


FP501025 MUK Rev 1

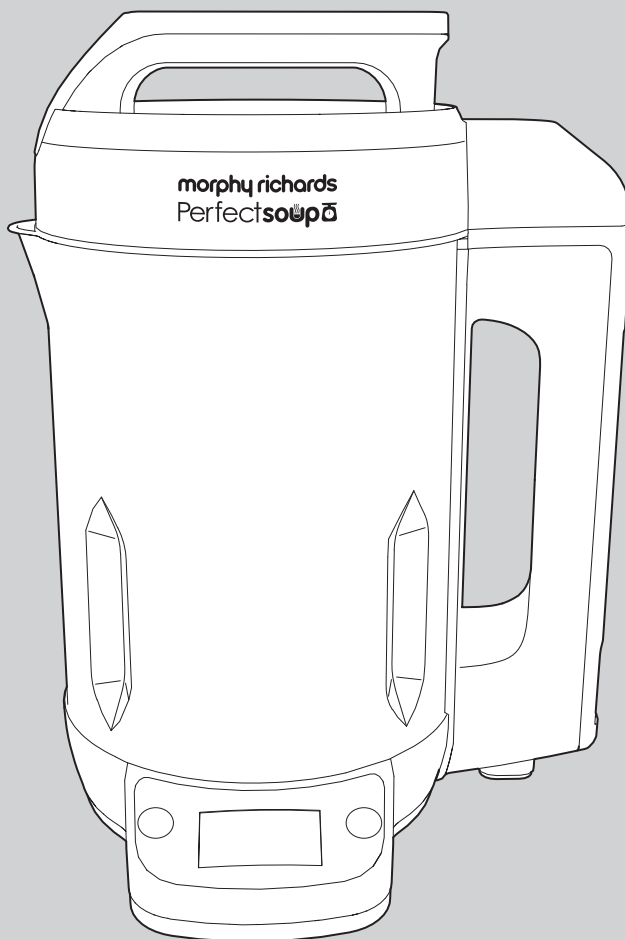
morphy richards®

smart ideas for your home



Perfectsoup

 Please read and keep these instructions for future use



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www.morphyrichards.com

* Register online for your 2 year guarantee. See 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.

- **WARNING: The mixing blades are very sharp. Handle with care when using and cleaning. For care and cleaning refer to page 10.**
- **WARNING: Do not spill liquid on the connector.**
- **WARNING: This device contains a heating element which is subject to residual heat after use.**
- **WARNING: Misuse of this appliance could cause injury.**
- Appliances 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 use of the appliance in a safe way and if they understand the hazards involved.
- This appliance shall not be used by children. Keep the appliance and its cord out of the reach of children. Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent in order to avoid a hazard.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.

In addition, we offer the following safety advice.

Location

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

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

Personal Safety

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

Treating Scalds

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

Other Safety Considerations

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

Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

WARNING: THIS APPLIANCE MUST BE EARTHED.

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

Introduction

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

We've designed your Soup Maker so that it's quick and easy to make homemade soup to your own individual taste, with minimum fuss. The unique integrated scales allow you to accurately weigh your ingredients in the Soup Maker, then it's as simple as selecting either the Smooth or Chunky soup setting, depending on your preference. A short wait while your Soup Maker blends and gently cooks the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

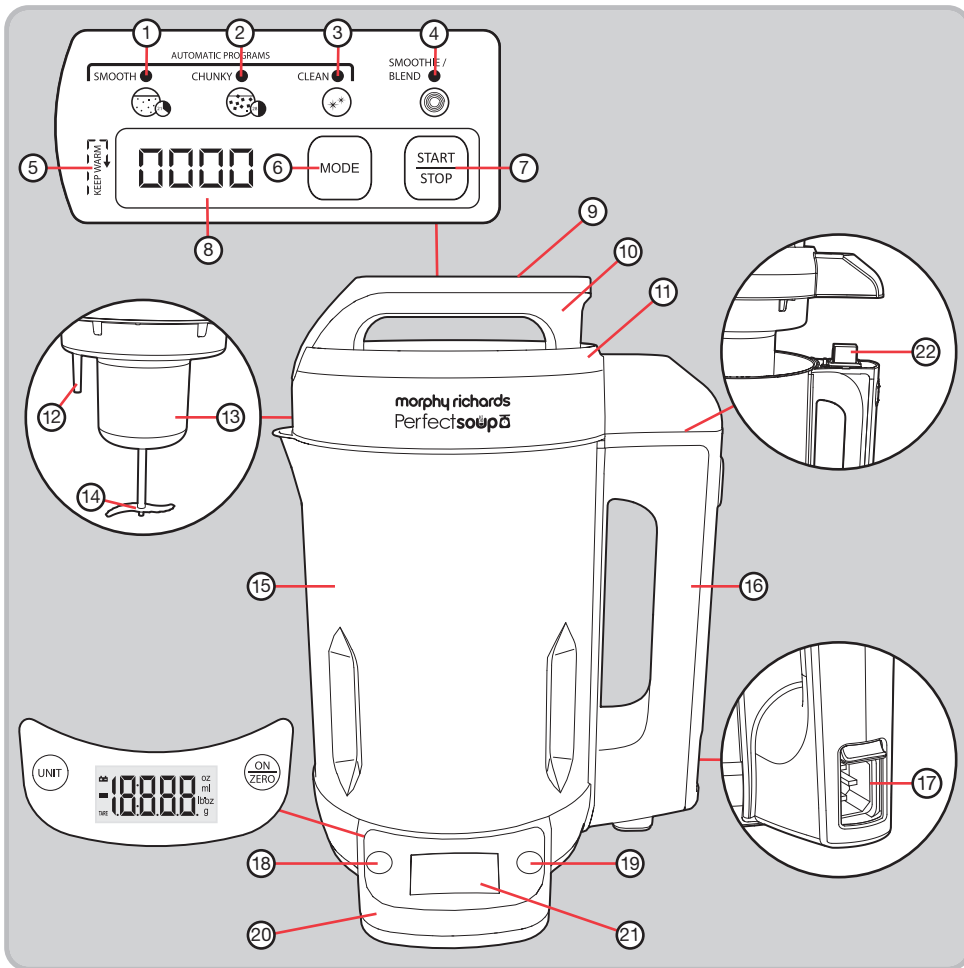
The Soup Maker also has a Pause Function which allows you to add seasoning, crème fraîche, herbs or cream at any stage during the cooking process. Simply lift the Lid off your Soup Maker - this disconnects the program cycle and stops the blade rotation. Add your seasoning and/or additional ingredients. Refit the Lid and the timer program will restart with the same time left on the program.

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

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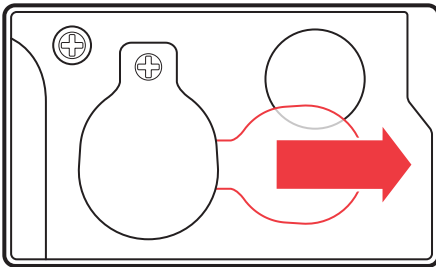
Product Overview



Features

- | | | |
|---------------------------------------|-----------------------|------------------------|
| (1) Smooth Function Indicator | (7) Start/Stop Button | (15) Jug |
| (2) Chunky Function Indicator | (8) Handle LED Screen | (16) Jug Handle |
| (3) Clean Function Indicator | (9) Control Panel | (17) Power Socket |
| (4) Smoothie/Blend Function Indicator | (10) Lid Handle | (18) Unit Button |
| (5) Keep Warm Indicator | (11) Lid | (19) On/Zero Button |
| (6) Mode Button | (12) Overfill Sensor | (20) Scales |
| | (13) Motor Housing | (21) Scales LED Screen |
| | (14) Serrator Blade | (22) Connector |

Before First Use



Remove the battery protective strip by pulling it out from under the battery lid on the base of the scales.

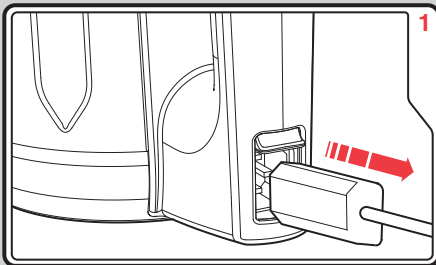
It is important to clean your Soup Maker before first use or if it has not been used for a long period of time. See the 'A Dream To Clean' section for more information.

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

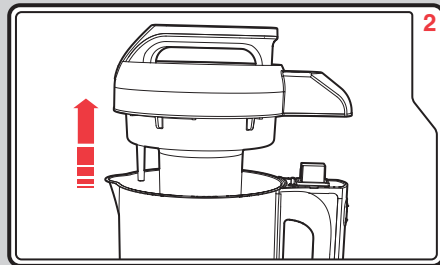
How To Use Your Soup Maker

To ensure the accuracy of the scales when weighing ingredients, do not allow anything to touch the body of the Soup Maker.

Remove the mains power cable from the Soup Maker when weighing ingredients. Reconnect the cable when ready to use.

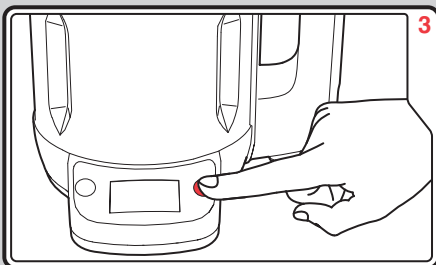


Ensure the Soup Maker is unplugged from the mains.



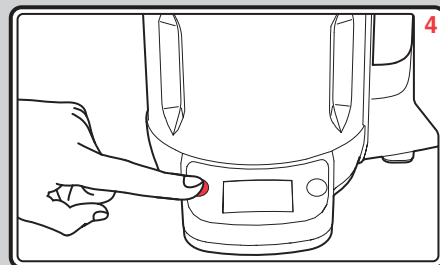
Remove the Lid (11), be careful not to touch the Serrator Blade (14).

WARNING: Sharp Blades



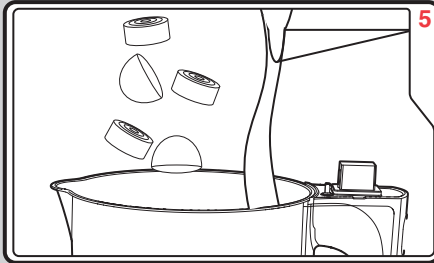
Touch the On/Zero Button (19) to switch on the battery-powered Scales (20). Press again if necessary to ensure the reading is '0' on the Scales LED Screen (21).

Press and hold the On/Zero Button (19) to turn off the battery-powered Scales (20). The battery-powered Scales (20) will automatically turn off after 15 minutes.



The scales will be set to grams. If required, touch the Unit Button (18) to toggle between the unit of measurement (g, ml, lb/oz, oz) you require to display on the Scales LED Screen (21).

How To Use Your Soup Maker (continued)

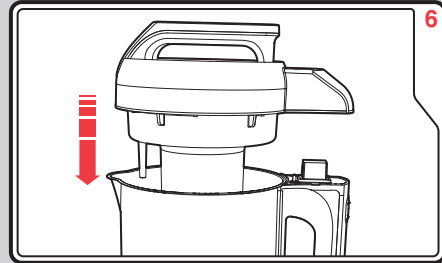


Place all the ingredients into the Jug (15) at the correct weight or measurement as per your recipe. Add the liquid last, according to the recipe but not above the MAX line marked on the Jug (15).

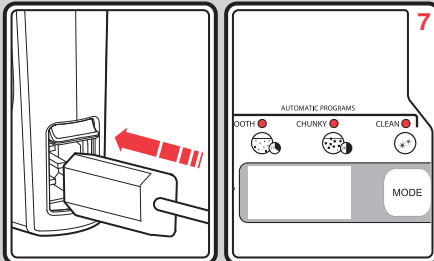
In between adding ingredients, touch the On/Zero Button (19) to reset the reading to '0' and continue to add ingredients.

Press the Unit Button (18) to select ml for liquid measurement as required.

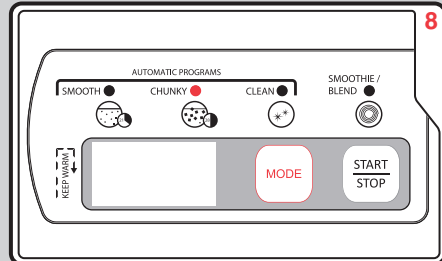
Use the scales for weight (g) and liquid measurements (ml) as shown in Recipes (page 11). Tsp/Tbsp should be used as required.



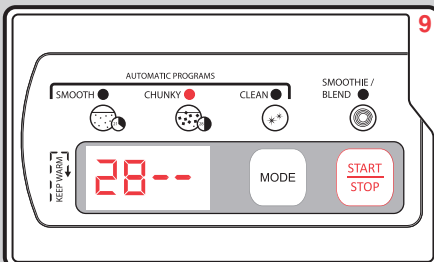
Place the Lid (11) back onto the Jug (15), ensuring it is securely in place.



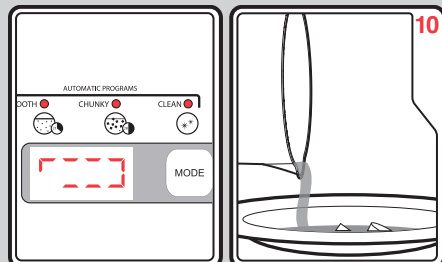
Plug into the mains. The icons will flash in sequence.



Press the Mode Button (6) to select the required program (see 'Using Your Soup Maker'). The icon will illuminate.



To start the Soup Maker, press the Start/Stop Button (7). The Soup Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.



When finished, the Soup Maker will automatically go into Keep Warm for 30 minutes, after this period the Soup maker will beep for 10 seconds. Unplug from the mains, remove the Lid (11) and pour the soup into a bowl. See Keep Warm on page 7.

Using Your Soup Maker

Your Soup Maker has 4 programs.

Select your choice of program:

Smoothly does it... (1)

The Smooth soup program is perfect for delicious soup recipes requiring a smooth consistency, such as Spiced Butternut Squash Soup. The program ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The program lasts for 21 minutes and then your soup is ready to serve and enjoy.

Get Chunky! (2)

The Chunky soup program is perfect for rustic soup recipes requiring a chunkier consistency, such as Chorizo and Orzo Soup. The program allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The program lasts for 28 minutes, and then your soup is ready to serve and enjoy. For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the Blend Function to achieve the desired consistency.

Clean it! (3)

The Clean Function makes it easy to maintain your Soup Maker. Simply remove the Lid (11) and pour 800ml of water and a small amount of washing up liquid in the Soup Maker. Place the Lid (11) back on and plug the Soup Maker into the mains, select the Clean Function (3). The cycle lasts for 4 minutes.

Smoothie/Blend! (4)

The Smoothie/Blend Function allows you to further blend the soup to the desired consistency, if required.

This function works without heat, making it ideal for making smoothies or milkshakes from fresh ingredients. Select the Smoothie/Blend Function (4). Then press and hold the Start/Stop Button (7) until the desired consistency is achieved.

Add It!

If you have started either of the Smooth or Chunky soup programs and realise you have forgotten to add a certain ingredient or you want to add herbs, spices or additional seasoning, you can. Simply remove the Lid (11) and add the ingredients, then replace the Lid (11) and continue with the program.

Do not remove the Lid (11) during the blending process to prevent splashing (see the LED screen section on page 8).

Do not use the function to add large quantities of vegetables or any ingredients that will require the full program time to cook correctly.

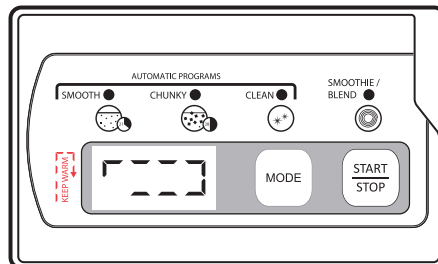
Cancelling Or Changing Programs

If you have selected a program incorrectly and the Start/Stop Button (7) has been pressed, or you want to cancel the program, simply press the Start/Stop Button (7) and hold for 2 seconds, the icons will flash. Press the Mode Button (6) to select the correct program and press the Start/Stop Button (7) to restart.

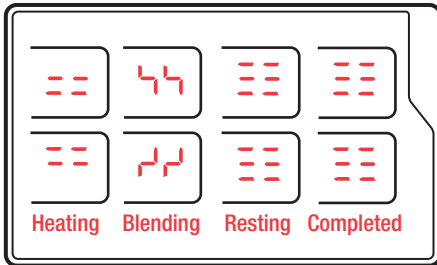
Keep Warm

This added function keeps your soup warm. This program will automatically start after your selected program has finished. The Handle LED Screen (8) will show a line cycling to indicate that the Keep Warm is on. At any point during the Keep Warm period the soup is ready to use. Press and hold the Start/Stop Button (7), it will beep and turn off. Unplug from the mains, remove the Lid (11) and pour the fresh soup into a bowl.

The Keep Warm Function will run for 30 minutes, then automatically turn off. The soup will still be hot enough to serve.



Handle LED Screen (8)



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

Keep Warm



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

Blending/Smoothies

The blending animation will be displayed when the Serrator Blade is in use. When the Smooth soup program is selected, when switching from heating to blending the Soup Maker will make a single audible beep.

Resting

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

Once the process is completed, the Soup Maker will beep for 10 seconds and the screen will display the 'completed' icon.

Completed

When completed, your Soup Maker will show the same animation as resting, but the timer will be at '00' and all four icons on the panel will flash.

The Benefits Of Homemade Soup

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

Batch it!

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

Scratch it!

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

Don't waste it!

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

Soup nutrition

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

What Makes Your Soup Maker So Special?

Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup Maker. All you have to do is prepare your ingredients, transfer them into your Soup Maker and select a program – Smooth or Chunky. The Smooth soup program blends and gently cooks the soup in 21 minutes. The Chunky soup program takes just 28 minutes before it's ready to enjoy.

Space saver

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

Any Questions?

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

Does the Heating Function work when I remove the Lid?

No. Removing the Lid cuts the power to the unit for maximum safety. The Heating Function only activates when you have placed on the Lid and selected either Smooth or Chunky soup programs.

Can I remove the Lid mid-cycle?

Yes, to add ingredients or seasoning if required. See 'Add It' on page 7 for more information.

Can I use my Soup Maker to make anything other than soup or smoothies?

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

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

You should first cook meat separately before transferring into your Soup Maker with additional ingredients from your recipe, as the Soup Maker is only designed to gently heat the soup which is not sufficient for cooking raw meat.

What is the capacity of my Soup Maker?

The capacity of your Soup Maker is 1.6L. Ensure you do not fill your Soup Maker above the MAX line, otherwise the Overfill Sensor (12) will cut the power to the Serrator Blade (14) and the Handle LED screen (8) will display 'E1'. If this happens, simply remove some of your ingredients so the MAX fill mark is not exceeded and wipe clean the Overfill Sensor (12) on the Lid (11). Ensure your ingredients (including liquid) are above the MIN line, failure to do this will impair the Blend Function.

Can I change the times on the Smooth and Chunky soup settings?

No. The times for these settings are preset.

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

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

What if my Soup Maker stops working?

Your Soup Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the Jug and allow the Soup Maker to cool for 30 minutes before continuing.

If the Blend Function is used continuously for more than 20 seconds, a safety feature will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the Blend Function.

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

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

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

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

Can I use my Soup Maker without using the scales?

Yes, the scales are to be used as required. If you prefer, add ingredients using a recipe as a guide for solid (g) to liquid (ml) ratio. Do not fill above the MAX 1.6L line.

A Dream To Clean

The Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply wash the Motor Housing (13) and Serrator Blade (14) with warm water, and wipe with a sponge. **DO NOT** immerse in water. The inside of the Soup Maker Jug (15) can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak and then wipe away with a sponge. Wipe the outside of the appliance with a soft, damp cloth, then dry.

Certain food types can burn if in contact with the base heating element. If this happens, fill the Soup Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. If burning is severe, after all other recommendations for cleaning have been carried out, you may use a metal scouring pad in a circular rubbing motion to remove the mark from the Jug base. Then use a sponge with hot soapy water to remove any residue, rinse and dry.

After cleaning, dry all parts thoroughly.



WARNING: DO NOT immerse the Lid or Jug in water, as they contain electrical components that can be damaged by water. Do not allow water to get onto the electrical connections. Dry thoroughly before use.

The Clean Function makes it easy to maintain your Soup Maker. Simply remove the Lid (11) and pour 800ml of water and a small amount of washing up liquid in the Soup Maker. Place the Lid (11) back on and plug the Soup Maker into the mains, select the Clean Function (3). The cycle lasts for 4 minutes.

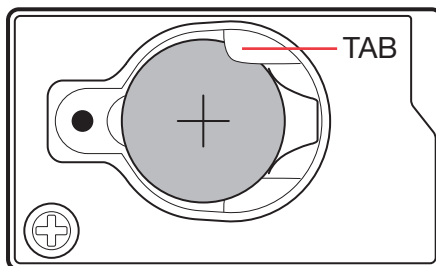
NOTE: The Clean Function will clean the Jug base only. Additional cleaning is required for the Lid (11).

Rinse out your Soup Maker with water until the water is clear of soap bubbles.

WARNING: Take care as the Soup Maker will be hot after the Clean cycle.

Scales Battery Replacement

Remove the screw from the battery compartment lid (do not lose this screw or battery lid). Remove the battery and replace with CR2032 3V. Slide the battery under the tab and press down. The + symbol should be facing upwards. Replace the lid and screw.



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**

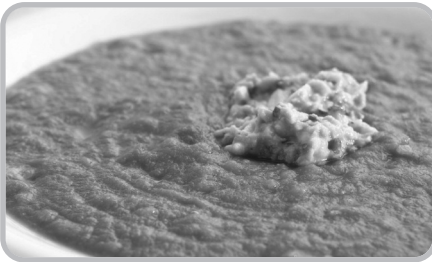
Facebook: **www.facebook.com/morphyrichardsuk**

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

Website: **www.morphyrichards.com**

Recipes

- High Protein Soup*
- Low Calorie Soup*
- Everyday Soup
- Left Over Soup



We have developed 17 recipes for you to use in your new Soup Maker, from rich hearty soups to refreshing smoothies.

The Chunky Setting **(2)** only cooks the ingredients, it will not chop them. If after cooking, the soup is a little too chunky for your taste, you can use the Blend Function **(4)** to help break down some of the chunks.

To access this function, ensure the Chunky soup program has finished, then select the Blend Function with the Mode Button **(6)**. When highlighted, press and hold the Start/Stop Button **(7)** to blend the contents of the Jug.

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

*The High Protein and Low Calorie recipes should be used as a guide only.

High Protein Soup

Chicken and Cannellini Bean Broth

Preparation time: 10 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 100g onion, small dice
- 100g leeks, washed and thinly sliced
- 100g carrots, small dice
- 100g potato, small dice
- 150g cooked chicken, shredded
- 400g can cannellini beans, drained and rinsed
- ¼ tsp dried thyme
- 1 small clove garlic, crushed
- A little salt and freshly ground black pepper
- 850ml hot chicken stock

Garnish:

- Freshly chopped parsley

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir with a wooden spoon and select Chunky setting.
- 3 When ready check the seasoning and serve garnished with chopped parsley.

Cheese and Broccoli Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 100g onion, chopped
- 150g potato, chopped
- 500g broccoli, chopped
- 700ml hot vegetable stock
- 200ml semi skimmed milk
- A good pinch of English mustard powder
- 200g mature Cheddar cheese, grated
- A little salt and freshly ground black pepper

Method:

- 1 Using the scales, weigh and add the vegetables to the Jug in the order listed. Add the stock, milk and mustard and stir with a wooden spoon.
- 2 Select Smooth setting. When 2 minutes remain on the timer, remove the Lid and add 180g cheese (reserve the remainder for garnish) and replace the Lid.
- 3 When ready check the seasoning and serve garnished with a little grated cheese.

Pork and Pak Choi Broth

Preparation time: 30 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 200g cooked roast pork, cut into bitesize pieces
- 100g carrots cut into sticks approx. 35mm x15mm
- 60g spring onions, sliced into rounds
- 20g red chilli, finely chopped with seeds
- 20g fresh ginger, finely grated
- 15g fresh coriander leaves
- 3 tbsp lime juice
- 300ml coconut milk
- 700ml vegetable stock
- 125g Pak choi, finely shredded
- 50g dried fine egg noodles, broken into small pieces
- 180g tender stem broccoli, chopped into 30mm pieces

Method:

- 1 Weigh and add the pork, carrots, spring onions, chilli, ginger, coriander and lime juice to the Jug.
- 2 Add the coconut milk and vegetable stock and stir well with a wooden spoon.
- 3 Select Chunky setting. When 8 minutes show in the timer display add the noodles and broccoli and stir with a wooden spoon. Refit the Lid.
- 4 When 4 minutes show in the display, add the Pak choi and stir. Refit the Lid.
- 5 When the soup is ready serve immediately.

Note:

Cooked roast pork slices found next to the cooked ham in the supermarket may be used.

Chicken and Barley Soup

Preparation time: 10 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 100g onion, finely chopped
- 150g carrot, thinly sliced into rounds
- 100g celery, finely chopped
- 275g cooked chicken, shredded
- 400g can pearl barley in water, drained and rinsed
- ¼ level tsp dried sage
- 800ml hot chicken stock
- A little salt and freshly milled black pepper

Garnish:

- Chopped fresh parsley

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed and stir with a wooden spoon.
- 2 Select Chunky setting. When ready check the seasoning and serve garnished with chopped fresh parsley.

Bacon and Beans Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 1 tbsp olive oil
- 6 rashers lean smoked back bacon, rind removed, roughly chopped
- 150g onion, chopped
- 380g frozen soya beans
- 600ml hot ham stock
- 250ml milk
- A little freshly ground black pepper
- 30g baby spinach leaves

Method:

- 1 Heat the oil in a frying pan and then fry the bacon for a couple of minutes, stirring occasionally. Add to the Jug together with any juices.
- 2 Using the scales, weigh and add the onion and frozen beans. Add the stock, milk and a little black pepper and stir with a wooden spoon.
- 3 Select Smooth setting. When 6 minutes remain on the timer, remove the Lid and stir in the baby spinach leaves. Replace the Lid.
- 4 When ready, check the seasoning and serve.

Note:

Bacon can be salty, so taste and adjust the seasoning before serving if required.

Low Calorie Soup

Beetroot Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 100g onion, chopped
- 100g carrot, chopped
- 100g potato, chopped
- 600g cooked beetroot, chopped
- 1 clove garlic, crushed
- 2 level tbsp horseradish
- ½ tsp dried thyme
- 750ml vegetable stock
- A little salt and freshly ground black pepper

Garnish:

- 0% fat crème fraiche
- Dill sprigs

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir with a wooden spoon and then select Smooth program.
- 3 When ready, check the seasoning and serve with a spoonful of crème fraiche and a sprig of fresh dill.

Carrot, Parsnip and Ginger Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 100g onion, chopped
- 500g carrot, chopped
- 200g parsnip, chopped
- 1 clove garlic, crushed
- 2 level tsp turmeric
- 2 tsp fresh ginger, finely grated
- 800ml hot vegetable stock
- A little salt and freshly ground black pepper

Garnish:

- Chopped fresh parsley

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir with a wooden spoon and then select Smooth program.
- 3 When ready, check the seasoning and serve with a little chopped fresh parsley.

Gardener's Vegetable Soup

Preparation time: 10 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 100g onion, small dice
- 250g carrot, small dice
- 150g celery, small dice
- 150g turnip, small dice
- 100g leek, sliced thinly
- 50g frozen peas
- 10g fresh parsley, chopped
- 1 bay leaf
- 800ml hot vegetable stock
- A little salt and freshly ground black pepper

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir with a wooden spoon and then select Chunky program.
- 3 When ready, check the seasoning and remove the bay leaf before serving.

Tomato and Red Pepper Soup

Preparation time: 15 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 100g onion, finely chopped
- 185g red pepper, seeds removed, small dice
- 700g very ripe fresh tomatoes, finely chopped
- 2 cloves garlic, crushed
- ½ level tsp dried thyme
- 1 tbsp tomato puree
- 700ml hot vegetable stock
- A little salt and freshly ground black pepper

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir well with a wooden spoon and then select Chunky program.
- 3 When ready, check the seasoning and serve.

Note:

If preferred, select Blend using the Mode Button and then press and hold the Start/Stop Button for a few seconds to blend to a medium consistency.

Courgette and Carrot Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 100g shallots, chopped
- 250g carrots, chopped
- 250g courgettes, chopped
- 250g ripe tomatoes, chopped
- 1 clove garlic, crushed
- A little salt and freshly ground black pepper
- 750ml hot vegetable stock

Garnish:

- Chopped fresh parsley

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir well with a wooden spoon and then select Smooth program.
- 3 When ready, check the seasoning and serve sprinkled with a little chopped parsley.

Everyday Soup

Spiced Butternut Squash Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 200g leek, white part only, thinly sliced
- 500g butternut squash, diced
- 100g potato, diced
- 1 garlic clove, crushed
- 3 level tsp ground coriander
- 3 level tsp ground cumin
- 1 level tsp nutmeg, freshly grated
- A little salt and freshly ground black pepper
- 800ml hot chicken stock

Garnish:

- A little whipping cream
- A little chopped flat leaf parsley

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir with a wooden spoon and then select Smooth program.
- 3 When ready, check the seasoning and serve with a swirl of cream and chopped fresh parsley.

Mushroom Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 500g chestnut mushrooms, finely chopped
- 100g onion, chopped
- ¼ level tsp dried sage
- 700ml hot chicken stock
- 200ml semi skimmed milk
- 2 level tbsps plain flour
- Salt and pepper

Garnish:

- Chopped fresh parsley

Method:

- 1 Using the scales, weigh and add the mushrooms and onion to the Jug. Add the sage and the chicken stock.
- 2 Add 100ml milk and stir with a wooden spoon.
- 3 Select Smooth program.
- 4 When 4 minutes are left on the timer, remove the Lid. Make a smooth paste in a small bowl with the flour and 4 tbsps milk and add to the Jug with the remaining 40ml milk. Stir well.
- 5 Refit the Lid. When ready, check the seasoning and serve with chopped fresh parsley and if liked a few sautéed mushroom slices.

Left Over Soup

Monday Soup

Preparation time: 10 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 100g onion, chopped
- 100g broccoli florets, chopped
- 150g cauliflower florets, chopped
- 100g potato, diced
- 200g frozen peas
- 10g fresh mint leaves
- 900ml hot vegetable stock
- A little salt and freshly ground black pepper

To serve:

- A little chopped parsley
- Feta cheese

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed.
- 2 Stir with a wooden spoon and select Smooth program.
- 3 When ready, check the seasoning and serve sprinkled with a little chopped parsley and crumbled Feta cheese.

Chunky Chorizo and Orzo Soup

Preparation time: 15 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 100g onion, finely chopped
- 150g carrot, small dice
- 100g celery, small dice
- 400g can chopped tomatoes
- 100g chorizo, small dice
- 60g orzo
- 1 clove garlic, crushed
- ¼ level tsp oregano
- A little salt and freshly ground black pepper
- 750ml hot vegetable stock
- 1 tbsp tomato puree
- 75g kale, stalks removed and finely shredded

To serve:

- Slices of rustic bread
- Parmesan cheese

Method:

- 1 Using the scales, weigh and add the ingredients (with the exception of the kale) to the Jug in the order listed.
- 2 Stir with a wooden spoon and select Chunky program. When 10 minutes remain on the timer display, remove the Lid, carefully stir the kale in well and replace the Lid.
- 3 When ready, check the seasoning and serve with rustic bread and grated Parmesan cheese.

Smoothies

Raspberry Smoothie

Preparation time: 5 minutes

Mixing time: 20-40 seconds

Setting: Smoothie/Blend

Makes: 1.5L

Ingredients:

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

Method:

- 1 Using the scales, weigh and add the ingredients to the Jug in the order listed. Stir well with a wooden spoon.
- 2 Select the Smoothie/Blend setting and press the Start/Stop Button until the desired consistency is achieved.
- 3 Serve straight away.

Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Mixing time: 40-60 seconds

Setting: Smoothie/Blend

Makes: 1.1L

Ingredients:

- 300g fresh strawberries
- 250g fresh pineapple, peeled
- 450g low fat strawberry yogurt
- 1 scoop (35g) of vanilla ice cream
- 150ml semi skimmed milk

Method:

- 1 Prepare and hull the strawberries, cut any large ones in half. Chop the pineapple into chunks.
- 2 Using the scales, weigh and add the ingredients to the Jug in the order listed. Stir well with a wooden spoon.
- 3 Select the Smoothie/Blend setting and press the Start/Stop Button until the desired consistency is reached.
- 4 Serve straight away.

Chocolate Banana Smoothie

Preparation time: 10 minutes

Mixing time: 20-40 seconds

Setting: Smoothie/Blend

Makes: 1.5L

Ingredients:

- 2x 450g cartons low fat vanilla yogurt
- 2 ripe bananas, peeled and sliced thinly
- 300-400ml semi skimmed milk (according to taste)
- 150-200g good quality dark chocolate (according to taste)

Method:

- 1 Melt the chocolate in either a microwave or over a pan of hot water.
- 2 Using the scales, weigh and add the ingredients to the Jug in the order listed. Stir well with a wooden spoon.
- 3 Select the Smoothie/Blend setting and press the Start/Stop Button until the desired consistency is reached.
- 4 Serve straight away.

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Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

www.morphyrichards.co.uk

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.

Please note that the battery for the scales is not included in the guarantee. Replacement batteries can be purchased from supermarkets and hardware stores.

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.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 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.
 - The appliance has been used on a voltage supply other than that stamped on the products.
 - Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - The appliance has been used for hire purposes or non domestic use.
 - The appliance is second hand.
 - Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 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 it's models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

The battery should be removed at the end of the product's life for recycling.



Li-ion

**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

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