

FP501016 MUK Rev 1

# morphy richards®

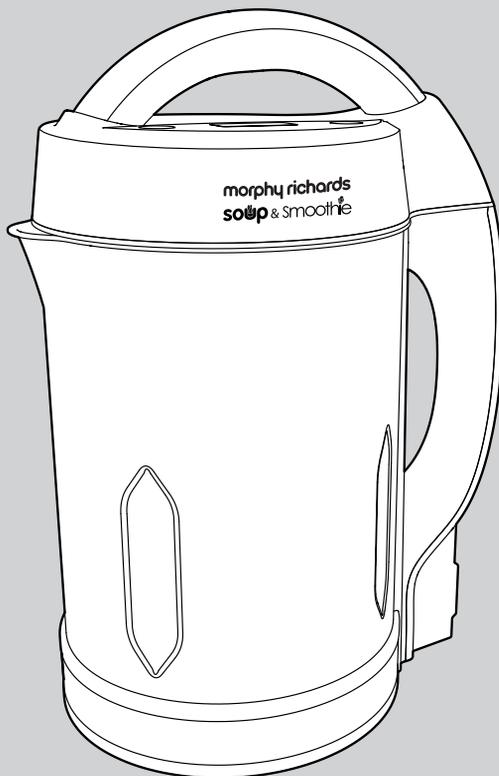
smart ideas for your home



## soup & Smoothie



Please read and keep these instructions for future use



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\* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

\*\* Independently tested by CATRA using the International Standard Cutting Test System to ISO 8442.5 vs a standard plain edge blade.

## Health And Safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- The appliance shall not be used by children.
- Keep the appliance and cord out of the reach of children.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.
- For care and cleaning refer to page 17 & 18.

In addition, we offer the following 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 the appliance outdoors, or near water.

### Mains Cable

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

### Personal Safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
- **WARNING:** Misuse of appliance could cause personal injury.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands
- Unplug the appliance from the outlet when not in use and before cleaning.

### Treating Scalds

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

### Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the Serrator Blade has stopped.
- Do not operate the appliance for making soup continuously.
- Be careful if hot liquid is poured into the Soup & Smoothie Maker as it can be ejected out of the appliance due to sudden steaming.

### 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).

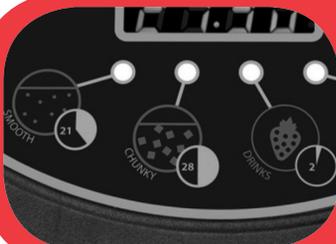
**WARNING: THIS APPLIANCE MUST BE EARTHED.**

Should the fuse in the mains plug require changing a 13 amp BS1362 fuse must be fitted.

# Homemade soup and smoothies ready in an instant



Prepare  
Ingredients



Select  
smooth, chunky  
or drinks



Serve  
delicious soups  
and smoothies



Download the Morphy Richards  
Cook & Create app for recipe ideas



## Introduction

Thank you for your recent purchase of the Morphy Richards Soup & Smoothie Maker. Please read this instruction booklet carefully before you use your Soup & Smoothie Maker for the first time.

We've designed your Soup & Smoothie Maker so that it's quick and easy to make homemade soup and smoothies to your own individual taste, with minimum fuss. All you have to do is place the ingredients needed for your favourite recipe inside your Soup & Smoothie Maker, then it's as simple as selecting either the smooth or chunky soup setting or drinks for juices and smoothies, depending on your preference.

A short wait while your Soup & Smoothie Maker blends and gently cooks the ingredients for perfectly delicious homemade soup.

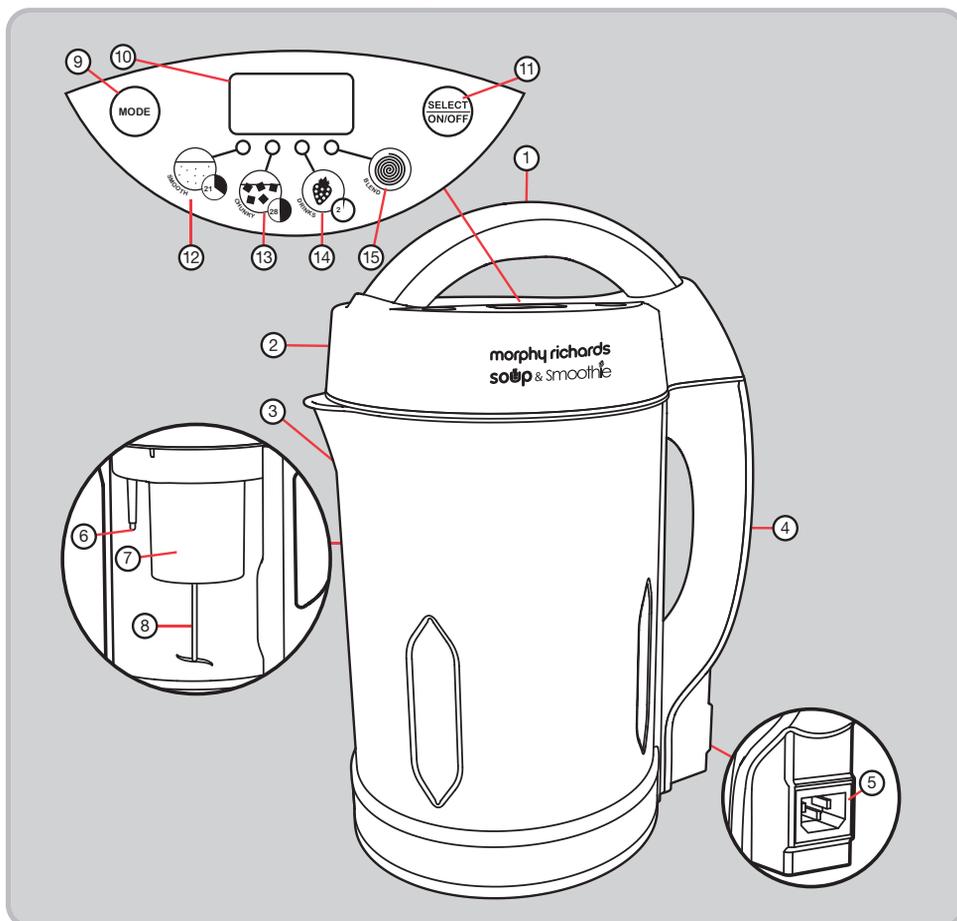
It really couldn't get any simpler!

Remember to visit [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk) to register your product's two year guarantee.

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## Product Overview



## Features

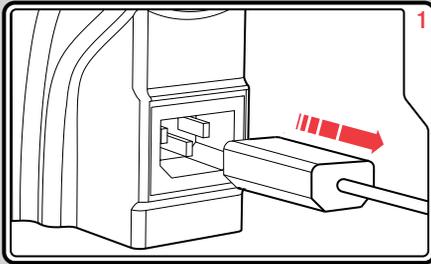
- |                      |                                |
|----------------------|--------------------------------|
| (1) Lid Handle       | (10) LED Screen                |
| (2) Lid              | (11) Select On/Off Button      |
| (3) Jug              | (12) Smooth Function Indicator |
| (4) Jug Handle       | (13) Chunky Function Indicator |
| (5) Power Socket     | (14) Drinks Function Indicator |
| (6) Over Fill Sensor | (15) Blend Function Indicator  |
| (7) Motor Housing    |                                |
| (8) Serrator Blade   |                                |
| (9) Mode Button      |                                |

## Before First Use

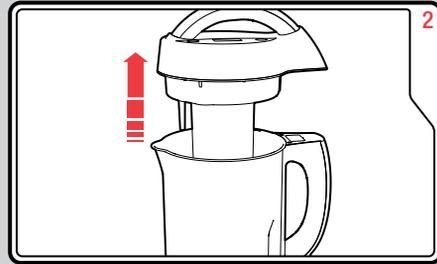
It is important to clean your Soup & Smoothie Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section for more information.

When you first use your Soup & Smoothie Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using a few times this will stop.

## How To Use Your Soup & Smoothie Maker

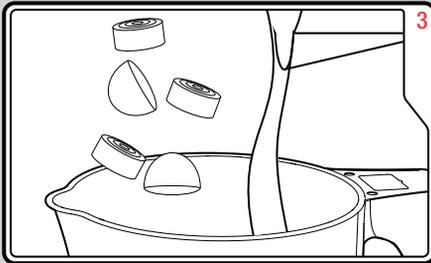


Ensure the Soup & Smoothie Maker is unplugged from the mains.

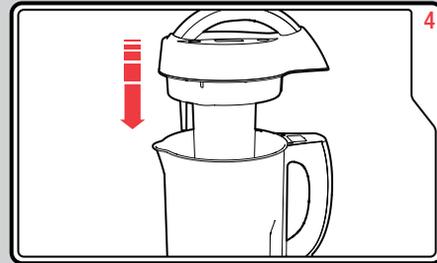


Remove the Lid (2), be careful not to touch the Serrator Blade (8).

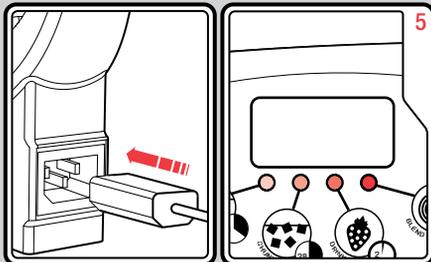
**WARNING: Sharp Blades**



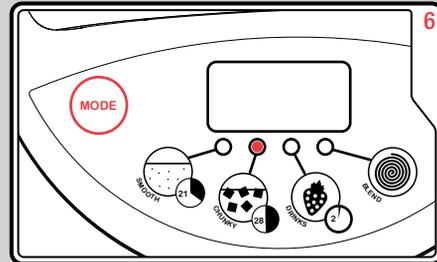
Place all the ingredients into the Jug (3). Add the liquid last, filling up to between the max and min lines marked on the Jug.



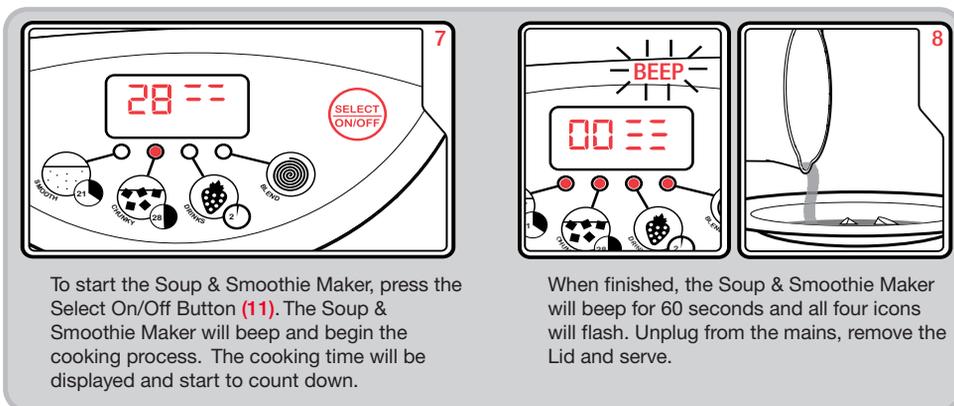
Place the Lid (2) back onto the Jug (3) ensuring it is securely in place.



Plug into the mains (5). The icons will flash in sequence.



Press the Mode Button (9) to select the programme. The icon will illuminate.



To start the Soup & Smoothie Maker, press the Select On/Off Button (11). The Soup & Smoothie Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.

When finished, the Soup & Smoothie Maker will beep for 60 seconds and all four icons will flash. Unplug from the mains, remove the Lid and serve.

## Using Your Soup & Smoothie Maker

Your Soup & Smoothie Maker has 4 programmes.

**Select your choice of programme:**

### Smoothly does it... (12)

The smooth soup programme is perfect for delicious soup recipes requiring a smooth consistency, such as roast tomato & basil soup. The programme ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The programme lasts for 21 minutes and then your soup is ready to serve & enjoy!

### Get chunky! (13)

The chunky soup programme is perfect for rustic soup recipes requiring a chunkier consistency, such as French style pistou. The programme allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 28 minutes, and then your soup is ready to serve & enjoy! For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the blend function to gain your desired consistency.

### Drink it! (14)

The juice setting on the Soup & Smoothie Maker is ideal for making smoothies or milkshakes from fresh ingredients. The programme lasts for 2 minutes before your drink is ready to serve. The juice setting does not heat the ingredients, so it's perfect for ice cold drinks in hot weather.

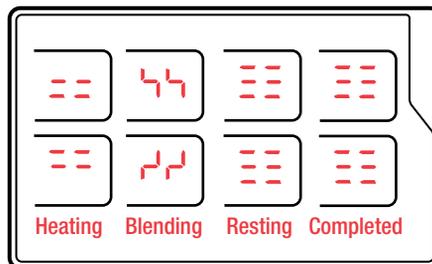
**Note: Do not place ice cubes in the Soup & Smoothie Maker.**

### A perfect blend! (15)

The blend setting allows you to further blend the soup to your desired consistency, if required. This function works without additional heating.

To access this function after cooking, you will need to unplug your Soup & Smoothie Maker before replugging into the mains. This resets the Soup & Smoothie Maker, allowing you to select the Blend Setting with the Mode Button. When highlighted, press and hold the Select On/Off Button (11) to blend the contents of the Jug.

## LED Screen (10)



Your Soup & Smoothie Maker utilises 3 different processes to create fresh soups and drinks; heating, resting and blending. Each of these processes are highlighted during the programme with a small animation on the LED Screen.

### Heating

The heating animation will appear in motion when the Soup & Smoothie Maker is heating the contents of the Jug.

## Blending

The blending animation will be displayed when the Serrator Blade is in use. When switching from heating to blending the Soup & Smoothie Maker will make a single audible beep.

## Resting

During the programmes the Soup & Smoothie Maker will occasionally 'rest,' at which point no animation will be shown. But the timer on the LED Screen will continue to count down. This is normal.

**Note:** During the resting period do not lift the Lid (2) as this will void the programme. Once the process is completed the Soup & Smoothie Maker will beep for 60 seconds and the screen will display the 'completed' icon.

## Completed

When completed, your Soup & Smoothie Maker will show the same animation as resting, but the timer will be at '0' and all four icons on the panel will flash.

## The Benefits Of Homemade Soup

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

### Scratch it!

Scratch cooking is the best way to prepare wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings and other additives found in processed foods.

### Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

### Don't waste it!

In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether its forgotten chicken from Sunday lunch or a lonely tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food that would normally go to waste.

## Soup Nutrition

Homemade soup couldn't be better for you, and depending on the recipe can provide a full range of nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

## The Benefits Of Homemade Smoothies

Homemade smoothies are a quick and easy way of consuming your daily allowance of fruit and vegetables. Depending on the recipe, smoothies can provide key vitamins and minerals your body needs daily. So get creative and introduce a homemade delicious smoothie into your diet today.

## What Makes Your Soup & Smoothie Maker So Special?

### Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup & Smoothie Maker. All you have to do is prepare your selected ingredients, transfer them into your Soup & Smoothie Maker and select your required style of soup – smooth or chunky. The smooth soup programme blends and gently cooks the soup in 21 minutes. The chunky soup programme takes just 28 minutes before it's ready to enjoy!

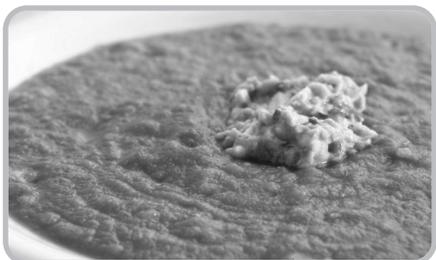
### Keeping it simple

At Morphy Richards, we believe life shouldn't be complicated. That's why we've worked hard to make your Soup & Smoothie Maker as easy to use as possible. It really couldn't be simpler. All you have to do is select your desired programme with one press of a button and then walk away. In as little as 21 minutes you've got perfectly delicious homemade soup, cooked your way.

### Space Saver

We know that space is a valuable commodity in your kitchen. Your Soup & Smoothie Maker is a compact size with a simple design so it fits easily on any worktop space.

## Recipes



We have developed 15 recipes for you to use in your new Soup & Smoothie Maker, from rich hearty soups to refreshing smoothies and milkshakes.

The Chunky Setting (13) only cooks the ingredients, it will not chop them. If after cooking, the soup is a little too chunky for your taste, you can use the Blend Setting (15) to help break down some of the chunks.

To access this function, you will need to unplug your Soup & Smoothie Maker before replugging into the mains. This resets the Soup & Smoothie Maker, allowing you to select the Blend Setting with the Mode Button (9). When highlighted, press and hold the Select On/Off Button (11) to blend the contents of the Jug.

The recipes have been developed to fit within the minimum and maximum working levels of the Soup & Smoothie Maker (1.3-1.6L).

## Soups

### Basic Vegetable Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

#### Ingredients:

- 700g assorted vegetables, diced. (Bagged mixed vegetables from the supermarket is ideal)
- Water (filled to max mark)
- 2tsp instant chicken or vegetable stock
- Salt and ground black pepper

#### Method:

- 1 For a quick smooth soup fill the Soup & Smoothie Maker past the 1.3L mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.)
- 2 Add the vegetable or chicken stock powder and fill to the max mark with water.
- 3 Select the smooth setting. Once the soup is ready, season to taste and serve.

### Roast Tomato and Basil Soup

Preparation time: 10 minutes

Cooking time: 40 minutes

Setting: Smooth

Serves: 4

#### Ingredients:

- 640g very ripe tomatoes cut in half
- 200g red onion cut into wedges
- 4 garlic cloves
- 1tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt and ground black pepper
- 750ml chicken stock, made from stock cubes
- 2 tsp tomato puree
- 1 tsp brown sugar
- 10g fresh basil

#### Method:

- Pre-heat the oven to 200°C / Gas Mark 6.
- 1 Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20-30 minutes until softened and slightly charred.
  - 2 Carefully place the roasted vegetables into the Soup & Smoothie Maker pour in the chicken stock, add the tomato puree, brown sugar, fresh basil.
  - 3 Select the smooth setting. Once the soup is ready, season to taste and serve.

## Butternut Squash, Chilli and Coconut Soup

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

### Ingredients:

- 2 tbsp olive oil
- 500g butternut squash, de-seeded, peeled and cut into small cubes
- 1 tsp ground cumin
- 1/2-1 large red chilli, finely chopped, (remove the seeds for a milder taste)
- 3 garlic cloves, sliced
- 100g onion, chopped
- 1 tsp fresh ginger, grated
- 800ml vegetable stock, made from cube
- 200ml coconut milk
- Juice of 1 lime
- 10g fresh coriander, chopped

### Method:

- 1 In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
- 2 Add the ground cumin, chilli, garlic and onion; continue to cook for a further 5 minutes until the ingredients start to soften.
- 3 Transfer to the Soup & Smoothie Maker and add the remaining ingredients, mix ingredients together with a wooden spoon or spatula to evenly distribute.
- 4 Place the lid on the jug and select the chunky setting.
- 5 Once ready season to taste and serve. If you would like a smooth soup simply press the blend button until you have your desired consistency.

## Really Quick and Easy Pea, Ham and Mint Soup

Preparation time 5 minutes

Cooking time 21 minutes

Setting: Smooth

Serves 4

### Ingredients:

- 600g frozen peas
- 20g fresh mint, leaves only
- 225g quality cooked ham, chopped/shredded
- 100g potato, diced
- 800ml hot stock, from cube (ham)
- Salt and ground black pepper
- 2tbsp olive oil
- 75ml (3 heaped tbsp) crème fraiche

### Method:

- 1 Place the peas, mint, ham and hot stock into the Soup & Smoothie Maker and select the smooth setting.
- 2 Season with a little salt and milled pepper add the olive oil and crème fraiche and using the blend button blend the soup again for 20 seconds and serve.

## French Style Pistou

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

### Ingredients:

- 1 courgette (150g), finely diced
- 1 small potato (70g), finely diced
- 1 small onion (70g), finely diced
- 1 carrot (50g), finely diced
- 1 tin of chopped tomatoes (400g)
- 50g petit pois
- 50g spaghetti, broken into pieces
- 50g French beans, cut into 1cm pieces
- 650ml of vegetable stock, from cube
- 1 tbsp tomato puree (mix into the stock)

### To Serve:

- Pesto
- Parmesan cheese

### Method:

- 1 Place the soup ingredients into the Soup & Smoothie Maker. Season with salt and milled pepper and stir with a spoon or spatula.
- 2 Select the chunky setting and simply wait for the Soup & Smoothie Maker to finish.
- 3 Serve straight away with a spoonful of pesto and freshly grated parmesan cheese.

## Chinese Style Chicken and Sweetcorn Soup.

Preparation time: 20 minutes

Cooking time: 30 minutes

Setting: Chunky

Serves: 4

### Ingredients:

- 100g sweetcorn, from the cob or tinned, drained
- 100g red onion, finely chopped
- 100g mushrooms, thinly sliced
- 1 tsp fresh ginger, grated
- 50g cooked chicken, shredded
- 1 garlic clove, crushed
- 1.2L chicken stock
- 2tsp soy sauce
- 50-100g hot cooked noodles
- 1/2 red chilli, de-seeded and finely chopped
- 15g spring onions, finely chopped
- 10g chopped coriander

### Method:

- 1 Place the sweetcorn kernels into the Soup & Smoothie Maker along with the red onion, mushrooms, ginger, shredded chicken, garlic, stock and soy sauce.
- 2 Select the chunky setting and leave until ready.
- 3 Divide the hot cooked noodles between serving bowls scatter over the chilli, spring onions and coriander. Pour the soup over the noodles and serve.

## Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves: 4

### Ingredients:

- 2 tbsp olive oil
- 100g onion, finely chopped
- 1 garlic clove, crushed
- 240g mushrooms, thinly sliced
- 100g cooked chicken, shredded
- 10g parsley, chopped
- 100g potato, finely cubed
- 1litre chicken stock, fresh or made from cube

### To Serve:

- 100ml whipping cream

### Method:

- 1 Heat the olive oil in a pan and fry the onion until soft, but not browned.
  - 2 Add the garlic and mushrooms and continue to cook until the mushrooms have softened.
  - 3 Transfer to the Soup & Smoothie Maker with the shredded chicken, parsley, potato and stock. Select the smooth setting and simply wait for 21 minutes until the Soup & Smoothie Maker has finished.
  - 4 Season with salt and milled pepper and serve with a drizzle of cream.
- NOTE: Using fresh chicken stock will improve the flavour of the soup.
  - To make fresh chicken stock. Simply place the left over carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns and a bay leaf. Bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

## Winter Lamb and Lentil Broth

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

### Ingredients:

- 2 tbsp olive oil
- 75g lamb mince
- 1 medium onion (100g), finely chopped
- 2 garlic cloves, crushed
- 1 small carrot (50g), finely chopped
- 1 potato (100g), finely chopped
- 1 medium turnip (100g), finely chopped
- 1 tbsp plain flour
- 900ml lamb stock, made from 2 cubes
- 1 tin (400g) of cooked lentils, drained
- ½ tsp chopped fresh rosemary
- 2 bay leaves
- 1tsp Worcestershire sauce
- 1tbsp chopped parsley

### Method:

- 1 Heat the olive oil in a large pan and fry the lamb, onion, garlic, carrot, potato and turnip until the lamb has sealed and starts to brown.
- 2 Stir in the plain flour then add half of the lamb stock and remove from the heat.
- 3 Transfer the lamb and vegetables into the Soup & Smoothie Maker with the remaining stock and the last of the ingredients. Season with a little salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute, select the chunky setting and leave until ready.
- 4 Season to taste and remove bay leaves before serving.

## Smoothies

### Raspberry Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.5L

#### Ingredients:

- 900g low fat raspberry yogurt
- 300ml semi skimmed milk
- 300g raspberries (allow to thaw if frozen)

#### Method:

- 1 Place ingredients into the Soup & Smoothie Maker, stir thoroughly.
- 2 Select the juice setting and simply wait for 2 minutes until the Soup & Smoothie Maker has finished.
- 3 Serve straight away.

### Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.1L

#### Ingredients:

- 300g fresh strawberries
- 250g fresh pineapple, peeled
- 450g low fat strawberry yogurt
- 150ml semi skimmed milk
- 1 scoop of vanilla ice cream

#### Method:

- 1 Prepare and hull the strawberries, cut any large ones in half. Chop the pineapple into chunks.
- 2 Place ingredients into the Soup & Smoothie Maker, stir thoroughly.
- 3 Select the juice setting and simply wait for 2 minutes until the Soup & Smoothie Maker has finished.
- 4 Serve straight away.

### Chocolate Banana Smoothie

Preparation time: 10 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.5L

#### Ingredients:

- 2x450g cartons low fat vanilla yogurt
- 300-400ml semi skimmed milk (to taste)
- 2 bananas, peeled and sliced thinly
- 150-200g dark chocolate (to taste)

#### Method:

- 1 Melt the chocolate in either a microwave or over a pan of hot water.
- 2 Add all ingredients to the Soup & Smoothie Maker, adding the melted chocolate last. Stir thoroughly.
- 3 Select the juice setting and simply wait for 2 minutes until the Soup & Smoothie Maker has finished.
- 4 Serve straight away.

## Blueberry Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.5L

### Ingredients:

- 2 x 450g cartons blueberry and elderberry yogurt
- 450ml semi skimmed milk
- 50g rolled oats
- 50g blueberries

### Method:

- 1 Place all ingredients into the Jug and stir with a wooden spoon.
- 2 Fit the lid and select Juice setting.
- 3 When ready, serve immediately.

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## Green Kiwi and Apple Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.2L

### Ingredients:

- 2 kiwi fruit (240g), skin on
- 1x 100g banana (peeled weight), chopped
- 200g cucumber, skin on and chopped
- 100g baby spinach leaves
- 500ml Apple juice, chilled

### Method:

- 1 Cut the kiwi fruit in half removing any hard core. Chop the kiwi into pieces.
- 2 Place all ingredients into the Jug in the above order and stir with a wooden spoon.
- 3 Fit the lid and select Juice setting.
- 4 When ready, serve immediately.

## Milkshakes

### Peanut Butter Milkshake

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.4L

#### Ingredients:

- 1 litre semi skimmed milk
- 150g vanilla ice cream
- 6 level tbsp smooth peanut butter
- 6 tbsp maple syrup

#### Method:

- 1 Place all ingredients into the Jug and stir with a wooden spoon.
- 2 Fit the lid and select Juice setting.
- 3 When ready, serve immediately.

#### Note:

If maple syrup is unavailable, use clear honey as an alternative.

### Mocha Milkshake

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Makes: 1.3L

#### Ingredients:

- 2 level tbsp instant coffee
- 4 tbsp boiled water, allowed to cool for 5 minutes
- 900ml semi skimmed milk
- 300g chocolate ice cream

#### Method:

- 1 Place the coffee into a measuring jug and add the water. Stir until the coffee dissolves then leave to cool.
- 2 Place the milk and ice cream into the Jug, add the coffee mixture and stir with a wooden spoon.
- 3 Fit the lid and select Juice setting.
- 4 When ready, serve immediately over ice.

#### Note:

For a change, make a rich chocolate milkshake by substituting drinking chocolate powder for the coffee. In this case omit the water and add the chocolate powder directly into the Jug after the milk and ice cream.

## Any Questions?

If you have any questions about the use of your Soup & Smoothie Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you require further help, please contact our Helpline: 0344 871 0944.

### Does the heating function work when I remove the lid?

No. Removing the lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the lid and selected either smooth or chunky soup programmes.

### Can I remove the lid mid-cycle?

The Soup & Smoothie Maker will allow you 1 minute in the cycle to add any missed ingredients.

### Can I use my Soup & Smoothie Maker to make anything other than soup?

No. The 4 available programmes are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

### Can I use uncooked meat in soup recipes made in my Soup & Smoothie Maker?

You should first cook meat separately before transferring into your Soup & Smoothie Maker with additional ingredients from your recipe, as the Soup & Smoothie Maker is only designed to gently heat the soup.

### What is the capacity of my Soup & Smoothie Maker?

The capacity of your Soup & Smoothie Maker is 1.6L. This is marked on the inside and outside of the base. Ensure you do not fill your Soup & Smoothie Maker above this line, otherwise the overflow detector will cut the power to the Serrator Blade (6) and the LED screen (10) will display 'E1'. If this happens, simply remove some of your ingredients so the 1.6L fill mark is not exceeded and wipe clean the Over Fill Sensor (6) on the Lid (2). Ensure your ingredients (including liquid) are above the 1.3L line, failure to do this will impair the blending function.

### Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are preset.

### Can I reheat soup I have already made, or reheat tinned/carton soup?

No. The programmes are set to make perfect soup from scratch. The soup could burn to the base of the element causing damage to the product.

### What if my Soup & Smoothie Maker stops working?

Your Soup & Smoothie Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the jug and allow the Soup & Smoothie Maker to cool for 30 minutes and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the blend function.

### Can I make cold soups like Gazpacho in my Soup & Smoothie Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

### What if food burns on the base of my Soup & Smoothie Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the jug. To prevent this, add half a cup of water or stock to the Soup & Smoothie Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

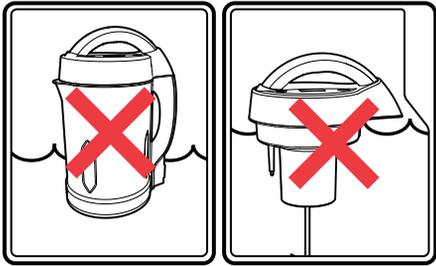
## A Dream To Clean

The Soup & Smoothie Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply wash the Motor Housing (7) and Serrator Blade (8) with warm water, and wipe with a sponge. **DO NOT** immerse in water. The inside of the Soup & Smoothie Maker Jug (3) can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak and then wipe away with a sponge. Wipe the outside of the appliance with a soft, dry cloth.

**Certain food types can burn if in contact with the base heating element. If this happens, fill the Soup & Smoothie Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. Do not use a metal scouring pad as this will scratch the base.**

After cleaning, dry all parts thoroughly.

**WARNING: DO NOT immerse the lid or jug in water, as this contains electrical components that can be damaged by water. Do not allow water to get onto the electrical connections.**



Dry thoroughly before use.

## Contact Us

### Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

### Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: [www.morphyrichards.co.uk/blog](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)

Twitter: [@loveyourmorphy](https://twitter.com/loveyourmorphy)

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

## Morphy Richards Cook & Create App

Download the Morphy Richards Cook & Create App for inspirational recipe ideas.





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## Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)

Or call our customer registration line quoting model and serial number, these numbers can be found on the base of the product.

**UK** 0344 871 0242  
**IRE** 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

## Your 1 Year Guarantee

It is important to retain the retailer's 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 12 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 may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 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 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

## 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 manufacturer's 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 The appliance has been used for hire purposes or non domestic use.
  - 5 The appliance is second hand.
  - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
  - 7 Batteries and damage from leakage 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. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore

## Disclaimer

reserves the right to change the specification of it's models at any time.



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

**IF YOU ARE HAVING A PROBLEM  
WITH ONE OF OUR PRODUCTS, CALL  
OUR HELPLINE:**

**UK:** 0344 871 0944  
**EIRE:** 1800 409 119  
**SPARES:** 0344 873 0710

**morphyrichards**

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Spare Parts 0344 873 0710  
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[www.morphyrichards.com](http://www.morphyrichards.com)

