

FP501050 MUK Rev1

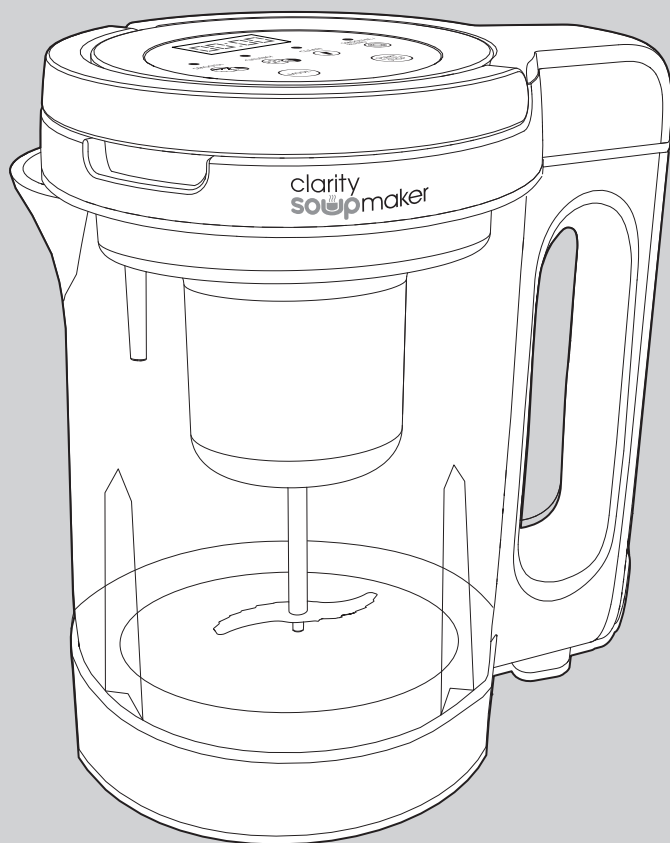
morphy richards®

smart ideas for your home

clarity
soupmaker



Please read and keep these instructions for future use



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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 Soup Maker 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, replace it with a fuse of the same rating as originally fitted.

Introduction

Thank you for your recent purchase of the Morphy Richards Clarity 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. All you have to do is place the ingredients needed for your favourite recipe inside your 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.

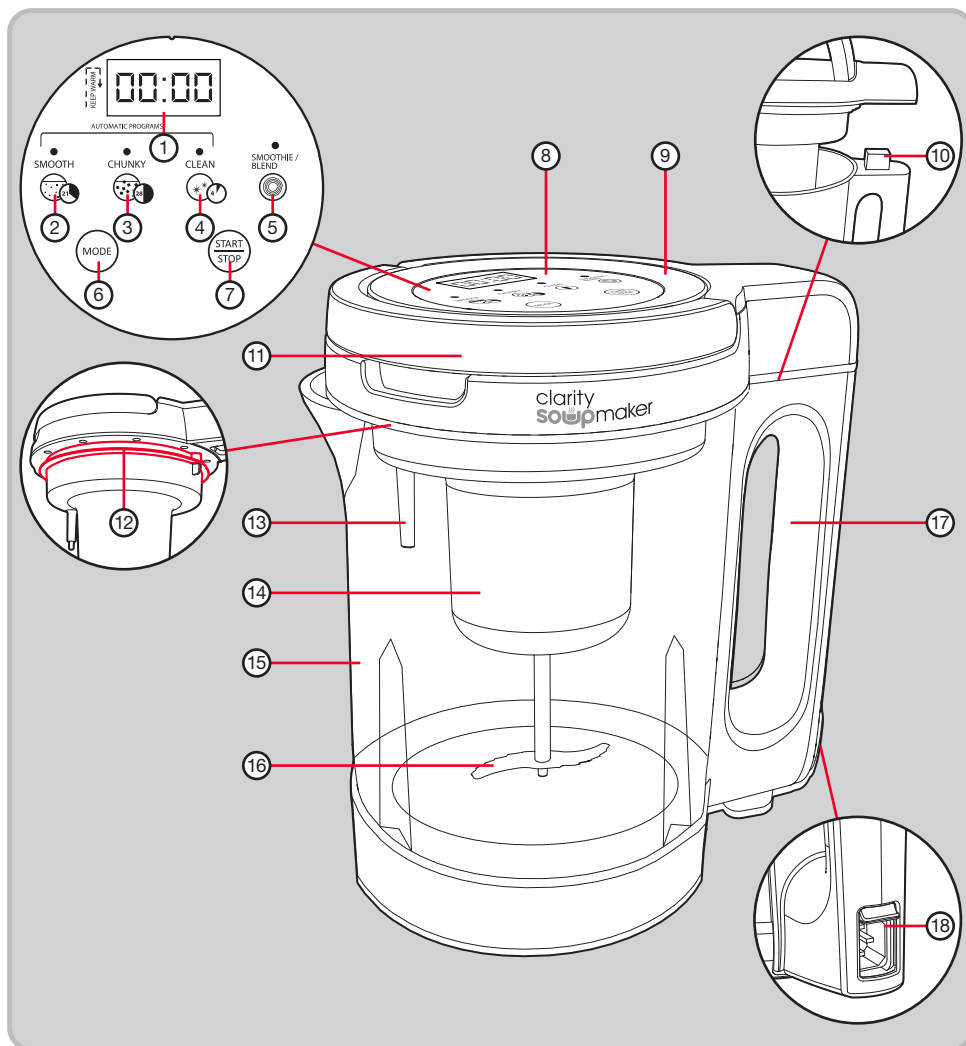
The Soup Maker also has a pause function which allows you to add seasoning, crème fraîche, herbs or cream at any stage during the cooking process. Simply lift the Lid off your Soup Maker - this disconnects the program cycle and stops the blade rotation. Add seasoning and/or additional ingredients. Replace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

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

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Product Overview



Features

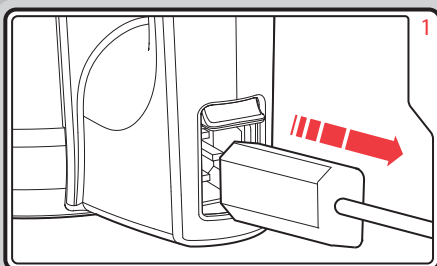
- | | | |
|-----------------------------|-----------------------|-----------------------|
| (1) LED Screen | (7) Start/Stop Button | (13) Over Fill Sensor |
| (2) Smooth Function | (8) Control Panel | (14) Motor Housing |
| (3) Chunky Function | (9) Lid | (15) Jug |
| (4) Clean Function | (10) Connector | (16) Serrator Blade |
| (5) Smoothie/Blend Function | (11) Lid Handle | (17) Jug Handle |
| (6) Mode Button | (12) Lid Seal | (18) Power Socket |

Before First Use

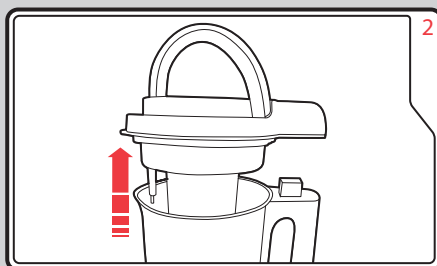
It is important to clean your Soup Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section on page 10 for more information.

When you first use your Soup Maker you may notice some smoke/vapour emitting from the Lid (9), 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

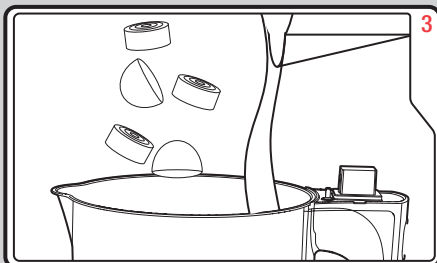


Ensure the Soup Maker is unplugged from the mains.

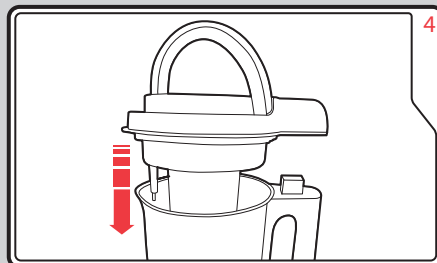


Remove the Lid (9), be careful not to touch the Serrator Blade (16).

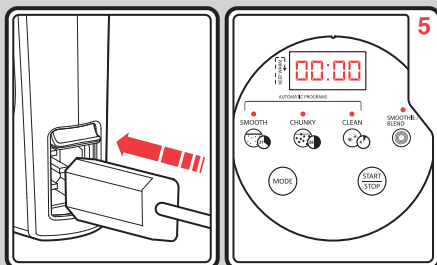
WARNING: Sharp Blades



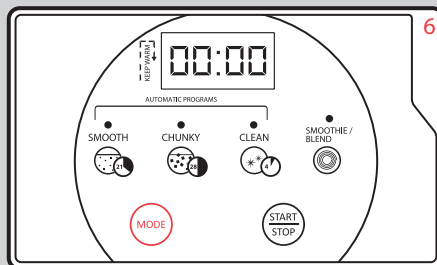
Place all the ingredients into the Jug (15). Add the liquid last, filling up to between the Min and Max marks on the Jug (15).



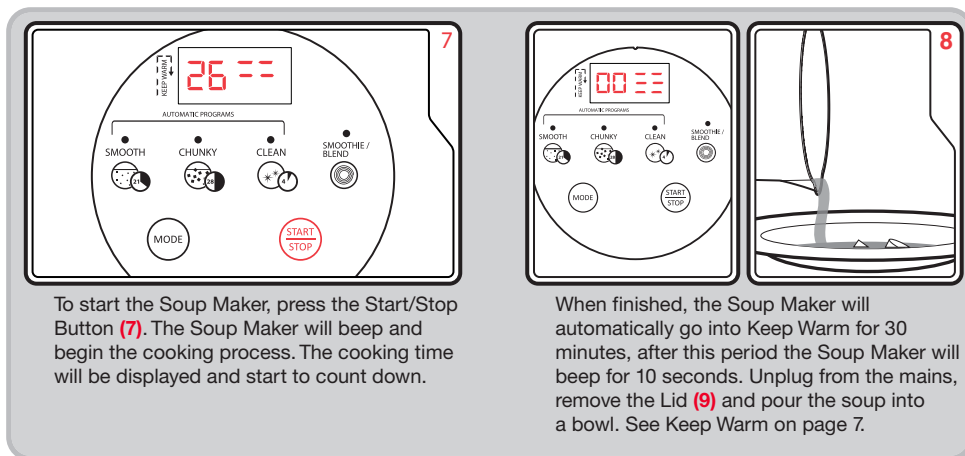
Place the Lid (9) back onto the Jug (15) ensuring it is securely in place.



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.



Using Your Soup Maker

Your Soup Maker has 4 programs.

Select your program:



Smoothly does it... (2)

The smooth soup program is perfect for delicious soup recipes requiring a smooth consistency, such as mushroom 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! (3)

The chunky soup program is perfect for rustic soup recipes requiring a chunkier consistency, such as French style pistou. 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! (4)

The clean mode makes it easy to maintain your Soup Maker. Simply remove the Lid (3) and pour 800ml of water and a small amount of washing up liquid in the Soup Maker. Place the Lid (3) back on the Jug (15) and plug the Soup Maker into the mains, select the Clean Function (4). The cycle lasts for 4 minutes.

In time the clarity of the body will deteriorate with prolonged use and cleaning, this is normal and will not impair the performance of the product.



A perfect blend! (5)

The blend setting allows you to further blend the soup to the desired consistency, if required. This function works without additional heating of the soup.

To access this function after cooking, select the Smoothie/Blend function with the Mode Button (6) and press and hold the Start/Stop Button (7) to blend.



Smoothie! (5)

The smoothie setting is ideal for making smoothies or milkshakes from fresh ingredients. Select the Smoothie/Blend Setting (5). 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 (9) and add the ingredients, then replace the Lid (9) and continue with the program.

Do not remove the Lid (9) during the blending process to prevent splashing, (see the LED screen section).

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

Keep Warm

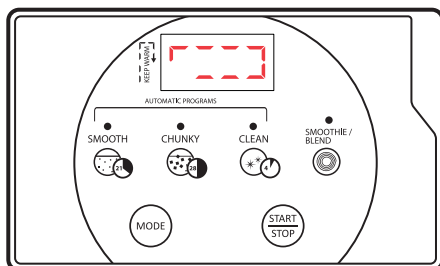
This added function keeps your soup warm. This program will automatically start after your selected program has finished.

The LED Screen (1) will show a line cycling to indicate that the keep warm is on. A beep will be heard to signify the end of the 30 minute Keep Warm period.

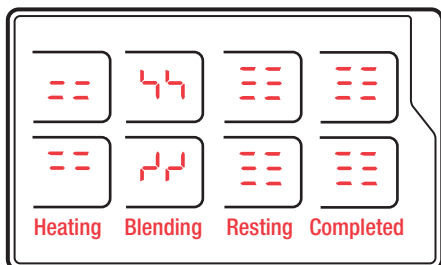
At any point during the Keep Warm period the soup is ready to use. Press the Start/Stop Button (7), unplug from the mains, remove the Lid (9) and stir the soup before serving.

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.



LED Screen



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

Blending/Smoothies

The blending animation will be displayed when the Serrator Blade is in use. 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 '0' 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 leftover 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 soup – 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 detector will cut the power to the Serrator Blade (16) and the LED screen (1) will display 'E1'. If this happens, simply remove some of your ingredients so the MAX fill mark is not exceeded and wipe clean the Over Fill Sensor (13) on the Lid (9). Ensure your ingredients (including liquid) are above the MIN line, failure to do this will impair the blending function.

Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are preset.

Can I use my Soup Maker to reheat soup I have already made, or reheat tinned/carton soup?

No. The programs are set to make perfect soup from scratch. Do not reheat any type of canned or prepared meals, ie beans, pasta sauce, tinned tomatoes, prepared meals etc. as they 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 and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds a safety cut out 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.

What if my Soup Maker stops working during the Chunky cycle?

Switch off the Soup Maker, remove the contents into a bowl and re-heat in a pan or microwave so as not to waste the ingredients. Clean the Soup Maker ready for next use.

Starchy ingredients like pasta and potato can cause overheating of the element if excessive quantities are used, stick to the recipes provided and all will be OK. If you want to create your own recipe, use the quantities of these starchy ingredients in our recipes as a guide.

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 (14) and Blade (16) 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. Do not use a metal scouring pad as this will scratch the base.

After cleaning, dry all parts thoroughly.



WARNING: DO NOT immerse the Lid (9) or Jug (15) 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.

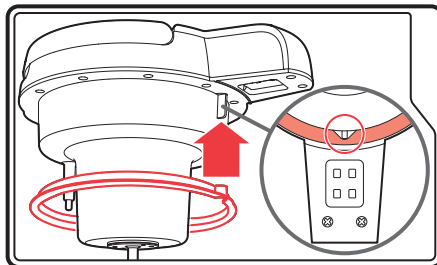
NOTE: The Pre-Clean function will clean the base only. Additional cleaning is required for the Motor Housing (14).

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

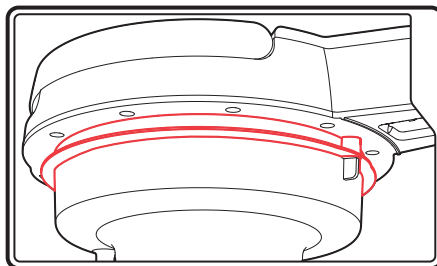
WARNING: Take care as the Soup Maker will be hot after the Pre-Clean cycle.

The Lid Seal

The Lid Seal (12) may be removed for cleaning. Wash in hot soapy water, rinse and dry before replacing. Ensure the cut out part of the seal is correctly positioned on the underside of the Lid (9).



Also ensure that the flat ridge part of the Lid Seal (12) is at the lowermost position.



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:

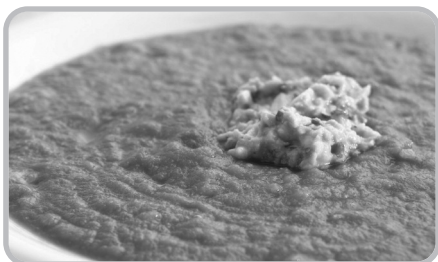
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Twitter: **[@loveyourmorphy](https://twitter.com/loveyourmorphy)**

Website: **www.morphyrichards.com**

Recipes



We have developed 11 recipes for you to use in your new Soup Maker, from rich hearty soups to refreshing smoothies.

The Chunky Setting **(3)** 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 Smoothie/Blend Setting **(5)** to help break down some of the chunks.

To access this function, you will need to unplug your Soup Maker before replugging into the mains. This resets the Soup Maker, allowing you to select the Blend Setting 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).

Recipes - Smooth Setting

Quick and Easy Pea, Ham and Mint Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Serves: 4

Ingredients:

- 600g frozen peas
- 200g quality cooked ham, chopped
- 20g fresh mint, leaves only
- 100g potato, diced
- 800ml hot stock, made using 1 ham stock cube
- A little salt and freshly milled black pepper
- 2 tbsp olive oil
- 3 rounded tbsp crème fraîche

Method:

- 1 Place the peas, ham, mint and potato into the Soup Maker Jug. Add the hot stock and stir with a wooden spoon.
- 2 Place the Lid on the Jug and select Smooth setting.
- 3 When the soup is ready, season with a little salt and pepper and add the olive oil and crème fraîche. Place the Lid on the Jug and press and hold the Smoothie/ Blend Button for 20 seconds before serving.

Mushroom Soup

Preparation time: 10 minutes

Cooking Time: 21 minutes

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 tbsp plain flour
- Salt and pepper

Garnish:

- 1 tbsp chopped parsley
- A few sliced and sautéed mushrooms

Method:

- 1 Place the mushrooms and onion in the Jug. Add the sage and the chicken stock.
- 2 Add 100ml milk and stir with a wooden spoon.
- 3 Place the Lid on the Jug and select Smooth setting.
- 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 tbsp milk and add to the Jug with the remaining 70ml milk. Stir well.
- 5 Replace the Lid. When ready, check the seasoning and serve with chopped fresh parsley and if liked a few sautéed mushroom slices.

Cheese and Broccoli Soup

Preparation time: 10 minutes

Cooking Time: 21 minutes

Serves: 4

Ingredients:

- 100g onion, chopped
- 500g broccoli, chopped
- 150g potato, chopped
- 700ml hot vegetable stock
- 200ml semi skimmed milk
- A good pinch of English mustard powder
- 180g mature Cheddar cheese, grated
- A little salt and freshly ground black pepper

Method:

- 1 Add the vegetables to the Jug in the order listed. Add the stock, milk and mustard powder and stir well with a wooden spoon.
- 2 Place the Lid on the Jug and select Smooth setting. When ready, remove the Lid, add the cheese and replace the Lid.
- 3 Press and hold the Smoothie / Blend Button until well mixed. Check the seasoning and serve.

Spiced Butternut Squash Soup

Preparation time: 15 minutes

Cooking Time: 21 minutes

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 Place the ingredients into the Jug in the order listed.
- 2 Stir with a wooden spoon, place the Lid on the Jug and then select Smooth setting.
- 3 When ready, check the seasoning and serve with a swirl of cream and chopped fresh parsley.

Recipes - Chunky Setting

Chicken and Cannellini Bean Broth

Preparation time: 10 minutes

Cooking Time: 28 minutes

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** Add the ingredients to the Jug in the order listed.
- 2** Stir with a wooden spoon, place the Lid on the Jug and select Chunky setting.
- 3** When ready check the seasoning and serve garnished with chopped parsley.

French Style Pistou

Preparation time: 15 minutes

Cooking Time: 28 minutes

Serves: 4

Ingredients:

- 150g courgette, cut into small dice
- 75g potato cut into small dice
- 70g onion, finely chopped
- 50g carrot, cut into small dice
- 50g French beans, cut into 1cm pieces
- 400g can chopped tomatoes
- 50g petit pois
- 30g spaghetti, broken into small pieces
- 650ml hot vegetable stock
- 1 tbsp tomato puree (mix into the stock)
- A little salt and freshly ground black pepper

To serve:

- Pesto
- Parmesan cheese

Method:

- 1** Place ingredients into the Soup Maker, pour over the vegetable stock/ tomato puree mixture and season with a little salt and pepper.
- 2** Stir the contents of the Jug with a wooden spoon to evenly distribute.
- 3** Place the Lid on the Jug and select the Chunky setting.
- 4** Serve straight away with a spoonful of pesto and freshly grated Parmesan cheese.

Pork and Pak Choi Broth

Preparation time: 30 minutes

Cooking Time: 28 minutes

Serves: 4

Ingredients:

- 200g cooked roast pork, cut into bite size pieces
- 100g carrots cut into sticks approx. 30mm x10mm
- 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 Put the pork, carrots, spring onions, chilli, ginger, coriander and lime juice into the Jug.
- 2 Add the coconut milk and vegetable stock and stir well with a wooden spoon.
- 3 Place the Lid on the Jug and 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.

Winter Lamb and Lentil Broth

Preparation time: 20 minutes

Cooking Time: 28 minutes

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 75g raw minced lamb
- 100g onion, finely chopped
- 2 garlic cloves, crushed
- 50g carrot, finely diced
- 100g potato, finely diced
- 100g turnip, finely diced
- 1 tbsp plain flour
- 400g can lentils, rinsed and drained
- ½ tsp fresh rosemary, chopped
- 1 tbsp fresh parsley, chopped
- 2 bay leaves
- 1 tsp Worcestershire sauce
- 900ml hot lamb stock, made from 2 stock cubes

Method:

- 1 Heat the olive oil in a pan over medium heat and brown the mince. Add the onion, garlic, carrot, potato and turnip and cook for a couple of minutes.
- 2 Transfer the pan contents to the Soup Maker Jug, add the flour and remaining ingredients and stir with a wooden spoon.
- 3 Place the Lid on the Jug and select Chunky setting.
- 4 When ready, season to taste and remove the bay leaves before serving.

Recipes - Smoothie/Blend setting

Blueberry Breakfast Smoothie

Preparation time: 5 minutes

Blending Time: 20-40 seconds

Makes: 1.5L

Ingredients:

- 2 x 450g cartons blueberry and elderberry yogurt
- 450ml semi skimmed milk
- 50g rolled oats
- 50g blueberries

Method:

- 1 Place the ingredients into the Jug and stir with a wooden spoon.
- 2 Place the Lid on the Jug and press and hold the Smoothie / Blend Button.
- 3 When ready, serve immediately.

Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Blending Time: 40-60 seconds

Makes: 1.1L

Ingredients:

- 300g fresh strawberries
- 250g fresh pineapple
- 450g strawberry yogurt
- 150ml semi skimmed milk
- 30g scoop vanilla ice cream

Method:

- 1 Hull and rinse the strawberries, cutting large ones in half. Cut the pineapple into bitesize chunks.
- 2 Place the ingredients into the Jug and stir with a wooden spoon.
- 3 Place the Lid on the Jug and press and hold the Smoothie / Blend Button. Repeat as necessary until the desired consistency is achieved.
- 4 When ready, serve immediately.

Chocolate Banana Smoothie

Preparation time: 10 minutes

Blending Time: 40-60 seconds

Makes 1.5L

Ingredients:

- 180g good quality dark chocolate
- 2 x 450g cartons vanilla yogurt
- 2 ripe bananas, thinly sliced
- 300ml semi skimmed milk

Method:

- 1 Melt the chocolate, either in a microwave or over a pan of hot water.
- 2 Meanwhile place the other ingredients into the Jug, adding the melted chocolate last.
- 3 Stir with a wooden spoon.
- 4 Place the Lid on the Jug and press and hold the Smoothie / Blend Button. Repeat as necessary until the desired consistency is achieved.
- 5 When ready, serve immediately.

Notes

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Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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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.

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 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 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**

morphy richards

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Morphy Richards Ltd
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Helplines (office hours)
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Republic of Ireland 1800 409 119
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