

morphyrichards®

## Cocktail blender



Please read and keep these instructions



**UK**

Helpline 0870 060 2612  
Replacement parts 0870 167 6643

**Ireland**

1800 409119

getting the best from your  
new cocktail blender...

- **Safety first**

*The cocktail blender blades are very sharp, therefore handle with care when using and cleaning.*

- **Operation**

*Do not overfill the cocktail blender. Refer to the operating chart for quantities and operating times.*

- **Ensure the cocktail blender lid is in place**

*When using the cocktail blender ensure the lid is in place before switching on and do not remove lid until the blades have stopped rotating.*

- **Warning Do not attempt to unscrew the stainless steel jug from the jug base.**

**2year**  
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## Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

**IMPORTANT: Damage to the appliance!**

In addition we offer the following essential safety advice.

## Location

- Remove all packaging and retain for future reference.
- Ensure the cocktail blender is used on a firm, flat surface.
- Do not use the cocktail blender outdoors or in a bathroom.
- Do not place the cocktail blender on a highly polished wooden surface as damage may occur to the surface.
- Do not place the cocktail blender on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- Do not let the mains lead overhang the edge of the table or work-top, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric hob, or in a heated oven.

## Children

- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.

## Personal safety

- **WARNING: The cocktail blender blades are very sharp.** Handle with care when using and cleaning.

- **WARNING: To protect against risk of electric shock NEVER immerse the cocktail blender body in water or in any other liquid and always ensure the electrical connections are kept dry.**
- Keep hands and utensils out of the cocktail blender when it is switched on.
- Allow hot liquids to cool before blending, always ensure the lid is fitted correctly.
- Avoid touching moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from cocktail blender blades during operation, to prevent personal injury and / or damage to the appliance.
- **Warning; Do not attempt to unscrew the stainless steel jug from the jug base.**

## Other safety considerations

- Disconnect the cocktail blender from the mains supply when not in use, before taking off attachments and before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Ring the helpline number for advice on examination and repair.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the cocktail blender for other than its intended use.
- Do not overfill the cocktail blender. This could cause damage to the motor. The 13 amp fuse will blow if the cocktail blender is overloaded. Replace the fuse and do not exceed the maximum recommended volumes. Refer to the operating chart.
- When using the cocktail blender ensure the lid is in place before switching on and do not remove the lid until the blade has stopped rotating.

## 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).

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.

**WARNING: 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 13 amp BS1362 fuse must be fitted.

This appliance does not need to be earthed. It is a double insulated product.

**Do not connect the live or neutral conductor wires to the earth connector.**

## Unpacking your cocktail blender

Carefully unpack your cocktail blender, as blades are very sharp.

Remove any stickers (except for serial label) and wash all the parts that are safe to immerse in water.

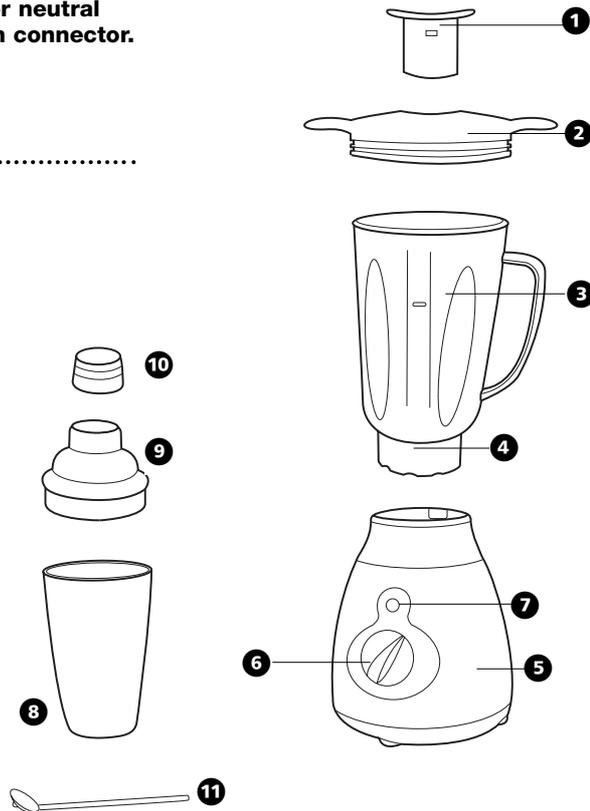
**WARNING: Never immerse the cocktail blender base unit in water or any other liquid.**

The base unit may be wiped with a clean, damp cloth, only when unplugged from the electrical socket.

This product is not suitable for cleaning in a dishwasher.

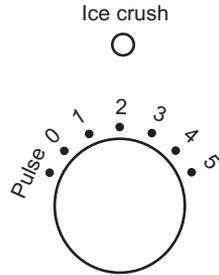
## Features

- ❶ Filler cap/spirit measure
- ❷ Lid
- ❸ Stainless steel blender jug
- ❹ Blades and jug base
- ❺ Cocktail blender base unit
- ❻ Control switch
- ❼ Ice crush button
- ❽ Cocktail shaker jug
- ❾ Lid with strainer
- ❿ Cocktail shaker cap
- ⓫ Stirring spoon



## Operating controls

The cocktail blender control switch has the following settings. Pulse, off and 5 speeds. Ice crush button.



The speed can be adjusted whilst the cocktail blender is in use.

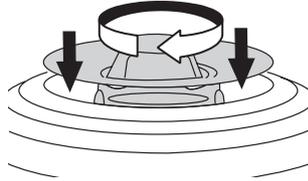
Using the pulse setting allows greater control over the texture of the drink or food produced. It is only intended to be used for short 'bursts' of blending.

## Operation

- 1** Ensure the cocktail blender base unit **5** is unplugged from the mains.
- 2** Place the cocktail blender jug onto the base unit and drop into place. Ensure the jug is securely in place.
- 3** Place the ingredients in the cocktail blender. (Please see page 5 for hints on blending food).
- 4** Place the lid **2** onto the cocktail blender.



- 5** Then put the filler cap **1** into position.



- 6** Plug in the cocktail blender and turn the control switch **6** to either pulse or speed 1 to speed 5 depending on the desired consistency. Always operate the cocktail blender with the lid in place.
- 7** Never operate the cocktail blender with more than 1 litre of liquid or when empty.
  - The filler cap can also be used as a spirit measure when making cocktails. Each mark is 25ml.

## Ice crushing

This product has a special ice crushing function.

- 1** Put the ice (straight from the freezer) into the stainless steel jug.
- 2** Press the ice crush button and hold for about 20 seconds or until all the ice is crushed.

## Operating chart

		<b>Volume</b>	<b>Speed</b>	<b>Time</b>	<b>Hints</b>
Blending/liquidsing	Cocktails, soups, drinks, milkshakes,	1.0 lt	1-5 + pulse	15 secs-1 min	Begin with low speed and increase to high if required.



Do not process for longer than recommended time.  
Do not exceed recommended maximum volumes.

## Hints and tips

Use your cocktail blender for soups, drinks, refer to the recipe book for more details.

- Don't put dry ingredients into the cocktail blender before switching on. If necessary, cut them into pieces, remove the filler cap, then with the machine running drop the pieces through one by one.
- When blending pour the liquids in first and then add the solid food. Begin blending at the lower speed and increase when needed.

### IMPORTANT:

To ensure the long life of your cocktail blender never run it for longer than 60 seconds and allow to cool for 5 minutes. Switch off as soon as you have reached the desired consistency.

- The machine will not work if the stainless steel jug is fitted incorrectly.
- Don't use the cocktail blender as a storage container. Keep it empty when not in use.
- Never blend more than 1 litre - less for frothy liquids such as milk shakes.

## Recipes

Your cocktail maker can also be used as a blender. Here are some recipes to try.

### **Bilinis with smoked salmon & cream cheese**

Serves 4

100g self raising flour  
1 medium egg  
150ml milk  
Salt and black pepper  
2 tsp wholegrain mustard  
2 tbsp chopped chives  
Oil for frying

100g cream cheese  
2 tbsp creme fraiche  
110g smoked salmon

Place the flour and the egg in the blender together. Gradually blend in the milk, seasoning and 1 tsp mustard. Stir in the chives.

Heat a little oil in a frying pan and pour the mixture in tablespoonfuls into the pan. When bubbles rise to the surface, turn over and cook for 1-2 minutes until golden. Use to make 8 bilinis. Cover in a dry tea towel to keep moist.

Mix together the cream cheese, creme fraiche and 1 tsp mustard. Spoon onto the bilinis and top with salmon.

Serve with a wedge of lemon and black pepper.

### **Chicken and wild mushroom parcels**

Serves 4

2 tbsp oil  
2 tbsp dried porcini mushrooms, rehydrated  
150g exotic mushrooms (oyster, shiitake, chestnut), sliced  
1 clove garlic, chopped  
3 tbsp marsala wine  
Salt and black pepper  
25g cream cheese

4 boneless, skinless chicken breasts  
375g ready rolled puff pastry  
Beaten egg to glaze

Heat 1 tbsp oil in a frying pan and fry the mushrooms and garlic for 2-3 minutes. Add the marsala and reduce by half. Season well.

Place in the blender with the cream cheese and blend until coarsely chopped.

Preheat the oven to 200°C, gas mark 6.

Pan fry the chicken in 1 tbsp oil until browned. Spoon the mushroom mix over each breast.

Brush the pastry with egg and cut lengthways into 8 strips. Wrap 2 strips round each chicken breast slightly overlapping. Place on a baking tray and brush with egg. Bake for 30 minutes.

### **Roast chicken with cranberry stuffing**

Serves 4

1.4 kg chicken  
2 tbsp oil  
1 small onion chopped  
2 cloves garlic, chopped  
50g dried cranberries  
2 tbsp freshly chopped parsley  
1 tsp dried rosemary  
2 tbsp port  
150g white bread  
6 tbsp water  
25g butter

Preheat the oven to 200°C, gas mark 6.

Place chicken in a large roasting tin and roast for 1 hour 20 minutes (20 mins per 450g + 20 mins), or until cooked throughout and juices run clear.

To make the stuffing, heat the oil in a frying pan and fry the onion and garlic for 2-3 minutes until softened. Add the cranberries, cranberry sauce, herbs and port and fry for 1-2 minutes.

Place the bread in the blender to make breadcrumbs and stir into the pan with the water and butter. Cook for 1 minute and press into a small roasting tin and put in the oven with the chicken for the last 20 minutes.

**Stuffed mushrooms**

Serves 4 as a starter  
 3 tbsp olive oil  
 100g smoked bacon, chopped  
 1/2 red onion finely chopped  
 1 clove garlic chopped  
 Small handful of flat leaf parsley, chopped  
 4 sun dried tomatoes, chopped  
 Black pepper  
 100g white bread  
 4 large flat mushrooms, skin removed  
 2 tbsp double cream

Preheat oven to 200°C gas mark 6.

Heat the oil in a frying pan and fry the bacon for 1-2 minutes. Add the onion, garlic parsley and tomatoes and fry for another 1-2 minutes. Season.

Place the bread in the blender to make fine breadcrumbs and add to the pan. Place the mushrooms on a baking tray, stalk side up. Press the mixture onto the mushrooms and bake for 20 minutes. Drizzle over the cream and serve.

**Fresh fruit smoothie**

Serves 2  
 1 banana, sliced  
 6 strawberries  
 1/4 small cantaloupe melon, cubed  
 150ml cranberry juice  
 150ml orange juice

Place all the ingredients in the blender and blend until thick and smooth.

Pour into 2 tall glasses and serve immediately. Ideal served at breakfast.

**Frozen black forest smoothie**

Serves 2  
 250g frozen black forest fruits  
 100g natural yoghurt  
 200ml orange juice  
 2 tsp honey

Place all the ingredients in the blender and blend until thick and smooth.

Serve immediately, semi frozen.

**Banana and vanilla milkshake**

Serves 2  
 1 banana, sliced  
 5 scoops vanilla ice cream  
 1/2 tsp vanilla extract  
 3 tbsp maple syrup  
 300ml milk

Place all ingredients except milk in the blender and blend together. Gradually add the milk and whisk until smooth and thick.

**Chocolate chip milkshake**

Serves 2  
 5 scoops chocolate ice cream  
 2 tbsp chocolate sauce  
 300ml milk  
 1 tbsp chocolate chips

Place the icecream and chocolate sauce in the blender and blend together. Gradually add the milk and whisk until smooth and thick. Stir in the chocolate chips.

**Plum brown betty**

Serves 4  
 75g butter  
 50g caster sugar  
 2 tbsp double cream  
 4 ripe plums, sliced  
 75g white bread  
 25g muscovado sugar  
 1 tbsp plain flour  
 1 tsp mixed spice

Preheat oven to 190°C, gas mark 5.

Melt the butter, caster sugar and cream in a small saucepan. Divide half of this between ramekins. Top with half the plums.

Place the bread in the blender to make fine breadcrumbs and mix with the muscovada, flour and mixed spice. Press half this mixture over the plums. Top with remaining plums and then the remaining breadcrumb mixture. Pour over the remaining butter mixture.

Bake for 30 minutes until bubbling. Cool slightly before turning out.

## Cleaning and storage

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Before cleaning and maintenance, switch the appliance off and unplug it.

After use, fill the cocktail blender with warm water, 1 litre and run for 30 seconds on the pulse setting and repeat as necessary. Never use abrasives or cream cleaners.

Clean the base unit with a damp cloth or kitchen paper roll.

**WARNING : Never immerse the cocktail blender base unit in water.**

### To clean the jug

- 1 Remove the filler cap and lid from the jug.
- 2 Clean all parts with warm soapy water.
- 3 Reassemble the jug by carefully placing on the base unit ensuring it fits correctly.

**WARNING: Be very careful when cleaning the jug as the blades are extremely sharp.**

## Helpline

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If you have any difficulty with your appliance, do not hesitate to call us. We're more likely to be able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Model number as shown on the underside of the appliance.
- Serial number



