


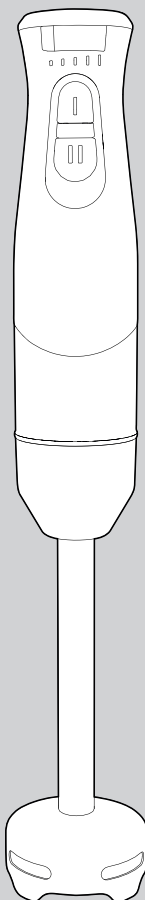
FP402060 MUK Rev 1

**morphy richards®**  
smart ideas for your home

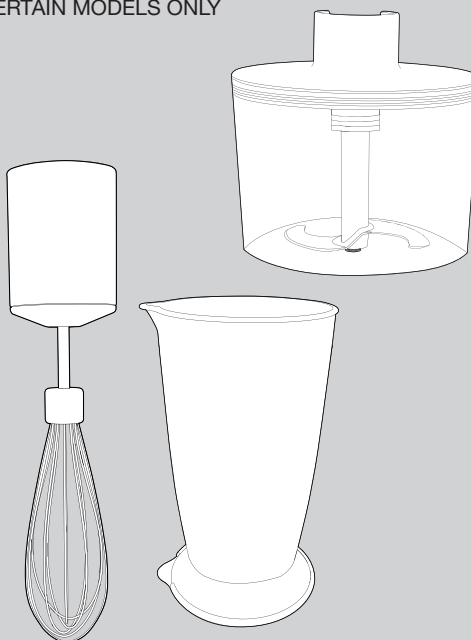


## Total Control Hand Blender

 Please read and keep these instructions for future use



CERTAIN MODELS ONLY



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@loveyourmorphy

[www.morphyrichards.com](http://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 the appliance and cord out of reach of children.
- Do not blend for longer than the time periods recommended in 'Usage' on page 6.
- For care and cleaning refer to page 7.
- Always disconnect from the supply if left unattended and before assembling, disassembling or cleaning.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- 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.

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.

### Personal safety

- Care shall be taken when handling the sharp cutting blades and during cleaning.

### Other safety considerations

- Do not use the appliance for anything other than its intended purpose.

### Product specific safety

- **WARNING: The blender blades are very sharp. Handle with care when using and cleaning.**
- **WARNING: Misuse of the appliance could cause personal injury.**
- Be careful whilst hot liquid is blending.

### 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 Hand Blender.

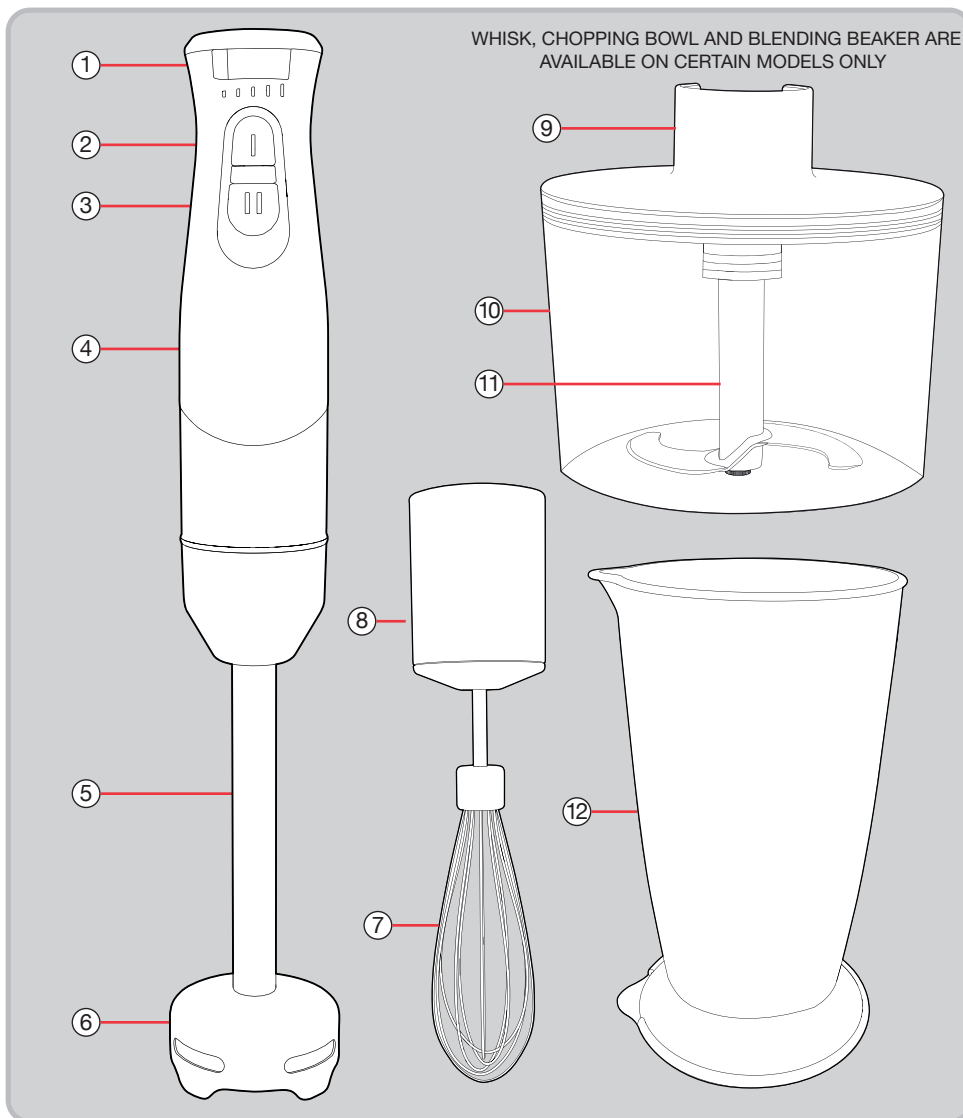
Please read the instructions for information on how to use your Total Control Hand Blender thoroughly before use.

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



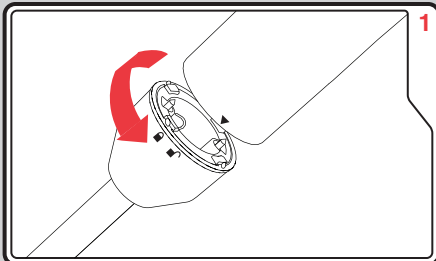
## Features

- |  |                    |                                |
|--|--------------------|--------------------------------|
| (1) Speed Settings                     | (5) Blending Leg   | (9) Chopping Bowl Blending Lid |
| (2) Trigger (use with speed setting I) | (6) Blade/Shroud   | (10) Chopping Bowl             |
| (3) Turbo (Max. Speed)                 | (7) Whisk          | (11) Chopping Blade            |
| (4) Main Unit                          | (8) Whisk Gear Box | (12) Blending Beaker           |

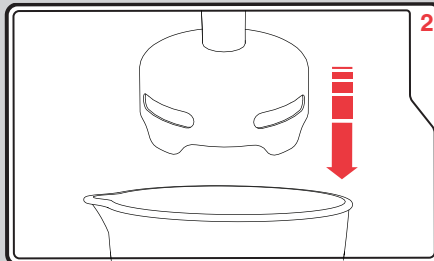
## Before First Use - Cleaning

- See Care & Cleaning on page 9.

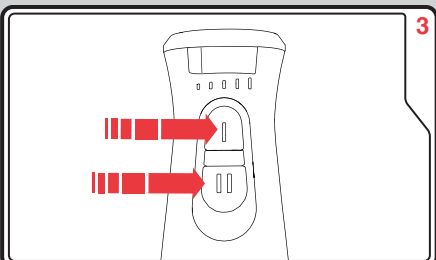
## Using Your Hand Blender



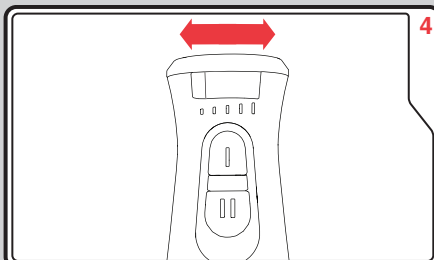
Attach the Main Unit (4) to the Blending Leg (5) and rotate anti-clockwise to lock into place.



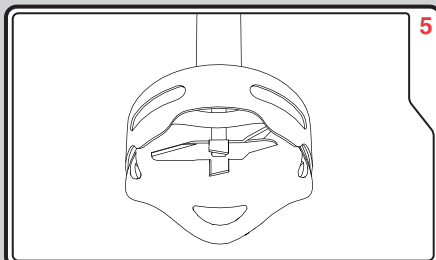
Place the Blending Leg (5) into the food to be blended. You can use the provided Blending Beaker (12) to blend in (certain models only).



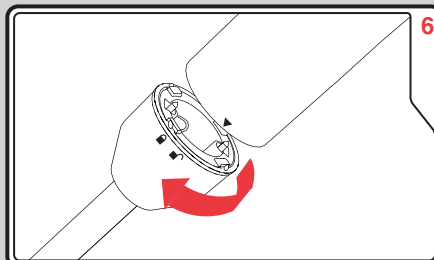
Press the Trigger (2) or Turbo (3) to begin blending.



You can adjust the Speed Settings (1) when using the Trigger (2). There are 5 variable speeds. Use the Turbo (3) for short bursts at maximum speed.



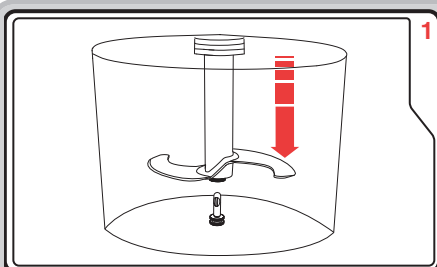
Release the Trigger (2) or Turbo (3) to stop. Allow the Blade (6) to slow and stop **BEFORE** removing your Hand Blender from the food.



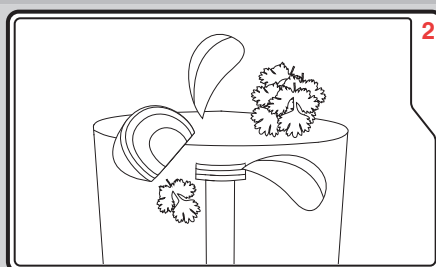
Unplug the Main Unit (4) from the mains and turn clockwise to remove the Blending Leg (5) from the Main Unit (4) for cleaning.

## Using Your Chopping bowl

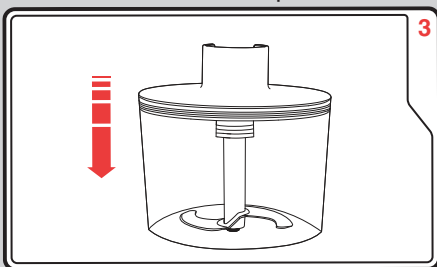
(on certain models only)



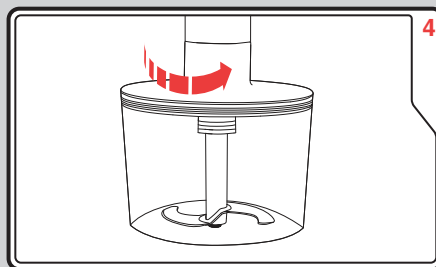
**CAREFULLY** insert the Chopping Blade (11) into the Chopping Bowl (10).  
**WARNING:** Blades are sharp.



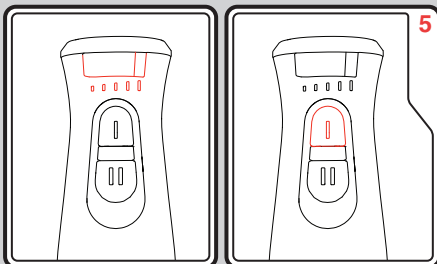
Place the food you wish to chop into the Chopping Bowl (10). Do not fill more than half full.



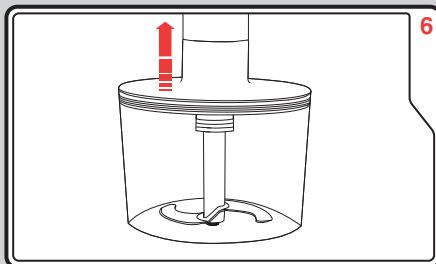
Push the Chopping Bowl Blending Lid (9) onto the Chopping Bowl (10). Push to secure into place.



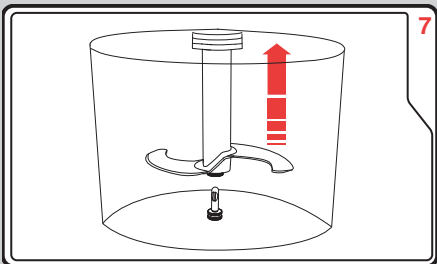
Attach the Main Unit (4) onto the Lid. The Main Unit (4) will lock onto the Chopping Bowl Blending Lid (9) for safety reasons.



Select a high speed on the Speed Settings (1) and press and hold the Trigger (2) to start. Do not open the Lid while in use.



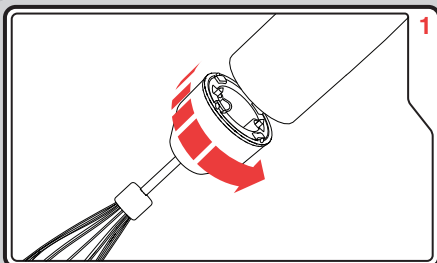
Allow the Hand Blender to completely stop before detaching the Main Unit (4). You can also remove the Main Unit (4) & Chopping Bowl Blending Lid (9) together. Lift away to remove.



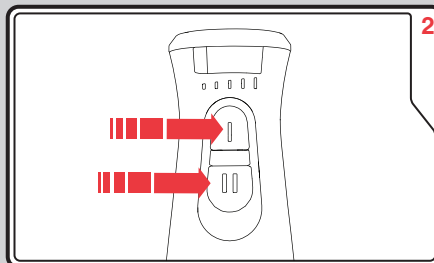
**CAREFULLY** remove the Chopping Blade (11) before emptying the food from the bowl.

## Using Your Balloon Whisk

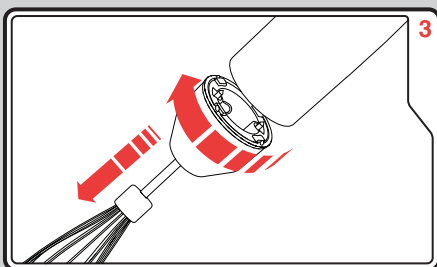
(on certain models only)



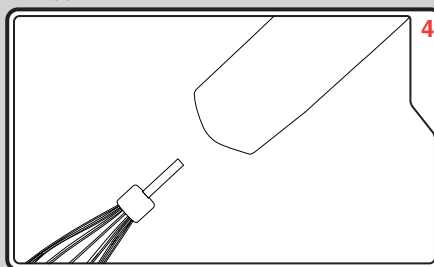
Push the Whisk (7) and twist anti-clockwise onto the Main Unit (4).



You can adjust the Speed Settings when using the Trigger (2) or (3). Use the Max Speed Trigger for quick bursts of full power.



Unplug your Hand Blender from the mains. Twist clockwise and remove the Whisk (7) for cleaning.



The Whisk (7) is detachable from the Gear Box (8). For cleaning pull out to remove, to replace push back in ensuring slots are allowed.

## Suitable Foods

- The amounts listed below should be used as a guide.
- The Chopping Bowl (10) should not be filled more than half full.

Attachment	Food	Speed	Time
• Blending Leg	• Soup or Sauce	• 3	• 40-60 seconds
• Blending Leg	• Milkshake	• 3	• 20-30 seconds
• Balloon Whisk	• Whipping Cream	• 5	• 90 seconds
• Balloon Whisk	• Egg Whites	• 5	• 60-90 seconds - see recipes
• Chopping Bowl	• Onion	• 4	• 5-10 seconds
• Chopping Bowl	• Carrot	• 4	• 5-15 seconds
• Chopping Bowl	• Herbs	• 4	• 5-15 seconds
• Chopping Bowl	• Stewing Beef	• 5	• 25-30 seconds
• Chopping Bowl	• Nuts	• 5	• 15-20 seconds

## Attachments

### Blending Leg (5)

- The Blending Leg (5) is designed for pureeing foods such as soups, sauces, milkshakes, smoothies or baby food.
- The Blending Leg (5) is not suitable for grinding hard items such as coffee beans or ice.

### Chopping Bowl (10)

- The Chopping Bowl (10) is suitable for chopping nuts, vegetables, meat, herbs, boiled eggs and dried bread. The Chopping Bowl (10) should be used on higher speeds for optimal performance.

### Whisk (7)

- The Whisk (7) is ideal for whipping cream or eggs.
- It is not suitable for stiffer mixtures such as bread dough or cake mixtures.

## Usage

- **WARNING:** Your Hand Blender is designed for intermittent use. Do not use continuously for more than 60 seconds. Allow to cool down for a minimum of 5 minutes before further use.



## Hints & Tips

- When blending foods with strong colour (eg. carrots), plastic parts of the appliance may become discoloured. Wipe with cooking oil to clean any discoloured parts. Wash thoroughly in hot soapy water before re-using.
- When blending using the Blending Leg (5), start the process by inserting the Blending Leg (5) into the ingredients. This will ensure all the ingredients are pulled into the blade to be processed. Gently rotate the Blending Leg (5), lifting it up and down in the ingredients. Continue this movement until the mixture is of the desired consistency. Do not remove from the liquid while the blades are in motion.
- Do not lift the Blending Leg (5) out of the mixture completely when running, as splashing may occur.
- While using the Chopping Bowl (10) you may need to scrape the sides of the bowl down using a silicone spatula partway through blending.

## Care and Cleaning

- **WARNING:** Always unplug the appliance from the mains socket before cleaning and maintenance.
- **WARNING:** Handle the blades with care as they are sharp.
- Clean the Main Unit (4) with a damp cloth and dry all the parts thoroughly.
- **WARNING:** Never immerse the Main Unit (4) in water or any other liquid.
- Blending Leg (5) should not be immersed in water. Only immerse the Blade/Shroud (6).
- Whisk (7), Chopping Bowl (10), Blade/Shroud (6), Blender Beaker (12) can be washed in hot soapy water. **Be careful of sharp blade.**
- Chopping Bowl Blending Lid (9) & Whisk Gear Box (8) should not be immersed in water, wash the inside of the Chopping Bowl Blending Lid (9) by hand.
- Clean the Whisk Gear Box (8) with a damp cloth & dry all parts thoroughly.

## 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

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





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## Your 2 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, the blender should not be run for longer periods than specified in the instructions.

## Exclusions

- 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.
- These guarantees do not confer any rights other than those expressly set out above and do not cover any claims for consequential loss or damage. These guarantees are offered as an additional benefit and do 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**

**morphy richards**

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Spare Parts 0344 873 0710  
Republic of Ireland 1800 409 119  
[www.morphyrichards.com](http://www.morphyrichards.com)

