intervals. Use room temperature eggs. Maximum 2 eggs at a time for airing purposes.
Meat/Fish:				
General meats/fish	√			Cold or precooked, cut in small pieces. Chop in intervals and check frequently.
Bacon	√			Fry or grill first.
Sauces	√			
Vegetables/Herbs:				
Celery	√			
Cooked vegetables	√			Cook until soft, then process.
Garlic	√			
Ginger root	√			
Herbs (fresh)	√			
Horseradish	√			
Mushrooms	√			
Olives	√			Remove pits first.
Onions	√			
Peppers (fresh)	√			
Dry Foods:				
Cinnamon sticks			√	
Coffee beans			√	Grind about 1/2 cup at a time, 20-40 seconds depending on taste (e.g. espresso powder requires longer than filter coffee).
Nuts	√		√	
Peppercorns			√	
Dry Seeds			√	Cumin, almonds, pine nuts, etc.

Hints for Consistent Results

- Cut larger food into pieces of even size - approximately 1/2" to 3/4" (12 - 19 mm).
- When preparing certain recipes such as mousse, you may need to use the Chopping Blade first and then the Whisk Attachment.
- For sauces containing dry seeds (e.g. pesto sauce), grind the dry seeds separately, and then chop with the rest of the ingredients.
- Never overload the Preparation Bowl. As a guide, the maximum volume of ingredients to be processed should not exceed 3/4 of the Bowl capacity, and after being processed about 1/2 the Bowl capacity.
- While the unit is running, you can add liquids to the food being processed. Pour oil, water, milk, etc through the air ventilation holes located on the top of the Cover. Add liquids slowly - one teaspoon at a time. For air flow purposes, use only one of the openings to add the liquids.
- Be careful not to over-process. The Mini Chopper processes food in seconds. Never use the Mini Processor continuously for more than 1 minute.
- To remove food from the side of the Preparation Bowl during processing, stop the Mini Chopper and wait until the attachment has come to a complete stop. Unplug the Mini Chopper. Turn the Cover counter clockwise and remove it from the Preparation Bowl. Use a spatula to scrape the food into the center. Do not use your hand or fingers for this purpose.
- Scratches on the Preparation Bowl may result from grinding hard food items such as dried fruit, beans and some herbs. These scratches will not effect the performance of the Mini Chopper.

User Maintenance Instructions

This Russell Hobbs® Mini Chopper requires little maintenance. It contains no user-serviceable parts.

CAUTION: Never immerse the Motor Housing, Cord or Plug in water or any other liquid.

1. Always unplug the unit before cleaning.
2. Remove the Preparation Bowl from the Motor Housing. Remove Cover and Attachment from Preparation Bowl.
3. Wash the Preparation Bowl, Blade and/or Whisk Attachment, Cover and Storage Lid immediately after each use in warm, soapy water. The Preparation Bowl, Cover and Storage Lid can be washed in the dishwasher on the top rack and the Blade and Whisk Attachment in the cutlery basket. Rinse and dry thoroughly.

DO NOT allow to soak in water for extended periods of time. This could damage the finish.

CAUTION: Use extreme care when handling the Blade. Always insert or remove Blade by using the Hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

4. If necessary, wipe exterior surface of the Motor Housing with a moist cloth or sponge and dry thoroughly with a soft cloth.

Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.

Storage

1. Unplug and clean unit.
2. Wrap cord around the cord storage area on the underside of the Motor Housing.
3. Store the Mini Chopper and Attachments in the original box in a cool, dry place.
4. Be sure to store the Blade Attachment away from the reach of children.
5. Never store the Mini Chopper while it is plugged in.

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 RHMC1 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 \$8.00 (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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