

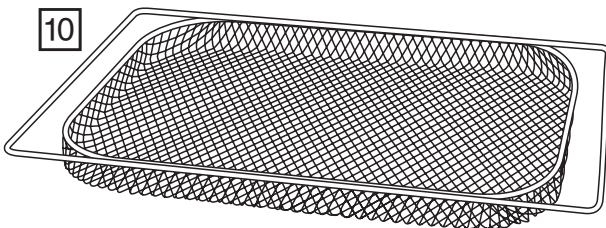
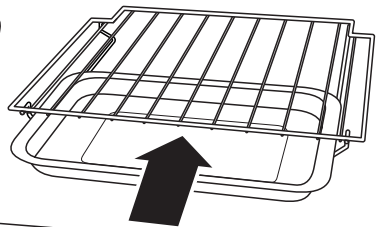
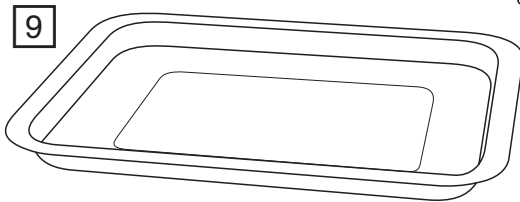
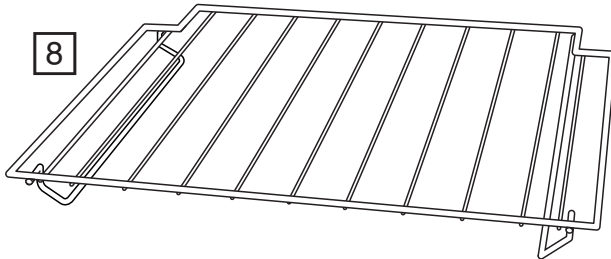
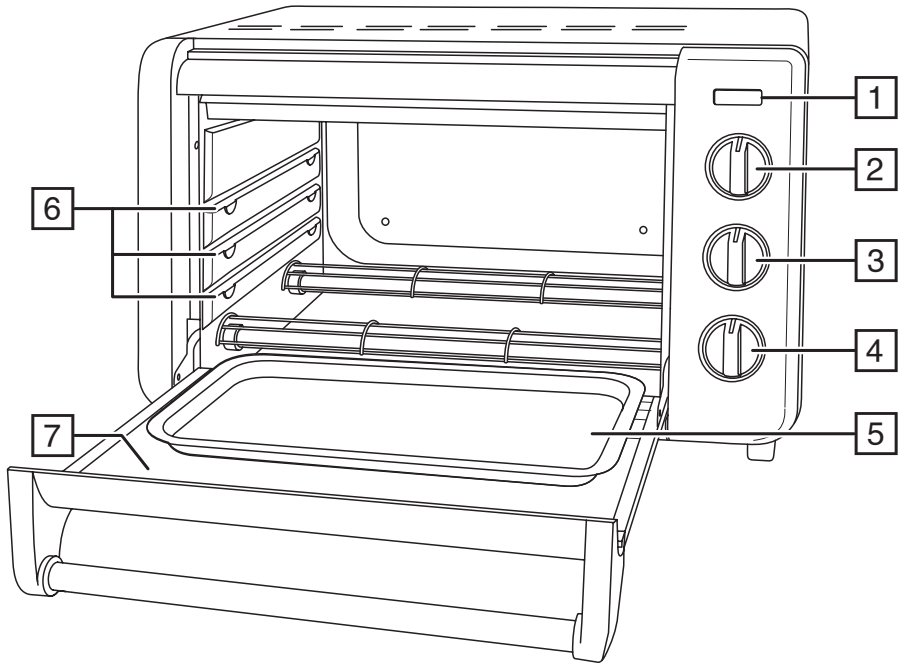


# Russell Hobbs

A BRITISH ICON SINCE 1952

**26680**

 [www.russellhobbs.com](http://www.russellhobbs.com)



Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

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## **IMPORTANT SAFEGUARDS**

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/ instructed and understand the hazards involved.

Children shall not play with the appliance.


Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8.

Don't connect the appliance via a timer or remote control system.

Food can burn. Don't use the appliance near or below curtains or other combustible materials and watch it while in use.

Do not leave the appliance unattended while it is in use.

 The surfaces of the appliance will get hot. Residual heat will keep the surfaces hot after use.

Remove, empty and clean the crumb tray regularly. Do not use without the crumb tray fitted.

If the cable is damaged, return the appliance, to avoid hazard.

Don't use the appliance for any purpose other than those described in these instructions.

In the event of food flare up, keep the door closed and unplug the appliance.

 Do not immerse in any liquid.

### **HOUSEHOLD USE ONLY**

- Always use the appliance's handles or use oven gloves as some parts will be hot.
- Route the cable so it doesn't overhang, and can't be tripped over or caught.
- Unplug the appliance when not in use and always allow it to completely cool before cleaning and storing.
- Sit the appliance on a stable, level, heat-resistant surface.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or anything similar.
- NEVER use the open glass door as a shelf to rest food on as this can cause the oven to tip over.

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## PARTS

- |   |                       |
|---|-----------------------|
| 1. Light                                | 6. Shelf supports     |
| 2. Temperature/Cooking function control | 7. Glass door         |
| 3. Timer 1 - Warm/Bake/Grill/Air fry    | 8. Wire shelf         |
| 4. Timer 2 - toast                      | 9. Bake pan/drip tray |
| 5. Crumb tray                           | 10. Air fry mesh rack |

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## BEFORE USING FOR THE FIRST TIME

Remove all packing material and any stickers. Wash all removable parts in warm soapy water. Leave enough space (150 mm) around the unit to allow heat to flow without damage to adjacent cabinets and walls.

Your oven may smoke a little the first time you use it. This is normal and will soon disappear.

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## GENERAL OPERATION

### TO TURN ON

1. For cooking functions, use the Temperature/Cooking function control to select a temperature, or cooking mode (**toast**, **airfry**, **grill**). Next, select a cooking time using Timer 1, or select the '**stay on**' setting.
2. For toasting, set the Temperature/Cooking function control to the '**toast**' setting. Next, select the toast shade using Timer 2.

### TO TURN OFF



- Rotate the timers to the '**O**' position and the Temperature/Cooking function control to the '**min**' position.

### IMPORTANT INFORMATION

- This appliance gets hot. When in use, always use oven gloves or pot holders when touching any outer or inner surface of the appliance.
- You must set the timer or use the 'stay on' setting for the toaster oven to function.
- Be sure food or the baking dish does not come within 40 mm of the top heating elements.
- Fit the bake pan/drip tray as required below greasy or fatty foods. Food should not extend beyond the edges of the tray to avoid drippings from falling onto the heating elements where it may cause smoke and be difficult to clean.

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## TOASTING

1. Set the Temperature/Cooking function control to the **toast** position.
2. Open the door and insert the wire shelf in the bottom slot.
3. Place items to be toasted directly onto the wire shelf and close the door.
4. Turn Timer 2 clockwise to the middle () and then clockwise or counterclockwise to set the desired toast shade (.
5. The light will come on and remain on until the toasting cycle is complete.
  - NOTE: Watch the toast to ensure the desired level of browning is obtained. The Timer 2 control can be adjusted to extend or reduce the toasting time, or moved to the off (**O**) position at any time.
6. When the toast cycle is complete, there will be an audible signal. The light will turn off.
7. Using oven gloves, open the door and slide the shelf outward, just far enough to remove the food.
8. Unplug appliance when not in use.
  - NOTE: The Timer 2 control must be set for the toaster oven to operate.

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## GRILLING

- When grilling, preheat for 5 minutes. For optimal results use top shelf position. Be sure food or baking dish does not come within 40 mm of the top heating element.
1. Set temperature selector knob to **grill**.
  2. Set the Timer 1 control to 20 then turn it clockwise or counterclockwise to the desired cooking time. Select **stay on** to cook longer than 60 minutes or to control cooking time manually. The light will come on and remain on until the cooking is complete.
- NOTE: You must set the Timer 1 to a time or to the **stay on** setting for the oven to function.
3. Once the oven is preheated, open the door and insert the food. Close the door.
  4. If you have set a time, there will be an audible signal once cooking is complete. The oven will turn off and the light will go out. If you are not using the timer (**stay on**) you must manually turn the appliance off once cooking is finished to your satisfaction.
  5. Using oven gloves, open the door and slide the wire shelf outward, just far enough to remove the food.
  6. Unplug appliance when not in use.

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## AIR FRY

Air Fry technology uses high intensity hot air which browns and crisps the food with little or no oil. Use the suggested cooking times shown in the table below or follow the recommended cooking guidelines on the product. Remember that air frying is different from conventional oven cooking so you may need to adjust the cooking time to achieve the best results.

NOTE: it is not necessary to preheat the oven for air frying.

NOTE: Arrange the food in a single layer on the mesh rack for the best results.

1. Place the food onto air fry mesh rack
  2. Open the door and slide the air fry mesh rack into the middle or lower position.
  3. Set the Temperature/Cooking function control to the **airfry** position
  4. Set the Timer 1 control to 20 then turn it clockwise or counterclockwise to the desired cooking time. Select **stay on** to cook longer than 60 minutes or to control cooking time manually. The light will come on and remain on until the cooking is complete.
- NOTE: You must set the Timer 1 to a time or to the **stay on** setting for the oven to function.
5. If you have set a time, there will be an audible signal once cooking is complete. The oven will turn off and the light will go out. If you are not using the timer (**stay on**) you must manually turn the appliance off once cooking is finished to your satisfaction.
  6. Using oven gloves, open the door and slide the rack outward, just far enough to remove the food.
- NOTE: Clean out the crumb tray frequently when using the air fry setting.
7. Unplug the appliance when not in use.

### SUGGESTED AIRFRY COOKING TIMES

The following times should be used purely as a guide. Check food is cooked through before serving. If in doubt, cook it a bit more. Cook poultry, pork, burgers, etc., until the juices run clear.

Food	Quantity/Weight	Time (minutes)
FROZEN		
Chicken nuggets	24 max.	10-14 or until cooked through
Chicken strips	14 max.	15-20 or until cooked through
Fish fingers	16 max.	10-14 or until cooked through
Breaded onion rings	500 g max.	10-14 or until golden brown
Potato croquettes	20 max.	12-18 or until golden brown

Food	Quantity/Weight	Time (minutes)
Potato wedges	600 g max.	14-18 or until golden brown
Sweet potato fries	400 g max.	10-14 or until golden brown
French-fries	400 g max.	10-14 or until golden brown
Chunky chips	800 g max.	20-25 or until golden brown
Chips	600 g max.	18-24 or until golden brown
Pizza		10-16. Rotate 180° halfway through cooking for even cooking
FRESH		
Chips	550 g max.	22-27 or until browned and crisp
Potato wedges	600 g max.	20-25 or until browned and crisp
Sweet potato chips	500 g max.	17-22 or until browned and crisp

## BAKING

For best results, when baking or cooking, always preheat the oven for at least 10 minutes at the desired temperature setting. For optimal results use the middle or lower shelf position.

1. Set the Temperature/Cooking function control to the temperature required.
2. Set the Timer 1 control to 20 then turn it clockwise or counterclockwise to the desired cooking time. Select **stay on** to cook longer than 60 minutes or to control cooking time manually. The light will come on and remain on until the cooking is complete.
- NOTE: You must set the Timer 1 to a time or to the **stay on** setting for the oven to function.
3. Once the oven has preheated, open the door and insert the food. Close the door.
4. If you have set a time, there will be an audible signal once cooking is complete. The oven will turn off and the light will go out. If you are not using the timer (**stay on**) you must manually turn the appliance off once cooking is finished to your satisfaction.
5. Using oven gloves, open the door and slide the rack outward, just far enough to remove the food.
6. Unplug appliance when not in use.

## CARE AND MAINTENANCE

1. Clean the glass door with a damp cloth or sponge dipped in warm to hot soapy water. Do not use a spray glass cleaner. Wipe clean with a soap free damp cloth to remove residual suds and streaks from the glass.
2. Wash the wire rack in warm to hot soapy water. Rinse and dry thoroughly.
3. Wash the bake pan/drip tray/air fry mesh rack in warm to hot soapy water. Rinse and dry thoroughly.
4. If any food is baked onto the wire rack or bake pan/drip tray/air fry mesh rack, soak in warm to hot soapy water for 1 hour before cleaning. Use a sponge or soft cleaning brush to remove stains. Rinse and dry thoroughly.
5. Clean the exterior with a damp cloth.

## CRUMB TRAY

1. When the device is cool enough to touch safely, slide out the crumb tray.
2. Dispose of crumbs and wipe tray with a damp cloth. Dry thoroughly before refitting.

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## RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

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## SERVICE

If you ring Customer Service, please have the Model Number 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 – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with 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 Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: [support@russellhobbs.com](mailto:support@russellhobbs.com)

telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

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## GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the Crimea region.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase.

Register at: [uk.russellhobbs.com/product-registration](http://uk.russellhobbs.com/product-registration)

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts\* are excluded and are only covered by a 1 year warranty.

\* Examples include filters, removable grill plates, drip trays/crumb trays etc.

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## ONLINE

[www.russellhobbs.com](http://www.russellhobbs.com) for more products

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