

THE
LEADING
BRAND IN THE UK

Russell Hobbs®

CLASSIC SATIN



Classic Hot Pot

OWNER'S MANUAL
RHHP4447

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or Hot Pot 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 and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. To turn Hot Pot OFF, turn the Variable Temperature Control to "1". Disconnect the plug from the wall outlet.

NOTE: Some sparks may be visible while disconnecting from wall outlet. This is quite normal.

11. Do not use the Hot Pot other than for heating water.
12. Water can remain hot for some considerable time after boiling and can present a scalding hazard.
13. Scalding may occur if the Lid is removed during the boiling cycle or while the Hot Pot is hot.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



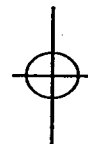
Additional Important Safeguards

1. Do not use the Hot Pot to heat oil, or to melt butter.
2. Use the Hot Pot for heating milk, water, or canned/package convenience foods. Do not use it to cook food from raw.
3. The Hot Pot is not suitable for heating solid foods. Use liquids (e.g. milk, soup), or a mixture of liquids and solids (e.g. chili, stew).
4. Do not place any container inside the Hot Pot — all foods must be removed from the packaging, container, can, etc. before being put into the Hot Pot.
5. Before serving, or removing contents, unplug cord from electrical outlet.

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

POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other). 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 detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

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

ELECTRIC POWER

If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit.

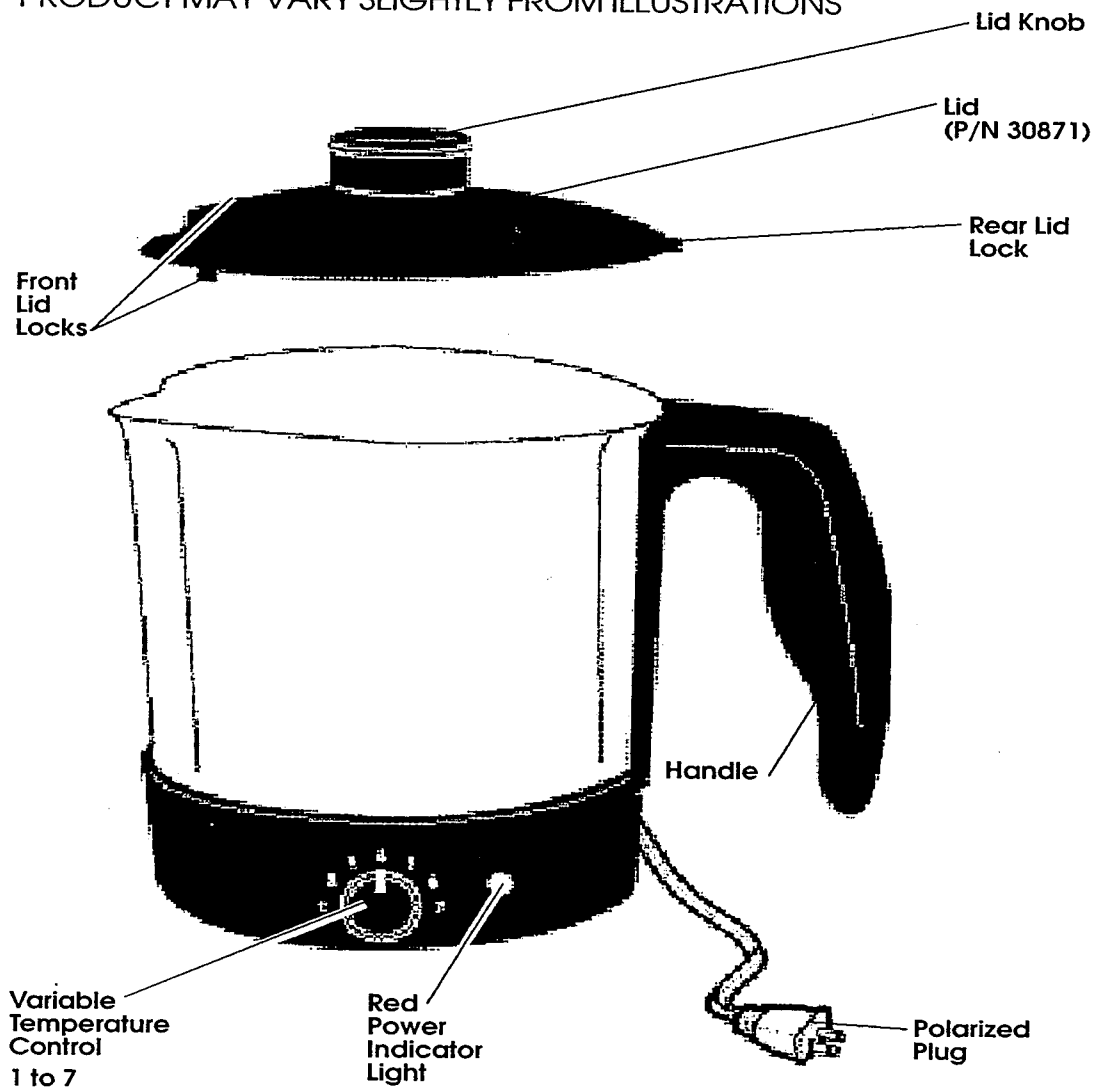
PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

INTRODUCTION

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



BEFORE USING FOR THE FIRST TIME

1. Boil one full Hot Pot of water following the Operating Instructions on the next page.
2. Discard the boiled water and rinse the Hot Pot out with cold water. Wash the Lid in warm soapy water, rinse, then dry thoroughly.
3. During the first few uses, while the element is still "new", the Hot Pot may smoke slightly. This is normal, and any smell or smoke given off should not give cause for alarm.

Operating Instructions

1. Position the Hot Pot on a flat heat-resistant surface, as close as possible to an electrical outlet and out of reach of children.
2. **Remove the Lid.**
 - Lift the front of the Lid, to disengage the Front Lid Locks.



- Move the Lid slightly forward, to disengage the Rear Lid Lock, then lift the Lid up and away from the Hot Pot, to prevent steam swirling round your hand.

WARNING: If the Hot Pot has been in use, it may be full of steam, which will escape as soon as the Lid is opened. Keep your hands, face, etc. clear of the area above the Hot Pot. Wear oven mitts when using the Hot Pot with the Lid removed.

3. Make sure that the Hot Pot is unplugged from any electrical outlet before filling with any liquid.
4. Fill the Hot Pot with water to a level between the MIN and MAX marks shown on the inside of the Hot Pot. Fill at least to the MIN mark, but do not fill above the MAX mark.
5. **Replace the Lid.**
 - Place the the Rear Locking Tab in the slot at the top of the Handle.
 - Lower the Lid on to the Hot Pot, then press down firmly, to engage the Front Lid Locks under the tabs on either side of the spout. Make sure that the Lid is properly locked, and that it fits snugly in place.

Operating Instructions *(Continued)*

6. Turn the Variable Temperature Control to 7.
 7. Plug the Hot Pot into an electrical outlet. The red Power Indicator Light will illuminate.
 8. When the water boils, turn the Variable Temperature Control to "1." Disconnect the plug from the wall outlet.
- NOTE: Some sparks may be visible while disconnecting from wall outlet. This is quite normal.**
9. To avoid escaping steam, approach the Hot Pot from behind the Handle. Grasp the Handle in one hand. Grasp the Lid Knob in the other hand.
 10. Lift the front of the Lid, to disengage the Front Lid Locks, move the Lid slightly forward, to disengage the Rear Lid Lock, then lift the Lid up and away from the Hot Pot, to prevent steam swirling round your hand.
 11. To avoid the risk of splashing, pour slowly and do not over-tilt the Hot Pot.

COOKING OTHER FOODS IN YOUR HOT POT

WARNING: DO NOT USE THE HOT POT TO HEAT OIL, OR TO MELT BUTTER.

CAUTION: The Hot Pot is not suitable for heating solid foods. Add liquids (e.g. water, milk, soup), or a mixture of liquids and solids (e.g. chili, stew).

WARNING: Do not place any container inside the Hot Pot — all foods must be removed from the container, can, etc. before being put into the Hot Pot.

WARNING: Do not overfill the Hot Pot. If the Hot Pot is overfilled, there is a risk that boiling liquids may be ejected.

1. Remove the Lid. (See Operating Instructions.)
2. Fill the Hot Pot to between the MIN and MAX marks.
3. Turn the Variable Temperature Control to the required setting.

COOKING AT LOW SETTINGS: 1 TO 3

- If you need to watch the food while cooking, or stir it during cooking, set the Variable Temperature Control below 3 and leave the Lid off.
- **To stir food in your Hot Pot:** Use oven mitts to protect your hands, Use a long handled wooden spoon to stir the food. Steady the Hot Pot by holding the Handle while stirring.

COOKING AT HIGH SETTINGS: 4 TO 7

CAUTION: Scalding may occur if the Lid is removed during cooking with the Variable Temperature Control set at 3 or above.

4. Replace the Lid. (See Operating Instructions.)
5. Plug the Hot Pot into an electrical outlet.
6. Allow to cook for the appropriate cooking time.
7. Unplug the Hot Pot before serving.

HINTS FOR BEST RESULTS

- **Low and Slow**

If you have a choice between cooking for a short time at high temperature, or a longer time at a lower temperature, then, generally, the longer cooking time at the lower temperature will give better tasting results. It will also lessen the likelihood of baking food on to the surfaces of the Hot Pot, or spitting food from the Hot Pot, which will make cleaning up easier.

- **Be careful with milk**

Milk, especially full-cream milk, has a propensity to boil over. In addition to making a mess, this spoils the taste of the milk. So — use low heat, do not fill the Hot Pot more than half full, and watch it carefully.

CAUTION: To avoid spillage of hot foods, if you must move the food from the Hot Pot to the table for serving, we suggest that you pour the contents of the Hot Pot into a bowl or dish and that you carry the dish instead.

TYPICAL COOKING TIMES

	Setting	Recommended Time
Boiling water (filled to the MAX mark)	7	5 minutes
Soup (standard can)	1 to 2	2 to 2-1/2 minutes
Chili (standard can)	2 to 3	2-1/2 to 3-1/2 minutes
Baked beans (standard can)	1	2 1/2 to 3 minutes

These times are intended only as guidelines. You must make sure that all food is fully cooked before serving, just as you would when cooking on a stove.

INSUFFICIENT LIQUID

WARNING: Do not plug in the Hot Pot unless it is filled at least to the MIN mark. Misuse of this kind will shorten the life of the element, it may bake food on to the surfaces of the Hot Pot, and/or spit the contents of the Hot Pot over the surface of the table or counter.

CAUTION: If the Hot Pot does not contain sufficient liquid, the thermostat will cycle on and off to regulate the temperature, but eventually the food will bake on to the surfaces of the Hot Pot, and may be impossible to remove completely.

1. Unplug, then wait until the Hot Pot has cooled down fully before attempting to remove the contents.
2. The Hot Pot is equipped with a self-resetting thermostat.
3. If the Hot Pot is left in a boil-dry condition for a long time, the unit will turn itself OFF. Let the unit cool completely to allow the thermostat to reset. The Hot Pot will then be ready for reuse.

User Maintenance Instructions

CARE AND CLEANING

1. Unplug from the electrical outlet and let the Hot Pot cool down completely before cleaning.
2. Wash the inside of the Hot Pot with warm soapy water. Rinse thoroughly to remove all traces of the soap.
3. Clean the outside of the Hot Pot with a damp cloth.
4. Do not allow water to get inside the base of the Hot Pot.
5. Do not immerse the Hot Pot in water or any other liquid.
6. Do not use harsh or abrasive cleaners or solvents.
7. Stainless steel may darken in use. This will not affect the performance of the Hot Pot. To reduce the effect, fill the Hot Pot to the MAX mark with cold water, dissolve one tablespoon of cream of tartar into the water, then boil for 3 to 5 minutes. Unplug from the electrical outlet, allow to cool, then empty.

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 RHHP4447 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 7366
Columbia, MO 65205-7366
1-800-233-9054
E-mail: 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: www.salton-maxim.com

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Made in China

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