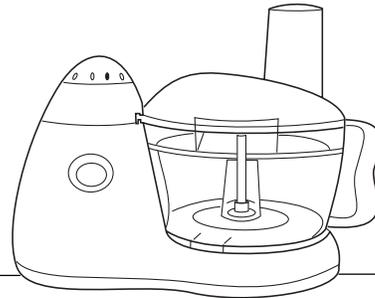




morphy richards



Compact food processor



Two year guarantee

This guarantee is valid in the UK and Ireland only. It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model No. _____ Serial No. _____

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the

manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

**The After Sales Division, Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ
Helpline (office hours) on : 0870 060 2612, Republic of Ireland 1800 409119
Morphy Richards Website: www.morphyrichards.co.uk**



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all the instructions.
- 2 **IMPORTANT:** The metal blade, disc attachments are very sharp. Always take care when handling them, especially when removing them from the bowl and when cleaning.
- 3 To protect against risk of electrical shock do not put appliance in water or any other liquid.
- 4 Close supervision is necessary when any appliance is used near children. **Never allow a child to use this product.**
- 5 Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- 6 Avoid touching moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from processor tools during operation, to prevent personal injury and/or damage to the appliance. **NEVER PUT YOUR FINGERS INTO THE FEED TUBE.** Always use the food pusher.
- 7 Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair or electrical or mechanical adjustment.
- 8 The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- 9 Do not use outdoors.
- 10 **DO NOT** let the mains lead overhang the edge of the table or work-top, or touch hot surfaces.

- 11 Never immerse the processor body in water or any other liquid. All tools and attachments should be removed before cleaning.
- 12 **DO NOT PLACE THE APPLIANCE ON OR NEAR A HOT GAS OR ELECTRIC HOB, OR IN A HEATED OVEN.**
- 13 Do not overfill the processor. This could cause damage to the motor.
- 14 Do not process for longer than the time periods recommended.
- 15 When using the processor, do not remove the lid until the blade has stopped rotating.
- 16 Always remove the tool before emptying the processor bowl of its contents.
- 17 Should the mains lead of the appliance need replacing, do not attempt this repair yourself as special tools are required. Contact Morphy Richards for advice on service or repair.

SAVE THESE INSTRUCTIONS

Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

For appliances supplied with fitted plug.

If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

IMPORTANT : THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.

Should the fuse in the 13 amp plug require changing a 3 amp BS1362 fuse must be fitted



Features

- ① Speed control dial
- ② Pulse operation button
- ③ Base assembly
- ④ Drive shaft
- ⑤ Cover safety interlock
- ⑥ Processing bowl
- ⑦ Cover
- ⑧ Feeder tube
- ⑨ Food pusher
- ⑩ Large citrus press
- ⑪ Small citrus press
- ⑫ Citrus strainer
- ⑬ Citrus press drive gear
- ⑭ Citrus press support post
- ⑮ Chopping blade
- ⑯ Dough blade
- ⑰ Plate holding disk
- ⑱ Grating plate
- ⑲ Slicing plate
- ⑳ Spatula

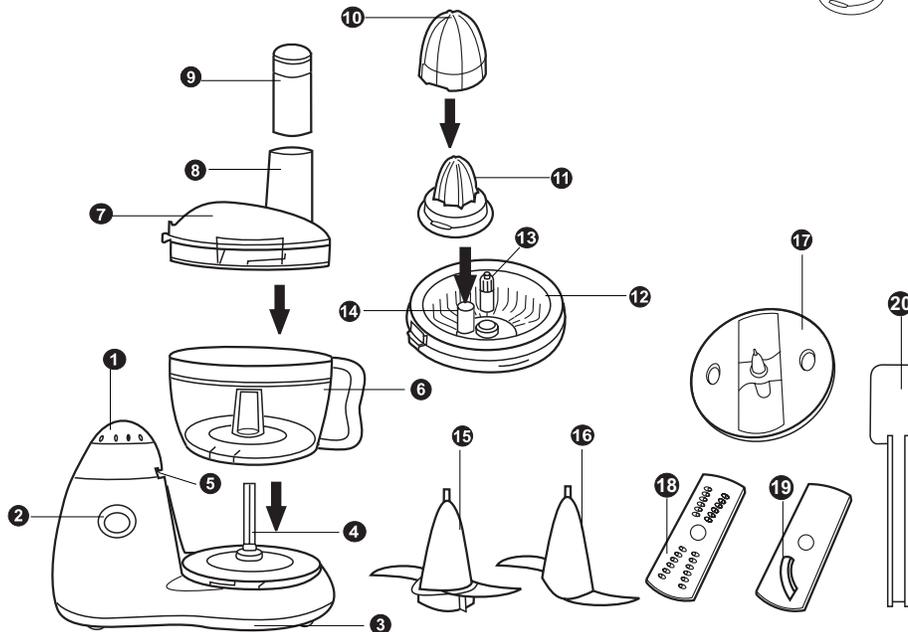
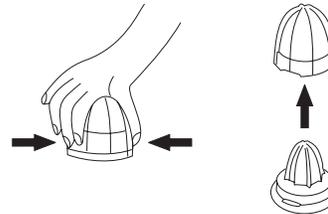
Unpacking and using your machine for the first time.

Carefully unpack your new processor attachments, checking them against the illustrations below. Remove any stickers (except for the serial label) and wash all the parts which are safe to immerse in water.

Never immerse the processor body in water or any other liquid. It may be wiped over with a clean, damp cloth - but only when unplugged from the electrical outlet.

Your food processor has two citrus press attachments

- 1 To separate the citrus press attachments press the release button on both sides of the large citrus press.
- 2 Gently pull the attachments apart.





Operating controls

The food processor control knob has three settings:

- O = Off
- I = Low speed
- II = High speed

The compact food processor has a variable speed control dial ❶ which can be set to either low speed when less power is needed or high speed if full power is required. The speed selector can be adjusted whilst the processor is in use.

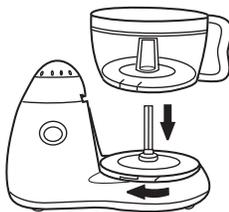
Pulse allows greater control over the texture of the food produced. To operate simply press the pulse button ❷ until the food has reached the desired texture.

Food processor

Setting up

Using the following instructions, assemble the food processor as follows.

- Drop the processing bowl ❸ onto the base assembly ❹ by rotating the bowl clockwise until you hear a click. Ensure that all three interlocks on the bowl engage with the base unit.



- The blades and disc holder can now be placed into the bowl. Refer to 'fitting and using the tools' section which follows. Place food into the processor.

- Holding the cover ❷ by the feed tube, fit the cover by rotating clockwise firmly until the cover, bowl and the base unit interlock.

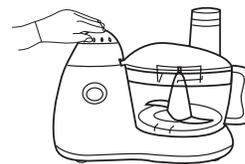


- Position the food pusher ❺ into the feed tube if required.



- Before plugging the processor in ensure that the bowl and cover are fitted correctly. (The machine will not operate if the assembly is incorrect).

- Select the desired speed using the speed control dial ❶.



Fitting and using the tools

All tools which are fitted within the processor bowl must be firmly connected to the hexagonal drive shaft ❹ in the centre of the processor bowl. Always adjust the tools until you are sure that they are correctly fitted.

Metal and plastic blades

- With the processor bowl already fitted, place the blade over the hexagonal drive shaft of the processor. Lightly turn the tool until it engages onto the drive and the blades are close to the bottom of the bowl and level.



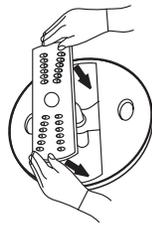
- Holding the cover by the feed tube, fit the cover by rotating clockwise. Ensure that the safety interlock has clicked into place.





Slicing, and grating plates

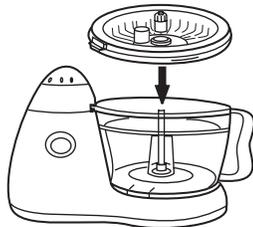
- 1 With the processor bowl already fitted, place the slicing or grating plates into the plate holding disc. The plates should be placed into the disc as shown and clicked into place. (will only fit one way)
- 2 Place the plate holding disc onto the shaft (with the thinner end at the top) onto the central drive shaft of the bowl and check that it is firmly fixed in place.
- 3 Holding the cover by the feed tube, fit the cover by rotating clockwise. Ensure that the safety interlocks have clicked into place. (see setting up the processor)
- 4 Plug in the processor.



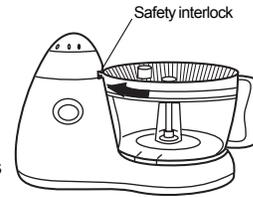
PLEASE NOTE: When using these discs, never introduce the fingers into the feed tube. Always use the food pusher.

Using the citrus press

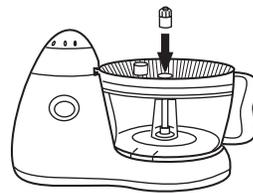
- 1 With the empty processor bowl locked in place, drop the strainer **12** into the top of the processor bowl.



- 2 Turn the strainer clockwise until the strainer locks into the safety interlock. A click will be heard.



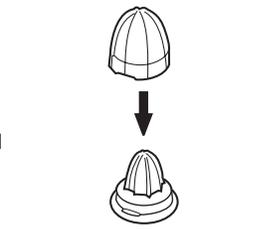
- 3 Drop the citrus press drive gear **13** onto the drive shaft.



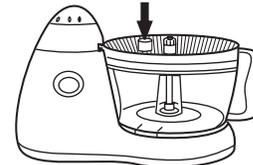
- 4 Drop the small citrus press **11** into the citrus press support post **14**.



- 5 If the large citrus press **10** is required drop the large citrus press over the small citrus press.



- 6 Plug in the processor and select the speed required.



Dismantling after use

- 1 Unplug the processor.
- 2 Remove the processor bowl cover by turning anti-clockwise.
- 3 Carefully remove the blade/disc and shaft/citrus juicer. Remember - the metal tools are very sharp.
- 4 Unlock and remove the processor bowl.



Hints and tips

- The metal blade can be used for chopping meat, fish, vegetables, cheese etc, setting the speed to maximum.
- For finer chopping, increase the length of time you process.
- For coarse chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the feed tube. When chopping hard foods (e.g. meat, cheese) cut into 1 inch/2.5cm cubes.
- For grating place food horizontally into the feed tube, for slicing place the food vertically.

Recipes

Chopping blade

Smoked Mackerel Pate

200g (8oz) smoked mackerel, free from bone and skin
90ml (3 ½ floz) double cream, crème fraîche
Seasoning optional: black pepper, chopped parsley,
1 tbsp tomato ketchup,
two ripe tomatoes free from skin and pips,
1 tbsp lemon juice.

Place metal chopping blade in processor bowl. Add smoked mackerel and required seasoning and blend until smooth. Add cream/crème fraîche, incorporate into the mixture by using the pulse button. Stop blending when all ingredients are combined. Serve accompanied with hot toast.

This recipe can be used for smoked trout or salmon trimmings. It can also be used for fresh salmon, where 50g (2oz) of cucumber can be incorporated with the selected seasoning. Serves 4.

Beefburgers

25g (1oz) finely chopped onion
15ml (1tbsp) vegetable oil
225g (8oz) lean beef, cubed
1 small egg beaten
100g (4oz) breadcrumbs
30ml (2tbsp) cold water/milk
5ml (1tsp) dry mustard powder
5ml (1tsp) dried herbs
Salt and black pepper

Using the metal blade finely chop the onion. Cook the onion in the fat, then allow to cool. Place the beef into the processor bowl and chop until finely minced (15-20 seconds). The pulse button can be used to achieve the desired consistency. Add the onion and the rest of the ingredients and incorporate into the mixture using the pulse button. Divide the mixture into four even sized pieces and using a little flour make into balls, flatten and shape round. Shallow fry in hot fat on both sides, reduce the heat after the first few minutes, making certain that they are cooked right through.

Bolognese sauce

Serves 4
Preparation time 10 minutes
Cooking time 30 minutes

200g beef
50g bacon
1 onion
1 carrot
1 clove garlic
1 celery stick
1 tablespoon of olive oil
1 can of tomatoes
2 teaspoons tomato puree
1 beef stock cube
100ml water
salt and pepper to taste
few sprigs of thyme, parsley and bay leaf

Dice the beef and the bacon and chop using the chopping blade at maximum speed for 15-20 seconds and put to one side.

Peel the carrot, celery, garlic and onion and cut into pieces. Using the chopping blade, chop at maximum and put to side. Put the tomatoes in the processor bowl and chop using the 'pulse' button and add the tomato puree.

Heat the oil in a pan and brown the vegetable mixture for approximately 5 minutes. Add the meat and mix. Add the tomato mixture, beef stock and season with herbs, salt and pepper.

Leave to cook for 30 minutes on a low heat, stirring occasionally. Serve with pasta.



Banana fritters

Serves 4
Preparation time 15 minutes
Cooking time 15 minutes

4 bananas
10g dry yeast
100g flour
150ml light lager
4 tablespoons of oil

Dilute the yeast with 3 tablespoons of water. Put the flour in the processor bowl and add diluted yeast. Mix using the chopping blade at minimum speed for 20 seconds.

Whilst the processor is still working, gradually pour in the lager through the feeder tube and increase the speed to maximum. Mix for 30 seconds or until mixture is smooth.

Leave the mixture to stand for 30 minutes.

Slice the banana. Heat a tablespoon of oil in a frying pan, dip the bananas into the mixture and cook (both sides) for 30 seconds.

Serve with an ice cream of your choice.

Mayonnaise

2 egg yolks
5ml (1tsp) mustard powder
300ml (½ pint) oil
Salt and pepper
15ml (1tbsp) white wine vinegar

Place the metal blade in the food processor bowl. Add eggs, mustard and 1 tbsp oil, process for 5 seconds. Add the remaining oil through the feed tube, so that it is gradually incorporated.

Note: It is important that all ingredients must be at room temperature. Should the mixture curdle, switch off the machine and transfer the mixture to a separate jug. Place another yolk in the processor bowl and slowly add the curdled mixture, followed by the remaining oil.

Dough blade

Quiche Lorraine

Serves 4
Preparation time 15 minutes
Cooking time 45 minutes

Filling

120g bacon
2 eggs, 100ml milk
130g fresh cream
Ground nutmeg Salt and pepper to taste

Pastry

70g butter
130g flour
40ml water
salt

Put the flour in the processor bowl, add a pinch of salt and the butter cubes. Using the dough blade, mix at maximum speed for approximately 10 seconds.

Whilst keeping the processor on, add the water through the feeder tube and knead for further 15 seconds on maximum speed or until the mixture forms into a pastry ball. Remove the pastry and stand for 30 minutes in a cool place.

Roll out the pastry in a 25cm greased flan dish and place in a pre-heated oven at 210°C/Gas mark 7 for 15 minutes.

Chop the bacon and dry fry in a pan until lightly browned. Dry any excess fat with a kitchen towel.

Beat the eggs using the plastic dough blade for 20 seconds at maximum speed.

Add milk, cream, salt, pepper and ground nutmeg. Whisk for a further 15 seconds.

Evenly sprinkle the bacon across the pre-cooked pastry base and pour the mixture on top. Replace the dish in the oven and cook for a further 30 minutes.

Victoria Sandwich

Preparation time 5 mins
baking time 25 mins

150g (6oz) margarine
150g (6oz) caster sugar
3 eggs
150g (6oz) self raising flour

Place the dough blade in the processor bowl. Add the cubed margarine, sugar, eggs and flour and process for a few seconds until the mixture is smooth. Grease and line two 7"/18cm sandwich tins and place mixture into prepared tins. Bake until well risen, golden brown and firm to the touch.

Fan oven: 150-160°C

Conventional oven: 170-180°C

Gas Mark 4

Variations: coffee – 1 tbsp instant coffee, mixed with water; Chocolate – 2 tbsp cocoa powder, mixed with water; orange/lemon – add grated rind of 1 fruit and 1 tbsp juice.

Shortcrust pastry

350g (12oz) plain flour
175g (6oz) butter or hard margarine
Pinch of salt
45ml (3tbsp) cold water (approx)

Place the dough blade in the processor bowl. Put flour and salt in processor bowl and process for 2 seconds to sift. Add fat, cut into small pieces, and process for 5-10 seconds. Add water gradually and process until the pastry forms a ball. Leave pastry in a cool place for 30 minutes before using. Makes 350g (12oz) pastry.



Fruit cake

100g (4oz) butter or margarine
100g (4oz) caster sugar
2 eggs, beaten
225g (8oz) self raising flour
60-90ml (4-6 tbsp) milk
5ml (1tsp) mixed spice
225g (8oz) dried fruit

Using the dough blade, place the cubed margarine and sugar into the processor bowl. Mix until soft and creamy, scraping down the sides of the bowl as necessary. Add eggs, one at a time, scraping down after each addition. Add the sieved flour, spice and milk and mix on a slow speed until all the ingredients are just incorporated. Add the fruit and pulse to incorporate. Turn the mixture into a greased and lined 7" (18cm) round cake tin. Bake for 1-1 ¼ hours.

Fan oven: 150°C

Conventional oven: 170°C

Gas mark 3

Cleaning the processor and attachments

- 1 Switch the processor off and unplug from the electrical socket.
- 2 The lid, pusher, bowl and processor tools can be washed in hot, soapy water.
Note: extreme care must be taken when washing the metal chopping blade, as this item is extremely sharp.
- 3 The processor bowl, cover, pusher, blades and metal plates may be washed in a dishwasher.
- 4 **Never immerse the processor body in water or any other liquid.** It may be wiped over with a clean, damp cloth – but only when unplugged from an electrical outlet.

White bread

5ml (1tsp) yeast
150ml (¼ pint) warm water
2.5ml (½ tsp) sugar
250g (9oz) strong plain white flour
5ml (1tsp) salt

Mix the yeast with the warm water and sugar and leave for 10 minutes. Place the dough blade in the processor bowl and put the flour and salt in the bowl. With the machine on a low setting, add the yeast mixture through the feed tube. Increase the speed and process for 1 minute, or until the dough is smooth and supple. Cover and leave to rise in a warm place for about an hour or until double in size.

Turn dough on to a lightly floured surface and knead lightly to remove the air bubbles. Shape into a rectangle and place in a greased 1lb loaf tin. Cover and leave in a warm place to prove for 30-35 minutes.

Fan oven: 200°C

Conventional oven: 220°C

Gas mark 7

Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

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