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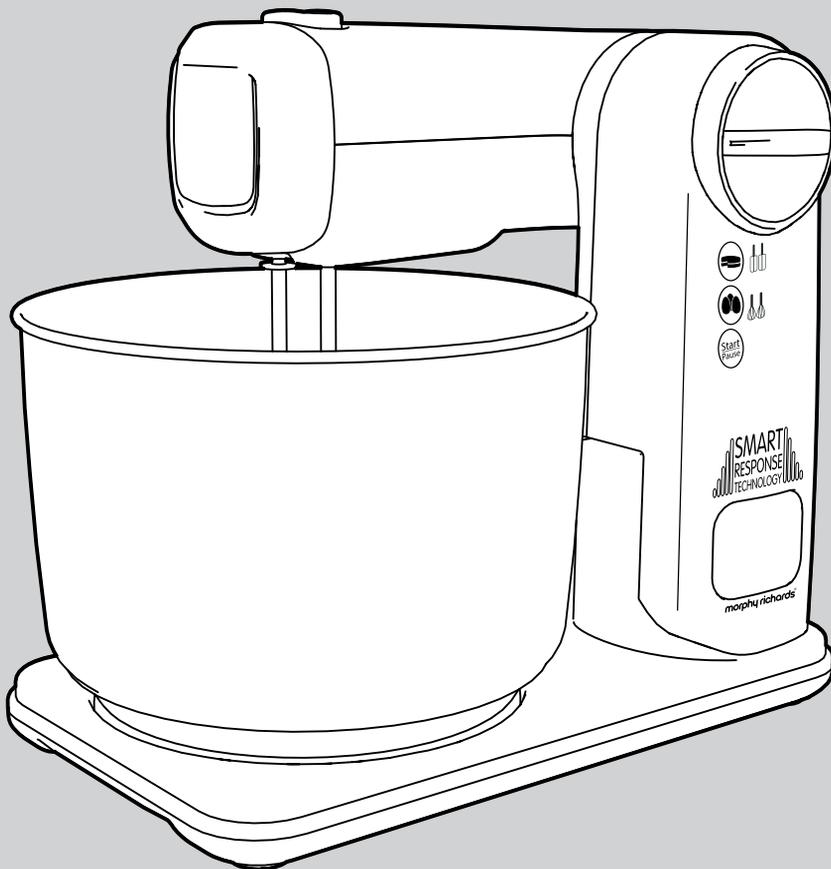
morphy richards®

smart ideas for your home



TOTAL CONTROL Folding Stand Mixer

Please read and keep these instructions for future use



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



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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 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 its cord out of reach of children.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- For care and cleaning refer to page 17.
- Avoid touching moving parts. Keep hands, hair, clothing and utensils away from the rotating parts during operation to prevent personal injury and/or damage to the appliance.
- **Caution:** In order to avoid a hazard due to the 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.
- Do not mix for longer than the time periods recommended in 'Usage' on page 9.

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

- Ensure the attachments have stopped rotating before lifting the Mixer head upwards.
- **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.

Other safety considerations

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- 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 it's intended purpose.
- Unplug from the outlet when not in use, or when left unattended, and before assembling, disassembling or cleaning.

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 3 amp BS1362 fuse must be fitted.

Introduction

Thank you for your recent purchase of this Morphy Richards Total Control Folding Stand Mixer.

Your Folding Stand Mixer comes with beaters, whisks and dough hooks to make a multitude of dishes. Please read the instructions for information on how to use your Mixer before use.

Remember to visit www.morphyrichards.co.uk to register your product's two year guarantee.

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TOTAL CONTROL

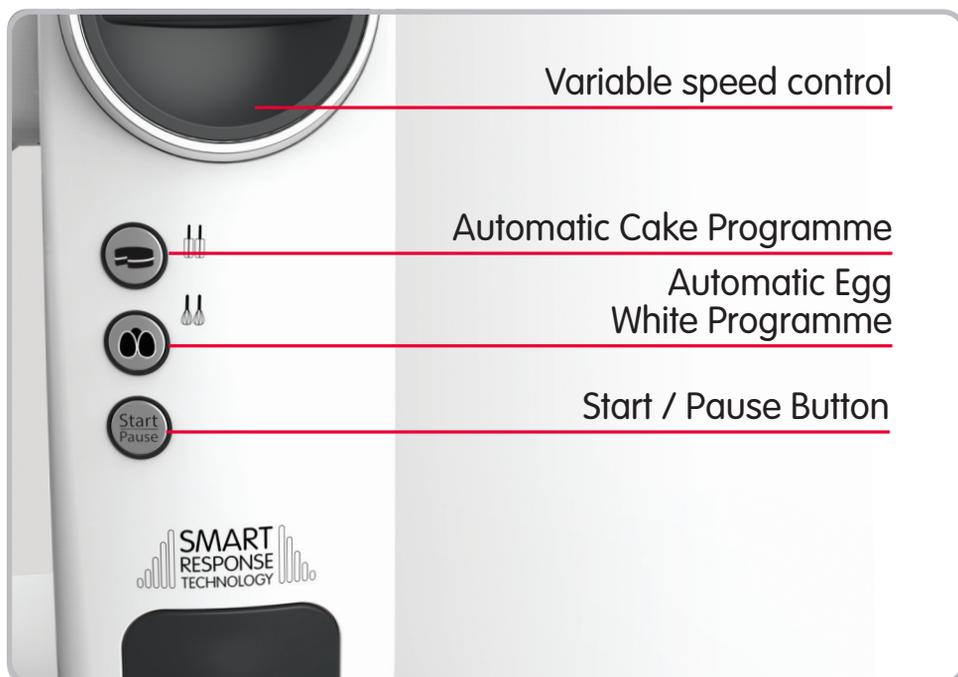
Giving you the power to create with confidence.

Introducing the Total Control Folding Stand Mixer- the simple way to bring confidence to your cooking.

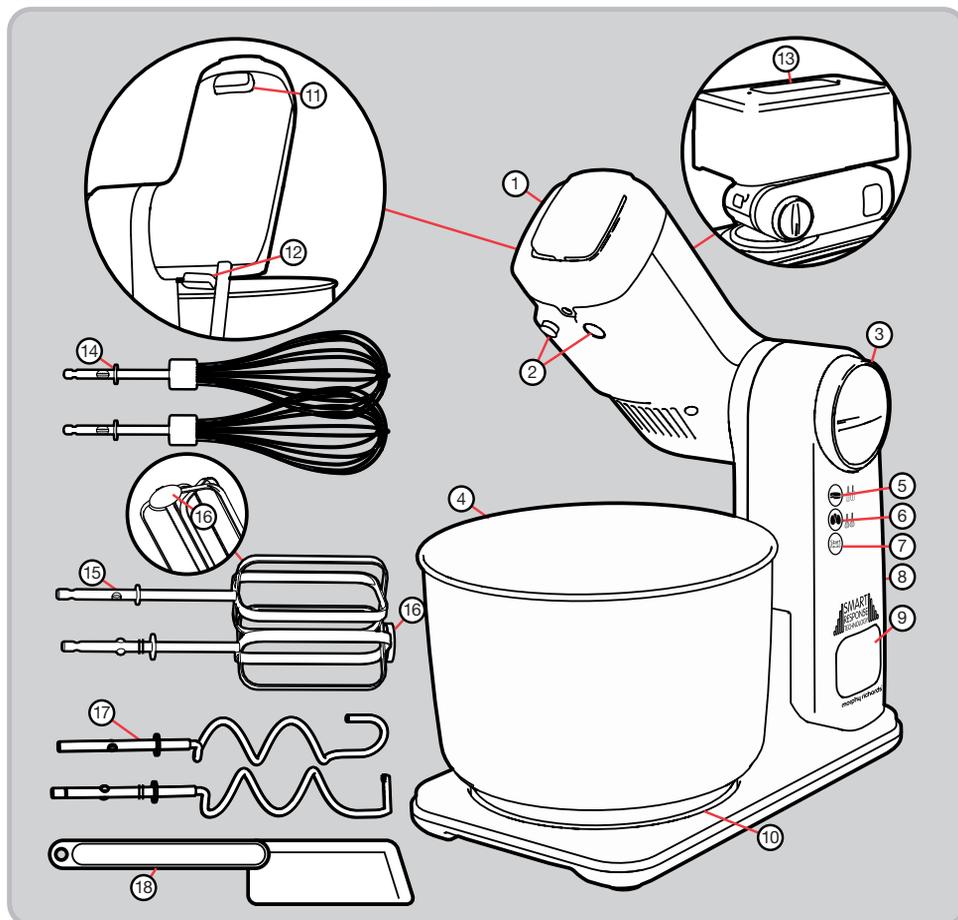
The Total Control Folding Stand Mixer allows you to create delicious cakes, meringues and more with the confidence and reassurance the Smart Response Technology delivers.

Smart Response Technology allows you to have Total Control of the mixing process with the simple touch of a button. The Smart Response Technology gently feeds power into the mixer as you need it ensuring a constant speed is maintained giving you perfect results every time.

Either select from the pre-set automatic programmes; eggs or cake, add your ingredients by following the recipe and let the Total Control Folding Stand Mixer do all the work for you. Alternatively to personalise your recipe simply use the Total Control Folding Stand Mixer on the manual setting by selecting your mixing speed. The Smart Response Technology will feed power gradually building to your chosen speed for the job at hand. Even with heavier mixtures the Smart Response Technology will gently feed power into the motor to ensure a constant speed is achieved for perfect results every time.



Product Overview



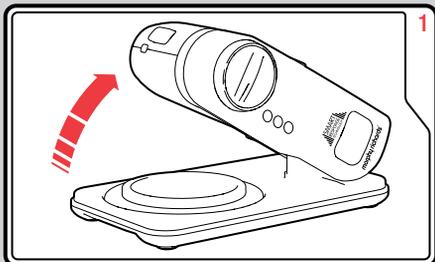
Features

- | | | |
|-----------------------------------|--------------------------------|-------------------------|
| (1) Head Unit | (8) Base Unit Arm | (15) Beaters |
| (2) Attachment Sockets | (9) Folding Button | (16) Drive Plate |
| (3) Speed Control | (10) Rotating Base | (17) Pastry Dough Hooks |
| (4) Mixing Bowl | (11) Attachment Release Button | (18) Spatula |
| (5) Automatic Cake Programme | (12) Head Unit Release Button | |
| (6) Automatic Egg White Programme | (13) Storage Lid | |
| (7) Start / Pause Button | (14) Whisks | |

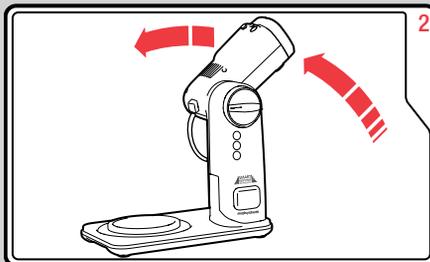
Before First Use

Before using your Total Control Folding Stand Mixer for the first time, wash the Mixing Bowl (4), attachments (14),(15),(17) and Spatula (18) in warm soapy water. Dry thoroughly before use.

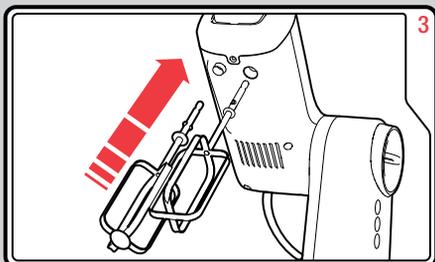
Using Your Stand Mixer



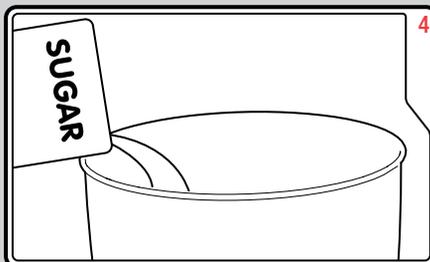
Remove the Storage Lid (13). Lift the Base Unit Arm (8) into the upright position. It will lock into place.



Rotate the Head Unit (1) into place. It will lock into the upright position.



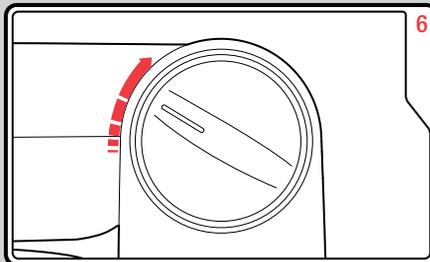
Insert the required attachment (14),(15) or (17), into the Sockets (2), ensure they are inserted in the correct Sockets, (please see page 9 for more information).



Add your ingredients to the Mixing Bowl (4). Place the Mixing Bowl onto the Rotating Base (10).



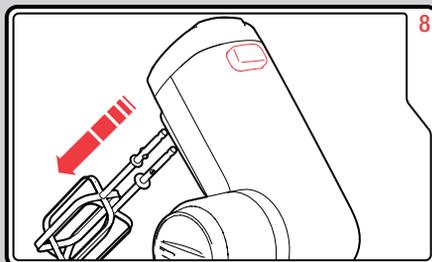
Press the Head Unit Release Button (12) to lower the attachments into the Mixing Bowl. The Head Unit will lock into place.



Plug the Stand Mixer into the mains. Turn the Speed Control (3) to position 1 to start the Stand Mixer, increase the speed as required.



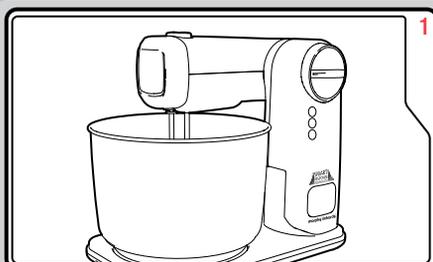
When your mixing is complete, turn the Mixer off. Press the Head Unit Release Button (12) and lift the Head Unit. The Head Unit will lock in the upright position.



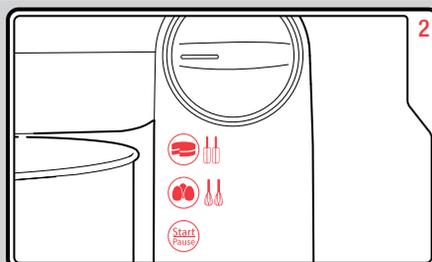
Press the Attachment Release Button (11) to remove the attachments from the Stand Mixer. Clean and fold for Storage.

Automatic Programmes

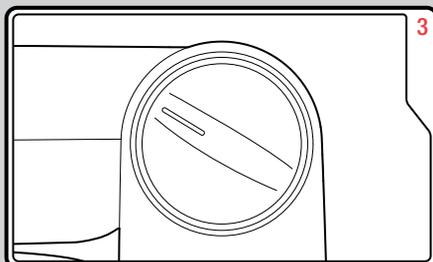
- Your Total Control Folding Stand Mixer has two automatic programmes, these enable you to create perfect beaten egg whites (for meringues) and cake batter (for sponge cake) at the touch of a button.
- To use either programme follow the steps below.



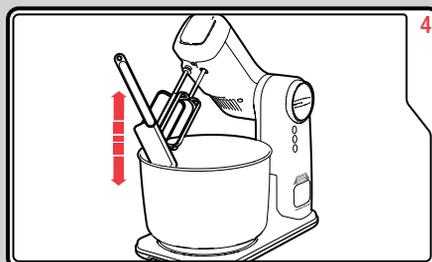
Follow steps 1-5 of 'Using Your Stand Mixer'. Attach the Whisks (14) for the Egg White Programme or Beaters (15) for Cake Programme.



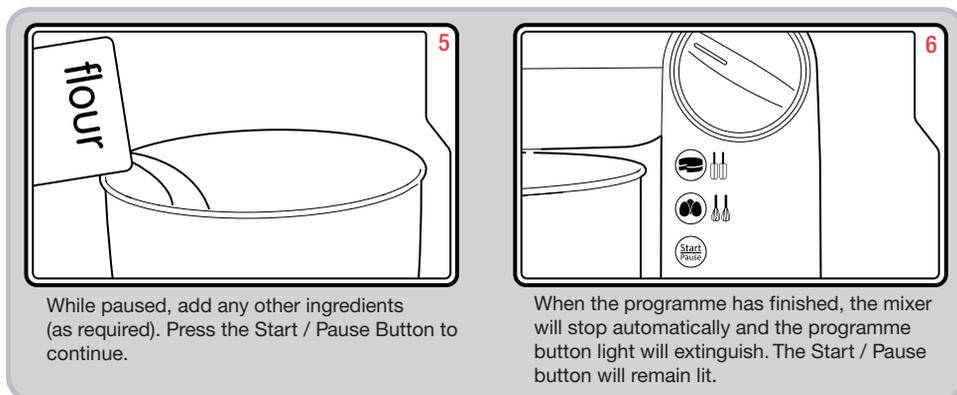
Press the desired automatic programme button (5) (Cake) or (6) (Egg White), the Button will illuminate when selected. Press the Start / Pause Button (7).



Your Stand Mixer will start automatically. When a programme is running, the Speed Control (3) is disabled and will not adjust the speed.



On the cake setting, the Stand Mixer will pause partway through the programme and the button will flash. Scrape the sides of the bowl down with a spatula. The mixer will not pause on the egg white mixing programme.



While paused, add any other ingredients (as required). Press the Start / Pause Button to continue.

When the programme has finished, the mixer will stop automatically and the programme button light will extinguish. The Start / Pause button will remain lit.

Automatic Programme Times

Programme	Attachment	Stage 1 (min:sec)	Pause	Stage 2 (min:sec)
• Cake	• Beaters (15)	• Speed 4 00:30	• Yes	• Speed 4 02:00
• Egg White	• Whisks (14)	• Speed 4 00:10 • Speed 6 02:40	• No	• X

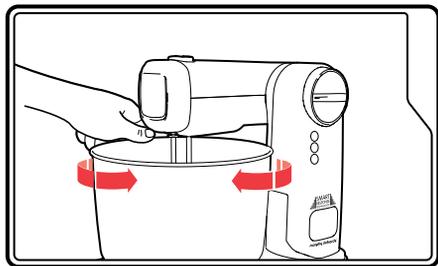
Pausing

- While either automatic programme is running, you can pause at any time by pressing the Start / Pause Button (7). Press the Start / Pause Button again to continue.

- During mixing, ingredients may splash or cling to the side of the Mixing Bowl, turn the Speed Control (3) to the 'Off' position, using the Spatula (18) scrape the side of the Mixing Bowl incorporating this into the centre of the Mixing Bowl, continue mixing.
- When individual ingredients are added it may be necessary to scrape the side of the bowl again, always turn the Mixer off first.

Mixing Bowl (4)

- Your Folding Stand Mixer has a Mixing Bowl (4) rotating system which controls the mixing and incorporation of the ingredients.



- The Mixing Bowl is self rotating for ease of mixing light ingredients. During the mixing process however, it will be necessary to control the speed of the Mixing Bowl; rotate manually by using your hand on the side of the bowl to either slow it down or to turn it clockwise and anticlockwise to aid mixing.

Capacity

Do not overfill the Mixing Bowl (4) as damage to the Mixer could occur. Maximum quantity - 1Kg of combined dry & wet ingredients should be sufficient for most mixing operations with the Beaters (15).

For preparing pastry with the Pastry Dough Hooks (17) do not use more than 350g of flour.

If at any point you hear the Mixer labouring, increase the speed. If required remove some of the mixture if it is overloaded or the mixture is too thick.

Usage

Your Mixer features a safety cut out designed to protect the motor from overheating. After 6 minutes of continuous use to prevent overheating you will need to switch off your Folding Stand Mixer and leave to cool for 10 minutes, especially important when mixing heavier mixtures. If your machine cuts out during mixing turn the Speed Control (3) to the 'Off' position and leave to cool for 10 minutes.

Attachments

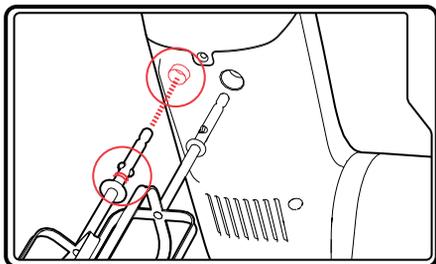
Your Stand Mixer comes with three mixing attachments, each is designed for a specific task.

Whisks (14)

Use the Whisk attachments for whisking eggs and cream. Don't use the whisk for heavy mixtures (like fruit cake or cookie dough).

Beaters (15)

Use the Beaters for mixing cake mixes, cookie dough and creamed potatoes.



One of the Beaters is fitted with a Drive Plate (16) which helps the bowl rotate during use. This Beater also has a red band on the shaft. Ensure this Beater is fitted to the raised Socket (2) with the RED interior. Otherwise your Folding Stand Mixer may not work correctly.

Note: Depending on the ingredients being mixed, the bowl may require some assistance to rotate. Manually turn the bowl to help incorporate the ingredients. (See page 8 for more instructions).

Pastry Dough Hooks (17)

Use the Pastry Dough Hooks for pastry.

Pastry Dough Hooks need to be fitted correctly or they will not knead the dough. Ensure the Pastry Dough Hook with the flat end and the red band on the shaft is fitted to the raised Socket (2) with the RED interior.

The Pastry Dough Hooks are designed so they cannot be fitted incorrectly.

The mixer is not suitable for preparing heavy dough such as bread.

Recipes



We have developed delicious recipes for you to try with your new Total Control Folding Stand Mixer. From meringues to brownies, there is something to suit every taste.

The recipes provided give you only a few suggestions of what you can make with your new Folding Stand Mixer. When you are used to working with your Mixer you will be able to easily adapt recipes for use from your favourite cookbooks.

Automatic Recipes

Victoria Sponge

Ingredients:

- 150g caster sugar
- 150g soft margarine
- 3 eggs, beaten
- 2 tbsp milk
- 150g self raising flour
- 2 level tsp baking powder

Method:

- 1 Pre heat the oven to 170°C / Gas Mark 4.
- 2 Attach the Beaters to the Mixer. Lightly grease and line two 8 inch sandwich tins with greaseproof paper circles.
- 3 Add the caster sugar and margarine to the Mixing Bowl.
- 4 Press the Cake Programme Button. The Button will illuminate, press the Start / Pause Button to begin. Turn the bowl as necessary.
- 5 After 30 seconds the Mixer will stop and the button will flash. Using a spatula, scrape the sides of the Mixing Bowl down. Add the remaining ingredients.
- 6 Press the Start / Pause Button to continue the programme. Turn the bowl clockwise and anticlockwise to aid mixing. It may be necessary to pause the Mixer after a minute by pressing the Start / Pause Button. Scrape the sides of the bowl down to make sure all the ingredients are incorporated.
- 7 After 2 minutes the Mixer will stop and the cake batter is ready.
- 8 Divide the mixture equally between the two tins and bake in the oven for 25-30 minutes or until golden, well risen and springy to the touch.
- 9 After 5 minutes remove from the tins and cool on a wire rack. Allow to cool completely before filling with jam and buttercream.

Note: This mixture may also be used for fairy cakes. Place equal spoonfuls into paper cases and bake at 160°C / Gas Mark 4 for 20-25 minutes. Makes 18-20 fairy cakes.

Egg Whites

Ingredients:

- 6 large egg whites

Method:

- 1 Attach the Whisks to the Mixer.
- 2 Place the egg whites in the Mixing Bowl. Press the Egg White Programme Button, the button will illuminate. Press the Start / Pause Button.
- 3 The Mixer will start slowly before increasing speed after 10 seconds. During whisking, you will need to turn the Mixing Bowl manually, clockwise and anticlockwise to help properly whisk the egg whites.
- 4 When the Mixer stops, the egg whites are ready.
- 5 You can continue mixing the egg whites on the manual setting adding sugar (if required), to make meringues.

Manual Recipes

Egg Whites

Ingredients:

- 6 large egg whites

Method:

- 1 Attach the Whisks to the Mixer.
- 2 Place the egg whites into the Mixing Bowl.
- 3 Gradually increase the speed moving through the settings up to speed 6. You will need to turn the Mixing Bowl manually, clockwise and anticlockwise to aid whisking.
- 4 After approximately 3 minutes the eggs should be ready.
You can use the whisked eggs to make meringues (below).

Meringues

Ingredients:

- 6 large egg whites (whisked as above).
- 240g caster sugar

Method:

- 1 Using the whisked egg white from the automatic or manual recipe.
- 2 Gradually increase the speed moving through the settings up to speed 6. You will need to turn the Mixing Bowl manually, clockwise and anticlockwise to aid whisking.
- 3 Add the caster sugar to the egg whites, a tablespoon at a time, mixing well after each addition.
- 4 After 90 seconds if necessary, stop the Mixer and scrape the sides of the Mixing Bowl down with a spatula. Continue for a further 90 seconds, until all the sugar and egg whites are combined.
- 5 Place dessertspoonfuls of the mixture onto baking sheets lined with baking paper. Bake in a preheated oven at 150°C / Gas Mark 2, for 15 minutes. Lower the temperature to 110°C / Gas Mark ¼ and cook for a further 2-3 hours until crisp and dry.

Makes 18-24 meringues

Whipped cream

Ingredients:

- 300ml whipping or double cream*
- *Min - 300ml
- *Max - 600ml

Method:

- 1 Attach the Whisks to the Mixer.
- 2 Place the cream in the Mixing Bowl.
- 3 Whip on speed 4-5 until desired thickness is achieved. (Guide time: 2-4 minutes). During mixing hold the Mixing Bowl steady and turn clockwise and anticlockwise to allow the cream to mix thoroughly. It may be necessary to stop the Mixer and scrape the sides of the bowl during whisking.

Note: Whipping cream thickens more quickly than double cream.

Victoria Sponge

Ingredients:

- 150g caster sugar
- 150g soft margarine
- 3 eggs, beaten
- 2 tbsp milk
- 150g self raising flour
- 2 level tsp baking powder

Method:

- 1 Pre heat the oven to 170°C / Gas Mark 4.
- 2 Attach the Beaters to the Mixer. Grease lightly and line two 8 inch sandwich tins with greaseproof paper circles.
- 3 Add the caster sugar and margarine to the Mixing Bowl.
- 4 Gradually increasing the speed from 1 to 4, beat the sugar and margarine for 30 seconds, turning the Mixing Bowl as necessary.
- 5 After 30 seconds turn the Mixer off, using a spatula, scrape the sides of the Mixing Bowl down. Add the remaining ingredients.
- 6 Gradually increasing the speed from 1 to 4, mix in the rest of the ingredients for one minute, turning the bowl as necessary.
- 7 Using a spatula, scrape the sides of the Mixing Bowl down and mix for a further minute.
- 8 Divide equally between the two tins and bake in the oven for 25-30 minutes or until golden, well risen and springy to the touch.
- 9 After 5 minutes remove from the tins and cool on a wire rack. Allow to cool completely before filling with jam and buttercream.

Note: This mixture may also be used for fairy cakes. Place equal spoonfuls into paper cases and bake at 160°C / Gas Mark 4 for 20-25 minutes. Makes 18-20 fairy cakes.

Buttercream

Ingredients:

- 100g soft margarine
- 200g icing sugar, sieved

Method:

- 1 Place the margarine in the Mixing Bowl.
- 2 Using the Beaters, mix on speed 1 for 25 seconds, turning the bowl as required.
- 3 Start adding the icing sugar 1 tbsp at a time, stopping the Mixer to scrape the sides of the bowl down if required.

Creamed potatoes

Ingredients:

- 725g potatoes, peeled and cut into chunks
- 100ml warm milk
- 1½ tsp butter
- 1½ tsp salt

Method:

- 1 Boil the potatoes for 30 minutes until soft.
- 2 Drain well and crush lightly with a fork to break up the potatoes.
- 3 Place in the Mixing Bowl and insert the Beaters.
- 4 Beat on speed 3 for about 1 minute.
- 5 Add the other ingredients and beat for a further minute on speed 5-6 until creamy.
- 6 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 Mixer and scrape the sides of the bowl a few times to make sure all the ingredients are incorporated.

Lemon meringue pie

For the pastry:

- 460g plain flour
- 280g unsalted butter at room temperature (cut into pieces)
- 120g unrefined caster sugar
- 2 eggs
- Pinch of salt

For the filling:

- 2x 397g tins condensed milk
- 250ml lemon juice
- 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 Beaters and cream the sugar and butter until fluffy and pale in colour. Start on speed 1 and increase to speed 3, turning the bowl as necessary. Part way through mixing, it may be necessary to stop the Mixer and scrape the sides of the bowl down using the 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 1-3. 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 Mixing Bowl down using the Spatula.
- 3 Remove the Mixing Bowl and Beaters and sieve the flour over the creamed butter, return to the Mixer, attach the Pastry Dough Hooks. Using speeds 1-3 slowly mix in the flour into the batter, do not over mix. Once the pastry comes together stop mixing.
- 4 Turn the pastry out on to a lightly floured work surface, divide the pastry in half, do not knead 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 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 heat to 150°C / Gas mark 2.
- 9 In the Mixing Bowl, add all the filling ingredients and attach the Beaters. Using speed 1 beat until smooth.
- 10 Pour into cooled crust and bake for 30 minutes. Leave to cool before adding the meringue topping.
- 11 Raise the oven heat to 180°C / Gas mark 4.
- 12 Place the egg whites and cream of tartar in the Mixing Bowl and insert the Whisks.
- 13 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 mixer 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, 1 tbsp 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.

Fudge brownies

Ingredients:

Group 1:

- 80g cocoa powder
- ½ tsp bicarbonate of soda
- 80ml vegetable oil
- 120ml boiling water

Group 2:

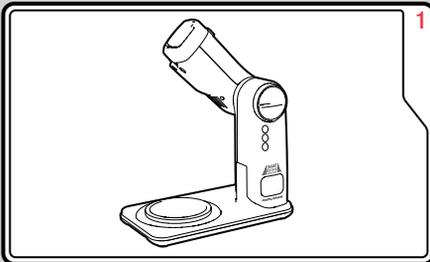
- 440g caster sugar
- 2 eggs
- 80ml vegetable oil
- 190g plain flour
- 1 tsp vanilla essence
- ¼ tsp salt

Method:

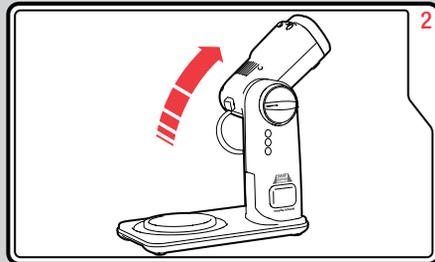
- 1 Pre heat the oven to 175°C / Gas Mark 3-4.
- 2 Attach the Beaters to the Mixer. Grease and flour a 9x13 inch tin.
- 3 Mix the group 1 ingredients: Mix the cocoa with the bicarbonate of soda and add to the bowl along with the oil and water.
- 4 Mix on speed 1 until well blended and thickened, turning the Mixing Bowl as necessary.
- 5 Mix in the sugar, eggs and oil from the group 2 ingredients until thoroughly mixed.
- 6 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 Mixer 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 tin and bake for 35-40 minutes or until a skewer comes out clean.
- 9 Allow to cool before cutting into squares.

Storage

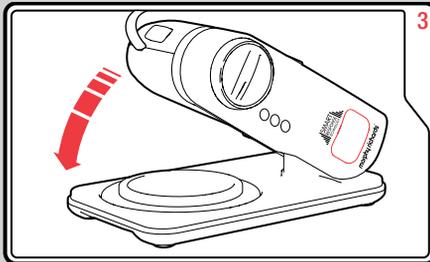
Your Folding Stand Mixer can be folded down after use for easy storage in a cupboard or other area. To fold your Mixer, follow these steps.



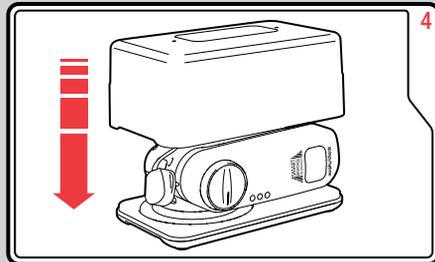
The Speed Control (3) must be set to '0' for the Base Unit Arm (8) to fold down. Ensure the Mixer is switched off with the attachments and Mixing Bowl (4) removed.



Press the Head Unit Release Button (13) and gently pull the Head Unit (1) back. The Head Unit will rotate back into the folded position.



Press the Folding Button (9) on the Base Unit Arm (8), fold the Mixer down onto the base. Placing a piece of packaging foam between the arms and base is recommended for protection.



Curl the power cord up next to the Mixer. Cover with the Storage Lid (11). Store the Mixing Bowl and attachments separately.

Care and cleaning

- Before cleaning, switch the Mixer off and unplug from the mains.
- Ensure the Mixer has cooled completely before cleaning and storing.
- 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 (14),(15),(17), Spatula (18) and Mixing Bowl (4) in hot soapy water. Dry thoroughly.
- The Accessories and Mixing Bowl are dishwasher safe, place on the top shelf on a cool wash only.
- **WARNING: Never immerse the motor 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.

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

Facebook: www.facebook.com/morphyrichardsuk

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

Website: www.morphyrichards.com

Notes

FP400405 MUK Rev1 04/15

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 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.

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

morphyrichards

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

Helplines (office hours)
UK 0344 871 0944
Spare Parts 0344 873 0710
Republic of Ireland 1800 409 119
www.morphyrichards.com

