

**morphy richards®**



## Mister Cappuccino Espresso and filter coffee maker with heated milk frother



Please read and keep these instructions

### Getting the best from your new coffee maker...

**WARNING : pressure cap on espresso**

**Unplug your coffee machine. The pressure cap must be slowly removed before unlocking the filter holder.**

#### *Safety first*

Caution must be used when handling hot water, coffee or steam.

#### *Run water through your machine before first use*

It is important to run water through your coffee maker in order to rinse the machine. You can also run water through to warm your coffee machine.

#### *Descale as appropriate for the hardness of the water in your area*

It is important to descale as the performance of your coffee maker may be impaired by limescale and other impurities in the water supply.



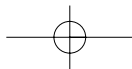
For replacement parts, help with using your Morphy Richards, problems and lots more, contact us by phone or through our website.

CM47010 Rev 2



UK Helpline: 0870 060 2610  
Replacement parts: 0870 167 6641  
Ireland 1800 409119

[www.morphyrichards.com](http://www.morphyrichards.com)



## **IMPORTANT SAFETY INSTRUCTIONS**

The use of any electrical appliance requires the following 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:

**IMPORTANT:** Damage to the appliance! In addition we offer the following safety advice.

### **Location**

- Remove all the packaging and retain for future reference.
- Ensure the coffee maker is used on a firm, flat surface.
- Do not use the coffee maker outdoors or in a bathroom.
- Do not place the coffee maker on a highly polished wooden surface as damage may occur to the surface.
- Do not place the coffee maker on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- **WARNING:** Do not place the coffee maker onto a metal tray or metal surface whilst in use.

### **Mains lead**

- Do not let the mains lead hang over the edge of the 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 other hot area which might damage the cable.
- The mains lead should reach from the socket to the base unit without straining the connections.

### **Personal safety**

- Ensure the lid of the glass jug is securely in place before pouring.

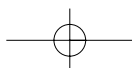
- Take care to pour hot coffee slowly and carefully without tipping the glass jug too fast.
- Do not fill above the capacity mark of the water level gauge marked on the jug.
- Do not use the glass jug in a microwave.
- Milk should not be reheated, only heat it when required.
- When heating milk, please use stainless steel jug provided.
- Do not fill milk jug above the MAX mark.
- Do not touch metal parts until the unit has cooled.

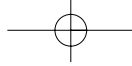
### **Children**

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

### **Product safety**

- Never use warm or hot water to fill the water tank.
- Do not overfill the water tank.
- Ensure the lid of the glass jug is securely in place before pouring.
- Take care to pour hot coffee slowly and carefully without tipping the glass jug too fast.
- Do not place the glass jug on the hot plate unless the lid is in position.
- Do not fill above the capacity mark of the water level gauge.
- Do not use the glass jug in a microwave.
- Milk should not be reheated, only heat it when required.
- When heating milk, please use stainless steel jug provided.
- Do not fill milk jug above the MAX mark.
- Do not adjust the coffee strength once brewing is in process.





- Scalding may occur if the pressure cap is removed during the brewing cycles, therefore never open or remove the pressure cap whilst the machine is switched on. Pressure cap must be removed slowly before unlocking the filter holder. This procedure must be followed even when the machine is switched off and cooled.
- The glass jug and the filter holder get hot while the machine is in use. Always use with care.
- Make sure the mains lead does not touch the hot parts of the machine.
- Do not wind the mains lead around the hot appliance or store the appliance until it has fully cooled down.
- Do not remove the filter holder when the appliance is producing hot water or coffee. Turn the machine off and release the steam first by slowly removing the pressure cap.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the coffee maker for anything other than its intended purpose.

## **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 a 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.

**WARNING: This appliance must be earthed.**

## **Treating scalds**

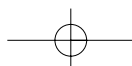
- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

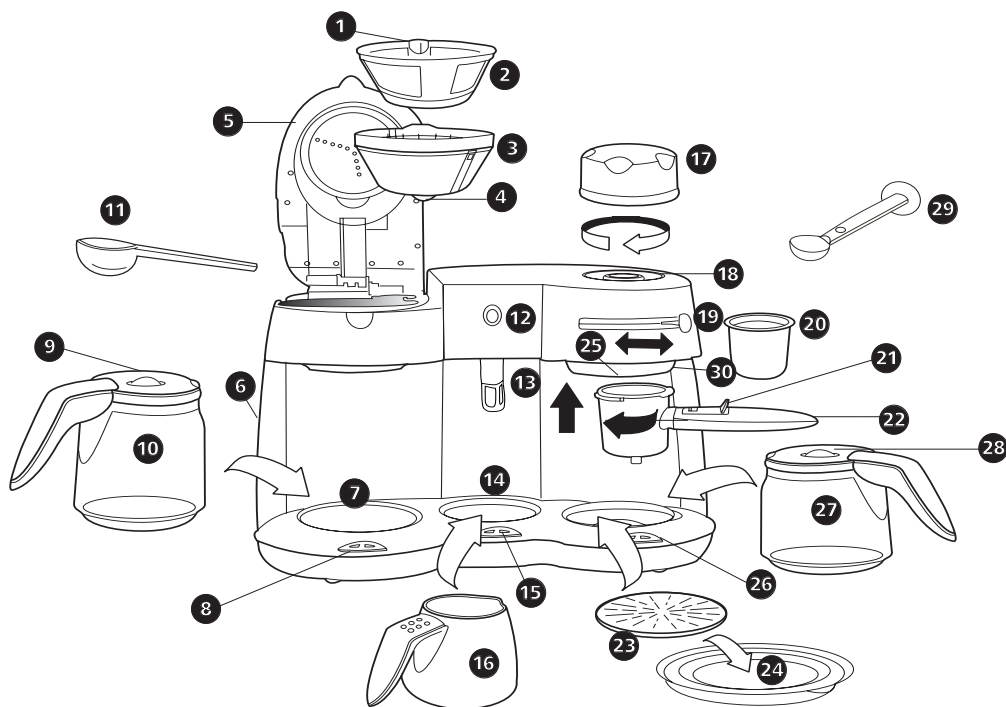
## **Other safety considerations**

- Disconnect the coffee maker from the mains supply when filling, cleaning or not in use.
- When unplugging, turn any control to 'off', then remove plug from the wall outlet.
- Keep the outside of the coffee maker area clean and dry at all times.
- Do not touch hot surfaces. Always use handles or knobs.
- Do not immerse the coffee maker itself in water and always ensure the electrical connections are kept dry.
- 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.

## **WARNING: PRESSURE CAP**

**Unplug the machine and allow to cool. Slowly remove the pressure cap before unlocking the filter holder.**





**FEATURES**

**Filter coffee**

- 1 Filter locking tab
- 2 Removable permanent mesh filter
- 3 Removable filter holder with locking tab
- 4 Non drip valve
- 5 Hinged reservoir lid with strength selector
- 6 Water level indicator
- 7 Filter coffee hot plate
- 8 Filter coffee on/off switch with power and ready indicators
- 9 Jug lid
- 10 Glass filter coffee jug with water level indicator
- 11 Measuring spoon

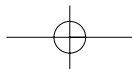
**Milk frother**

- 12 Milk frother on/off button
- 13 Milk frother attachment
- 14 Milk frother hot plate

- 15 Milk frother hot plate on/off switch with indicator
- 16 Milk frother jug

**Espresso coffee**

- 17 Pressure cap
- 18 Water tank
- 19 Strength selector
- 20 Filter
- 21 Filter retaining clip
- 22 Filter holder
- 23 Drip tray metal plate
- 24 Drip tray
- 25 Hot water outlet
- 26 Espresso on/ off switch with power and ready indicators
- 27 Glass espresso coffee jug with water level indicator
- 28 Glass espresso coffee jug lid
- 29 Measuring spoon/ tamper
- 30 Steam exhaust tube



## OPERATING THE APPLIANCE

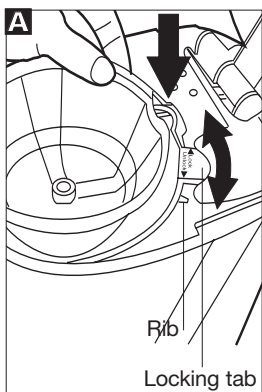
### Before use

Take your coffee maker out of the box and remove the packaging.

Before using the appliance for the first time, clean thoroughly by operating two or three times with the maximum volume of fresh water (10 cups for filter, 6 cups for espresso) but without using coffee.

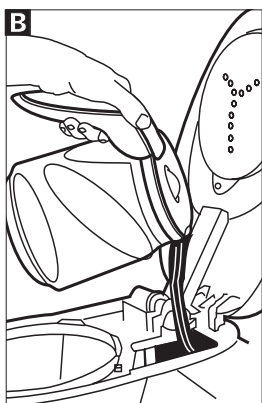
Washable the detachable parts of the machine in warm soapy water.

### Locating the filter



- 1 To remove the filter, slide the locking tab on the removable filter holder to the unlock position and lift both the holder and mesh filter out to clean. (see cleaning) **A**
- 2 To refit, place the removable filter holder into the top of your coffee maker, making sure the tab lines up with the rib then slide the locking tab to the lock position. Place the permanent mesh filter inside the filter holder by lining up the locating tab with the groove in the filter holder as shown.

### Making filter coffee



- 1 Lift up the hinged reservoir lid.
- 2 Fill the water reservoir with the required amount of water using the water level indicator as a guide. Both the jug and water level indicator are marked in cups. Do not exceed the maximum level on the water gauge. **B**
- 3 Spoon the required amount of ground filter coffee into the mesh filter spreading it evenly. We suggest one level measuring spoon for every cup. Ensure the filter is sitting properly in the filter holder.
- 4 Close the reservoir lid.
- 5 Select the strength of coffee required using the strength selector on the reservoir lid.
- 6 Slide the jug into the coffee maker ensuring it sits correctly on the hot plate. The jug lid must be in place

during the brewing process, otherwise the non-drip valve will not open, causing the filter to flood.

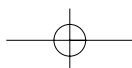
- 7 Plug the filter coffee maker in at the wall socket and push the coffee on/off switch to 'ON' position. The orange light will glow to show coffee maker is working.
- 8 Hot water will start to flow through the coffee grounds and into the glass jug as coffee.
- 9 When the filtering process is complete remove the glass jug from your coffee maker and pour the coffee into your cups.
- 10 The anti-drip valve will prevent any remaining coffee dripping onto the hot plate. Ensure that the jug is replaced on the hot plate after serving. While the coffee maker is switched ON the hot plate will keep the coffee warm.
- 11 Switch off the coffee maker when the jug is empty or the coffee is no longer required.

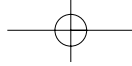
**WARNING: The coffee maker and hot plates are hot and remain hot for some time after switching off.**

- 12 Allow unit to cool.
- 13 Remove the permanent mesh filter and empty the used coffee grounds. Wash the filter immediately and dry thoroughly.

**NOTE: THE MESH WILL BECOME DISCOLOURED AFTER A WHILE DUE TO THE STAINING EFFECT OF COFFEE.**

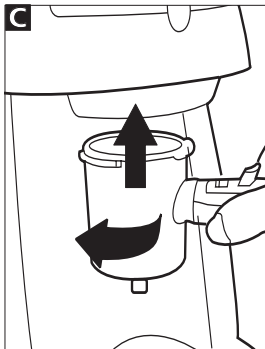
**NOTE: It is normal for the green ready light to go out and come back on intermittently due to thermostatic cycling.**





## Making espresso coffee

- 1 Unscrew the pressure cap ① by turning it anti-clockwise.
- 2 To fill the water tank ② use your glass jug ⑫ to measure the volume of water required. The jug is marked with the water levels for 2 cups (minimum), 4 cups and 6 cups (maximum).  
  
Always switch the machine off and remove the plug from the socket before filling the water tank. Care should be taken to ensure that the correct quantity of water is placed in the tank, as the machine always uses all the water.
- 3 Close the pressure cap tightly by turning it clockwise.
- 4 Place the washable metal filter ④ into the filter holder ⑥ and add the desired quantity of coffee to the filter using the measuring spoon provided. Special marks on the inside of the filter show the correct levels for 2, 4 and 6 cups of coffee lightly compress the coffee down. Remove excess coffee from the edge of the filter.
- 5 Position the filter holder underneath the water outlet ⑨, push it upwards and turn it to the right into the locked position to fix it onto your coffee machine. **A**



NOTE: Push firmly to the right to lock into position.

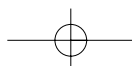
- 6 Your machine is fitted with a strength selector ③ which allows you to make LIGHT to STRONG coffee. Set the strength selector mid way between LIGHT and STRONG for MEDIUM strength coffee.
- 7 Place your glass jug with the lid on the drip tray ⑦ and ⑧ directly under the spout of the filter holder, ensuring that the jug handle is pointing outwards from the unit. Press the on/off switch ⑩ to 'ON' and the orange light will glow. The coffee will start to flow from the filter holder spout after about 2 or 3 minutes. Wait until all the water from the water tank has flowed into your glass jug and the green light glows.
- 8 Set the on/off switch to 'OFF'.

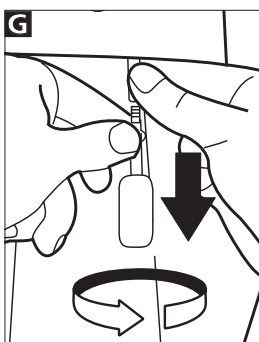
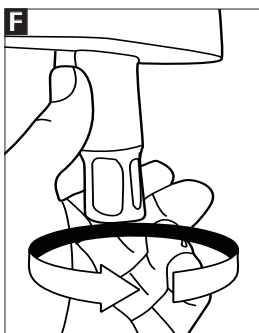
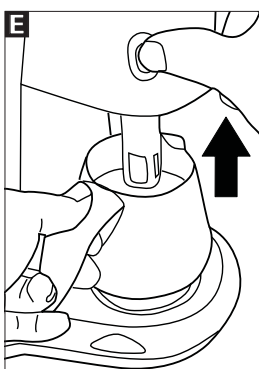
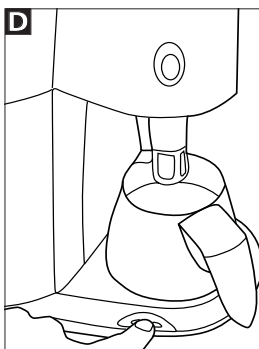
9 When the filtering process is complete remove the glass jug from your coffee maker and pour the coffee into your cups.

10 Unplug machine and allow to cool. **Slowly remove the pressure cap.**

11 To remove the used coffee grounds, remove the filter holder by turning the handle to the left until you find that the filter holder drops down. Flip the filter retaining clip ⑤ so that it retains the filter. Turn the filter upside down and knock out the grounds. Flip the retaining clip back along the handle before the next use.

NOTE: Due to the amount of steam lost through the process, the coffee produced will be less than the water put in. This is accounted for in the amount to put in





## Making a cappuccino

Prepare your machine as described in the section 'Making a coffee'. Use your glass jug for measuring the correct amount of water needed.

## Frothing milk

It is advised to start heating your milk at the same time as heating your coffee or several minutes before making coffee to ensure milk is hot.

- 1 Fill the stainless steel milk jug provided with the required amount of milk. Do not exceed the maximum level or add less than the minimum level.

- 2 Place the jug on the hot plate and switch on. **D**

NOTE: You can turn on the hot plate at the same time as the coffee on/off switch. It will take approximately 5-7 minutes for the milk to heat up to its optimum frothing temperature.

- 3 Lift the milk jug up to the milk frother blade **E**. Raise the milk jug ensuring that the cowl is just under the surface of the milk - this will give the maximum froth. Maintain the milk jug in this position between 30-60 seconds.

**WARNING: Take care as the milk will be hot.**

- 4 Place the milk jug back on the hot plate to reheat the milk and preserve the quality of the froth.

NOTE: The jug can stay on the hot plate until the coffee has finished brewing but be careful not to burn your milk/froth.

- 5 Pour the coffee into cups and gently pour or preferably spoon the milk onto the coffee, then sprinkle a little chocolate powder for the perfect cappuccino.

- 6 Turn off the milk frother hot plate by pressing the on/off switch.

**WARNING: the stainless steel jug and the hotplate will remain hot for sometime after switching off.**

## Cleaning

The milk frother blade can be wiped clean still attached to the machine or it can be removed for easy cleaning by unscrewing the blade and shaft. Wash carefully in hot soapy water.

For quick cleaning just after use, fill up the milk jug with hot water and run the frother for 30-50 seconds; repeat the process twice.

If the milk has been left for a long time the cowl and blade can be removed and soaked in hot soapy water for 2-5 minutes before rinsing clean.

- 1 Remove the cowl directly after use and rinse in warm water. **F** It is recommended that you clean the blade immediately after use, as dried milk can be difficult to remove.

The frother blade can be wiped clean still attached to the machine.

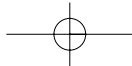
- 2 If further cleaning is required the propeller and shaft can be removed. To replace, insert the stem of the milk frother blade into the mounting hole on the unit and screw into place. **G**

NOTE: If the blade is removed, ensure that it is fully tightened in place otherwise the frother will not operate properly.

- 3 There may be some splash back of milk on the underside of the frothing unit. Switch the unit off then simply wipe this area clean with a damp cloth.

**WARNING: THE FROTHER ONLY OPERATES CORRECTLY WHEN THE COWLING IS CORRECTLY ASSEMBLED.**

**DO NOT OPERATE THE FROTHER DRY OR NOT SUBMERSED IN LIQUID FOR LONG PERIODS OF TIME.**



## **FILTER RECIPES**

### **Cafe Melange**

2 parts coffee

1 part hot milk

Dollop whipped cream

- 1 Prepare filter coffee as per 'making coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 5-7 minutes to reach the appropriate temperature.
- 3 Once the coffee and milk are ready, pour 2 parts coffee into a cup and add 1 part milk.
- 4 Top with a dollop of whipped cream to serve.

### **Cafe Frappe**

250ml cold strong coffee

1-2 tablespoons of condensed milk or single cream

Large splash of vanilla essence

Crushed ice

- 1 Combine ingredients in a blender until smooth.
- 2 Serve in a tall glass.

### **Coffee milkshake**

Combine in a blender or cocktail shaker:

100ml of cold strong filter coffee

1 scoop of vanilla icecream

250ml milk

grated chocolate

Sugar to taste

double shot of Amaretto liqueur (optional)

- 1 Blend or shake until thick and frothy.
  - 2 Serve in a tall glass and top with grated chocolate.
- Note: for a thicker shake reduce the quantity of milk and increase the amount of icecream.

### **Irish coffee**

Makes 4 servings

75ml of double cream

4 tsp sugar

8 shots of Irish whiskey

700ml hot strong coffee

- 1 Whip double cream until thick then chill.
- 2 Warm 4 Irish coffee glasses with hot water and place in each a teaspoon of sugar and 2 shots of Irish whiskey.
- 3 Divide coffee among the glasses.
- 4 Slowly drizzle the chilled cream over the back of the spoon.
- 5 Do not stir.

### **Amaretto coffee**

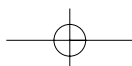
250ml hot strong coffee

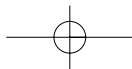
2 tablespoons of double or whipped cream

2 shots of Amaretto

Sugar to taste

- 1 Stir the coffee and alcohol together either with a couple of tablespoons of double-cream, or top with a dollop of whipped cream.
- 2 Sprinkle with grated chocolate and serve.





## **ESPRESSO RECIPES**

### **Cappuccino**

1/3 espresso

1/3 hot milk

1/3 hot frothed milk

Chocolate powder for sprinkling

- 1 Prepare coffee as per 'making a perfect espresso coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 5-7 minutes to reach the appropriate temperature.
- 3 Froth milk by lifting the milk jug up to the milk frothing blade ensuring that the blade is just under the surface of the milk and press the milk frothing button. The milk will take approx. 30-60 seconds to froth.
- 4 Pour the coffee and hot milk into a cappuccino cup, spoon over frothed milk.
- 5 Sprinkle with chocolate powder to serve.

### **Cafe Latte**

1/2 espresso

1/2 hot frothed milk

- 1 Prepare coffee as per 'making a perfect espresso coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 5-7 minutes to reach the appropriate temperature.
- 3 Froth milk by lifting the milk jug up to the milk frothing blade ensuring that the blade is just under the surface of the milk and press the milk frothing button. The milk will take approx. 30-60 seconds to froth.
- 4 Pour the coffee into a tall glass and top with the frothed milk

### **Moccacino**

1/3 espresso

1/3 hot frothed milk

1/3 hot chocolate

- 1 Prepare coffee as per 'making a perfect espresso coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 5-7 minutes to reach the appropriate temperature.
- 3 Froth milk by lifting the milk jug up to the milk frothing blade ensuring that the blade is just under the surface of the milk and press the milk frothing button. The milk will take approx. 30-60 seconds to froth.
- 4 Prepare the hot chocolate according to the instructions.
- 5 Pour the coffee, hot milk and hot chocolate into a tall glass and serve.

### **Irish coffee**

Makes 2 servings

40ml of double cream

2 tsp sugar

4 shots of Irish whisky

350ml hot strong coffee

- 1 Whip double cream until thick then chill.
- 2 Warm 2 Irish coffee glasses with hot water and place in each a teaspoon of sugar and 2 shots of Irish whisky.
- 3 Divide coffee among the glasses.
- 4 Slowly dribble the chilled cream over the back of the spoon.
- 5 Do not stir.

### **Amaretto coffee**

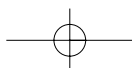
250ml hot strong coffee

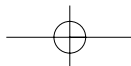
2 tablespoons of double or whipped cream

2 shots of Amaretto

sugar to taste

- 1 Stir the coffee and alcohol together either with a couple of tablespoons of double-cream, or top with a dollop of whipped cream.
- 2 Sprinkle with grated chocolate and serve.





## **HINTS AND TIPS**

### **CLEANING AND MAINTENANCE**

#### **Refilling the coffee maker**

- 1 Switch off the coffee maker, and allow 5 minutes to cool.
- 2 Remove the espresso pressure cap slowly and refill with cold water.
- 3 Lift the hinged reservoir lid and refill with cold water.

#### **Espresso descaling**

Your coffee machine should be regularly descaled using a good quality proprietary descaler recommended for espresso machines. We suggest the following intervals.

Normal water - every 6 months

Hard water - every 3 months

Very hard water - every 6 to 8 weeks

Remove the filter from its holder and position the filter holder beneath the water outlet.

Pour fresh cold water together with 2 or 3 teaspoonfuls of descaler into the water container of your machine and close its lid.

Place the empty glass jug back onto the drip tray and set the strength selector to the 'light' position.

Switch on your machine to descale, repeating the process if necessary.

After descaling, flush your machine through by operating 2 or 3 times using fresh cold water. Clean all detachable parts and please remember that you can help prevent build up of deposits, especially in hard water areas by leaving your machine empty between use.

-It is important you use a descaler suitable for cappuccino/espresso machines carefully following any special instructions given by its manufacturer.

undertaken for possible damage in the event of the appliance being

misused or operated in any manner other than described in these instructions.

Note: The permanent stainless steel filter should not be used during descaling.

#### **Filter descaling**

Follow the instructions on the bottle or sachet, and then operate the coffee maker with just water 3 times before making coffee.

Note: The permanent mesh filter should not be used during descaling.

#### **Cleaning care**

##### **Espresso**

Unplug the coffee maker, slowly remove the espresso pressure cap and allow to cool.

Do not immerse the coffee maker in liquid.

Rinse the water tank occasionally with cold water. Do not use a cloth as any residue or lint left behind may clog the coffee maker.

Wash the milk frother blade, milk frother attachment, milk frother jug, drip tray metal plate, drip tray, drip tray plate, glass jug, lid, filter, filter holder and stainless steel milk jug in warm soapy water. Rinse and dry all parts thoroughly. Refit filter, filter holder, milk frother blade and milk frother attachment.

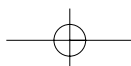
Unplug The coffee maker, slowly remove the pressure cap and allow to cool.

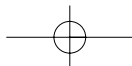
Do not immerse the coffee maker in liquid.

Rinse the water tank occasionally with cold water. Do not use a cloth as any residue or lint may be left behind to clog the coffee maker.

Wash the milk frother blade, drip tray, glass jug, lid filter and filter holder, in warm soapy water. Rinse and dry all parts thoroughly. Refit filter, filter holder and milk frother blade.

Wipe all external surfaces with a damp cloth and dry thoroughly.





MILK FROTHER PARTS  
(EXCLUDING MILK FROTHER JUG)  
ARE DISHWASHER SAFE

## 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.
- Serial number as shown on underside of the appliance.

For electrical products sold within the European Community.

At the electrical products useful life it should not be disposed of with household waste.

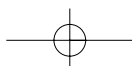
Please recycle where facilities exist.

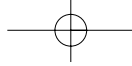
Check with your Local Authority or retailer for recycling advice in your country.

*UK Helpline* 0870 060 26041

*Replacement Parts* 0870 167 6635

*Ireland Helpline* 1800 409119





## 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.

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



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 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.

## 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  
Morphy Richards Ltd  
Mexborough, South Yorkshire,  
England, S64 8AJ

Helpline (office hours)  
UK 0870 060 2610  
Republic of Ireland 1800 409119

CM 47010 Rev2 04/06

For details of other products in the Morphy Richards range please see our website . . .

[www.morphyrichards.com](http://www.morphyrichards.com)

