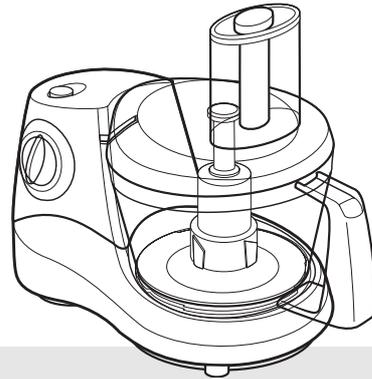


**morphyrichards®**

# Food processor



**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 food processor...

## **Safety locking lid**

- *The processor will not work unless the lid is correctly fitted*
- *The lid will not close fully when all the tools are stored in the bowl for safety*

## **Safety first**

- *The metal blade and disc attachments are very sharp. Always take care when handling, especially when removing from the bowl and cleaning.*

**2year**  
guarantee



[www.morphyrichards.co.uk](http://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

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use outdoors.

### Mains lead

- The mains lead should reach from the socket to the appliance 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.
- Do not place the appliance where the mains lead could fall into a sink.

### Your safety

- **WARNING: The metal blade and disc attachments are very sharp. Always take care when handling, especially when removing from the bowl and cleaning.**
- **WARNING: Don't touch 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.**

- **WARNING: Never put your fingers into the feed tube, always use the food pusher.**
- Unplug from the socket when not in use, before putting on or taking off attachments and before cleaning.

### Children

- **WARNING: Never allow a child 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.

Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

### Other safety considerations

- To protect against fire, electric shock and personal injury do not immerse cord, plugs or main body in water or other liquid.
- 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 use accessories not recommended by the manufacturer as there is the danger of fire, electric shock or personal injury.
- Do not overfill the processor. This could cause damage to the motor.
- Do not process for longer than the time periods recommended.
- When using the processor, do not remove the lid until the blade has stopped rotating.
- Always remove the tool before emptying the processor bowl of its contents.
- 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.
- Do not place on or near a hot gas or electric hob or in a heated oven.

## 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).

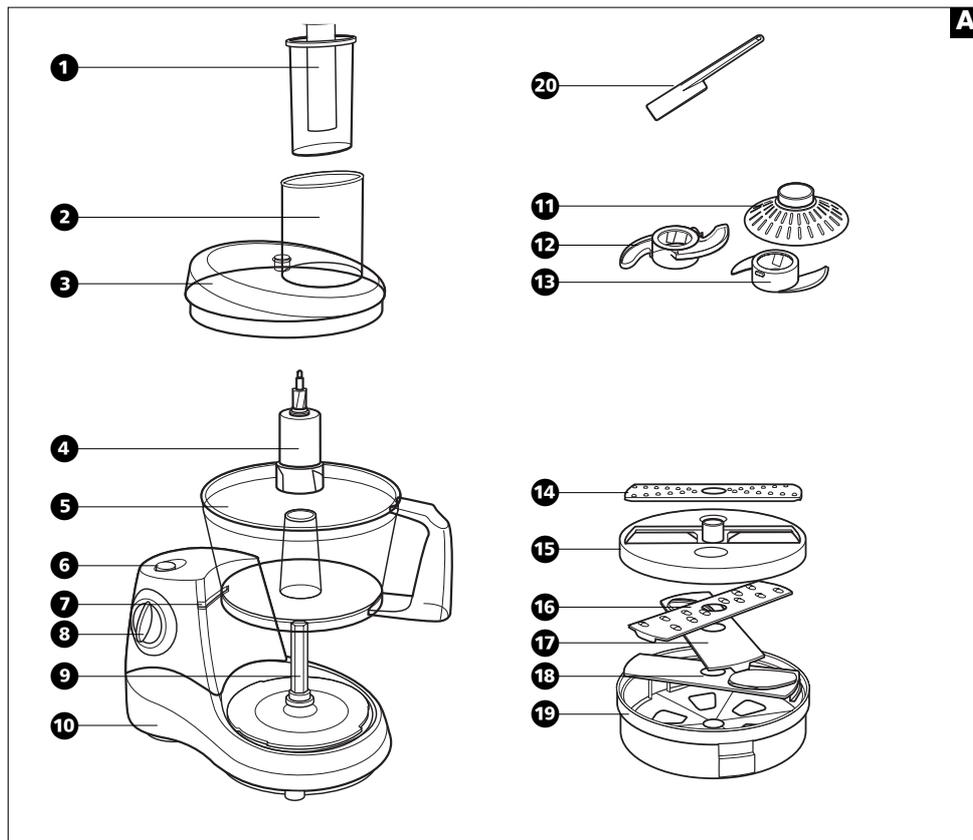
If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

**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 replacement, a BS1362 5 amp fuse must be fitted.

## Features

- 1 Two-piece food pusher
- 2 Pusher tube
- 3 Lid
- 4 Tool adaptor
- 5 Processing bowl
- 6 Pulse operation button
- 7 Lid safety interlock
- 8 Speed control dial
- 9 Drive shaft
- 10 Main body
- 11 Whisk
- 12 Metal chopping blade & safety cover
- 13 Plastic dough blade
- 14 Fine shredder blade
- 15 Blade holding disk
- 16 Coarse shredder blade
- 17 Fine slicer blade
- 18 Coarse slicer blade
- 19 Tool storage pod
- 20 Spatula



## Before first use

Carefully unpack the processor, checking all parts against the illustrations. Remove any stickers (except for the rating plate) and wash all the parts which are safe to immerse in water.

**IMPORTANT:** Never immerse the main body in water or any other liquid

- 2 Place the tool adaptor **4** over the central column.
- 3 Fit the required tool, see following section.
- 4 Place the lid **3** on the bowl by lowering on with the safety catch just in front of the main body, then twist clockwise to lock **C**.
- 5 Plug into the mains supply.
- 6 Process the food by using the control dial or pulse button.

## Operating controls

The speed control dial **3** has three positions:

- 0 Off
- 1 Low speed
- 2 High speed

The pulse button **6** allows greater control over texture of the food produced. To operate simply press the pulse button until the food has reached the desired texture.

## Setting up

- 1 Lower the processing bowl **5** onto the main body **10** such that the three lugs locate into the three slots, then rotate the bowl clockwise until it locks into position **B**.

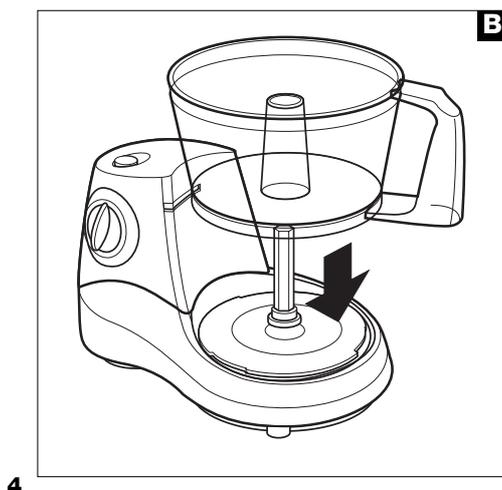
## Fitting and using the tools

All tools are fitted within the processor bowl and drop over the tool adaptor, locating at the top or bottom.

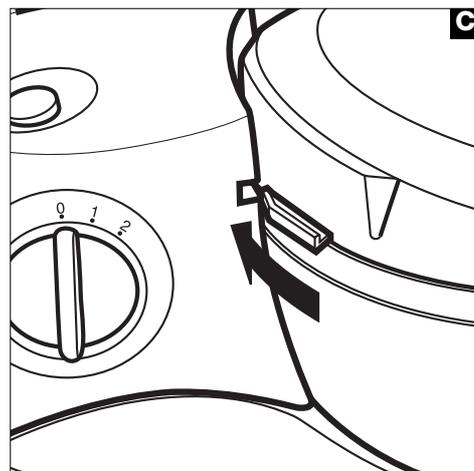
### Metal blade, plastic blade and whisk

These three tools locate in the bottom position on the tool adaptor.

- 1 Choose your tool and drop it over the tool adaptor **D**.
- 2 Place the food into the bowl.
- 3 Replace the lid with the pusher **1** located in the pusher tube **2**.
- 4 Process the food.



4



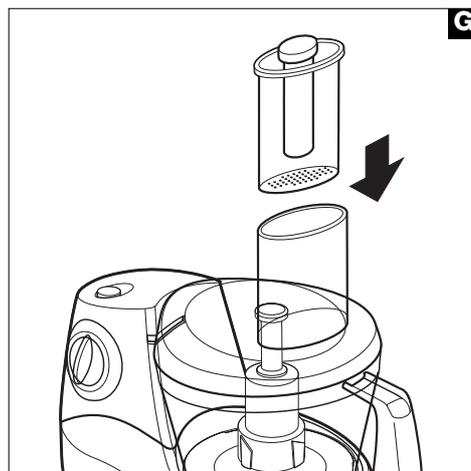
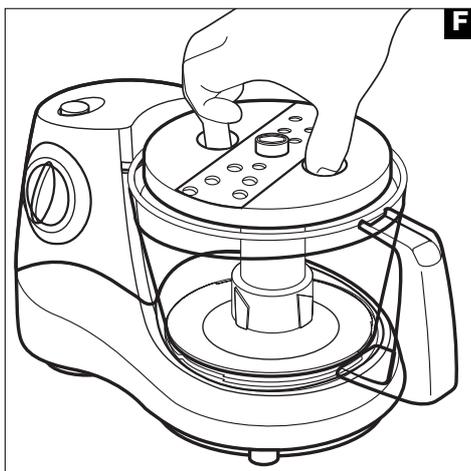
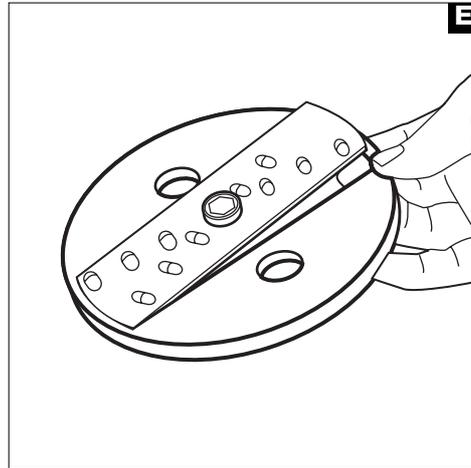
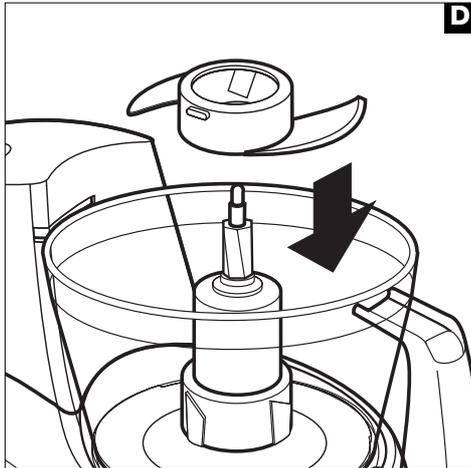
## Slicing and grating blades

The blades **14**, **16**, **17** and **18** are stored in the tool storage pod **19**. The blade holding disk **15** is also the lid of the pod. These blades locate in the upper position of the tool adaptor.

- 1** Choose which blade you wish to use and place it into the plate holding disk **15**.
- Blades can be removed from the blade holding disk or the lid by pushing up from behind **15**.
- 2** Use the two finger holes in the plate holding disk, locate the disk onto the tool adaptor inside the bowl **14**.
- 3** Replace the bowl lid.
- 4** Insert the food to be sliced or grated into

the the pusher tube.

- 5** Insert the pusher into the pusher tube **13**.
  - 6** Switch on and process the food by pushing the food onto the rotating blade by pushing with the pusher tube.
    - To feed in large pieces of food use the large pusher (with the small pusher locked inside).
    - To feed in small amounts of ingredients, liquids and oils, remove the small pusher from the inside of the large pusher by unlocking it. Feed the food through the tube of the large pusher with the small pusher.
- WARNING: never insert your fingers into the pusher tube.**



## Reference table

Tool	Function	Types of food	Max vol.	Speed	Time	Special notes	
Metal blade	Chopping	Meat, vegetables, cheese, chocolate	700g	Pulse	15-20 secs	Pulse gives control over texture, ideal for coarse chopping	
				2			Increase time for finer food
	Blending	Soups, drinks	700g	1-2	20 secs		
	Pureeing	Cooked vegetables and potatoes, fruit	600g	2	10-15 secs		
Plastic dough blade	Kneading	Mixing	Pastry, scones	350g	2	1 min max	Max vol = weight of flour
		Cakes (total weight)	1kg	2	1 min max		
		Bread dough	600g flour	2	20 secs	400g water	Max vol = weight of flour + 2 min rest Do not over process
Slicing blades	Slicing	Vegetables, cheese, potatoes, fruit		1-2			
Shredding blades	Shredding	Vegetables, cheese, fruit, chocolate		1-2			
Whisk	Whisking	Egg whites (min 2-max 4)	4 eggs	2	1-2 mins		
		Cream	570ml	2	40-50 secs	Do not over process	

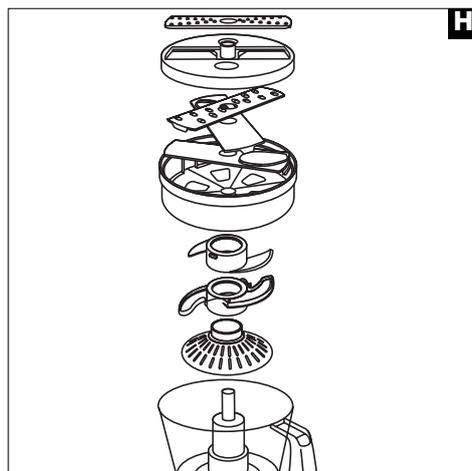
Do not process for longer than recommended time  
Do not exceed recommended maximum volumes

## Tool storage

The tools can be stored in the bowl as they were when purchased. Place them in as follows: whisk, metal chopping blade, plastic dough blade, blade storage pod **H** and then the lid.

**IMPORTANT:** The lid sits on top and will not locate in the safety interlock to prevent accidental operation during storage.

**WARNING: When removing the tool storage pod, do not put your fingers in the blade holding disk. Blades within the pod are sharp.**



## Dismantling after use

- 1 Unplug the processor.
- 2 Remove the processor bowl lid by turning anti-clockwise.
- 3 Carefully remove the blade/disc and tool adaptor.  
**WARNING: The metal tools are very sharp.**
- 4 Unlock and remove the processor bowl.

## Hints and tips

- Pre-cut larger pieces to make them fit into the feed tube. When chopping hard foods (eg meat, cheese) cut into 1 inch/2.5cm cubes.
- For grating, place food horizontally into the feed tube; for slicing, place the food vertically.
- If slicing carrots or similar use the small food pusher.
- When using the whisk, use the maximum speed setting.
- Use the spatula provided to remove processed food from the lid and processor bowl.  
**IMPORTANT:** Never use the whisk attachment for dough kneading.

## Cleaning

- 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 or in a dishwasher.  
**WARNING: Extreme care must be taken when washing the metal chopping blade, as it is extremely sharp.**
- 3 With the appliance unplugged from an electrical socket, wipe the processor body over with a clean, damp cloth.  
**IMPORTANT:** Never immerse the processor body in water or any other liquid.

## 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.



## Recipes

### Spicy Carrot & Cabbage Salad

Serves 6-8

142ml carton soured cream  
6 tbsp mayonnaise  
Zest and juice of 1 lime  
1 tbsp Cajun seasoning  
20g pack chives, chopped  
3 large carrots  
1 small white cabbage (approx. 500g)  
Salt and black pepper

Mix together all the ingredients except carrots and cabbage.

Grate the carrots using the coarse grater attachment. Transfer to a bowl. Shred the cabbage using the thin slicing attachment and mix with the carrots.

Mix in the dressing and season to taste. Season to taste. Leave for 1 hour before serving.

### Raspberry, Mascarpone & Rum Ice Cream

Serves 6

500g mascarpone  
1 tbsp lemon juice  
100g icing sugar  
170g raspberries  
3 medium eggs, separated  
3 tbsp rum  
1 tsp vanilla essence

Place all the ingredients except the egg whites in the bowl with the chopping blade attachment and blend together.

Place in a freezerproof container and freeze for 2 hours, stirring occasionally.

Using the whisk attachment, whisk the egg whites until stiff peaks form then fold into the ice cream mixture. Allow to freeze. Remove from the freezer 10 minutes before serving to soften slightly.

### Potato Rösti with Creamed Spinach & Poached Eggs

Serves 4

4 baking potatoes  
1 onion  
4 tbsp oil

Salt and black pepper  
225g baby spinach  
4 tbsp crème fraîche  
Large pinch nutmeg  
4 medium eggs

Peel the potatoes and boil whole for 15 minutes. Drain and run under cold water to cool.

Slice the onion using the thin slicing blade and fry in 1 tbsp oil for 3-4 minutes until browned. Grate the potatoes using the coarse grater attachment and transfer to a bowl. Mix in the onions and season. Divide into 4 and press into rounds. Shallow fry in remaining oil for 6-7 minutes on each side until golden and crisp.

Blanch the spinach and drain well. Press out any excess liquid. Chop the spinach using the chopping blade and place in a small saucepan. Add the crème fraîche, nutmeg and seasoning. Cook for 1-2 minutes.

Poach the eggs in boiling water according to taste. Place each rösti on a plate top with a little spinach and then an egg.

### Pork in Cider

Serves 4

750g pork fillet, diced  
2 tbsp oil  
1 large onion  
3 tbsp plain flour  
2 chicken stock cubes  
440ml can cider  
Salt and black pepper  
2 potatoes  
1 apple, peeled and quartered

Preheat oven to 200°C, Gas 6.

Fry the pork in the oil until browned and set aside.

Using the fine slicing attachment, slice the onion and fry in the pan until softened. Add the flour and cook for 1 minute. Dissolve the stock cubes in 200ml boiling water and gradually stir into the onions with the cider. Bring to the boil, stirring until thickened. Add the pork back to the pan. Season.

Using the thin slicing attachment, slice the potatoes and apple. Pour half the pork mixture into a casserole dish, top with half the potato and apples. Pour over the remaining pork and then top with the remaining potato and apple.

Cover and bake for 1½ hours until pork is tender.

**Parmesan Biscuits with Onion Relish**

Serves 4

**Onion Relish**

3 red onions  
1 tbsp oil  
100g muscovado sugar  
50g balsamic vinegar  
50g red wine vinegar  
Salt and black pepper

**Parmesan biscuits**

50g Parmesan  
100g butter, softened  
150g plain flour  
1 tsp sesame seeds  
1/2 tsp dried rosemary  
1/2 tsp cracked black pepper

To serve: Cheddar cheese

For the relish, use the chopping blade to chop the onions and fry gently in the oil for 5-6 minutes until softened, stirring occasionally. Add the remaining ingredients and simmer for 15 minutes until thick and caramelised. Allow to cool.

For the biscuits, preheat the oven to 200°C, Gas 6.

Grate the Parmesan using the fine grater attachment. Using the chopping blade, blend together all the biscuit ingredients including Parmesan to form a dough. Knead lightly and divided into 12 balls. Flatten into discs with your palms and place on a greased baking sheet. Bake for 15-20 minutes or until golden. Cool on a wire rack.

Serve biscuits with the onion relish and Cheddar cheese.

**Mini Frittatas**

Makes 10

1 small courgette  
1 red onion  
1 tbsp oil  
50g Cheddar cheese  
6 medium eggs  
100ml milk  
Salt and black pepper

Preheat the oven to 200°C, Gas 6.  
Using the coarse grater attachment, grate

the courgette and onion. Heat the oil in a frying pan and fry for 3-4 minutes until softened. Divide between 10 sections of a deep non-stick muffin tin. Grate the cheese using the coarse grater attachment and sprinkle on top.

Using the whisk attachment, whisk the eggs, milk and seasoning and pour over the vegetables. Bake for 25-30 minutes until well risen and golden. Loosen from the tin to remove.

**Hot Smoked Salmon Paté**

Serves 4-6

1 ciabatta loaf  
Olive oil  
300g hot smoked salmon  
Handful parsley  
1 tsp horseradish sauce  
1 tsp wholegrain mustard  
1 tsp honey  
3 tbsp mayonnaise

Preheat the oven to 200°C, Gas 6.

Slice the loaf lengthways and brush with olive oil. Cut each half into 8 strips and place on a baking tray. Bake for 10 minutes until golden.

Meanwhile, place the remaining ingredients in the bowl and blend together. Serve with the warm ciabatta toasts.

Alternatively, to replace hot smoked salmon, use raw salmon fillets cooked at 200°C, Gas 6, for 30 minutes and allow to cool.

**Courgette & Wild Mushroom Pasta Sauce**

Serves 4

30g dried wild mushrooms  
1 onion  
3 tbsp oil  
3 tbsp sherry  
1 bunch spring onions  
Handful parsley  
2 courgettes  
50g Parmesan  
500g mascarpone  
100ml milk  
Salt & black pepper

Rehydrate the mushrooms according to pack instructions. Drain. Chop the onion using the chopping blade and fry in a saucepan in 2 tbsp oil until softened. Add the mushrooms and sherry and reduce by half.

Chop the spring onions and parsley. Using the coarse grater attachment, grate the courgettes and mix with the spring onions. Fry in 1 tbsp oil until softened.

Grate the Parmesan using the fine grater attachment and add to the mushroom mixture with the mascarpone, milk and seasoning and bring to the boil, stirring. Blitz in the processor. Add to the courgettes and heat through.

Stir into freshly cooked pasta.

### **Citrus Chelsea Buns**

Makes 8

350g strong white bread flour  
Pinch salt  
1 tbsp caster sugar  
1 tsp Fast Action dried yeast  
1 medium egg, beaten  
150ml warm milk  
25g very soft butter  
3 tbsp marmalade  
75g mixed fruit  
1 tbsp honey

Mix together the flour, salt, sugar and yeast in the bowl.

Using the dough hook attachment, gradually add the egg and milk. Knead on the low speed for 4 minutes until an elastic dough is formed.

Preheat oven to 200°C, Gas 6.

Roll the dough out to a rectangle approx. 30x23cm. Mix together the butter and marmalade and spread over the dough. Sprinkle over the fruit. Roll up and cut into 8 rounds. Place in a tin approx. 20x23cm, until just touching. Cover and place in a warm place until doubled in size.

Bake for 20-30 minutes. Brush with honey and cool.

### **Chocolate Marquise**

Serves 6-8

1 ripe peach  
200g plain chocolate  
100g unsalted butter, softened  
175g icing sugar  
3 medium eggs, separated

Line a loaf tin with cling film.

Using the chopping blade, chop the peach and set aside. Place the chocolate in a bowl over a pan of simmering water until melted.

Beat the butter and icing sugar together using the chopping blade until pale. Beat in the egg yolks.

Using the whisk attachment, whisk the egg whites until stiff peaks form. Mix the chocolate and peach into the butter mixture and then fold in the egg whites. Pour into the loaf tin and cover with cling film.

Chill for 4 hours or overnight. Slice using a hot knife. Serve with cream or chocolate sauce.

### **Chicken Satay Kebabs**

Serves 4

500g boneless, skinless chicken breasts  
2 tsp ground cumin  
2 tsp ground coriander  
2 tsp chilli sauce  
2 tbsp Thai fish sauce  
2 tbsp soy sauce  
1 onion  
1 tbsp oil  
1/2 250ml carton coconut cream  
8 tbsp crunchy peanut butter  
Large handful coriander leaf

Cut the chicken into 1cm strips and mix with 1 tsp each cumin, coriander and chilli sauce, and 1 tbsp each fish and soy sauce. Marinate for 1 hour. Thread onto 8 wooden satay sticks and grill for 15-20 minutes, turning occasionally.

Meanwhile, chop the onion using the chopping blade and fry in the oil for 3-4 minutes until softened. Add the remaining spices, chilli, fish and soy sauce, coconut, peanut butter and 6 tbsp water and bring to the boil. Simmer for 1-2 minutes.

Roughly chop the coriander using the chopping blade and stir into the sauce. Serve with the satay kebabs.

### **Chicken Baked in Sweet Pepper Sauce**

Serves 4

4 red peppers, quartered  
2 cloves garlic  
Olive oil  
500g new potatoes  
4 boneless, skinless chicken breasts  
400g tin chopped tomatoes  
4 sun dried tomatoes  
3 tbsp sun dried tomato paste  
50g pitted black olives  
Handful parsley

Salt and black pepper  
25g Parmesan, grated

Preheat oven to 200°C, Gas 6.

Place the peppers and garlic on a baking sheet and drizzle with oil. Roast for 30 minutes.

Using the thin slicing attachment, slice the new potatoes and scatter on the base of a large roasting tin. Top with the chicken.

Place the peppers, garlic, tomatoes, paste, olives, parsley and seasoning in the bowl and purée using the chopping blade until smooth. Pour over the chicken and sprinkle over the Parmesan.

Bake for  $\frac{3}{4}$  - 1 hour or until chicken is cooked throughout.

### Caribbean Fruit Punch

Serves 4

1 ripe mango  
 $\frac{1}{2}$  small pineapple, diced  
100ml coconut cream  
200g natural yoghurt  
300ml orange juice  
2-3 tbsp rum (optional)

Remove the mango flesh from the stone and place in the processor bowl with the pineapple. Add the coconut cream and using the chopping blade, blend until smooth. Add the remaining ingredients and process until well blended.

Served chilled.

### Calzone Pizza

Serves 2

200g tin chopped tomatoes  
2 tbsp sun dried tomato paste  
 $\frac{1}{2}$  tsp mixed herbs  
 $\frac{1}{2}$  tsp sugar  
350g strong white bread flour  
1 tsp salt  
1 tsp Fast Action dried yeast  
2 tbsp olive oil  
200ml warm water  
50g pepperoni  
100g mozzarella, sliced

Place the tomatoes, paste, herbs and sugar in a small saucepan and bring to the boil. Simmer for 3-4 minutes until thick. Allow to cool.

Place the flour, salt and yeast in the bowl with the kneading blade attached. Blend in the

oil and water to form an elastic dough. Knead on a low speed for 4 minutes.

Divide the dough in half and roll each out into a 25cm circle. Spread the tomato sauce over half of each circle, top with the pepperoni and mozzarella and fold the plain side over to form a semi-circle.

Transfer to a large greased baking sheet and bake for 20-30 minutes until golden.

### Classic Caesar Salad

Serves 2

1 large egg  
1 clove garlic  
6 anchovy fillets  
2 tsp mustard powder  
Juice of  $\frac{1}{2}$  lemon  
 $\frac{1}{2}$  tsp Worcestershire sauce  
150ml olive oil  
 $\frac{1}{2}$  tsp cracked black pepper  
1 ciabatta roll, cubed  
Oil for shallow frying  
1 large romaine lettuce  
Parmesan shavings

Place the egg, garlic, 3 anchovy fillets, mustard, lemon juice and Worcestershire sauce in the bowl and mix together using the chopping blade. With the motor running, gradually add a slow stream of oil until used up and the dressing is the consistency of single cream. Stir in the pepper. Chill.

Heat the oil in a frying pan and fry the ciabatta cubes for 2-3 minutes turning occasionally until golden and crispy. Allow to cool slightly.

Thickly shred the lettuce and mix with enough Caesar dressing to taste. Top with remaining chopped anchovies, croutons and Parmesan shavings.

## 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) along with a copy of proof of purchase. Subject to the exclusions set out below (1-6), the faulty appliance will then be repaired or replaced and dispatched usually within seven 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 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 two-year guarantee the appliance must have been used according to the manufacturers instructions. For example appliances should have been regularly descaled.

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, mis-use, 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 appliances 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**<sup>®</sup>

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Republic of Ireland 1800 409119