

Russell Hobbs®

A BRITISH ICON SINCE 1952

RHSC655BLK

www.russellhobbs.com.au
www.russellhobbs.co.nz

Parts identification

1	Lid	⚠
2	Handles	
3	Cooking Pot	⚠
4	Mode Select	



CAUTION: Hot Surface.

Before First Use

	Read the instructions and retain for future reference.

Intended Use

	Household use only
	Do not use outdoors

Specification

Power Rating (W)	290
Operating voltage (V)	220-240, 50-60Hz

Warning Symbol Glossary

	Do not immerse in any liquid
	The surfaces of the appliance will get hot. The heating element surface is subject to residual heat after use.

Important Safeguards

Follow basic safety precautions:

- 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.
- This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
- Cleaning and user maintenance shall not be done by children.
- Keep the appliance and power cord out of reach of children or persons with reduced physical, sensory and mental capabilities.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.
- Do not immerse the appliance in liquid.
- Do not use this appliance outdoors.
- Leave a space of at least 50 mm all round the appliance.
- Do not cover or place anything on top of the appliance when in use.
- Unplug the appliance when not in use and before moving and cleaning.
- Do not use accessories or attachments other than those we supply.
- Do not use the appliance for any purpose other than what is described in these instructions.
- Do not operate the appliance if it is damaged or malfunctions.
- For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), often referred to as a 'Safety Switch. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.
- WARNING: Misuse may cause injury.
- CAUTION: Do not operate on an inclined plane. Place the slow cooker on a stable, level, heat-resistant surface and out of reach of children.
- Do not connect the appliance via a timer or remote control system.
- Use extreme caution when moving the appliance when it contains hot food or hot liquids.
- Do not place the cooking pot on any surface affected by heat. Always place the pot onto a trivet or a heat-proof mat.
- WARNING: Avoid spillage on the connector.

- This appliance is intended to be used in household and similar applications such as:
- - staff kitchen areas in shops, offices and other working environments;
- - by clients in hotels, motels and other residential type environments;
- - bed and breakfast ype environments;
- - farm houses.
- Do not place the cooking pot on any surface affected by heat. Always place the pot onto a trivet or a heat-proof mat.

Operation

Plug into the mains outlet. Switch on the power.

If the appliance remains inactive for 1 minute, the appliance enters Standby mode. All indicator lights and the display turn off. To return to the Active state, press any button.

- Press the MODE button to select High, Low or Warm temperature. The display screen will show the default cooking time.
- To change the cooking time, press the DELAY/TIMER button. Press the UP or DOWN button to adjust the cooking time.

Cooking Modes

Mode	Use	Time
High	Fast cooking using the slow cooker as an electric stewpot.	30 min - 24hr
Low	Preheat the cooking pot in the slow cooker on **HIGH** for at least 20 minutes before cooking on **LOW**.	30 min - 24hr
Warm	For keeping food warm, but only after it has been cooked to readiness in the slow cooker. Do not use **LOW** to heat up food.	30 min - 10hr

Cooking time can be adjusted in 30-minute increments. Default cooking time is 6 hours.

- Press the START/STOP button to proceed.

During cooking, press the MODE button to change the temperature setting.

To change the cooking time, press the DELAY/TIMER button. Then press the UP or DOWN button to set the required cooking time.

To stop cooking, press the START/STOP button. The appliance stops cooking and returns to the Active state.

In the Active state, press and hold the START/STOP button for approximately 2 seconds. The appliance enters Standby mode. All indicator lights and the display turn off.

When cooking in HIGH or LOW is complete, the buzzer sounds 5 times. The slow cooker automatically changes to the WARM setting.

The display starts a countdown from 10 hours. After 10 hours in the WARM setting, the slow cooker automatically enters Standby mode. The buzzer sounds 5 times.

If you do not press a button for 1 minute while the appliance is in the Active state, the slow cooker automatically enters Standby mode. All indicator lights and the display turn off.

Delay function

- Select the desired temperature and cooking time, then press the DELAY/ TIMER button again.
- Press the UP or DOWN button to adjust the required delay time. The delay time can be set from 30 minutes to 10 hours in 30-minute increments.
- Press the START/STOP button. The delay countdown will begin. Once the delay time has finished, cooking will then begin.

Tips

- Thaw frozen food completely before adding it to the cooking pot.
- Brown the meat and sauté the vegetables in a pan.
- Do not cook on **LOW** without first preheating the cooking pot in the slow cooker on **HIGH** for at least 20 minutes.
- Soak dried peas and beans for 8 hours to soften them before cooking. **WARNING** Boil dried beans (e.g., red kidney beans) for at least 10 minutes before adding to the appliance. They are poisonous if undercooked or eaten raw.
- Do not soak lentils overnight.
- Store prepared ingredients in containers in the fridge. Do not put the appliance or the cooking pot in the fridge.
- Root vegetables, tubers and bulbs (carrots, potatoes, onions) take much longer to cook than meat. Dice them or cut into about 5 mm (¼ inch) thick slices or sticks, and sauté gently for 2-3 minutes in a pan on a hob.
- All vegetables (including dried vegetables) must be immersed in the cooking liquid.
- When cooking with rice, use at least 150 ml (¼ pt) of cooking liquid for each 100 g (4 oz) of rice. We found that "easy-cook" rice gives the best results.
- Pasta is not suitable for slow cooking because it becomes too soft. If your recipe requires pasta, it should be stirred in 30-40 minutes before the end of the cooking time.

Preparation

- Decide when you want to eat and when you want to start cooking.
- If you want to eat at 6 p.m. and you need to start cooking at 8 a.m., find a recipe that takes 8-10 hours. If you are slow cooking at low power, an extra hour of cooking time does not make much difference, as long as there is sufficient cooking liquid to prevent the food drying out.
- Prepare the food in accordance with the recipe.
- Sit the appliance on a stable, level, heat-resistant surface.
- Put the cooking pot into the slow cooker and fit the lid.
- Power on the appliance use high setting to pre-heat for 20 minutes
- Boil the cooking liquid in a pan. If you are using a tinned cooking sauce, add it to the pan before bringing it to the boil.

Searing & cooking

For recipes requiring ingredients to be seared, browned, or sautéed.

Always use silicone, heatproof plastic or wooden utensils to help protect the non-stick cooking surface. Do not use metal spoons, spatulas, tongs, forks or knives, as these may damage the non-stick coating.

- Suitable for gas and electric stovetops only. Not suitable for induction stovetops. Use low to medium heat only.
- The cooking pot is intended for brief

searing and browning only before slow cooking.
- Do not use the cooking pot for prolonged stovetop cooking.
- Do not preheat an empty cooking pot on high heat.
- Do not leave the cooking pot unattended while on the stovetop.
- Handles may become hot during stovetop use.
- Place the slow cooker base on a stable, level, heat-resistant surface and out of reach of children.
- Remove cooking pot from the slow cooker base.
- Place the cooking pot directly onto a suitable stovetop burner and add the ingredients to be seared, browned or sautéed.
- Sear ingredients as you would in a normal pan, stirring as required.
- Only use the removable cooking pot on hob types approved for this appliance. Do not use on induction hobs.
- Do not leave the cooking pot unattended when cooking on the
- stovetop.
- Do not use the glass lid while searing on the stovetop, as this may prevent ingredients from browning effectively.

Once the food is seared or browned as required, add any remaining ingredients and stir through.

Using oven gloves, carefully lift the cooking pot by the handles and place it back into the slow cooker base.

Place the tempered glass lid onto the cooking pot.

Connect the plug to the wall power outlet and switch on at the mains.

Use the digital control panel to select the required cooking mode: LOW or HIGH.
If required, use the timer controls to set the cooking time.
If using the delay timer function, set the delay time before cooking begins, following the control panel prompts.

Gravy, Sauce

Slow cooking retains more of the juices than normal cooking. This tends to increase the volume of cooking liquid, and thin the sauce or gravy. To allow for this, sauces should initially be thicker than normal. Anything to be sautéed could be tossed in seasoned flour before, to thicken the sauce or gravy.

Recipes

Beef Stew	
Preperation (min)	5
Cooking (hr)	5
Ingredients	
800g beef chuck, cut into 2cm pieces ¼ cup plain flour 2 tbs olive oil 1 garlic clove, crushed 1 green chilli, seeded and chopped 1 cup water 2 x 400g tins diced tomatoes 10 baby potatoes 2 carrots, peeled and chopped 1 cup continental parsley, finely chopped 1 tsp black pepper ½ tsp salt 1 cup frozen peas	
Method	

- Remove the cooking pot from your Searing Slow Cooker and place it on the stovetop. Heat the oil in the cooking pot over medium-heat. Add the beef chuck and sprinkle with plain flour. Brown the beef for a few minutes, stirring constantly.
- Stir in the garlic and chilli, followed by the water. Stir well to lift the flavours from the bottom of the cooking pot.
- Add the rest of the ingredients (except the frozen peas) and using oven mitts carefully place the cooking pot in the slow cooker with the lid on and set to HIGH. Cook for 5 hours, stirring occasionaly. Add the frozen peas, stir through and let sit for 10 minutes before serving

Care & Maintenance

- Switch off at the mains and unplug the appliance.
- Using oven gloves, remove the lid and the cooking pot and put them on a heatproof surface.
- If you do not intend to wash up immediately, fill the cooking pot with warm water. Otherwise, residual heat may bake food debris on to the cooking pot, making removal more difficult.
- Wash the lid and cooking pot in hot soapy water using a cloth or sponge, then rinse and dry. Do not use scouring pads.
- All other surfaces (internal and external) should be wiped with a damp cloth. You may use a small quantity of washing-up liquid.
- Dry all surfaces thoroughly before reusing or storing the appliance.
- You may wash the cooking pot and lid in a dishwasher, but the harsh environment inside the dishwasher may affect the surface finishes.
- Any damage should be cosmetic, and should not affect the functionality of the appliance.
- Do not immerse the body of the appliance in water or any other liquid.
- Do not put the body of the appliance in a dishwasher.
- Do not use harsh or abrasive cleaners or solvents.

Care & Maintenance - Searing Pot

WARNING: Failure to follow these instructions can cause breakage which may result in injury or property damage.

- ALWAYS use potholders or oven gloves when handling the hot searing pot.
- ALWAYS use silicone, heatproof plastic or wood utensils to avoid scratching non-stick surface.
- NEVER use metal spoons, spatulas, tongs, forks or knives as these will damage the non-stick surface.
- DO NOT place the hot Searing Pot on a counter/bench top. Use the base unit to serve. Keep the Searing Pot in the base unit until fully cooled.
- DO NOT strike utensils against the rim of the Searing Pot to dislodge food.
- DO NOT use the Searing Pot to make popcorn, caramelize sugar, or make candy. This will damage the Searing Pot.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the Searing Pot liner.
- DO NOT use or repair any pot or lid that are chipped, cracked, or broken.
- DO NOT use the Searing Pot for reheating foods or for general food storage.

Cooking Guidelines

Vegetables

Slow cooking is ideal for vegetables. There is little evaporation, so all the juices and flavours are retained.
Root vegetables like potato, carrot, turnip, and swede, need more slow cooking than meat. Cut them into 5mm (¼") slices, sticks or

dice them, and immerse in the cooking liquid. Cooking times vary with the type and age of the vegetables. Experience will soon show the best times for your own taste. Quickly cooked vegetables, like frozen peas and sweetcorn, must be thawed, then added half an hour before the end of cooking. Do not slow cook baked potatoes in their skins.

Pulses (Beans, Peas and Lentils)

Do not soak lentils. Soak dried peas or beans overnight. Drain and rinse, then boil for 10 minutes,in the cooking liquid before adding to the cooking pot. Season at the end of cooking. For canned beans or peas, simply drain and add them 30 minutes before the end of the cooking time.

Fish

Cooking fish in the cooking pot develops delicate flavors slowly, retains the flavor and nutritional value, and holds the fish together. Do not cook fish for long periods.

1. Grease the base of the cooking pot with butter.
2. Clean, trim and wash the fish (rolled fillets and steaks are most suitable). Frozen fish should be completely thawed before slow cooking. Dry and place in the cooking pot.
3. Season well, sprinkle with lemon juice, then add hot stock, water or wine.
4. Add a small quantity of butter to the fish, and cook on **1 (LOW)** for 2-3 hours.

Meat

Slow cooking tenderizes cheaper cuts, and reduces shrinkage and evaporation, retaining flavor and nutritional value. The size, shape and quality of the meat joint, and the proportion of lean, fat and bone, all affect cooking times. Thaw frozen meat before cooking. Recipe times are given only as a guide. Where a different cut of meat is used, cooking times may need to be adjusted. Avoid meat with a high proportion of fat, or trim the excess fat. Small joints up to 800 g (1½ lb) can be cooked, depending on their shape. The meat must not force the lid upwards.

- Season the meat and brown the meat on all sides in the cooking pot.
- Transfer the cooking pot to the slow cooker and cook at **2 (HIGH)** for the time shown.
- Pork joints with rind may be grilled for 10 minutes to crisp.
- If possible, turn joints once during cooking, to ensure even tenderness.

Joint	Weight	Setting	Time
Beef, lamb, pork	500-800 g (1-1½ lb)	HIGH	5-7 hours

Poultry

Cook poultry up to 750 g (1½ lb). The meat must not force the lid upwards. Thaw frozen poultry before cooking. Cook poultry unstuffed at **2 (HIGH)**.

- Wash and dry the poultry and season.
- Brown the skin in its own fat or in cooking oil in a pan on a hob.
- Transfer to the slow cooker and cook at **2 (HIGH)** for the time shown.

Poultry	Weight	Setting	Time
Chicken/ poussin	750 g (1½ lb)	HIGH	3½-4 hours
Pheasant	Small	HIGH	3-4 hours

Slow Cooker - Cooking Times (approximate times)

Food	Size/ Weight	Time on LOW (hours)	Time on HIGH (hours)
Fish	Whole	1-2	N/A
Beef	500-800 g	7-10	5-7
Lamb	500-800 g	6-9	4-6
Poultry	500-800 g	8-10	3½-4
Stew	500-800 g	9-14	6-8

Vegetable soup	800-1000 ml	6-10	3-4
Beef soup	800-1000 ml	10-14	7-9

Converting Recipes from a Traditional Oven (approximate times)

Oven cooking time	Time on LOW (hours)	Time on HIGH (hours)
15-30 minutes	4-6	1-2
30-60 minutes	6-8	2-4
1-3 hours	8-12	4-7

Dsiposal & Recycling

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of
through controlled recycling facilities and must not be disposed of in general household waste. For more
information about recycling of electrical and battery operated appliances, please contact your local council
or your local household waste disposal service.

Customer Services

Spectrum Brands Australia Pty Ltd
Locked Bag 3004 Braeside
Victoria 3195 Australia
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TollFree: 1800 623 118
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Warranty

Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:
Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;
CGA means the New Zealand Consumer Guarantees Act 1993;
Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;
Manufacturer, We or us means:
1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;
Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and
You means you, the original end-user purchaser of the Goods.
1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights

and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:

3. We warrant the Goods for all parts defective in workmanship or materials for a (Warranty Period) period of 2 years from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.

5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.

6. The warranty granted under clause 3 is limited to repair or replacement only.

7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goodswhich are replaced.

8. In order to claim under the warranty granted under clause 3 you must:
(a) Retain this warranty with your receipt/ proof of purchase; and
(b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.

9. This warranty is immediately void if:
(a) Any serial number or appliance plate is removed or defaced;
(b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.

10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.

11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.

12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Register your product

Registration of your product is for marketing purposes only, not warranty registration.
If you live in Australia, please visit: https://au.russellhobbs.com/product-registration
If you live in New Zealand, please visit: https://www.russellhobbs.co.nz/product-registration

Registration entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Please retain your receipt as proof of purchase for any warranty claims.

Any questions? Please contact Customer Service for advice.



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