

Russell Hobbs RHMC60

Russell Hobbs DualChef RHMC60

21-FUNCTION PRESSURE COOKER AND AIR FRYER INSTRUCTION MANUAL

Introduction

Thank you for choosing the Russell Hobbs DualChef RHMC60. This innovative appliance combines the functionality of a pressure cooker and an air fryer, offering 21 versatile cooking functions to simplify your meal preparation. Please read this manual thoroughly before first use to ensure safe and optimal operation of your new appliance.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions carefully.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for domestic use only.

Product Overview and Components

The Russell Hobbs DualChef RHMC60 features a main cooking unit, a removable inner cooking pot, and two interchangeable lids: one for pressure cooking and one for air frying. It also includes an air frying basket.



Image: The Russell Hobbs DualChef RHMC60 multi-cooker, showcasing its sleek black design and the two interchangeable lids for pressure cooking and air frying. The main control panel is visible on the front.

Key Components:

- **Main Unit:** Houses the heating element and control panels.
- **Inner Cooking Pot:** Large 6L non-stick removable pot with water level indicator.
- **Pressure Cooker Lid:** For pressure cooking functions, with safety features.
- **Air Fryer Lid:** For air frying functions, with digital touch display.
- **Air Frying Basket:** 2.9L non-stick Teflon coated basket for air frying.
- **Control Panels:** Separate panels for pressure cooking and air frying modes.



Image: The Russell Hobbs DualChef RHM60 with the pressure cooker lid securely attached, ready for use in pressure cooking mode. The pressure cooker control panel is clearly visible.



Image: An interior view of the Russell Hobbs DualChef RHMC60, showing the removable non-stick cooking pot and the 2.9L Teflon-coated air frying basket placed inside.

Setup

1. **Unpacking:** Carefully remove all packaging materials and any promotional labels from the appliance.
2. **Initial Cleaning:** Before first use, wash the inner cooking pot and air frying basket with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit and lids with a damp cloth.
3. **Placement:** Place the appliance on a stable, level, heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Ensure there is sufficient space above the unit for lid removal.
4. **Power Connection:** Ensure the power cord is securely plugged into a grounded electrical outlet.

Operating Instructions

A. Pressure Cooker Mode

Use the pressure cooker lid for all pressure cooking functions. Ensure the lid is properly sealed before

operation.



Image: A detailed view of the pressure cooker control panel, showing the LED display, function buttons for various food types (Beef, Chicken, Stew, Fish, Vegetables, Rice/Risotto, Slow Cook, Sauté, Canning, Yoghurt), and controls for Delay Time, Keep Warm/Cancel, Temperature, and Timer.

1. **Preparation:** Place ingredients into the inner cooking pot. Ensure liquid levels are within the indicated limits.
2. **Lid Attachment:** Place the pressure cooker lid onto the main unit and rotate it clockwise until it locks securely.
3. **Function Selection:** Select one of the 11 pre-set functions using the touch buttons:
 - Beef
 - Chicken
 - Stew
 - Fish
 - Vegetables
 - Sauté
 - Slow Cook
 - Rice / Risotto

- Canning
 - Yoghurt
 - Manual Settings
4. **Adjustments:** Use the "-" and "+" buttons to adjust cooking pressure, temperature, or time as needed. The LED display will show the current settings.
 5. **Start Cooking:** The appliance will begin the cooking cycle. Indicators for Heating, Pressure, and Maintaining Warm will illuminate.
 6. **Additional Features:**
 - **Reheat:** Use to warm up cooked food.
 - **Keep Warm:** Automatically activates after cooking to maintain food temperature.
 - **Delay Time:** Set a delayed start for up to 24 hours.
 7. **Pressure Release:** Once cooking is complete, follow safety guidelines for natural or quick pressure release before opening the lid.

B. Air Fryer Mode

Use the air fryer lid for all air frying functions. Ensure the air frying basket is properly inserted.



Image: A detailed view of the digital touch air fryer lid display, showing various cooking icons for functions like French Fry, Roast, Fish, Shrimp, Pizza, Meat, Bake, Chicken, Dehydrate, and Reheat, along with temperature and time controls.

1. **Preparation:** Place food in the air frying basket. Do not overfill.
2. **Lid Attachment:** Place the air fryer lid onto the main unit.
3. **Function Selection:** Select one of the 10 pre-set functions using the digital touch display:
 - French Fry
 - Roast
 - Fish
 - Shrimp
 - Pizza
 - Meat
 - Bake
 - Chicken
 - Dehydrate
 - Reheat
4. **Adjustments:** Use the temperature and timer controls on the digital display to adjust settings as required.
5. **Start Cooking:** The appliance will begin the air frying cycle.
6. **Monitoring:** For best results, shake or turn food halfway through the cooking process.

Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your DualChef.

- **Always unplug the appliance** and allow it to cool completely before cleaning.
- **Inner Cooking Pot:** The non-stick 6L cooking pot is dishwasher safe for easy cleaning. Alternatively, wash with warm, soapy water and a non-abrasive sponge.
- **Air Frying Basket:** The non-stick Teflon coated 2.9L air frying basket is also dishwasher safe. Hand wash with warm, soapy water if preferred.
- **Lids:** Wipe both the pressure cooker lid and air fryer lid with a damp cloth. Ensure all seals and valves on the pressure cooker lid are clean and free from food debris. Do not immerse the air fryer lid in water.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the appliance in a dry place once all parts are clean and dry.

Troubleshooting

If you encounter issues with your Russell Hobbs DualChef, please refer to the following common solutions:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working electrical outlet. Check your household's circuit breaker.
- **Pressure cooker not building pressure:** Verify that the pressure cooker lid is correctly closed and locked. Check that the sealing ring is properly installed and not damaged. Ensure the steam release valve is in the sealed position.
- **Air fryer not heating:** Confirm the air fryer lid is properly seated on the main unit. Ensure a cooking function and time/temperature have been selected.

- **Food not cooking evenly:** For air frying, ensure the basket is not overloaded and shake or turn food halfway through the cooking cycle. For pressure cooking, ensure adequate liquid is used.
- **Error codes:** If an error code appears on the display, consult the Russell Hobbs customer support for specific guidance.

If the problem persists after attempting these solutions, please contact customer support.

Specifications

Feature	Specification
Brand	Russell Hobbs
Model	RHMC60
Colour	Black
Pressure Cooker Power	1000W
Air Fryer Power	1530W
Cooking Pot Capacity	6 Litres
Air Frying Basket Capacity	2.9 Litres
Product Dimensions	30D x 30W x 30H centimetres
Item Weight	12.3 kg
Care Instructions	Detergent Safe (for removable parts)

Warranty and Support

Your Russell Hobbs DualChef RHMC60 comes with a **1-year standard warranty** from the date of purchase. To extend your warranty for an additional year, you must register your product online within 12 months of purchase. Please visit the official Russell Hobbs website for warranty registration and further support information.

For any technical assistance, troubleshooting not covered in this manual, or spare parts inquiries, please contact Russell Hobbs customer service. Keep your proof of purchase for warranty claims.