



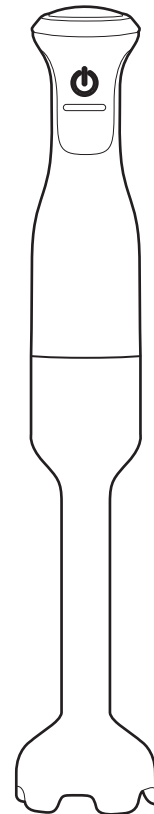
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Hand Blender Platinum

Instruction

RH910W



CE



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Please read these instructions and retain for further reference.

Introduction

Congratulations on the purchase of your Rohaus Hand Blender Platinum.

Combining Dutch technology, European engineering, 21st century design and professional product specification, for us, an outstanding appliance is not just a delight to use, it should inspire pride in ownership. Working in harmony with you, a natural expression of your style and skills, tough and powerful and yet with a balanced precision, every appliance we put our name to amplifies technique and enhances life.

We call this: Living Engineering.

The Rohaus Hand Blender Platinum is designed with durable metal components and includes 3x3 blade system that due to horizontal and vertical blades working together provides ultimate performance result.

Rohaus Safety Precautions

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the blade while it is operating, as it is very sharp. After the appliance has been switched off the blade will continue to rotate a moment longer.
- Turn the power off and disconnect from supply before changing accessories or approaching parts that move in use.
- Do not use the appliance with hot liquids, as there is a risk of burns due to splashing. Allow hot liquids to be cool enough to touch.
- Hold the hand blender firmly and up right while using it.
- Care should be taken when handling sharp cutting blades, emptying the bowl and during cleaning. Injury may occur if the hand blender is not used as intended.
- Do not operate the appliance without a workload.
- When using extremely heavy loads, the appliance should not be operated for more than 4 seconds. This does not apply to the recipes detailed in this booklet.
- Never insert metal or other utensils, such as knives or forks, into the inside of the blade system while the appliance is operating.

Rohaus is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove
 - by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance unattended, before assembling, disassembling or cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner.
- For additional protection, Rohaus recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

Features Of Your Rohaus Hand Blender Platinum

Power buttons

Preselect speed 1-9 on the large LCD screen then press the speed button  For instant power select the **TURBO** speed setting.

Powerful 700 watt motor

High powered 700 watt motor for the most demanding blending tasks.

Chopper attachment

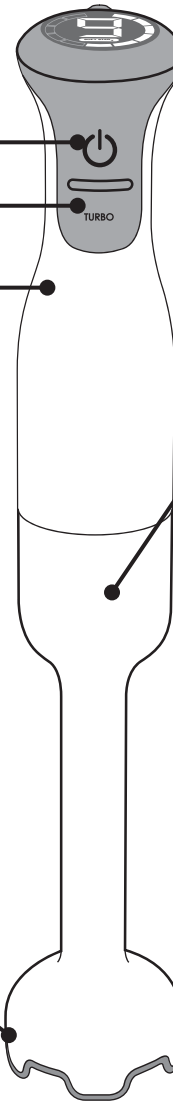
750ml chopper attachment conveniently attaches to the Hand Blender Platinum to chop a variety of food including meats, vegetables, nuts and herbs.

3x3 blade system

Three-way horizontal blades create a horizontal slicing motion to maintain the integrity of the food by slicing and not mashing. The unique design of the ice crushing blades create vertical crushing and are ideal for hard foods such as ice and nuts. The combination of horizontal slicing & vertical crushing offers the ultimate in blending performance.

Non-slip mat / storage cap

Keeps the chopper secure on the bench during use and acts as a storage cap when not in use.



Detachable stainless wand

The stainless steel wand detaches with a twist and lock design that is intuitive and easy to use.

Dishwasher-safe components

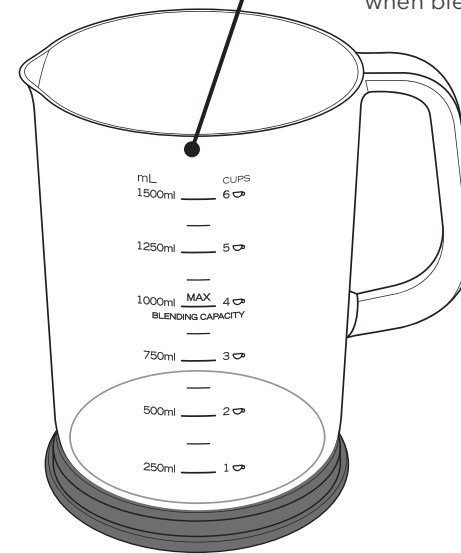
The detachable shaft, chopper bowl, chopping blade, whisk attachment, beaker and non-slip mat/storage caps are dishwasher-safe for easy cleaning.

Large capacity beaker

Large capacity 1.5 litre beaker is ideal for smoothies and your favorite drinks. The measurement marking are ideal for measuring out ingredients.

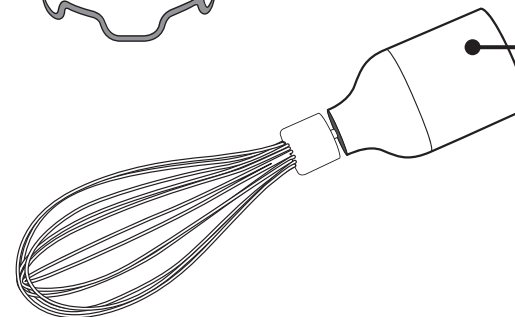
Beaker handle

Provides maximum control of the beaker when blending.



Whisk attachment

Stainless steel whisk conveniently attaches to the Hand Blender Platinum. Ideal for beating egg whites, mixing light batters or whisking cream.



Features Of Your Rohaus Hand Blender Platinum

Tilt Safety

Prevent splashing of liquid around your kitchen if the hand blender is accidentally tilted. Once nearing 90 degrees, the motor will automatically turn off, stopping ingredients being splashed around or hands being in contact with the blades.

Soft Start

Prevent the initial splash of liquids often experienced when using a hand blender, with the Soft Start feature. Soft Start slowly ramps up the speed regardless of the initial speed selected.

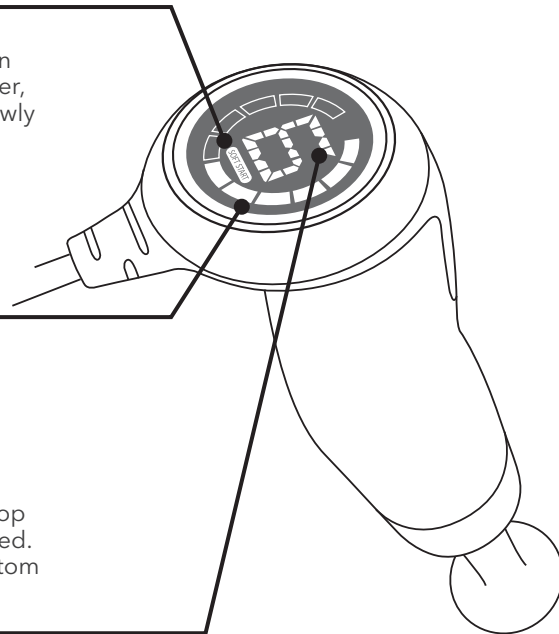
Speeds 1-9 plus Turbo

Speeds 1-9 can be selected by turning the LCD dial in a clockwise manner. The selected speed will be shown on the LCD screen.

Once a speed is selected, hold in the top control button. Soft Start will be activated. To select Turbo setting, hold in the bottom control button.

LCD User Interface

The backlit LCD screen provides feedback and lets you know what speed you have selected, when Soft Start is active and when the Tilt safety function has been activated.



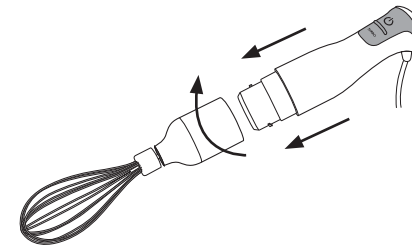
Using Your Rohaus Hand Blender Platinum


It is recommended to wash your Hand Blender Platinum shaft, beaker, chopping bowl and whisk in warm soapy water with a soft cloth. Rinse and dry thoroughly.

IMPORTANT: Before using your Hand Blender Platinum remove any packaging material and promotional labels or tags.


IMPORTANT: Ensure that the Hand Blender Platinum is unplugged from the power outlet before assembling or removing attachments.

1. Insert the motor housing into the wand and twist the wand in a clockwise position until you hear a click. See Figure 1.



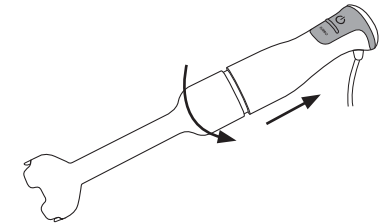
2. Plug the power cord into a 220-240 volt power outlet and turn the power on.
3. Lower the stick mixer into food and select from speed 1 through to 9 and depress the power button  or setting **TURBO** at the top of the motor housing.

NOTE: all hand blenders are designed to operate only when the power buttons remain depressed.

NOTE: the power button  should be released when selecting the turbo speed button **TURBO**.

4. To stop the stick mixer, take your finger off the power button  or the turbo speed button **TURBO**.

5. To detach the wand, twist the shaft in an anti-clockwise position until the wand unscrews from the motor housing. See Figure 2.

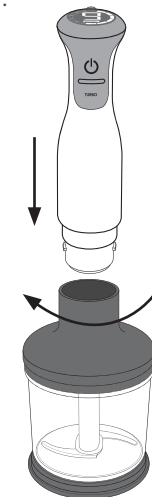


Using the chopper attachment


1. Place the chopper bowl on the non-slip mat, ensuring the surface is clean and level.
2. Fit the stainless steel chopping blade into the chopper bowl.

NOTE: care shall be taken when handling sharp cutting blades.

3. Place food into the chopper bowl.
4. Attach the lid onto the chopper bowl and rotate the lid in a clockwise direction until it locks into position.
5. Insert the motor housing into the hole on the top of the chopper attachment and turn in a clockwise direction until you hear a click. See Figure 3.



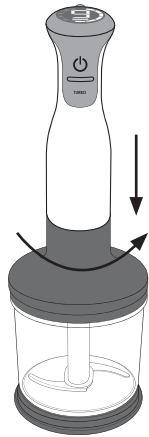


6. Plug the power cord into a 220-240 volt power outlet and turn the power on.
 7. Hold the bowl with one hand while operating the stick mixer. Select from speed 1 through to 9 and depress the power button  or setting **TURBO** at the top of the motor housing

NOTE: all stick mixers are designed to operate only whilst the power buttons remain depressed.

NOTE: the power button  should be released when selecting the turbo speed button **TURBO**.

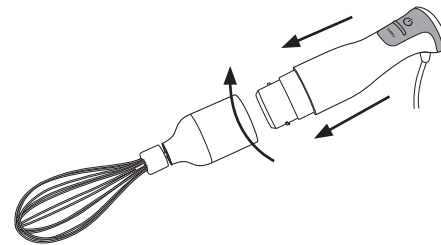
8. To stop the Hand Blender Platinum, take your finger off the power button or turbo speed button.
 9. To detach the chopper attachment, twist the motor housing in an anti-clockwise direction until the two pieces separate. See Figure 4.




NOTE: care shall be taken when handling sharp cutting blades, emptying the bowl and during cleaning.

Using the whisk attachment

1. Insert the whisk attachment onto the motor base and rotate in a clockwise position until the two pieces are locked together. See Figure 5.

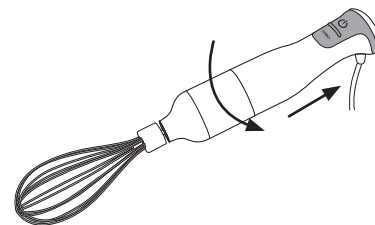


2. Plug the power cord into a 220-240 volt power outlet and turn the power on.
 3. Holding the stick mixer, lower the whisk into food and depress the power button at the top of the motor housing. Select from speed 1 through to 9 and depress the power button  or setting **TURBO** at the top of the motor housing.










NOTE: all hand blenders are designed to operate only whilst the power buttons remain depressed.

NOTE: the power button  should be released when selecting the turbo speed button **TURBO**.

4. To stop the Hand Blender Platinum, take your finger off the power button or the turbo speed button.
 5. To detach the whisk attachment, rotate the attachment in an anti-clockwise position until the attachment unscrews from the motor base. See Figure 6.



A Guide To Your Hand Blender Platinum

Attachment processing	Task	Food	Suggested setting	Suggested processing procedure
	Aerating	Milkshakes, Smoothies, Cocktails, Fruit Frappes	7	Use chilled milk. Blend until desired consistency is achieved.
	Pureeing	Soups, Sauces, Dips, Baby Food	TURBO	Blend until smooth.
	Ice crushing	Cocktails, Children's Ice Treats	TURBO	Use small sized ice cubes and add ¼ cup of water. Not more than 1 cup of ice cubes should be added.
	Emulsifying	Salad Dressing	Speed 5-7	Blend until well combined.
	Mincing	Red meat, Chicken fillets, Fish fillets, Prawns	TURBO	
	Chopping	Herbs, Nuts, Olives, Fruit, Vegetables	TURBO	Process ½ cup at a time, to ensure evenly sized pieces.
	Dicing	Onions, Garlic, Ginger, Leeks, Carrots	TURBO	
	Crumbing	"Bread Crumbs desired consistency. Biscuit Crumbs"	TURBO	Tear bread roughly. Process until desired consistency. Break into pieces and process until crumbed."
	Whisking	Cream, Egg Whites, Light Batters	Speed 7-9	

Note: Please refer to the recipes for the operating time, speed setting and maximum quantity of the load to be processed of each accessory.

Care And Cleaning

After each use it is recommended

1. Always remove the power cord from the power outlet before cleaning and remove the detachable wand of the hand blender.

NOTE: DO NOT immerse, that is, soak the detachable shaft of the Hand Blender Platinum in water because overtime the lubrication on the bearings can wash away.

2. Wash the detachable wand under running water, without use of abrasive detergents.

3. When you have finished cleaning the detachable wand of the Hand Blender Platinum, place it upright so that any water which may have got in, can drain out.


4. Attachments including the beaker, beaker mat, chopper bowl and chopping blade can be washed in hot soapy water.

5. Dry thoroughly.

IMPORTANT: Blades are extremely sharp, handle with care.

NOTE: Should the stainless steel chopper blade dull from extensive use, sharpening is recommended at your local sharpening shop to ensure consistent results.

For a quick wash up

Between processing tasks, hold the Hand Blender Platinum in the beaker half filled with water and depress the power button  for a few seconds.

Dishwasher Use

All plastic components deteriorate through prolonged dishwasher use. However, parts of your Hand Blender Platinum are tolerant to dishwasher use. These include the shaft, beaker, chopper bowl, chopper blade and whisk.

NOTE: Place only on the top rack of the dishwasher.

IMPORTANT: Motor housing is not dishwasher safe.

Motor Housing

Clean the motor housing with a damp cloth.

IMPORTANT: Ensure that the motor housing is not immersed in water or any other liquid.

Recipes For Your Rohaus Hand Blender

Almond and Basil Pesto

Makes: 2½ cups

1 bunch fresh basil

½ cup almonds, roasted 2 cloves garlic

½ cup olive oil

⅓ cup grated parmesan cheese

salt and freshly ground black pepper, to taste

1. Using the chopper attachment process all ingredients on Speed 4 for 60 seconds or until a chunky paste. Season to taste with salt and pepper. Serve.

2. Store in a clean, sealed container in the refrigerator for up to 2 weeks.

Spinach and Ricotta Dip

Makes: 3 cups ⅓ cup olive oil

1 onion

2 cloves garlic

1 bunch English spinach

½ cup ricotta cheese

½ cup grated parmesan cheese ¼ cup sour cream

1 tablespoon lemon juice

salt and freshly ground black pepper, to taste

1. Using the chopper attachment, process oil, onion and garlic on Speed 4 for 15 seconds or until a smooth paste. Set aside. Repeat the same process with the English spinach.

2. Heat oil in a large fry pan over medium heat. Add onion mixture and spinach to the pan. Cook for 4-5 minutes or until caramelized.

3. Combine all ingredients in a medium bowl. Using the Hand Blender Platinum process on Speed 3 for 15 seconds or until smooth. Season to taste with salt and pepper. Serve.

Olive Tapenade

Makes: 3 cups

2 cups good-quality kalamata olives, pitted

4 anchovies, drained

1 garlic clove, peeled

1 tablespoons capers, drained

2 tablespoons extra-virgin olive oil

1 tablespoon lemon juice

Salt and freshly ground black pepper, to taste

Place olives, anchovies, garlic and capers in the chopping bowl. Process on **TURBO** for 10 seconds.

On speed 1, slowly add the oil, in a thin steady stream, until mixture forms a thick, smooth paste, approximately 1 minute. Stir in lemon juice and season with salt and pepper.

Hazelnut Brown Butter Cake

Makes: 1 cake 225g butter

1 teaspoon vanilla extract

1 ¼ cup hazelnuts, skin removed, toasted

1 ⅓ cups icing sugar ⅓ cup plain flour

6 egg whites

3 tablespoons caster sugar

1. Preheat oven to 180°C. Grease and line a 22cm cake pan.

2. Melt butter over medium heat. Stir the butter making sure the milk solids do not burn to the base of the pan. Cook for 1-2 minutes or until butter has browned. Add vanilla. Set side.

3. Using the chopper attachment, process hazelnuts on Speed 5 for 60 seconds or until a fine powder.

4. In a large bowl combine nuts, icing sugar and plain flour.

5. Using the beaker and whisk, attachment process egg whites and sugar on Speed 5 for 1 minute.

6. Fold egg whites and browned butter into the nut mixture in three batches. Pour into prepared pan and bake for 50 minutes - 1 hour. Cool in pan for 30 minutes. Serve.



Magical Chocolate Mousse

Serves: 4

265 grams good quality chocolate,
chopped

1 cup (240ml) water

1 tablespoon of liquor of your choice

1. Put chocolate, water and liquor in a medium-sized pan and melt the chocolate over medium heat, stirring occasionally.

2. Pour the melted chocolate mix into the beaker bowl and sit the beaker on top of a bowl of ice and water.

3. Using the whisk attachment and Speed 8, whisk for 6 minutes or until a light mousse type consistency is reached.

4. Divide into four serving cups and serve immediately.

Banana-Oat Smoothie

Makes: 3 cups

¼ cup rolled oats

½ cup Greek yoghurt 1 banana, peeled

½ cup milk

2 teaspoons honey

¼ teaspoon ground cinnamon

1. Place all ingredients in the beaker.

2. Using the Hand Blender Platinum process smoothie on Speed 7 for 10 seconds or until smooth. Serve.

Ultimate Dark Chocolate Thick Shake

Makes: 3 cups 1 cup milk

1 scoop vanilla ice-cream

2 tablespoons good quality cocoa powder

50g dark chocolate, melted

1. Place all ingredients in the beaker.

2. Using the Hand Blender Platinum process thick shake on Speed 7 for 10 seconds or until smooth. Serve.

Frozen Berry Frappe

Makes: 2-3 cups

125g frozen forest berries

1 scoop frozen yoghurt 200mls milk

Combine all ingredients in the beaker, using the Hand Blender Platinum process on **TURBO** for 30 seconds.