



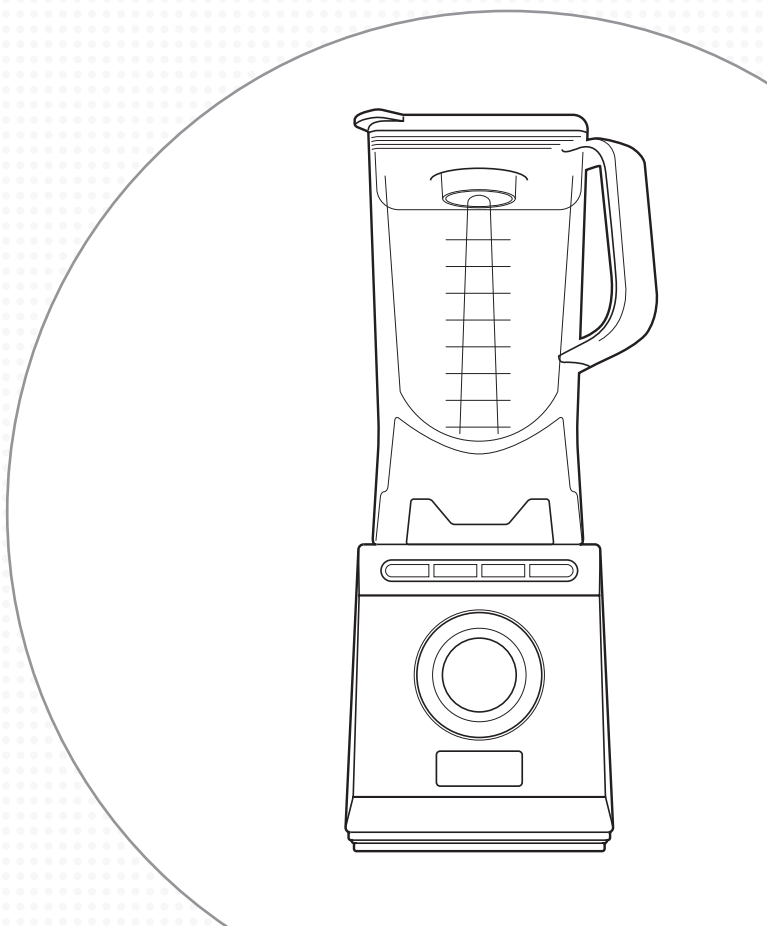
**rohaus**  
TECHNIEKMACHT

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# Stand Blender

Instruction

RS910S



CE



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Please read these instructions and retain for further reference.



# Introduction

Congratulations on the purchase of your Rohaus Blender.

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 Blender is designed with durable stainless steel components and includes pre-programmed and manual controls that together with the blade tip speed in excess of 300 km/hour provide ultimate performance result.





# Rohaus Safety Precautions

- Ensure fingers are kept well away from the blades when in use. The processing baton may be used while the motor is running with the main part of the lid in place.
  - Always operate on a flat level surface.
  - Ensure the control dial is in the "OFF" position and the jug is in place before plugging into the power outlet.
  - Do not operate on low speed for more than 30 seconds at a time when blending heavy loads.
  - Always remove the plug from the power outlet when the blender is not in use, before disassembling, putting on or taking off parts, and before cleaning other than washing the jug.
  - Blade is sharp, handle carefully.
  - Always operate the blender with the lid in place.
  - When using heavy loads, the blender should not be operated for more than 15 seconds. This does not apply to any of the recipes detailed in this instruction booklet.
  - Do not place the blade assembly onto the motor base without it being correctly fitted to the jug.
  - The maximum load capacity of the jug is 2 litres, and substantially less with thick mixtures.
  - When making peanut butter (or other nut butters, or oil based foods) do not process for more than one minute after mixture starts circulating. Over-processing will cause the mixture in the jug to overheat. Do not process more than 500g of nuts at a time.
  - Jug should not be more than 2/3 full when the processing baton is left in place while blending. Do not exceed 30 seconds of continuous blending with processing baton in place.
  - The blender is fitted with a safety switch to prevent the motor operating unless the jug is in place.
  - Do not blend warm/hot ingredients. Allow ingredients to cool to room temperature before placing in jug.
  - Care shall be taken when emptying the bowl and during cleaning.
  - Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.
- 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 Stand Blender

## Ingredient measuring cap

Handy 60ml removable measuring cap.

## Jug lid with ingredient measuring cap

To provide the necessary safety, the lid seals tightly to the jug and features a pouring hole, that allows you to add ingredients during blending.

## 2 litre capacity square BPA-free jug

Inherent with superior blending performance the square jug design has a large 2 litre capacity. It is constructed utilising an ultra-durable BPA free material that is impact resistant and withstands cracking in the dishwasher for hundreds of cycles. Additional benefits include heat, stain and scratch resistance and its lightweight composition.

## Stainless steel blade

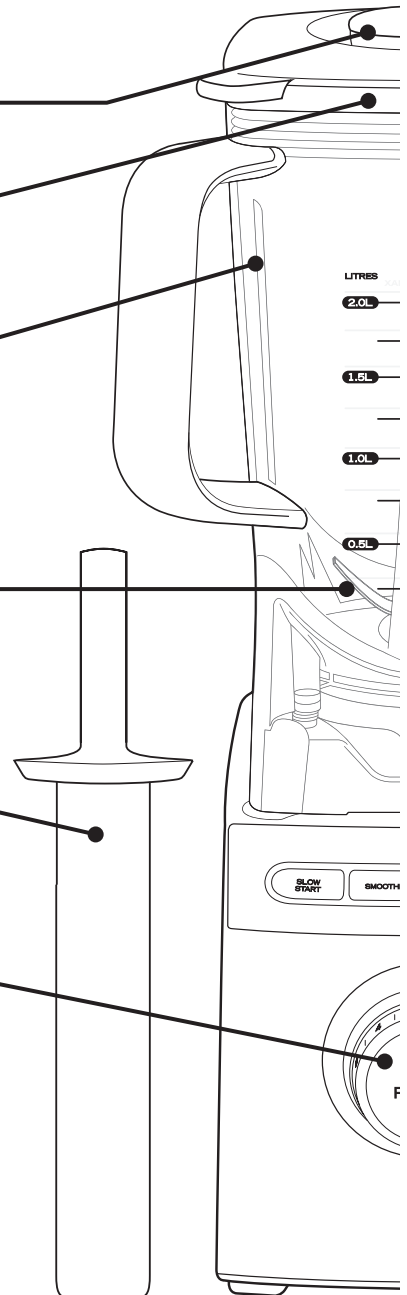
Configured to optimise all processing tasks and provide the ultimate performance, the precision cut and sharpened stainless steel blade assembly is mounted on a sealed bearing for faster speed and longer life.

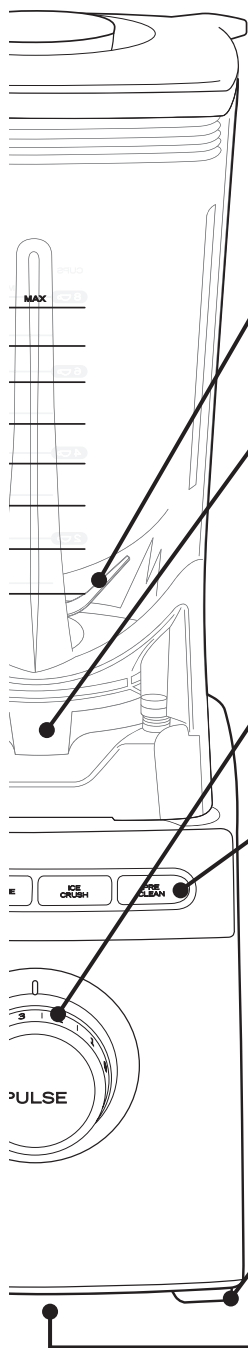
## Processing baton

Specially designed to assist during demanding processing tasks, the baton allows you to safely push food into the blades while the blender is operating.

## Pulse button

The 'Pulse' feature provides short bursts of power. To activate, depress the 'Pulse' button and hold down as long as needed. Ideal for preparing breadcrumbs, nuts and biscuits.





### Removable blade assembly

Blade assembly is removable for thorough cleaning.

### Heavy-duty 2000 watt motor

Enables blade speeds to reach up to 20,000 revolutions per minute (RPM) delivering the power to uniformly blend small or large quantities of ingredients regardless of the load. Its high performance and reliability are backed by a 5 year motor guarantee.

### Variable speed dial

The control dial allows you to select a speed depending on the blending task and texture of ingredients.

Turn the speed control dial in a clockwise direction and the blender automatically starts. The variable speed dial allows you to select continuously variable motor speeds ranging from 4,000 to 15,000 revolutions per minute (free load).

### Pre-programmed functions

Pre-programmed functions make blending even easier. The 'Slow Start' button will slowly ramp up the speed selected on the control dial, while popular blending functions like 'Smoothie' and 'Ice-Crush' will be performed at the touch of a button. To make cleaning a breeze, use the 'Pre-Clean' function.

### Non-slip feet

Heavy-duty non-slip feet ensure the blender remains stable and prevents slipping on the bench top during use.

### Cord wrap

Cord wraps away to keep bench top clean.





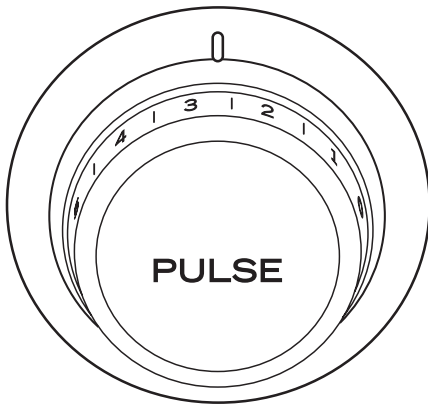
# Speed Dial, Pre-Programmed Functions And Pulse Button

## Variable speed dial

Turn the speed control dial in a clockwise direction and the blender automatically starts. The variable speed dial allows you to select continuously variable motor speeds ranging from 4,000 to 15,000 revolutions per minute (free load).

## Pulse button

The 'Pulse' feature provides short bursts of power. To activate, depress the 'Pulse' button and hold down as long as needed. Ideal for preparing breadcrumbs, nuts and biscuits.



## Pre-programmed functions

Pre-programmed functions make blending easy as they perform a blending task at the touch of a button. Select the required function by pressing the corresponding function button. The blender will start to operate and only the selected function button will illuminate. On completion of the task, the motor will stop and all function buttons will illuminate indicating that these are now available for use.

**Slow Start** - the motor will slowly ramp up its speed to the speed setting chosen on the variable speed dial.

**Smoothie** - perfect for blending smoothies. The Smoothie function is programmed to blend the denser ingredients at a lower speed setting, then increases as ingredients thicken.

**Ice Crush** - ideal for ice-crushing or ingredients that require short bursts of power.

**Pre-Clean** - an easy and quick way to rinse the blending jug after the processing task is complete. For more information, please refer to the "Operating your Blender" or the "Care and Cleaning" sections.

The selection can be changed at any time during the blending process. Press the currently illuminated button to stop the cycle. Then select a new function. The button will stay illuminated and the new function will start.







# Lid Assembly

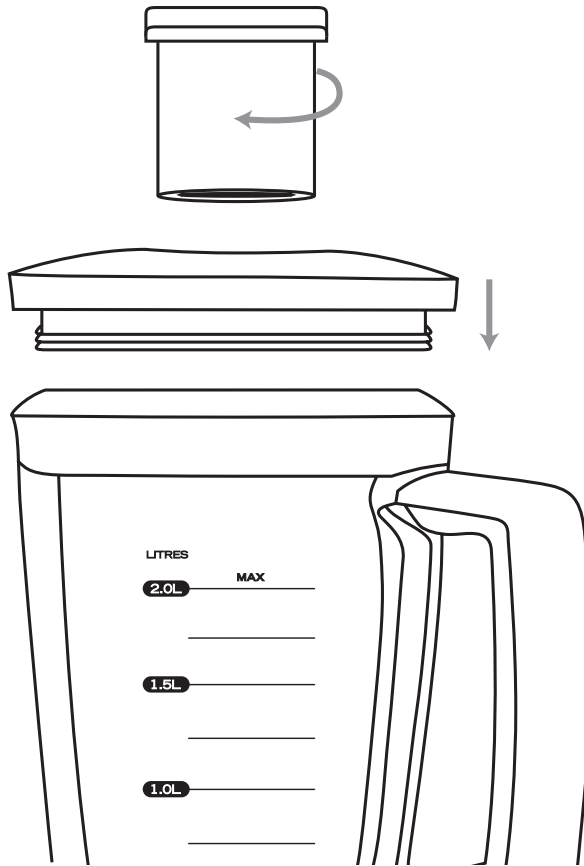
The lid is easy to position on or remove, and to clean, see Figure 1.

1. Simply push lid down firmly to seal.
2. To secure the measuring cap, slide it into the top of the rubber lid and rotate to lock.
3. The measuring cap can be removed when using the processing baton or when adding ingredients.

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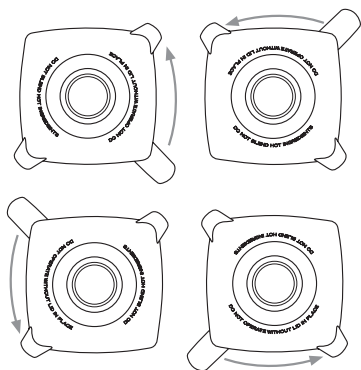
**NOTE:** as there is no locking design we advise that you place your hand on the lid as you initially start processing.

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# Operating Your Blender

1. Place the jug on the motor base by locating it over the four non-slip rubber jug mounts. The jug can be placed on the motor base in four different positions.



2. Place ingredients into the jug.

**NOTE:** Do not operate the blender when the jug is empty.

3. Place the lid firmly into position on the jug. Always ensure the measuring cap is in place when processing, except when the processing baton is inserted through the opening in the lid; or when adding ingredients through the hole in the lid.

**NOTE:** Always have the lid in position during processing.

## 4. a) Using the speed dial:

Using the variable speed dial, select the desired processing speed from 1 - 5 and this will provide continuous processing until the dial is turned anti-clockwise to the '0' position.

Due to the high processing speed of the Blender, processing times are significantly reduced over those of standard blenders. Therefore we advise that until you are familiar with the speed of this Blender that you keep a close watch on ingredients being processed.

**TIP:** Use the 'Slow Start' feature to combine ingredients at the start of blending. To do so, press the 'Slow Start' function button first, then turn the speed dial to the desired speed. The blender will slowly ramp up its speed to this chosen speed setting.

**TIP:** Once processing has commenced, further ingredients can be added by removing the measuring cap and pouring ingredients through the hole in the lid.

**NOTE:** Wait until blade comes to a complete stop before removing the lid or jug.

## 4. b) Using a pre-programmed function:

Select the desired function by pressing the appropriate function button. The blender will start to operate and only the selected function button will illuminate. On completion of the task, the motor will stop and all function buttons will illuminate indicating that these are now available again.

**NOTE:** The 'Slow Start' must be used in combination with the variable speed dial. Please refer to 4.a. Before a new function can be selected, the previous function must be stopped. To stop blending at any time, press the selected function button.

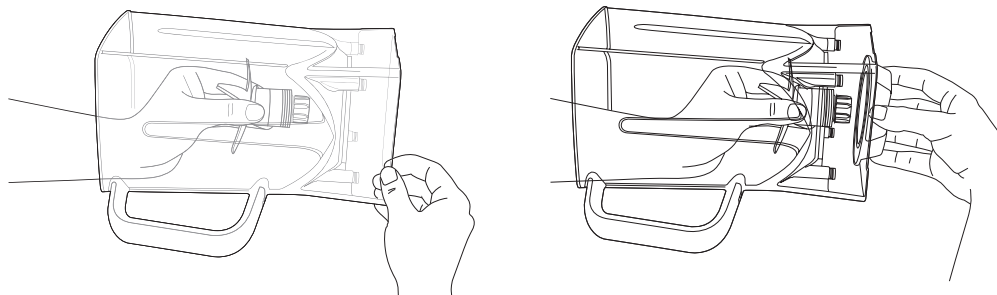
**TIP:** Once processing has commenced, further ingredients can be added by removing the measuring cap and pouring ingredients through the hole in the lid.

**NOTE:** Wait until blade comes to a complete stop and all function buttons illuminate before removing the lid or jug.

# Blade Assembly

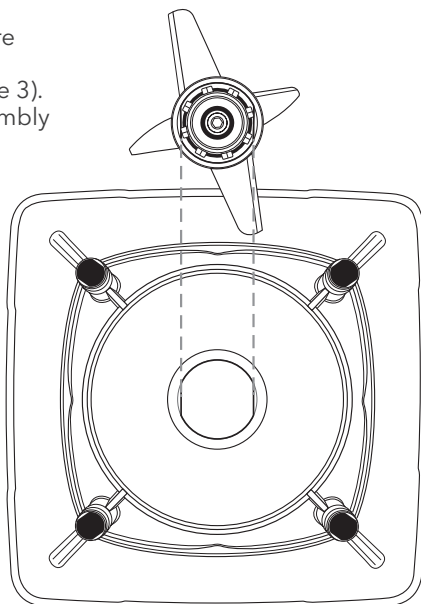
**IMPORTANT:** Always ensure the blender is unplugged from the power outlet before fitting or removing the blade assembly. Always handle the blade assembly with caution, as the blades are extremely sharp.

To assemble the blade assembly, follow these steps and refer to Figure 2.1, Figure 2.2;



1. Ensure the flat sides of the blade assembly are aligned with the corresponding flat sides of the opening in the bottom of the jug (refer to Figure 3). Once the blade is aligned, push the blade assembly firmly into the opening. Ensure the assembly is pushed all the way to seat the seal.

2. Place the locking nut on the underside of the jug and tighten by rotating in a clockwise direction.

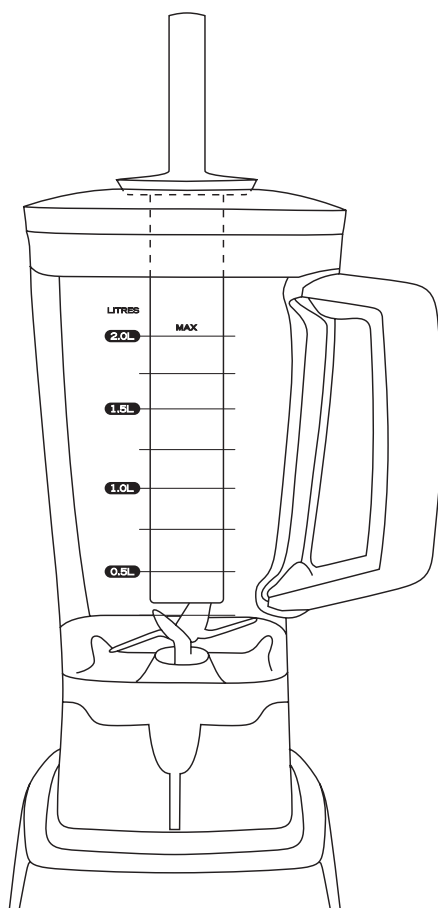


# Processing Baton

Specially designed to assist during demanding processing tasks, the baton allows you to safely push food down into the blades while the blender is operating. See Figure 4.

**IMPORTANT:** When using the processing baton, ensure the lid is firmly in place and the measuring cap is removed. For safety purposes, do not insert the processing baton into the jug with the lid removed. Uses for the processing baton:

- The processing baton can be used as a scraper or spatula to easily remove thick mixtures such as batters and sauces from the jug.
- Use the processing baton to encourage hard to process ingredients into the blades.
- Using the processing baton reduces blending times.





# Care And Cleaning

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**NOTE:** ensure that the blender is unplugged from the power outlet prior to cleaning.

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## Washing

For best results, wash all blender components, excluding the base (motor housing), in hot soapy water.

The blending jug and lid (excluding the measuring cap) can be washed in the dishwasher. It is recommended to remove the blade assembly from the jug as this part is not dishwasher safe.

## Quick clean

Half fill the blender with lukewarm water and a small amount of detergent. Position the jug on the motor base and press the 'Pre-Clean' function button. When the task is completed, the motor will stop and all function buttons will illuminate. Now remove the jug, rinse it under running water and then allow to air dry.

## Thorough cleaning

After completing the quick clean, should any ingredients remain, remove the blade assembly and wash both the jug and blade assembly in warm soapy water. Rinse well and dry. Rinse the lid, ingredient cap and processing baton under running water and wash with warm soapy water. Rinse well and dry.

## To clean the motor base

Use a damp, soft sponge with mild detergent and wipe over the motor base.

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**NOTE:** never immerse the motor base in water or other liquid.

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# Helpful Blending Hints

- Use the processing baton to remove thick mixtures from the blending jug.
- Make caster sugar or pure icing sugar from regular sugar. Simply place up to 2 cups of sugar into the jug and continue to pulse mixture for caster sugar or blend on speed 4 for icing sugar.
- Place up to 1 tray (12) large ice cubes into the jug. Use the 'Ice Crush' function to make fluffy snow cones.
- Freezing fresh fruit will ensure you always have fruit on hand and ready to blend.
- Peel and chop fruit as necessary before freezing.
- Frozen bananas add "creaminess" to smoothies.
- Freeze passionfruit pulp in ice cube trays for easy portion control.
- When chopping ingredients such as nuts or biscuits use the 'Pulse' button. This helps you to achieve a perfect result without overprocessing.
- Thickened cream can be whipped in seconds. Blend on speed 4 until the mixture thickens then use the processing baton to check the cream for the desired texture.
- Ensure all fruit juices are chilled before blending as this will help to keep drinks cold for longer.
- When making thick shakes, don't use hard ice cream straight from the freezer. Leave ice cream out for approximately 5 minutes before blending, this time may vary depending on how cold your freezer is. If using ice cream with a higher cream content you may need a little extra milk. Always place ice cream in the jug in small pieces, never in large chunks.
- Never blend warm/hot ingredients. Always allow ingredients to cool to room temperature before blending.
- Never fill above the maximum level indicator of 2 litres.
- Ensure the lid is firmly and securely placed on the jug and do not operate the blender without the lid on. If you wish to add any additional ingredients remove the measuring cap and add as necessary.
- In the smoothie and milkshake recipes in this booklet, soy, skim, light or full cream milk can be used.
- When making cocktails or other drinks with more than 6 ice cubes, use the 'Ice Crush' function.



# Recipes

## SMOOTHIES, MILKSHAKES AND FRAPPES

### Traditional Milkshake

Serves: 3-4. Makes approximately 1 litre  
500ml (2 cups) milk  
4 scoops (180g) vanilla ice cream  
2 teaspoons vanilla extract

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.

### Variations:

**Chocolate Milkshake:** replace vanilla ice cream with chocolate ice cream, and replace vanilla extract with 2 tablespoons chocolate topping or syrup.

**Snickers Milkshake:** replace vanilla ice cream with chocolate ice cream, and replace vanilla extract with ½ cup smooth peanut butter.

**Choc-mint Milkshake:** replace vanilla ice cream with chocolate ice cream, and replace vanilla extract with peppermint essence.

**Strawberry Milkshake:** replace vanilla extract with 250g fresh strawberries. Alternatively you could use 2 tablespoons strawberry topping.

### Carrot Juice Smoothie

Serves: 5-6  
800g carrot pieces  
1200ml water

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.

### Watermelon and Mint Frappe

Serves: 2  
6 ice cubes  
1<sup>⁄</sup> cup fresh mint leaves  
500g watermelon pieces, extra mint leaves to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.

3. Pour into serving glasses and garnish with extra mint to serve.

**TIP:** Serve immediately, as the mint will cause the Frappe to go brown on standing.

### Mixed Berry Frappe

Serves: 2-3. Makes approximately 850mls  
500mls (2 cups) orange juice  
300g frozen mixed berries  
1 tablespoon caster sugar

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.

### Classic Banana Smoothie

Serves: 3-4. Makes approximately 1 litre  
500ml (2 cups) milk  
2 medium ripe bananas, roughly chopped,  
2 scoops (90g) vanilla ice cream  
1 tablespoon honey  
4 ice cubes

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.
3. Garnish with a pinch of cinnamon.



### Iced Coffee

Serves: 3. Makes approximately 900mls  
 60mls espresso, cold  
 500mls (2 cups) milk  
 2 scoops (90g) vanilla ice cream  
 4 ice cubes  
 whipped cream and cocoa powder  
 to serve

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.
3. Top with whipped cream and dust with cocoa powder.

**TIP:** If you don't have access to a coffee machine, use 1 tablespoon instant coffee dissolved in ¼ cup boiling water. Refrigerate until cold.

### SOUPS

#### Mixed Mushroom & Thyme Soup

Serves: 4-6  
 1 tablespoon olive oil  
 20g butter (chopped)  
 1 large brown onion (finely chopped) 2  
 garlic cloves (crushed)  
 1kg button mushrooms (sliced)  
 200g Swiss brown mushrooms (sliced)  
 150g oyster mushrooms (sliced)  
 2 cups chicken stock  
 2 cups water  
 1 tablespoon chopped fresh thyme leaves  
 ½ cup thickened cream  
 crusty bread to serve

1. Heat oil and butter in a large saucepan over medium heat. Add onion and cook, stirring until soft.
2. Stir in garlic and mushrooms and cook, stirring occasionally, for 5 minutes or until mushrooms soften.
3. Add stock, water and thyme; bring to the boil. Reduce heat to medium-low and simmer, uncovered, stirring occasionally, for 10 minutes or until liquid reduces slightly.

4. Remove from heat. Set aside and cool to room temperature.

5. Using the SLOW START button, blend soup, in 2 batches, on speed 2-3 until smooth. Place in a clean saucepan. Stir in cream.

6. Stir over low-medium heat until hot. Season with salt and pepper. Serve with crusty bread.

**TIP:** You can use vegetable stock instead of chicken stock if you would like this recipe to be vegetarian.

#### Gazpacho with Herb Crumb Topping

Serves: 4-6  
 3 cups tomato juice  
 1 Lebanese cucumber (coarsely chopped)  
 ¼ cup fresh coriander leaves  
 270g jar char-grilled capsicum (drained)  
 ½ small red onion, halved  
 1 garlic clove  
 1 teaspoon balsamic vinegar  
 1 teaspoon Tabasco  
 Topping: 2 slices bread (quartered)  
 1 tablespoon finely chopped coriander  
 ½ small red onion (finely chopped)

1. To make gazpacho, place all ingredients into the blender jug. Place the lid securely onto the jug.
2. Using the SLOW START button, blend soup, on speed 3 for about 10 seconds or until smooth. Transfer to a bowl. Cover with plastic wrap and place in the fridge for 3 hours or until cold. Season with salt and pepper.
3. Meanwhile, to make topping, place bread into the clean, dry blender jug. Place the lid securely onto the jug. Pulse until bread becomes coarse breadcrumbs. Transfer bread crumbs onto a baking tray. Place until a hot grill for 1 minute or until crisp and golden. Transfer to a bowl and stir through coriander and onion.
4. Serve chilled Gazpacho topped with crumb mixture.







## DRESSINGS, SAUCES AND DIPS

### Whole Egg Mayonnaise

Makes: approximately 1 ½ cups

- 1 egg
- 1 egg yolk
- 1 tablespoon lemon juice
- 1 tablespoon Dijon mustard
- ½ teaspoon salt
- ¾ cup vegetable oil
- ¾ cup olive oil

**1.** Place egg, yolk, juice, mustard and salt in the blender jug. Place the lid securely onto the jug. Blend on speed 1 for 10 seconds or until combined.

**2.** With the motor operating, remove the measuring cup and gradually add the oil in a slow, thin stream; as the mixture thickens, increase speed gradually up to speed 3 until the mixture is creamy and all the oil has been added. Season with pepper.

**3.** Transfer to a clean container. Keeps in the refrigerator for 1 week.

#### Variations:

**Garlic Aioli:** Stir through 3 cloves crushed garlic. This goes well on burgers!

**Tartare Sauce:** Stir through 1/4 cup finely chopped gherkins. Great for fried or fresh seafood!

**Lemon/Lime mayonnaise:** Stir through 2 teaspoons finely grated rind and 2 tablespoons of fresh juice. A great dipping sauce for chicken!

### Caesar Dressing

Makes: approximately 1 ½ cups

- 1 egg
- 1 egg yolk
- 1 tablespoon lemon juice
- 1 tablespoon Dijon mustard
- ½ teaspoon salt
- ¾ cup vegetable oil
- ¾ cup olive oil

- 1 garlic clove
- 1 anchovy fillet
- 1 teaspoon Worcestershire sauce
- 2 tablespoons extra lemon juice

**1.** Place egg, yolk, juice, mustard and salt in the blender jug. Place the lid securely onto the jug. Blend on speed 1 for 10 seconds or until combined.

**2.** With the motor operating on speed 1, remove the measuring cap and gradually add the oil in a slow, thin stream; as the mixture thickens, increase speed gradually up to speed 3 until the mixture is creamy and all the oil has been added.

**3.** Add garlic, anchovy, worcestershire sauce and extra lemon juice. Replace the measuring cap. Pulse until combined. Season with pepper.

**4.** Transfer to a clean container. Keeps in the refrigerator for 1 week.

**TIP:** If you would like a thinner dressing, thin out with a little warm water.

### Hollandaise Sauce

Makes: approximately 1 cup

- 3 egg yolks
- 2 tablespoons freshly squeezed lemon juice
- 250g unsalted butter, melted

**1.** Place egg yolks in a heatproof bowl over a saucepan of simmering water (do not let bowl touch water). Whisk egg yolks for 1-2 minutes or until pale. Add juice and whisk until combined.

**2.** Transfer egg mixture to the jug of a blender. Place the lid securely onto the jug.

**3.** With the motor operating on speed 1, remove the measuring cap and gradually add the butter in a slow, thin stream until combined and sauce thickens.

**4.** Season with salt and pepper.

**TIP:** Hollandaise sauce goes well with salmon and asparagus. Or, simply serve over poached eggs on toast.





## Raspberry Coulis

Makes: 1 cup

300g frozen raspberries, thawed

¼ cup caster sugar

2 teaspoons lemon juice

1. Place all ingredients into the blender jug. Place the lid securely onto the jug.
2. Blend on speed 1 for about 10 seconds or until smooth.
3. Strain mixture through a fine sieve (you may need to use the back of a spoon to push the mixture through).

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**TIP:** Serve with chocolate cake, waffles or on ice cream.

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## Baby Food

Baby food can be made using the Blender by simply processing fresh fruit or vegetables that have been boiled, steamed or microwaved until tender.

Baby food/puree can be frozen in a clean ice cube tray in portions, covered, and once frozen, transferred to a resealable bag. Portions can then be thawed as you need them.

Try some of the following combinations:

- Apple and pear
- Banana and papaya
- Pear and banana
- Pumpkin and corn
- Peas and zucchini
- Potato and pumpkin
- Broccoli and cauliflower
- Pumpkin, sweet potato and zucchini
- Zucchini, squash and carrot
- Beans, peas and zucchini

