

morphy richards®

Blender & mill



Please read and keep these instructions

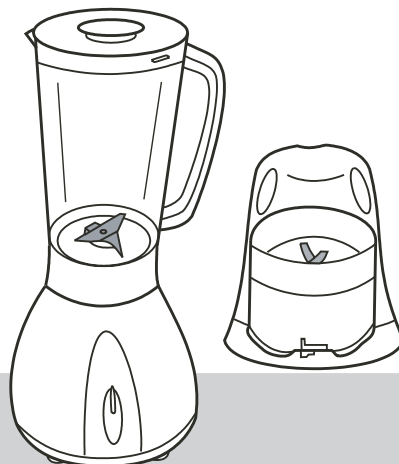


UK

Helpline 0870 060 2612
Replacement parts 0870 167 6643

Ireland

1800 409119



getting the best from your new blender and mill

Safety first

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

Quantities

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

Ensure the blender lid is in place

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

2year
guarantee

CE

www.morphyrichards.co.uk



Important safety instructions

The use of any electrical appliance requires the following 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 safety advice.

Location

- Remove all packaging and retain for future reference.
- Ensure the blender is used on a firm, flat surface.
- Do not use the blender outdoors or in a bathroom.
- Do not place the blender on a highly polished wooden surface as damage may occur to the surface.
- Do not place the blender on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- Do not let the mains lead overhang the edge of the table or work-top, or touch hot surfaces.
- DO NOT PLACE THE APPLIANCE ON OR A NEAR A HOT GAS OR ELECTRIC HOB, OR IN A HEATED OVEN.

Children

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

Personal safety

- **IMPORTANT: THE BLENDER AND MILL BLADES ARE VERY SHARP.** Handle with care when using and cleaning.
- Keep hands and utensils out of the blender when it is switched on.
- Allow hot liquids to cool before blending, always ensure the lid is fitted correctly.
- Avoid touching moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from blender blades during operation, to prevent personal injury and/or damage to the appliance.

Other safety considerations

- Disconnect the blender from the mains supply when not in use, before taking off attachments, and before cleaning.
- To protect against risk of electric shock NEVER immerse the blender body in water or any other liquid 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.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use abrasive cleaners on the outside of the blender, they may scratch the surface. Clean only with a soft damp cloth.
- Do not use the blender for other than its intended use.



- Do not overfill the blender. This could cause damage to the motor. The 3A fuse will blow if the blender is overloaded. Replace fuse and do not exceed the maximum recommended volumes. Refer to the operating chart.
- Do not blend or mill for longer than the time periods recommended in the operating chart.
- When using the blender or mill ensure the lid is in place before switching on and do not remove the lid until the blade has stopped rotating.

Features of your blender and mill attachment

- 1 Filler cap
- 2 Lid
- 3 Jug
- 4 Base unit
- 5 Cord storage
- 6 Control switch
- 7 Mill attachment jar
- 8 Mill attachment

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.

IMPORTANT : 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.

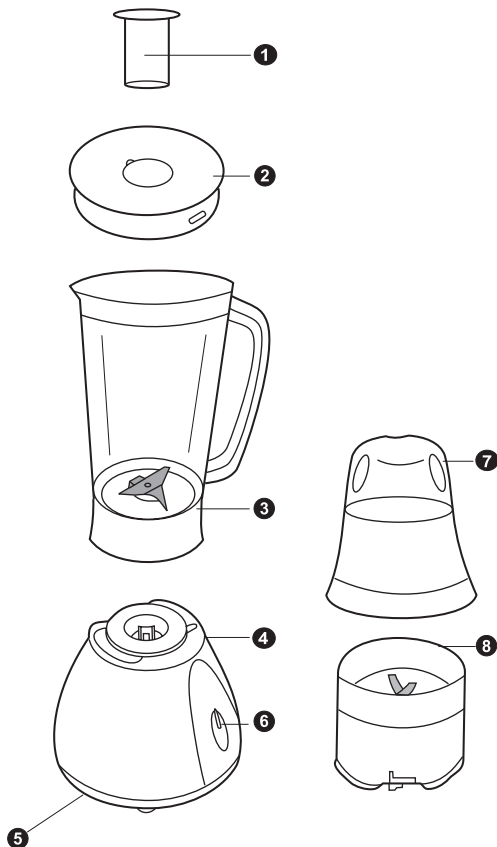
Should the fuse in the 13 amp plug require replacement, a 3 amp BS1362 fuse must be fitted.

This appliance is a double insulated product and it does not require an earth.

Blender & mill use

Use your blender for soups, sauces, drinks, pates, mayonnaise, dressings etc.

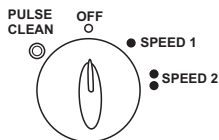
Use your mill for milling herbs, nuts and coffee beans.





Operating controls

The blender control switch has the following settings. Pulse, off, speed 1 and speed 2.



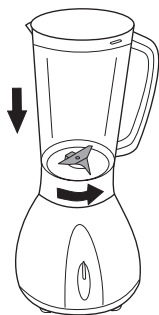
The speed can be adjusted whilst the blender is in use.

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

Operating the blender

Setting up

- 1 Ensure the blender base unit **4** is unplugged from the mains.
- 2 Place the blender jug **3** onto the base unit **4** and turn anti-clockwise until the tabs on the jug lock securely into the slots on the base unit.



- 3 Place the food in the blender.
- 4 Place the lid **2** onto the blender. Then put the filler cap **1** into the lock position. Always ensure the blender lid has clicked into place.
- 5 Plug in the blender and turn the control switch **6** to either pulse, speed 1 or speed 2 depending on the desired consistency. Always operate the blender with the lid in place.
- 6 Never operate the blender with more than 1500ml of liquid or when empty.

IMPORTANT:

Blender and Mill

To ensure the long life of your blender never run it for longer than 60 seconds or the mill for longer than 30 seconds. Switch off as soon as you have reached the desired consistency.

- Don't process spices they may damage the plastic.
- The machine will not work if the blender or mill is fitted incorrectly.

Blender only

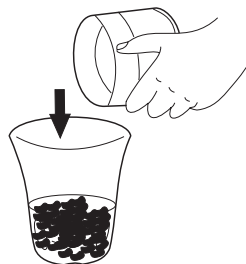
- Don't put dry ingredients into the blender before switching on. If necessary, cut them into pieces; remove the filler cap; then, with the machine running drop the pieces through one by one.
- Empty regularly
- Don't use the blender as a storage container. Keep it empty when not in use.
- Never blend more than 1 litre (1 3/4 pints) - less for frothy liquids such as milk shakes.

Mill only

- Use for dry ingredients only

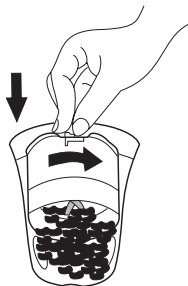
Operating the mill

- 1 Put your ingredients into the mill attachment jar **7** and fill it no more than half full.

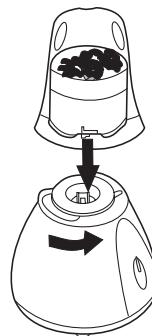




- 2 Turn the mill attachment **8** upside down and lower into the mill attachment jar **7** (blades down).
- 3 Place the mill attachment into the jar and twist in a clockwise direction to lock.



- 4 Turn the correct way up.
- 5 Place the mill onto the base unit and twist anti-clockwise until the tabs on the mill lock securely into the slots on the base unit.



- 6 Switch the unit on using the control switch and select the desired control speed.

Operating chart

Blending/
liquidising



Soups, purees,
drinks,
milkshakes,
batters

1-2
+ pulse

15 secs-1min

Begin with low speed and
increase to high if
required.

Milling



Herbs
nuts
coffee beans

pulse

10 secs -
30 secs

**DO NOT OVER PROCESS FOR LONGER THAN RECOMMENDED TIME
DO NOT EXCEED RECOMMENDED MAXIMUM VOLUMES**



Hints and tips

When making mayonnaise, put all the ingredients, except the oil, into the blender. Then with the machine running, pour the oil slowly into the blender through the filler cap hole.

Thick mixtures, eg. pates and dips, may need scrapping down with a spatula (ensure the appliance is switched off first). If the mixture is difficult to process add more liquid.

When crushing ice, add 15ml (1tbsp) water to 6 ice cubes and operate the blender in short bursts using pulse setting.

When blending pour the liquids in first and then add the solid food. Begin blending at the lower speed and increase when needed.

Cleaning and storage

BEFORE CLEANING, SWITCH OFF AND UNPLUG THE MAINS LEAD.

After use, fill the blender or mill attachment with warm water and run for 30 seconds on the pulse setting and repeat as necessary. Never use abrasives or cream cleaners. Clean the base unit with a damp cloth or kitchen paper roll.

NEVER IMMERSE THE BLENDER BASE UNIT IN WATER.

After the blender has been cleaned, the mains lead can be wound round the storage area **6** underneath the base unit.



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.
- Serial number as shown on 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.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles 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 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.

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The After Sales Division,
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Helpline (office hours)

UK 0870 060 2612

Republic of Ireland **1800 409119**