

morphy richards®



Kitchen machine with attachments



Please read and keep these instructions

Getting the best from your new appliance...

Safety

Ensure the attachments have stopped rotating before lifting the mixer head upwards.

Operation

Never run the mixer for longer than 10 minutes as it will overheat, a safety cut out will come into operation. Switch off and allow to cool down for 3 minutes.

Never run the blender for more than 1 minute. Allow to cool down for 3 minutes.

It is advisable to use the splash cover on the bowl for whisking.



To register for your 5 year guarantee ring the Helpline numbers below.

Please have the following information available:

Serial number: _____ and model number: 48955 (see page 12 for guarantee details)



For replacement parts, help with using your Morphy Richards products, problems and lots more, contact us by phone or through our website.



UK Helpline: 0870 060 2609
Replacement parts: 0870 167 6640
Ireland 1800 409119

www.morphyrichards.com

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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 appliance is used on a firm, flat surface.
- Do not use the appliance outdoors or in a bathroom.
- Do not place the appliance on a highly polished wooden surface as damage may occur to the surface.
- Do not place the appliance on or near a hot surface 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.

Children

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

Personal safety

- **WARNING: Take care when handling metal blades they are very sharp.**
- Avoid touching moving parts. Keep hands, hair, clothing as well as spatula and other utensils away from the appliance during operation, to prevent personal injury and / or damage to the appliance.
- **WARNING: To protect against risk of electric shock NEVER immerse the base unit in water or in any other liquid and always ensure the electrical connections are kept dry.**

Other safety considerations

- Disconnect the appliance from the mains supply when not in use, before taking off attachments and before cleaning. Never pull on the cord to unplug the appliance.
- 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.
- Unplug the appliance when not in use.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the appliance for other than its intended use.
- Do not overfill. This could cause damage to the motor.
- 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 with boiling liquids.
- Do not let the mains lead come into contact with the rotating blades.
- The power cord cannot be

replaced. Contact Morphy Richards for advice.

Electrical requirements

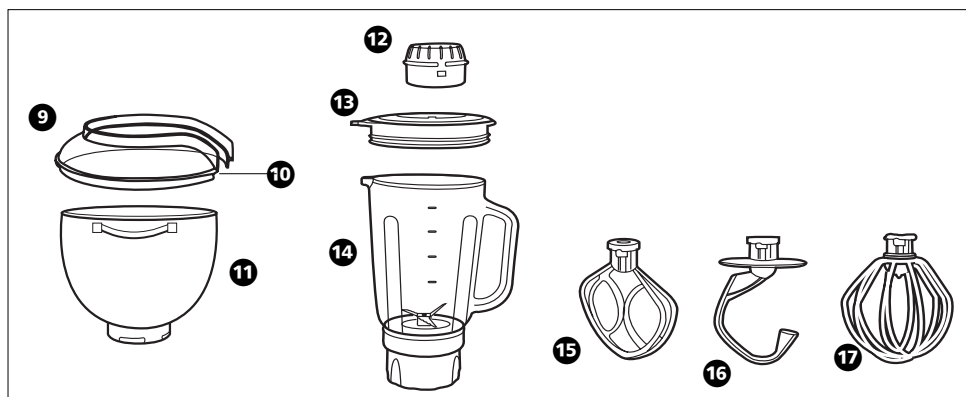
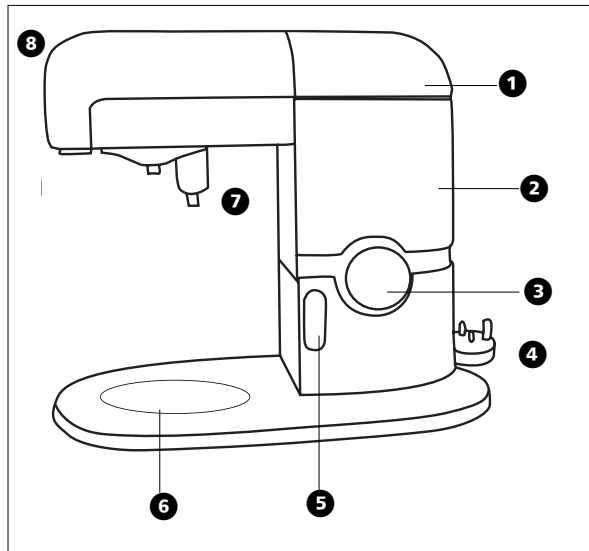
Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

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 13amp plug require replacement, a 5 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.



Features

- | | | | |
|---|---|----|--|
| 1 | Outlet cover for blender | 9 | Splash cover |
| 2 | Base unit | 10 | Splash cover opening
(to add ingredients) |
| 3 | Speed/pulse selector | 11 | Bowl |
| 4 | Plug/cord storage | 12 | Filler cap |
| 5 | Release lever | 13 | Blender lid |
| 6 | Bowl locator | 14 | Blender jug |
| 7 | Mixer head | 15 | Beater |
| 8 | For attachments (optional extra,
certain countries only - Meat Mincer &
Vegetable Shredder) | 16 | Dough hook |
| | | 17 | Whisk |

Unpacking and using your machine for the first time

Carefully unpack your new kitchen machine and all its attachments and tools, checking them against the illustrations at the beginning of this book to familiarise yourself with the product. Wash all the parts which are safe to immerse in water.

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

The mixer tools and their uses

WARNING: Never run the mixer for longer than 10 minutes as it will overheat. Allow to cool for 3 minutes.

Wash all parts before first use, see cleaning instructions page 11.

Whisk

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.
- Use the splash cover.

Dough hook

Use the dough hook for yeast mixtures.


Beater

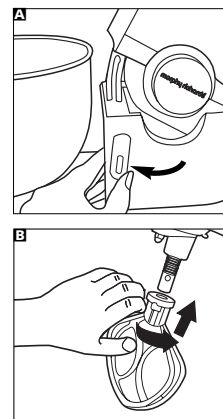
Use beater for mixing flour or fruit into cake mixes and making short crust pastry.

Splash cover

The splash cover is used to prevent any splash back of ingredients. The opening can be used to add ingredients during mixing. When you are putting the splash guard on, slide it across the bowl and around the mixer head and slot into place.

Using the mixer

- 1 Turn the release knob to the 'unlock'  position and raise the mixer head **A**. You will hear a click.
- 2 Locate the bowl in the bowl locator by inserting and turning clockwise.
- 3 Put the ingredients into the bowl.
- 4 Choose a tool, insert the tool into the attachment head, push up and twist anti-clockwise to lock in place **B**.
- 5 Lower the mixer head by holding the release knob in the 'unlock' position, push down until it clicks shut.
- 6 Locate the splash cover (if required) over the attachment head then slide across until it has slotted in to place.
- 7 Plug the mixer into the mains outlet, then select a speed.
- 8 Mix until desired consistency is reached.
- 9 To switch off, turn the speed selector switch back to 'O'.



Choosing which speed to use

- If you have 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 if whisking).

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

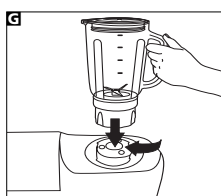
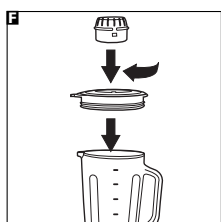
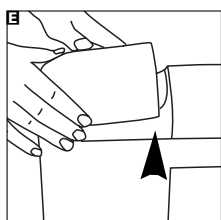
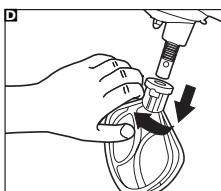
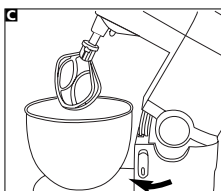
	Setting	Attachments
Fold, stir or cream butter and sugar	1-4	Beater 15
Making pastry	1-4	Beater 15
Kneading	1-4	Dough hook 16
Mix cake mixes, cookie dough, mash potatoes	5-10	Beater 15
Whisking	10-Max & pulse	Whisk 17
Blending	10-Max & pulse	Blender 14

To add more ingredients

- 1 Turn the splash guard until the opening is facing you 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 **C**.
- 3 Push up, twist clockwise and pull down to remove the tool **D**.



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 Remove the outlet cover with two hands **E**.
- 4 Put the lid and goblet onto the jug, rotating clockwise to lock **F**.
- 5 Place the blender onto the outlet and turn clockwise to lock in position **G**.
- 6 Switch on by using the speed switch. Refer to 'Choosing which speed to use'.
- 7 To remove the blender turn it anti-clockwise and lift off.

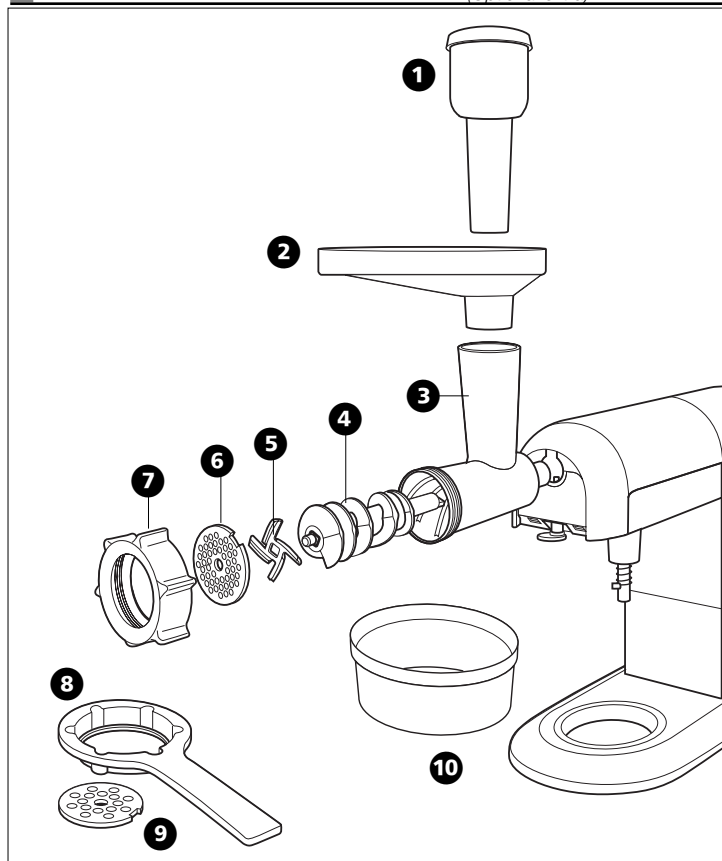
Hints for blending

- Never remove the blender or its lid until the blades have completely stopped rotating.
- Never blend boiling hot liquids.
- Never run the blender for more than 1 minute.
- Do not put dry ingredients into the blender before switching on. Cut them into cubes and drop them through the goblet while the machine is running.
- Do not process spices such as cloves, dill and cumin seeds as

they damage the blender's plastic parts.

- The blender is not suitable as a storage container. Do not leave ingredients to stand inside it either before or after processing.
- Never exceed the 1 litre 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 smoothing or blending foods with strong colour (eg. carrots) the plastic parts of the appliance may become discoloured. Use cooking oil to clean any discoloured parts.
- 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.

ADDITIONAL ATTACHMENTS *(Optional extra)*

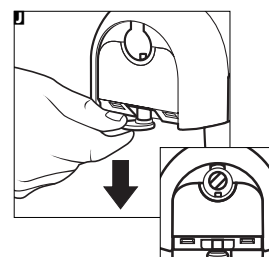
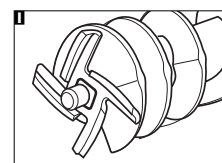
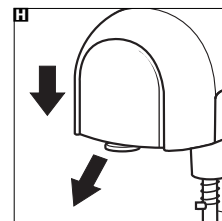


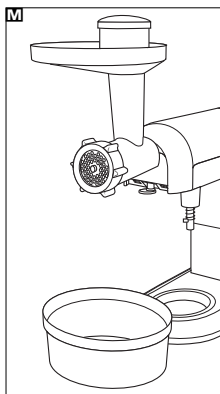
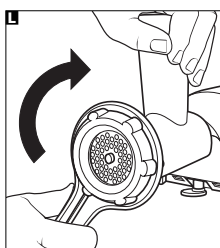
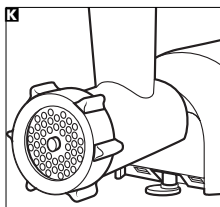
Meat Mincer attachment

- Always unplug the product before putting on or taking off attachments
- Remove the attachment hub cover at the front of the product **H**.

Features

- 1 Food pusher
- 2 Food tray and feed tube
- 3 Mincer body
- 4 Food advancing screw
- 5 Blade
- 6 Fine mincer screen
- 7 Mincer screen securing collar
- 8 Spanner
- 9 Coarse mincer screen
- 10 Collector dish





Assembly instructions

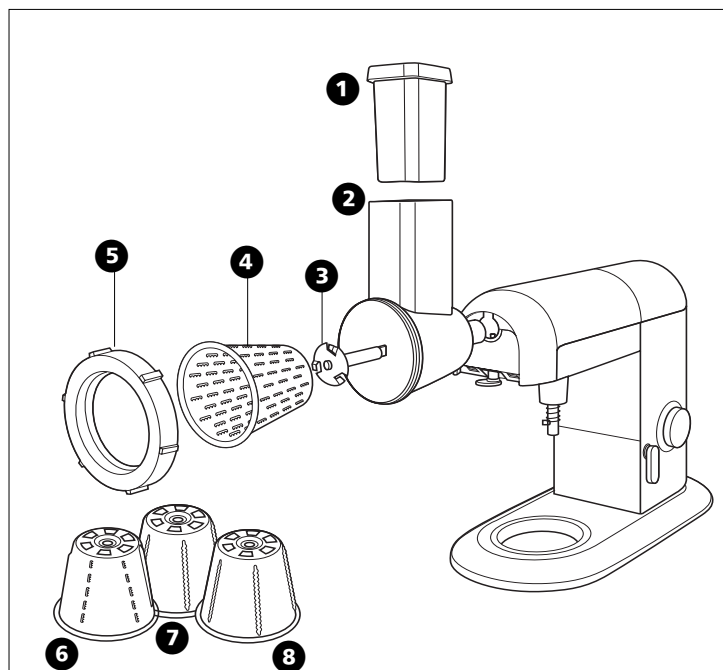
- Fit the cutting blade to the food advancing screw, ensuring that the blade is in the correct orientation (sharp edges facing outwards). The screw has a square profile which the blade will locate onto **K**.
- Fit the screw into the mincer body.
- Select the appropriate mincer screen for the application and place over the end of the shaft.
- Ensure that the cutout on the screen locates to the tab on the attachment body.
- Fit the mincer screen securing collar. Take care when fitting the collar to prevent damage to the product.
- Hold down the attachment retainer pin whilst fitting the attachments **L**.
- Align the flats of the shaft end to approximately the same angle as that of the drive and insert into the drive **L**.
- Rotate the attachment slightly until it locates to the drive and push into place.
- Release the attachment retainer pin and rotate the attachment slightly until the hole on the attachment locates to the retainer pin on the main unit drive hub **K**.
- Tighten the securing collar as much as possible. The best way to do this is to hold the feed tube with one hand and the spanner in the other hand and turn clockwise **L**.

NOTE: it may be necessary to tighten this collar again during use.

- Fit the food tray into the food throat and locate the tray underneath the outlet to catch processed food **M**.

Operating Instructions

- The fine mincer screen is for raw and cooked meat, fish and small nuts.
- The coarse mincer screen is for raw meat, fish, nuts, vegetables, hard cheese, fruit peel and dried fruit.
- Fit the appropriate screen as described above in assembly instructions.
- Cut the meat and vegetables into cubes of 25mm maximum.
- Feed the cubed food into the feed tube.
- Use the pusher to move the food down the tube, no pressure is required at all.
- Operate the machine on Speed 4.



VEGETABLE SHREDDER ATTACHMENT

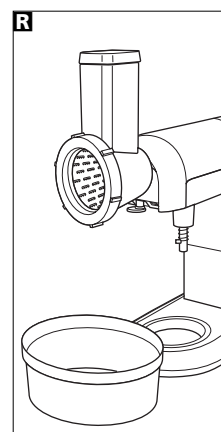
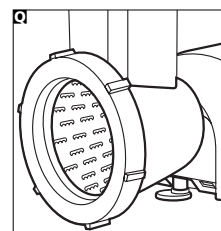
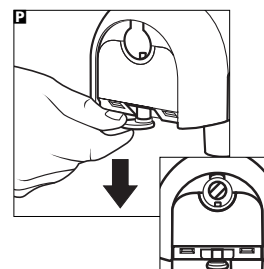
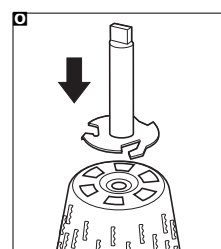
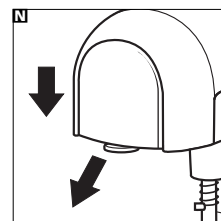
- Always unplug the product before putting on or taking off attachments
- Remove the attachment hub cover at the front of the product. **N**

Features

- 1** Food pusher
- 2** Main housing and feed tube
- 3** Drive shaft
- 4** Fine grating / shredding cone
- 5** Cone retaining collar
- 6** Coarse grating / shredding cone
- 7** Fine slicing cone
- 8** Coarse slicing cone

Assembly instructions

- Choose the appropriate cone for the application.
- Affix the shaft to the cone by aligning the fixing tabs on the shaft to the holes in the base of the cone.
- Twist the shaft clockwise to lock into place **Q**.
- Locate the shaft end into the main housing hub.
- Screw the cone retaining collar into place. Take care when fitting the collar to prevent damage to the product.
- Hold down the attachment retainer pin whilst fitting the attachments.
- Align the flats of the shaft end to approximately the same angle as that of the drive and insert into the drive **P**.
- Rotate the attachment slightly until it locates to the drive and push into place **Q**.
- Release the attachment retainer pin and rotate the attachment slightly until the hole on the attachment locates to the retainer pin on the main unit drive hub **R**.



Operating Instructions

- The fine shredder is for finely shredding and the coarse shredder is for coarsely shredding hard or crisp vegetables (e.g. carrots, turnips, potatoes, but also hard cheese, nuts and dry bread).
- The thick slicer is for slicing firm foods. It is particularly suitable for preparing vegetables to be steamed, fried, creamed or scalloped.
- The thin slicer is suitable for shredding vegetables for coleslaw, potato crisps, bread, celery, cucumber, nuts and pickles.
- Fit the appropriate shredding or slicing cones as described above in assembly instructions.
- Cut the vegetables into cubes of 25mm maximum.
- Feed the cubed vegetables into the feed tube.
- Use the pusher to move the food down the tube, no pressure is required at all.
- Operate the machine on Speed 4.

Cleaning your kitchen machine

Before cleaning and maintenance, switch the appliance off and unplug from the mains.

- 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.

Top tips

If the mixer stops during operation, it is because the unit has overheated due to overloading and the protection device has activated.

Switch the mixer off and unplug from the mains.

Remove some of the ingredients to reduce the load. Let the machine cool down for 3 minutes.

Plug the unit back in, then reselect the speed and continue to use. If the mixer does not restart immediately, allow to stand for additional time, then retry.

If the unit is still not working call the helpline for further advice.

DEDICATED HELPLINE

If you have any difficulty with your appliance, do not hesitate to call. We are 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 enquiry quickly:

- Name of the product
- Model number as shown on the underside of the appliance or rating plate
- Serial number

UK Helpline 0870 060 2609

Replacement Parts 0870 167 6640

Ireland Helpline 1800 409119

YOUR FIVE YEAR GUARANTEE

Available on registration



This 5 year guarantee is only valid when registered directly with Morphy Richards. If you do not register your product it is guaranteed for 2 years. To validate your 5 year guarantee, telephone our consumer helpline. Once you have registered your product you will receive written confirmation from Morphy Richards, please retain this information. Please refer to your 2 year guarantee for more details.

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 the guarantee period from the

original purchase date, 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 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 guarantee the appliance must have been used according to the instructions supplied.

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.

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

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



For electrical products sold within the European Community. At the end of the electrical products useful life it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

morphy richards

**The After Sales Division
Morphy Richards Ltd**

Mexborough, South Yorkshire,
England, S64 8AJ

Helpline (office hours)
UK 0870 060 2609

Republic of Ireland 1800 409119

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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.