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Morphy Richards 48260002

Morphy Richards Kneading Blade Instruction Manual

For Bread Machine Models 48322, 48323, 48326, 48327

INTRODUCTION

This manual provides essential instructions for the installation, operation, and maintenance of your Morphy Richards Kneading Blade, Model 48260002. This replacement part is designed for use with Morphy Richards bread machine models 48322, 48323, 48326, and 48327. Please read these instructions carefully to ensure proper use and longevity of the product.

SETUP AND INSTALLATION

The kneading blade is a critical component for mixing dough in your bread machine. Proper installation ensures effective operation.

- 1. Safety First:** Always ensure your bread machine is unplugged from the power outlet before attempting any installation or removal of parts.
- 2. Remove Old Blade:** If replacing an existing blade, carefully remove the old kneading blade from the drive shaft inside the bread pan. It may require a gentle twist and pull.
- 3. Clean Drive Shaft:** Ensure the drive shaft in the bread pan is clean and free from any dough residue or debris.
- 4. Install New Blade:** Align the opening at the base of the new Morphy Richards kneading blade with the drive shaft in the bread pan. Push the blade firmly onto the shaft until it is securely seated. The blade should fit snugly and be able to rotate freely on the shaft.
- 5. Verify Placement:** Gently tug on the blade to confirm it is properly attached and will not detach during the kneading cycle.



A close-up view of the Morphy Richards kneading blade, a grey, paddle-shaped component designed for mixing dough in compatible bread machines. It features a central shaft for attachment.

Refer to your specific bread machine model's instruction manual for detailed guidance on bread pan removal and re-insertion, if necessary.

OPERATING THE KNEADING BLADE

The kneading blade operates automatically as part of your bread machine's programmed cycles. Its primary function is to thoroughly mix and knead the dough ingredients.

- **Ingredient Placement:** Ensure all ingredients are added to the bread pan according to your recipe and bread machine instructions, with the kneading blade securely in place at the bottom of the pan.
- **Kneading Cycle:** During the kneading cycle, the blade will rotate to combine and develop the dough. It is normal for the blade to remain embedded in the loaf during baking.
- **Blade Removal After Baking:** After the bread has finished baking and cooled slightly, carefully remove the loaf from the pan. The blade may come out with the loaf or remain in the pan. Use a non-metallic utensil to gently remove the blade from the bottom of the loaf or pan to avoid scratching non-stick surfaces.

MAINTENANCE AND CARE

Proper cleaning and care will extend the life of your kneading blade and ensure optimal performance.

- **Cleaning:** After each use, remove the kneading blade from the bread pan. Wash it by hand with warm, soapy water. Use a soft sponge or cloth to remove any dough residue. Avoid using abrasive cleaners, scouring pads, or metal utensils, as these can damage the blade's surface.
- **Drying:** Thoroughly dry the kneading blade before storing it or re-installing it in the bread pan.
- **Storage:** Store the blade in a clean, dry place, preferably with your bread machine accessories.
- **Inspection:** Periodically inspect the blade for any signs of wear, damage, or corrosion. Replace the blade if it appears worn or damaged to maintain optimal kneading performance.

TROUBLESHOOTING

If you encounter issues related to the kneading blade, consider the following common solutions:

- **Blade Not Turning:**
 - Ensure the blade is correctly seated on the drive shaft.
 - Check for any obstructions (e.g., hardened dough) around the drive shaft or under the blade.
 - Verify that the bread pan is properly installed in the bread machine.
- **Dough Sticking to Blade:**
 - Ensure the blade is clean before adding ingredients.
 - Lightly grease the blade with a small amount of cooking oil or non-stick spray before adding ingredients, especially for sticky doughs.
- **Blade Coming Off During Kneading:**
 - Confirm the blade is pushed firmly onto the drive shaft.
 - Check if the drive shaft or the blade's opening is worn, which might prevent a secure fit. A worn blade or shaft may require replacement.

If problems persist, consult your bread machine's original instruction manual or contact Morphy Richards customer support.

PRODUCT SPECIFICATIONS

| Feature | Detail |
|---------------------------------|--|
| Brand | Morphy Richards |
| Model Number (Blade) | 48260002 |
| Compatible Bread Machine Models | 48322, 48323, 48326, 48327 |
| Dimensions (approx.) | 9.8 x 8.5 x 3.9 cm (3.86 x 3.35 x 1.54 inches) |
| Item Weight (approx.) | 18.1 grams (0.64 ounces) |
| ASIN | B00COPSWZY |

WARRANTY AND SUPPORT

Specific warranty and support information for this replacement kneading blade is not provided with this document. For details regarding warranty coverage or customer support, please refer to the original instruction manual for your Morphy Richards bread machine or visit the official Morphy Richards website.

Related Documents - 48260002

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|  | <p><u>Morphy Richards MRBRD3 Bread Maker: Instruction Manual and User Guide</u></p> <p>Comprehensive instruction manual for the Morphy Richards MRBRD3 Bread Maker. Learn about safety, operation, programs, recipes, troubleshooting, and maintenance for your appliance.</p> |
|  | <p><u>Manual de Instruções Morphy Richards Máquina de Pão</u></p> <p>Guia completo de instruções para a Máquina de Pão Morphy Richards, modelo BM48327. Inclui receitas, dicas de uso, manutenção e solução de problemas.</p> |
|  | <p><u>Morphy Richards MultiPress Instruction Manual</u></p> <p>Comprehensive instruction manual for the Morphy Richards MultiPress, including specifications, safety guidelines, usage instructions, and recipes for various cooking plates.</p> |
|  | <p><u>Morphy Richards Soup Maker Clarity Instruction Manual and Recipes</u></p> <p>A comprehensive guide for the Morphy Richards Soup Maker Clarity, covering safety instructions, operating procedures, cleaning, troubleshooting, and a variety of soup and smoothie recipes. Includes warranty information and product registration details.</p> |
|  | <p><u>Morphy Richards HomeBake Breadmaker Instruction Manual</u></p> <p>Comprehensive instruction manual for the Morphy Richards HomeBake Breadmaker (Model BM502001MUK), covering safety guidelines, operating instructions, program descriptions, recipes, troubleshooting tips, and warranty information.</p> |



[Morphy Richards Clarity Soup Maker FP501050: User Manual and Recipes](#)

A comprehensive guide to the Morphy Richards Clarity Soup Maker (Model FP501050), covering safety instructions, product features, operating procedures, cleaning, troubleshooting, and a selection of soup and smoothie recipes.