

morphyrichards®

Professional kitchen machine with attachments



Please read and keep these instructions



getting the best from your
new kitchen machine...

- *Ensure the blades have stopped rotating before lifting the mixer head upwards.*
- *Never run the mixer for longer than 10 minutes as it will overheat.*
- *Never run the blender for more than 1 minute. Allow to cool down for 3 minutes.*
- *It is advisable to use the anti-spill bowl cover.*

2year
guarantee

CE

www.morphyrichards.co.uk

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

- Do not use outdoors.

Mains lead

- The mains lead should reach without straining the connections.
- Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and table.
- Do not let the lead run across a cooker or toaster or other hot area which might damage the cable.

Personal safety

- **WARNING: To protect against fire, electric shock and personal injury do not immerse cord, plug or mixer in water or other liquid.**
- Unplug from outlet when not in use, before cleaning, removing or attaching parts. To disconnect, turn off, grasp plug and unplug from wall. Never pull on the cord.
- Avoid contact with moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from the beater, whisk or dough hook during operation to prevent injury or damage to the mixer.
- Don't let rotating blades touch the mains cable.

- **WARNING: Take care when handling metal blades they are very sharp.**
- Remove the attachments from the mixer before washing.
- Keep hands and other utensils out of the bowl while blending food to reduce the risk of severe injury to persons or damage to the unit.
- Make sure the mixer is switched off before connecting to or disconnecting from the mains supply.
- Do not use during cooking processes or with boiling liquids.
- Do not operate in the presence of explosive and/or inflammable fumes.

Children

- Do not allow children to use this appliance. Children are vulnerable in the kitchen particularly when unsupervised and if appliances are being used or cooking is being carried out.

Other safety considerations

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not overfill the blender. This could cause damage to the motor. The 3 amp fuse will blow if the blender is overloaded. Replace the fuse and do not exceed the recommended volumes.
- Do not use accessories not recommended by the manufacturer as there is the danger of fire, electric shock or personal injury.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Unplug from outlet when not in use.
- It is advisable to operate the mixer with the splash cover in place.
- When blending hot liquids remove the goblet from the blender lid.
- Do not use this appliance for other than the intended use.

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).

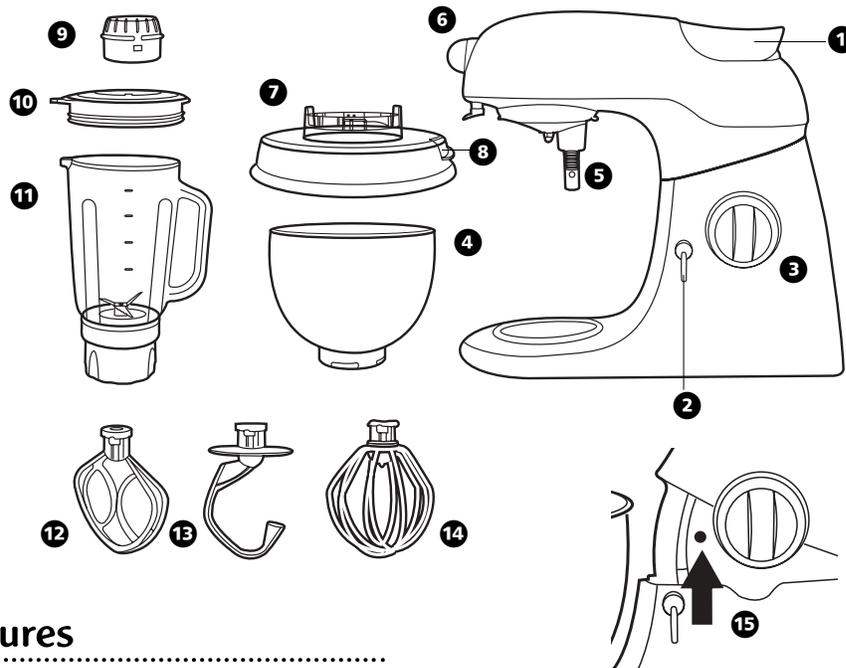
If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

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 3 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Illustration



Features

- | | |
|------------------------------------|----------------------|
| ① Outlet cover for blender | ⑨ Goblet |
| ② Mixer head release lever | ⑩ Blender lid |
| ③ Speed/pulse selector | ⑪ Blender jug |
| ④ Bowl | ⑫ Beater |
| ⑤ Mixer head | ⑬ Dough hook |
| ⑥ For attachments (optional extra) | ⑭ Whisk |
| ⑦ Splash cover | ⑮ Mixer reset button |
| ⑧ Window - to add ingredients | |

The mixer tools and their uses

WARNING: Never run the mixer for longer than 10 minutes as it will overheat.

Wash all parts before first use, see cleaning instructions page 7.

The whisking attachment

Use the whisk attachment for whisking eggs, cream, instant puddings, all in one cake mixes, creaming margarine with sugar (use a block margarine at room temperature) and mixing eggs into sponge and fruit cakes.

- Don't use the whisk for heavy mixtures as you could damage it.

Dough hook

Use the dough hook for yeast mixtures.

Beater

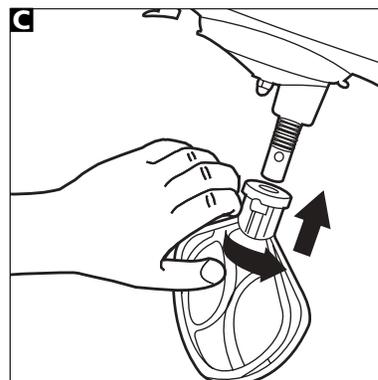
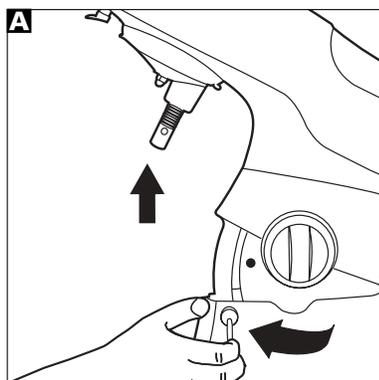
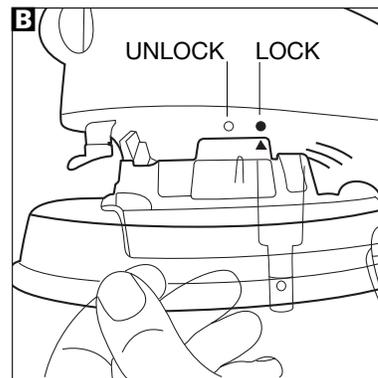
Use beater for mixing flour or fruit into cake mixes and making short crust pastry.

Splash cover

The splash cover is used to prevent any splash back of ingredients. The window can be used to add ingredients during mixing.

To use the mixer

- 1 Turn the release knob to the 'unlock' position and raise the mixer head. **A**
You will hear a click.
- 2 Put the ingredients into the bowl, then fit the bowl onto the base and turn clockwise to lock in place.
- 3 Locate the splash cover if required over the attachment head then turn anti-clockwise to lock in position. **B**
- 4 Choose a tool, insert the tool into the attachment head, push up and twist anti-clockwise to lock in place. **C**
- 5 Turn the release knob to the 'unlock' position and lower the mixer head until it clicks shut.
- 6 Plug the mixer into the mains outlet, then select a speed.
- 7 Mix until desired consistency is reached.
- 8 To switch off, turn the speed selector switch back to 'O'.



Which speed to use

This may help you to select a speed for most tasks. These guides are recommendations. Please adjust the mixer speed as necessary.

Task	Setting
Fold, stir or cream butter and sugar	1-4
Making pastry	1-4
Kneading	1-4
Mix cake mixes, cookie dough, mash potatoes	5-9
Whisking	11-Max & pulse
Blending	11-Max & pulse

To add more ingredients

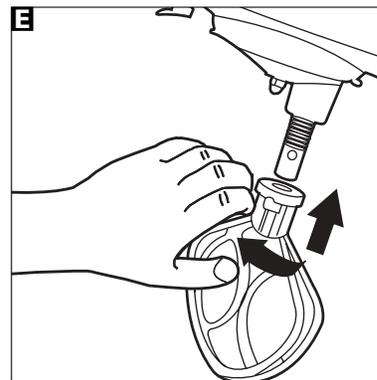
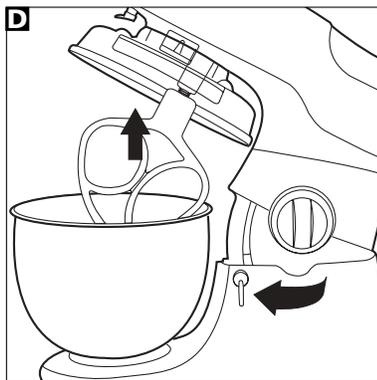
- 1 Lift up the window on the splash cover to add further ingredients during the mixing process.

To remove tools

- 1 Switch the mixer off and unplug the unit.
- 2 Turn the release knob to the 'unlock' position and raise the mixer head. **D**
- 3 Push up and twist clockwise to remove the tool. **E**

Choosing a speed

- If you have got something in the bowl that might splash (e.g. cream or flour), use the bowl cover, then start on the lowest speed and increase if necessary.
- If you feel the machine labouring, increase the speed.
- Use the pulse setting when you require a short burst at maximum speed, usually required in whisking.



Using the blender

WARNING: To prevent injury keep hands and other utensils out of the jug while blending food.

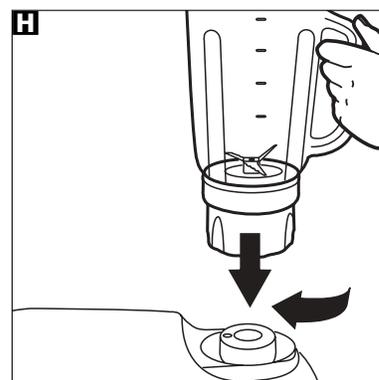
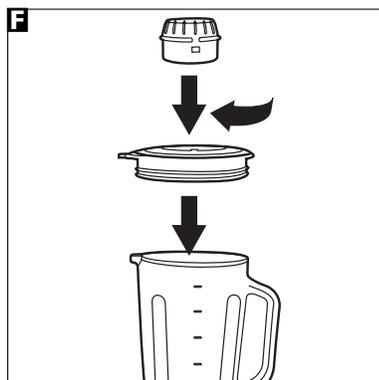
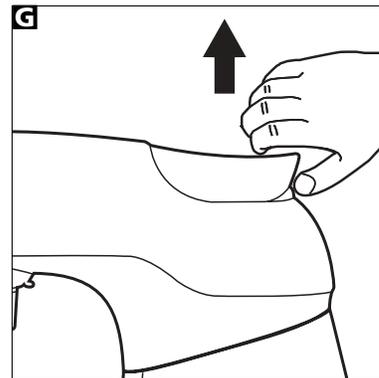
Use the blender for soups, drinks, mayonnaise, breadcrumbs, biscuit crumbs and chopping nuts.

- 1 Ensure the mixer head is in the down position and that there are no tools inserted in the mixer head.
- 2 Put your ingredients into the jug.
- 3 Put the lid, goblet onto the jug. **F**
- 4 Remove the outlet cover. **G**
- 5 Place the blender onto the outlet and turn clockwise to lock in position. **H**
- 6 Switch on by using the speed switch. Refer to operating chart.
- 7 To remove the blender turn it anti-clockwise and lift off.

- Don't process spices such as cloves, dill and cumin seeds as they damage the blender plastic parts.
- The blender is not suitable as a storage container. Don't leave ingredients to stand inside it either before or after processing.
- Never exceed the maximum capacity.
- When making mayonnaise, put all ingredients, except oil into the blender. Then with the machine running, remove the goblet and add the oil slowly and evenly.
When processing foods with strong colour (eg. carrots) the plastic parts of the appliance may become discoloured. Use cooking oil to clean any discoloured parts.

Hints for blending

- Never remove the blender or its lid until the blades have completely stopped rotating.
- Never blend very hot liquids.
- Never run the blender for longer than 1 minute.
- Don't put dry ingredients into the blender before switching on. Cut them into cubes and drop them through the goblet while the machine is running.

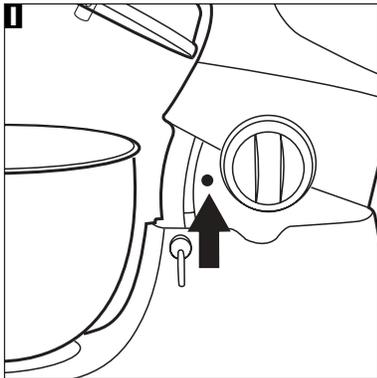


- For blending and chopping, select a slow speed for soft ingredients, increase the speed if required to produce the consistency required.
- Select a high speed for chopping or blending hard ingredients.

Trouble shooting

If the mixer stops working check the reset button has not popped out. This happens due to overheating which is caused by overloading the mixer.

Wait a few minutes for the mixer to cool down and press the reset button back in. **I**.



Cleaning

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

- 1** Remove all attachments. All attachments can be washed in warm soapy water. Ensure that they are thoroughly dried.
 - 2** Wipe the outside of the mixer with a damp cloth, then leave to air dry. Never use abrasives or immerse in water.
 - 3** Wash the bowl in hot soapy water. After cleaning re-fit the bowl. This will keep the mixer head mechanism covered.
 - 4** Fill the blender with warm water, fit the lid and goblet, then switch on to MAX for 20-30 seconds. Empty then rinse. Wipe then leave to air dry.
- Do not leave the blender in water to soak or leave water in the blender.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely 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.



Your two year guarantee

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

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 Morphy Richards at the address shown.

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.

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.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example appliances should have been regularly descaled.

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.

- This guarantee is valid in the UK and Ireland only.

morphy richards®

The After Sales Division,
Registered address,
Morphy Richards Ltd, Mexborough,
South Yorkshire, England, S64 8AJ

Helpline (office hours)
UK 0870 060 2612
Republic of Ireland 1800 409119