

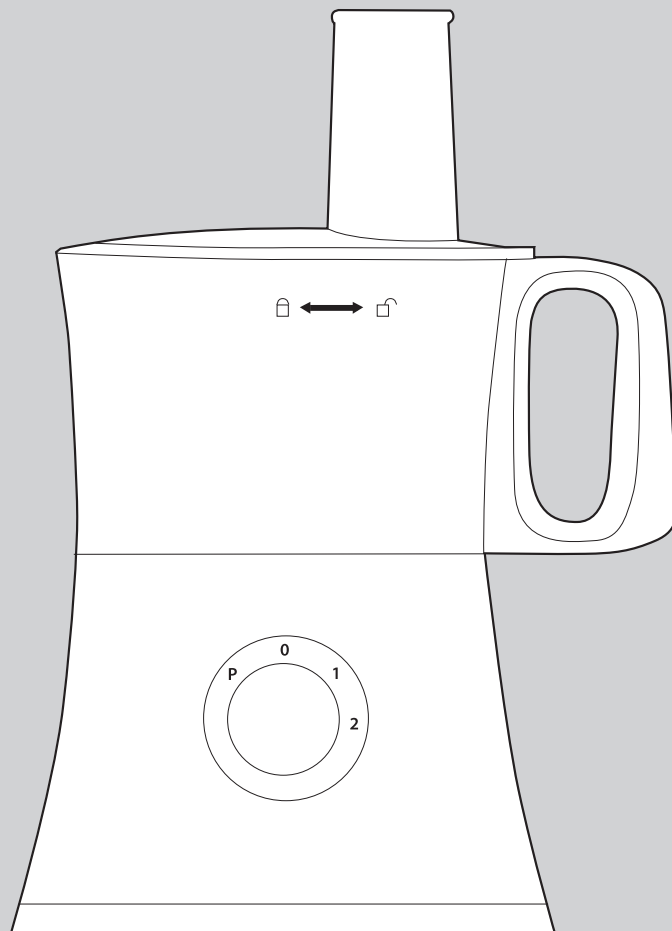
FP401011 MUK Rev 1

morphy richards®
smart ideas for your home



Food Processor

Please read and keep these instructions for future use



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www.morphyrichards.com

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.
- This appliance shall not be used by children.
- Keep appliance and cord out of the reach of children.
- Do not use your Food Processor continuously for longer than 3 minutes when the blender jug is fitted. After using for these lengths of time, allow to cool for 10 minutes. For other times refer to pages 7-9.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the hand mixer attachments during operation, to prevent personal injury and/or damage to the appliance.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Unplug from the outlet when not in use, or when left unattended, and before assembling, disassembling or cleaning.
- For care and cleaning refer to page 5-9.

In addition, we offer the following safety advice.

Location

- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.

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.
- The power cord cannot be replaced. Contact Morphy Richards for advice.

Other safety considerations

- Do not use the appliance for anything other than its intended purpose.
- **WARNING:** Misuse of appliance could cause personal injury.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.

Product specific safety

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

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 Food Processor.

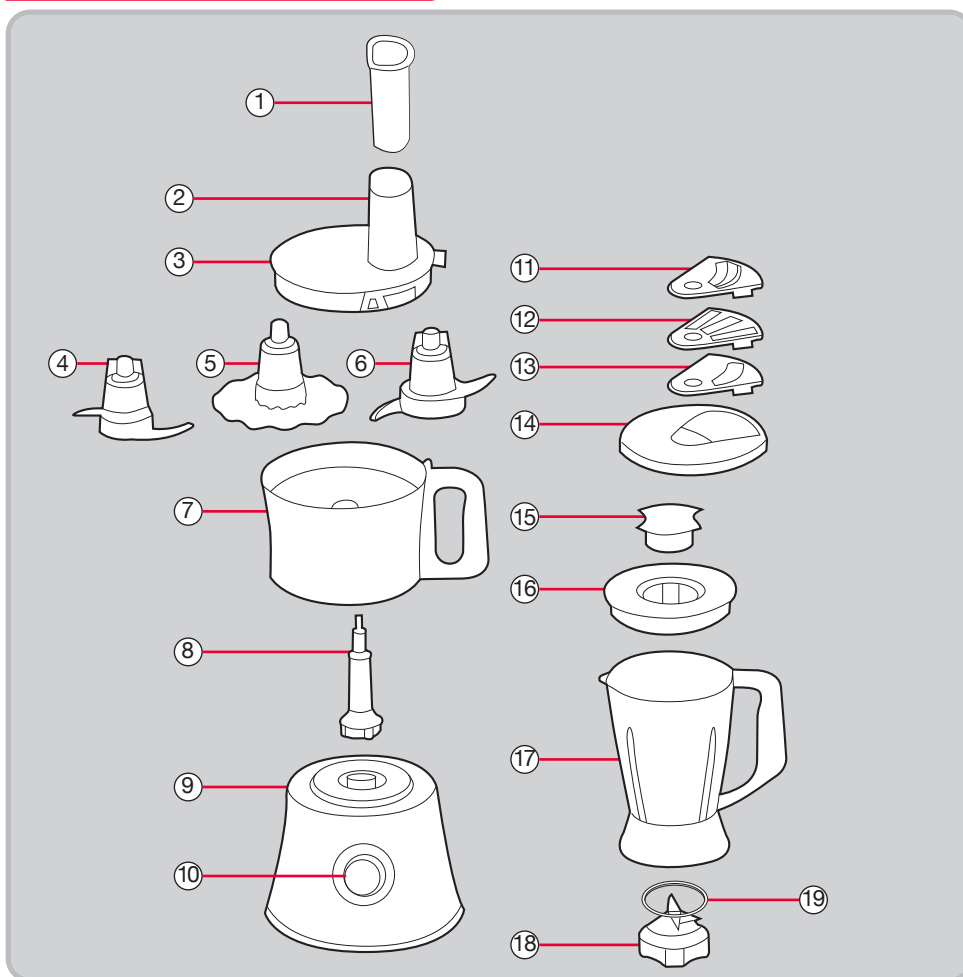
Please read the instructions for information on how to use your Food Processor before use.

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

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Product Overview



Features

- | | | |
|--------------------|----------------------|-------------------|
| (1) Food Pusher | (9) Motor Base | (17) Blending Jug |
| (2) Feeding Funnel | (10) Speed Dial | (18) Blade Base |
| (3) Lid | (11) Slicing Blade | (19) Seal Ring |
| (4) Plastic Blade | (12) Chipping Blade | |
| (5) Whisk | (13) Shredding Blade | |
| (6) Chopping Blade | (14) Blade Holder | |
| (7) Chopping Jug | (15) Measuring Cup | |
| (8) Driving Shaft | (16) Jug Lid | |

Before First Use

Before first use, carefully unpack your Food Processor and its attachments and remove any package material, labels or stickers.

WARNING: Sharp blades.

Clean all the parts except the Motor Base (9) following the instructions in Cleaning and Maintenance on pages 5-8.

CAUTION: Handle the blades with extreme care as they are sharp.

Your Food Processor can be used for kneading, beating and whisking; chopping meat; vegetables and fruit; shredding; slicing and chipping vegetables or potatoes, blending smooth soup; sauces, creams; fruit purees; milk and so on; using the different accessories to perform a wide variety of tasks.

Blending

1. Place the Blending Jug (17) on the Motor Base (9) aligning with the unlock position and turn the Blending Jug (17) clockwise until the Blending Jug (17) locks into place. If the Blending Jug (17) is not correctly positioned, the blender will not work.

2. Place the food inside the Blending Jug (17) do not exceed the max level as indicated on the Blending Jug (17).

WARNING: Never use boiling liquids or run the appliance empty.

3. Replace the Jug Lid (16) on the Blending Jug (17) and ensure that the Jug Lid (16) is fixed on the Blending Jug (17).
4. Align the tabs of the Measuring Cup (15) to the grooves on the Jug Lid (16). Turn until locked into place.
5. Connect the plug to the power socket and set the Speed Dial (10) to your desired speed. There are four settings: P, 0, 1, 2. The 1 setting is the low speed, the 2 setting is the high speed. Turn the Speed Dial (10) to P position and hold it to pulse the motor at full speed. Release it to return to the 0 position. The pulse mode allows you to create a burst of power for quick, efficient blending.

Note: The total operating time should not be more than 3 minutes.

6. Turn the Speed Dial (10) to 0 Position once the mixture has been blended to your desired consistency.
7. Remove the Blending Jug (17) from the Motor Base (9) (turning the Blending Jug (17) anti-clockwise), carefully remove the Blending Jug Lid (16), then pour and serve.

Operating Tips

- For recipes that include liquid, ensure that the liquid is added before any solid ingredients.
- It is not advised to use the Blending Jug for the following tasks; beating egg whites, whipping cream, mashed potato, grinding meat, mixing dough, extracting juice from fruit and vegetables
- The following items should never be placed in the Blending Jug, as they may cause damage: bones, large solid pieces, frozen food or tough foods such as turnips.
- To crush ice, add up to 6 ice cubes. Remove crushed ice immediately – if left it could refreeze.

Cleaning After Blending

1. Disconnect the power supply before cleaning.
2. Pour a little warm water into the Blender Jug (17), turn and hold the Speed Dial (10) to P position for a few seconds.
3. Remove the Jug (17) and rinse under running water. Remove the Jug Lid (16) and Measuring Cup (15), then immerse in water and clean them with a soft brush, finally dry with a damp cloth.

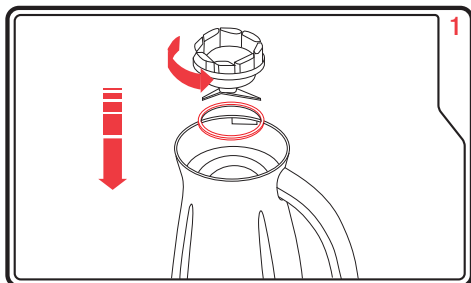
The Blade Base (18) can be disassembled for cleaning. See page 6.

4. Wipe the outside of the base with a damp cloth. Never immerse it in water. Then dry thoroughly. Ensure the interlock area is free of food particles.



Blade Cleaning

- Occasionally you may wish to clean the blade.
- Firstly, turn the Blending Jug (17) upside down (see image) and unscrew the Blade Base (18). Turn anti-clockwise until loose then remove.



- Clean the Blade with the aid of a small brush, in warm, soapy water and dry.

WARNING: Sharp Blades

- To reassemble, follow the instruction above in reverse order. Ensuring the Seal Ring (19) is correctly fitted on the Blade Base (18). Tighten the Blade Base (18) until secure.

Chopping

1. Firstly, assemble the Driving Shaft (8) onto the Motor Base (9), making sure it is clipped into position
2. Place the Chopping Jug (7) on the Motor Base (9), aligning with the unlock position and turn anti-clockwise locked into position. The Food Processor will not work if it is not correctly in place.
3. Insert the Chopping Blade (6) onto the Driving Shaft (8) securely. Make sure it is pressed into position.

WARNING: Sharp blades.

4. Place the prepared food into the Chopping Jug (7). The food must be cut into small chunks.
5. Place the Lid (3) onto the Chopping Jug (7) and turn it clockwise until locked into place. Make sure it is locked in position correctly, otherwise the appliance will not start.
6. Plug into the wall socket and set the Speed Dial (10) to your desired speed.
7. There are four settings: P, 0, 1 and 2. The 1 setting is the low speed, the 2 setting is the high speed. Turn the Speed Dial (10) to the P position and hold it to pulse. Release it to return to the 0 position. The pulse mode allows you to create a burst of power for quick, powerful blending.
8. Turn the Speed Dial (10) to the 0 position and unplug the appliance after chopping. Open the Lid (3) and remove the Chopping Blade (6). To remove the Chopping Jug (7), turn anti-clockwise to release from the Motor Base (9). Empty the chopped food.

CAUTION: The Blades are extremely sharp, handle with care.

Below are foods that are not suitable for chopping.

Hard substances: Cheese, dried fruits and certain vegetables (Carrots and Celery)

Soft Substances: Certain vegetables (Onions and Spinach)

Raw and cooked meat: (boned and sliced)

CAUTION: The total operating time should not be more than 90 seconds.

Cleaning After Chopping

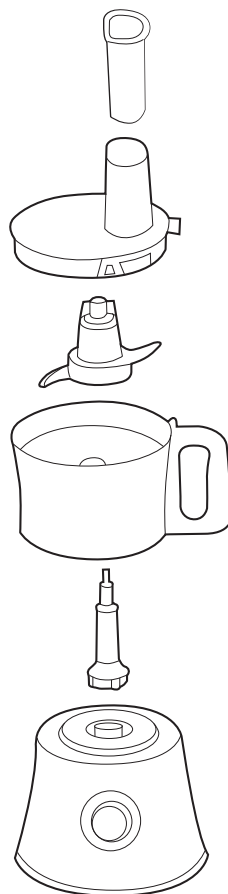
1. Unplug from the power socket before cleaning
2. Empty the Chopping Jug (7), dismantle all detachable parts and wash with warm, soapy water and dry thoroughly.

CAUTION: Care must be taken when handling the blade as it is very sharp.

3. Wipe the Motor Base (9) with a damp cloth and dry thoroughly. Never immerse it in water. Ensure the interlock area is free from food.

QUICK CLEANING

Pour some water (200ml) and a drop of washing up liquid into the Chopping Jug (7), turn and hold the Speed Dial (10) to the P position for a few seconds for quick cleaning. (Chopping Blade to be fitted to agitate the water).



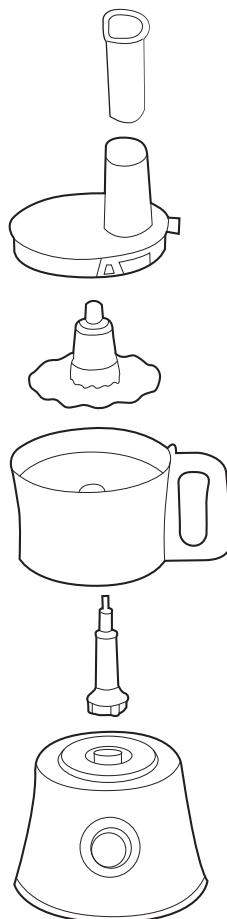
Beating & Whisking

1. Firstly assemble the Driving Shaft (8) into the Motor Base (9), make sure it is locked into position.
 2. Place the Chopping Jug (7) on the Motor Base (9) aligning the unlock position and turn the Chopping Jug (7) clockwise until it locks into position. Ensure it is assembled in place correctly, otherwise the appliance will not operate.
 3. Insert the Whisk (5) onto the Driving Shaft (8) securely.
 4. Place the ingredients into the Chopping Jug (7). You can use it to prepare mayonnaise, sauces, egg whites, meringues (up to 10 egg whites), and whip cream.
 5. Place the Jug Lid (16) onto the Chopping Jug (7) and turn it clockwise until the lid locks into place. Make sure it is locked in position correctly, otherwise the appliance will not operate.
 6. Set the Speed Dial (10) to high speed setting 2.
- NOTE: Never use this Whisk (5) to knead dough or mix cake mixtures.**
7. Remove the Chopping Jug from the motor base, then remove the Lid (3), Food Pusher (1) and Whisk (5). Then pour to empty the contents of the jug.

Caution: The total operating time should not be more than 2 minutes

Cleaning After Beating & Whisking

1. Disconnect from the power socket before cleaning
2. Immerse the Chopping Jug (7), Lid (3), Food Pusher (1) and Whisk (5) in warm soapy water and clean with the aid of a cloth or soft brush. Then dry thoroughly.
3. Wipe the outside of the Motor Base (9) with a damp cloth. Never immerse the Motor Base (9) in water. Then dry thoroughly.



Slicing/Chipping/Shredding

1. Firstly assemble the Driving Shaft (8) into the Motor Base (9), make sure it is locked into position.
2. Place the Chopping Jug (7) on the Motor Base (9) from the unlock position and turn the Chopping Jug (7) until it is locked into place. Ensure it is assembled in place correctly; otherwise the appliance will not operate.
3. Fit the Shredding Blade (13), Slicing Blade (11) or Chipping Blade (12) (Coarse or fine) into the Blade Holder (14).

Note: For assembling the Blade (11, 12, 13) into the holder. First hook the tab on the Blade into the Blade Holder (14) at the left hand side, then press down on the right hand side of the Blade (11, 12, 13) to securely lock into place. Failure to correctly fit the Blade (11, 12, 13) could cause damage to the appliance.

4. Place the assembled Blade Holder (14) with chosen Blade (11, 12, 13) onto the Drive Shaft (8) and press down fully.
5. Place the Jug Lid (16) onto the Chopping Jug (7) and turn it clockwise until it locks into place. Make sure it is locked in position correctly, otherwise the appliance will not operate.
6. Turn the Speed Dial (10) to setting 1 for soft chopping or setting 2 for harder chopping.
7. Use the food pusher (1) to feed the food into the Feeding Funnel (2). Cut the food to size so it can be put into the Feeding Funnel (2). You can slice up to 1kg of food at one time.

Caution: Minimum 2 minute rest periods must be maintained after each one minute operation cycle. At least 30 minutes rest period must be maintained to let the appliance cool down after three separate operational cycles

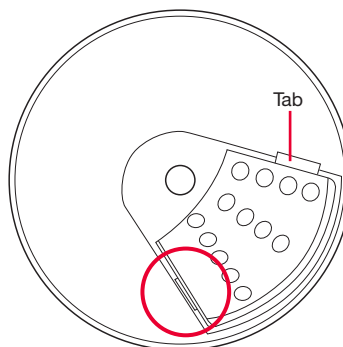
8. Turn the Speed Dial (10) to the "0" position and unplug from the power socket after processing. Remove the Blade Holder (14) unlock the Chopping Jug (7) by turning it anti-clockwise and lift it off. Empty the processed food.

Cleaning After Slicing/Chipping/Shredding

1. Disconnect from the power socket before cleaning.
2. Immerse the Chopping Jug (7), Lid (3), Food Pusher (1) and Shredding (13), Slicing (11) or Chipping (12) Blade in warm soapy water and clean with the aid of a cloth or soft brush. Then dry thoroughly.

Caution: Care must be taken when handling the blades as they are very sharp.

Note: For disassembling the Blade (11, 12, 13) from the Blade Holder (14) turn the holder upside down. Press the Blade on the opposite side to the tab until it is released.



3. Wipe the outside of the Motor Base (9) with a damp cloth. Never immerse the Motor Base (9) in water. Then dry thoroughly.

Note: Some food may discolour the Blade Holder (14), this is normal and will not harm the plastic or affect the flavour of the food. Rub with a cloth dipped with vegetable oil to help remove some discolouration.

Contact Us

Helpline

If you are having a problem with your Food Processor, 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

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

Notes

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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

Disclaimer

within the location safety instructions.

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**

morphy richards

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

