


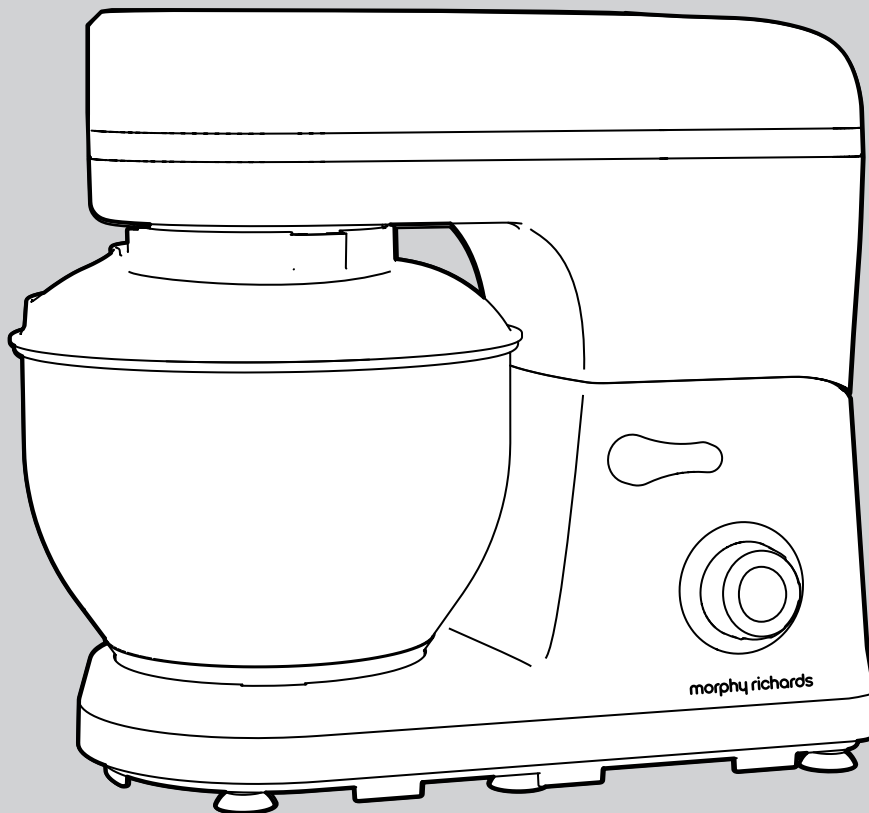
FP400003 MUK Rev 2

morphy richards[®]
smart ideas for your home



Stand Mixer

 Please read and keep these instructions for future use



For competitions, product hints and tips
and more join us at



www.morphyrichards.co.uk/blog



www.facebook.com/morphyrichardsuk



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

www.morphyrichards.com

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

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 shall not be used by children.
- 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.
- Keep the appliance and its cord out of reach of children.
- Never run the mixer for longer than 5 minutes as it will overheat, a safety cut out will come into operation. Switch off and allow to cool down for 10 minutes.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The power cord cannot be replaced. Contact the service centre for advice.

Location

- Always locate your appliance away from the edge of the worktop.
- Do not place the bowl used with 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.

Mains cable

- Do not let the mains cable 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 a table.
- Do not let the cable run across a cooker or other hot area which might damage the cable.
- The mains cable should reach from the socket to the base unit without straining the connections.

Personal safety

- **WARNING:** To protect against the risk of electric shock, NEVER immerse the appliance body in water or in any other liquid and always ensure the electrical connections are kept dry.
- It is advisable to use the Bowl Cover on the bowl for whisking.
- Ensure the attachments have stopped rotating before lifting the mixer head upwards.

Other safety considerations

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

WARNING: This appliance must be earthed.

Product overview



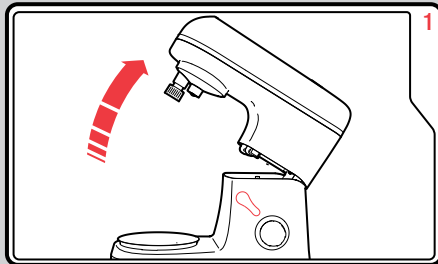
Features

- | | |
|--------------------------|------------------|
| (1) Head Unit | (9) Splash Guard |
| (2) Bowl Cover | (10) Beater |
| (3) Mixing Bowl | (11) Dough Hook |
| (4) Head Release Lever | (12) Whisk |
| (5) Speed/Pulse Selector | |
| (6) Bowl Locator | |
| (7) Attachment Sleeve | |
| (8) Attachment Socket | |

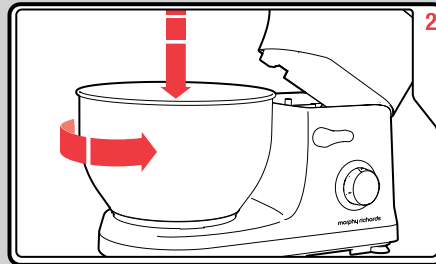
Before first use

Before using your Stand Mixer for the first time, clean the Bowl Cover (2) Mixing Bowl (3) Splash Guard (9) and attachments (10),(11),(12) in warm soapy water. Dry thoroughly. No parts are dishwasher safe.

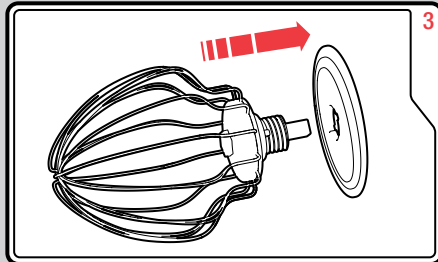
Using your Stand Mixer



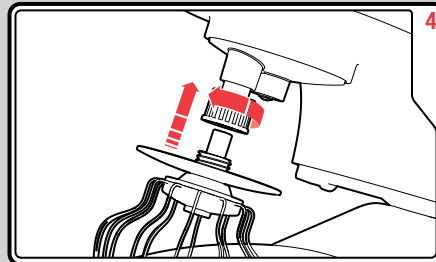
Press the Head Release Lever (4) and lift the Head Unit (1). The Head Unit will lock in the upright position. You will hear an audible click.



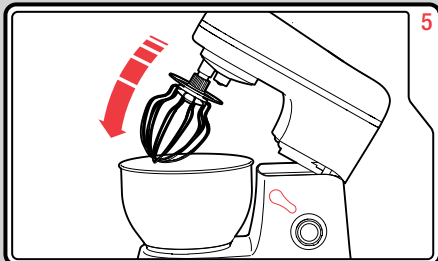
Place the Mixing Bowl (3) into the recessed Bowl Locator (6). Twist anti-clockwise to lock into place.



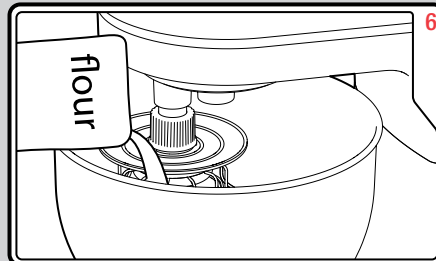
Place the Splash Guard (9) onto the required attachment (10),(11),(12). The Splash Guard will fix into the two notches on either side of the screw thread.



Place the attachment and Splash Guard into the Attachment Socket (8). Rotate the Attachment Sleeve (7) clockwise to secure into place.

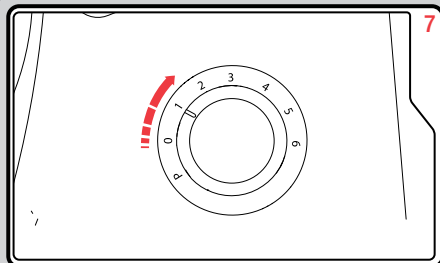


Press the Head Release Lever and lower the Head Unit pressing down until locked in position. (You will hear an audible click and the Lever will return).

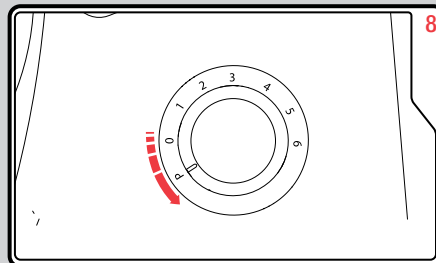


Add the ingredients to the Mixing Bowl. Do not exceed the maximum quantity (1.5kg).

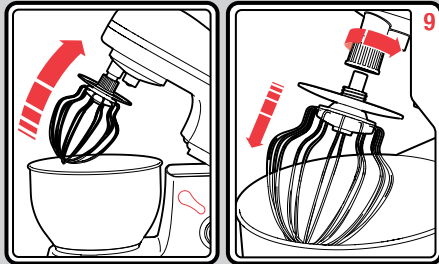
Using your Stand Mixer



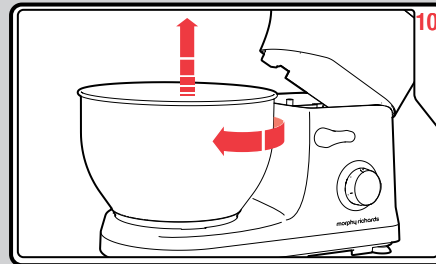
Turn the Speed/Pulse Selector (5) to position 1 to start the Stand Mixer, increase the speed as required.



Alternatively turn the Speed/Pulse Selector to position 'P' to Pulse for short bursts.



When finished, turn your Stand Mixer off. Press the Head Release Lever (4) and lift the Head Unit (1). The Head Unit will lock in the upright position. Rotate the Sleeve (7) anti-clockwise to release the attachment.



Twist the Mixing Bowl (3) clockwise to unlock and remove from your Stand Mixer before emptying its contents.

Important

Do not operate your Stand Mixer continuously for more than 5 minutes. After using for this length of time, let it cool down for 10 minutes before using again.

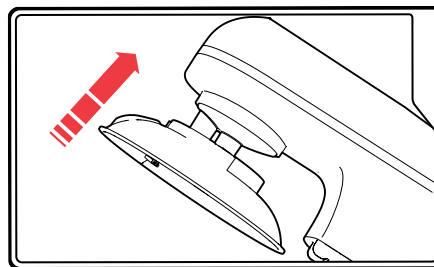
Capacity

Do not overfill the mixing bowl. Overfilling may cause damage to the mixer and other areas of your kitchen. The Maximum quantity is 1.5kg.

Hot Food

Your Stand Mixer is capable of mixing hot foods, however the Mixing Bowl is made of Stainless Steel which may get hot during use. Care must be taken when handling hot food and liquid in the Mixing Bowl.

Bowl Cover



To prevent ingredients splashing out the Mixing Bowl (3), or to stop flour becoming airborne, your Stand Mixer comes with a Bowl Cover (2). The Bowl Cover is fixed to the Head Unit (1) by pushing it onto the Head Unit when your Stand Mixer Head Unit is in the raised position.

Attach the Cover before fitting the attachment (10),(11),(12). It is advisable to place the Bowl Cover on the Mixing Bowl when mixing.

Attachments

Your Stand Mixer comes with three mixing attachments, each is designed for a specific task.

Beater (10)

Use the Beater for creaming butter and sugar, mixing cake mixes and making short crust pastry. When using the Beater it is recommended to use speeds 1-4 as higher speeds may cause splashing.

Dough Hook (11)

The Dough Hook is designed to knead dough for baking fresh bread. When kneading fresh dough it is recommended to use the following speeds/steps:

1. Speed 1 for 20-30 seconds
 2. Speed 2 for 20-30 seconds
 3. Then speed 3 for 3-4 minutes
- Always use the splash guard (9) to prevent dough, creeping up the Attachment Sleeve (7).

Do not use your Stand Mixer to knead dough continuously for longer than 5 minutes.

Whisk (12)

The Whisk is ideal for whisking egg whites and cream. It is recommended to use the maximum speed with this attachment.

When beating egg whites, it will take roughly 2-3 minutes to achieve soft peaks. Mix a minimum of 4 large egg whites (200ml), use a maximum of 12 egg whites at one time.

Mixing methods

- For best results we recommend using the mixing methods detailed in these three recipes to obtain the best results from your new stand mixer.

Quick cake

Ingredients:

- 2¼ cups (328g) plain flour
- 1½ cups (300g) sugar
- 3 tsp baking powder
- ½ tsp salt
- ½ cup (100g) butter
- 1 cup (240g) low fat milk
- 1 tsp vanilla
- 2 eggs

Method:

- 1 Preheat the oven to 190°C, Gas Mark 5
- 2 Combine the sugar, butter, salt and vanilla in the Mixing Bowl with the Paddle.
- 3 Add the eggs. Continuing on speed 2, mix for about 30 seconds. Stop and scrape the sides of the Mixing Bowl.
- 4 Add the flour and baking powder. Mix for a further two minutes
- 5 Gradually add the milk while mixing.
- 6 Pour into a greased pan and bake in the oven for 25-30 minutes.



Basic white bread

Ingredients:

- ½ cup (120ml) low fat milk
- 3 tbsp sugar
- 2 tsp salt
- 3 tbsp butter
- 2 packets dry active yeast
- 1½ cups (350ml) warm water
- 5-6 cups (720-864g) bread flour

Method:

- 1 Place the milk, sugar, salt and butter in a small saucepan and heat over low heat until the butter melts and sugar dissolves. Cool until lukewarm.
- 2 Dissolve the yeast in warm water in a warmed Mixing Bowl. Add the lukewarm milk mixture and 4 ½ cups of flour. Attach the Mixing Bowl and Dough Hook to the mixer. Turn to speed 2 and mix for about 1 minute.
- 3 Continuing on speed 2, add remaining flour, ½ cup at a time and mix for about 2 minutes, or until dough clings to the Dough Hook and cleans the sides of the bowl. Knead on speed 2 for about 2 minutes longer, or until dough is smooth and elastic. The dough will be slightly sticky to the touch.
- 4 Divide the dough between 2 1lb loaf tins, or a single 2lb loaf tin.
- 5 Cover with a damp tea towel and leave in a warm place for 30 minutes to rise.
- 6 Bake in a preheated oven on 220°C, Gas Mark 7 for 25-30 minutes.
- 7 Leave to cool on a wire rack.

Egg whites

Ingredients:

- 4 (large) egg whites (200ml)

Method:

- 1 Add the egg whites to clean dry mixing bowl.
- 2 Attach Mixing Bowl and Whisk attachment. Gradually turn to speed 10.

Tips

- For best results use good quality eggs, do not let any egg yolk come into contact with the whites. Sufficient egg whites are required to cover the point of the Whisk attachment for best results. Whisk on speed 6 for 3 minutes until they form stiff peaks.
Depending on the recipe for these egg whites, carefully remove the Egg whites into another bowl for further mixing with other ingredients or direct to the final baking position as required. Discard any unmixed whites that's left on the base of the mixing bowl.
- If caster sugar is required in the recipe for the whites add the appropriate amount just before the stiff peaks are produced.



Recipes

Chocolate chip cookies

Makes 18

Ingredients:

- 250g Plain flour
- ½ tsp Bicarbonate of soda
- ½ tsp Salt
- 170g Unsalted butter, melted
- 200g Dark brown soft sugar
- 100g Caster sugar
- 1 tbsp Vanilla extract
- 1 Egg
- 1 Egg yolk
- 325g Chocolate chips

Method:

- 1 Preheat the oven to 170°C, Gas Mark 3. Grease baking trays or line them with parchment.
- 2 Sift together the flour, bicarbonate of soda and salt; set aside.
- 3 Attach the Beater Attachment to the Mixer. In the Mixing Bowl, add the melted butter, brown sugar and caster sugar and beat until well blended. Start on speed 1, increasing to speed 5 if required. Part way through mixing, it may be necessary to stop the Mixer and scrape the sides of the bowl using a spatula.
- 4 Beat in the vanilla, egg and egg yolk until light and creamy using speeds 1-4.
- 5 Using speed 1, mix in the sifted ingredients until just blended. Part way through mixing, it may be necessary to stop the Mixer and scrape the sides of the Mixing Bowl using a spatula.
- 6 Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough onto the prepared baking trays, for each cookie use around 4 tablespoons of dough (for smaller cookies, drop 1 rounded tablespoonful and adjust baking time as necessary). Do not flatten the dough. Cookies should be about 8cm apart.
- 7 Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Allow to cool on the baking trays for a few minutes before transferring to wire racks to cool completely.

Fudge brownies

Ingredients:

Group 1:

- 80g Cocoa powder
- ½ tsp Bicarbonate of soda
- 80ml Vegetable oil
- 120ml Boiling water

Group 2:

- 440g Caster sugar
- 2 Eggs
- 80ml Vegetable oil
- 190g Plain flour
- 1 tsp Vanilla essence
- ¼ tsp Salt

Method:

- 1 Pre heat the oven to 175°C, Gas Mark 3-4.
- 2 Attach the Beater Attachment to the Mixer. Grease and flour a 9x13 inch baking pan.
- 3 Mix the group 1 ingredients: Mix the cocoa with the bicarbonate of soda and add to the bowl along with the oil and water.
- 4 Mix on speed 1 until well blended and thickened.
- 5 Add group 2 ingredients: mix in the sugar, eggs and oil on speed 3 until, thoroughly mixed.
- 6 During mixing it may be necessary to stop the unit and scrape the sides of the bowl a few times to make sure all the ingredients are incorporated.
- 7 Add the flour, vanilla and salt and mix until just incorporated, do not over mix.
- 8 Spread evenly into the prepared pan and bake for 30 minutes or until a toothpick comes out clean.
- 9 Allow to cool before cutting into squares.

Lemon meringue pie

For the pastry:

- 460g Plain flour
- 280g Good quality unsalted butter at room temperature (cut into pieces)
- 120g Unrefined caster sugar
- 2 Eggs
- Pinch of salt

For the filling:

- 2x397g tins condensed milk
- 250ml Lemon juice
- 2 tbsp corn flour
- 2 tsp Grated lemon zest
- 6 Egg yolks

For the meringue topping:

- 6 Egg whites
- ½ tsp Cream of tartar
- 125g Sugar

Method:

- 1 Place the softened butter, salt and sugar in the Mixing Bowl, attach the Beater Attachment and cream the sugar and butter until fluffy and pale in colour. Start on speed 1, increasing to speed 4. Part way through mixing, it may be necessary to stop the Mixer and scrape the sides of the bowl down using a spatula.
- 2 Crack the eggs into a small bowl and lightly whisk. Slowly add the eggs a bit at a time to the butter mixture, mixing well. Use speed 1-4. Add a little of the flour with the eggs to prevent the mixture from curdling. Part way through mixing, it may be necessary to stop the Mixer and scrape the sides of the bowl down using a spatula.
- 3 Remove the Mixing Bowl and Beater and sieve the flour over the creamed butter, return the Mixing Bowl to the Mixer, attach the Dough Hook. Using speeds 1-3 slowly mix in the flour into the batter, once the pastry comes together, stop mixing, do not over mix.
- 4 Turn the pastry out on to a lightly floured work surface, divide the pastry in half, do not kneed the pastry, just push it together. Cover each piece with cling film and make it airtight. Place in the fridge for 30 minutes or until firm.
- 5 Preheat the oven to 190°C, Gas Mark 5. Grease a 25cm fluted loose bottom tin. Place the tin onto a baking tray.
- 6 Roll out the pastry until it's big enough to generously fit the tin, leaving excess pastry falling over the sides of the tin onto the baking tray underneath the tin - don't trim the pastry at this stage.
- 7 Line the pastry with greaseproof paper and fill with baking beans. Trim the excess pastry using a sharp knife. Bake the pastry case blind for about 15-20 minutes or until the pastry is pale golden and dried out - remove the paper and beans for the last five minutes.
- 8 Lower the oven temperature to 150°C/ Gas mark 2.
- 9 In the Mixing Bowl, add all the filling ingredients and attach the beater attachments. Using a slow speed, beat until smooth.
- 10 Pour into the cooled crust and bake for 30 minutes. Leave to cool before adding the meringue.
- 11 Increase the oven temperature to 180°C, Gas mark 4.
- 12 Place whites and cream of tartar in a CLEAN Mixing Bowl and attach the Whisk Attachment.
- 13 Whisk on maximum speed until the egg whites are at soft peak stage, this takes about 3 minutes. During mixing it may be necessary to stop the unit and scrape the sides of the bowl a few times to make sure all the ingredients are incorporated.
- 14 Gradually beat in the sugar, over a period of 3 minutes, 1tsp at a time, until stiff.
- 15 Spread over the cooled filling; seal to edge of the pie crust. Bake for 15 minutes or until meringue is golden brown.
- 16 Leave to cool before serving.

Recipes

Victoria sandwich cake

Ingredients:

- 200g Caster sugar
- 200g Softened butter, cut into pieces
- 4 Eggs, beaten
- 200g Self-raising flour, sifted
- 1 tsp Baking powder
- 2tbsp Milk

For the filling:

- 300ml Whipping cream
- 1 Jar of strawberry jam, (approximately 230g)

Method:

- 1 Heat oven to 190°C, Gas Mark 5. Grease two 8 inch sandwich tins and line with non-stick baking paper.
- 2 Cream the sugar and butter together in the Mixing Bowl using the Beater.
- 3 Add the eggs one by one, mixing after each addition. Use speed 1 initially then increase to speed 4. During mixing, it may be necessary to stop the Mixer and scrape the sides of the bowl down using a spatula.
- 3 Add the flour and baking powder on speed 1, increase to speed 4 for 30 seconds. Slowly add the milk to the batter on speed 1 until incorporated.
- 4 Divide the mixture between the tins, smooth the surface with the spatula or the back of a spoon, then bake for about 20 mins until golden and the cake springs back when pressed. Turn out onto a cooling rack and leave to cool completely.
- 5 Attach the Whisk attachment to the Mixer and whip the cream for around 3 minutes starting at speed 1 and increasing to full speed.
- 6 Spread the jam over the bottom of one of the sponges, top with the cream and sandwich the second sponge on top. Dust with a little icing sugar before serving.

Buttercream

Ingredients:

- 75g Butter
- 500g Icing sugar
- Pinch of salt
- 3-4 tbsp Milk
- 1½ tsp Vanilla

Method:

- 1 Place all ingredients in the Mixing Bowl.
- 2 Using the Beater Attachment, mix on speed 1 until light and creamy.
- 3 During mixing it may be necessary to stop the Mixer and scrape the sides of the Mixing Bowl using a spatula a few times to make sure all the ingredients are incorporated properly.

Whipped cream

Ingredients:

- 200ml Whipping cream*

*Min - 200ml

*Max - 600ml

Method:

- 1 Place cream in the Mixing Bowl and insert the Whisk Attachments
- 2 Whip on speed 4-5 until the desired thickness is achieved. (Guide time: 3-4 minutes). It may be necessary to stop the unit and scrape the sides of the bowl a few times to make sure all the ingredients are incorporated.

Meringues

Ingredients:

- 3 Large egg whites*
- 120g Caster sugar
- *Min - 200ml Egg whites, use 40g of caster sugar per egg white.

Method:

- 1 Pre heat the oven to 150°C, Gas Mark 2.
- 2 Place whites in the Mixing Bowl and insert Whisk Attachments.
- 3 Whisk on maximum speed until at the soft peak stage. This takes about 3 minutes. During mixing hold the Mixing Bowl steady and turn clockwise and anticlockwise to allow the ingredients to mix thoroughly. It may be necessary to stop the unit and scrape the sides of the bowl a few times to make sure all the ingredients are incorporated.
- 4 Gradually beat in the sugar, over a period of 3 minutes, 1 tsp at a time, until stiff.
- 5 Shape spoonfuls of the mixture onto baking sheets lined with non stick baking paper and bake in the oven for 15 minutes.
- 6 Lower the temperature to 110°C, Gas Mark ¼ and cook for a further 2-3 hours until crisp and dry.

Care and cleaning

- Before cleaning, switch your Stand Mixer off and unplug from the mains.
- Ensure your Stand Mixer has cooled completely before using.
- To clean the Main Unit, use a damp cloth. Do not immerse in water. Do not use any abrasive or solvent-based cleaner.
- Wash the attachments in hot soapy water. Dry thoroughly.
No parts are dishwasher safe.
- **WARNING:** Never immerse the main unit in water or other liquid.

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: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

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

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

FP400003 MUK Rev 2 11/13

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

Or call our customer registration line

UK 0844 871 0962

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 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 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.

Disclaimer

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.



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: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726

morphy richards

The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

