

FP401001 MUK Rev 1

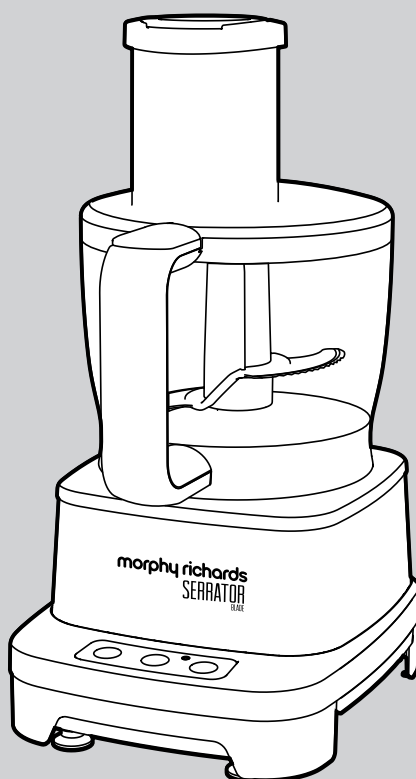
morphy richards[®]
smart ideas for your home



Accents Food Processor

Please read and keep these instructions for future use

NEW
SERRATOR
BLADE



For competitions, product hints and tips
and more join us at



www.morphyrichards.co.uk/blog



www.facebook.com/morphyrichardsuk



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

www.morphyrichards.com

* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

** Applies to serrator blade only. See back of this instruction book for details.

*** Independently tested by CATRA using the International Standard Cutting Test System to ISO 8442.5 vs a standard plain edge blade.

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 children aged from 8 years and above and 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.
- Cleaning and user maintenance shall not be made by children without supervision.

In addition, we offer the following safety advice.

Location

- 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.
- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.
- Do not place the bowl used with the appliance on a highly polished wooden surface as damage may occur to the surface.

Mains cable

- Do not let the mains cable hang over the edge of the worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and a table.
- Do not let the cable run across a cooker or other hot area which might damage the cable.
- The mains cable should reach from the socket to the base unit without straining the connections.
- The power cord cannot be replaced. Contact Morphy Richards for advice.

Personal safety

- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the hand mixer attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Do not allow children to use the blender without supervision.

Other safety considerations

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

Product specific safety

- **IMPORTANT:** Allow hot liquids to cool before adding to the blender, always ensure the lid is fitted correctly.
- Do not overfill the blender. This could cause damage to the motor. The plug fuse will blow if the blender is overloaded. Replace the fuse and do not exceed the maximum recommended volumes. Refer to the 'Attachment guide' on page 5.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to sudden steaming.
- Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer or connected to a circuit that is regularly switched on and off by the utility.
- Do not use the appliance if the glass jar or lid is damaged or has visible cracks.
- **CAUTION:** Ensure that the blender is switched off before removing it from the stand.

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 5 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

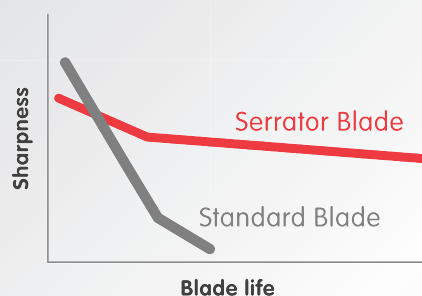
NEW SERRATOR BLADE

STAYS SHARPER
12x LONGER
THAN STANDARD BLADES

Congratulations on choosing your new Morphy Richards food preparation appliance with Serrator Blade technology. With its revolutionary, unique design the Serrator Blade is designed to give you superior cutting performance for longer.

How does the Serrator blade work?

Specially developed by our in-house designers the Serrator Blade has been created to outperform standard plain edge blades. The perfect serration has been carefully selected and rigorously tested to give you superior performance and us the confidence that the Serrator Blade will give you years of satisfaction.

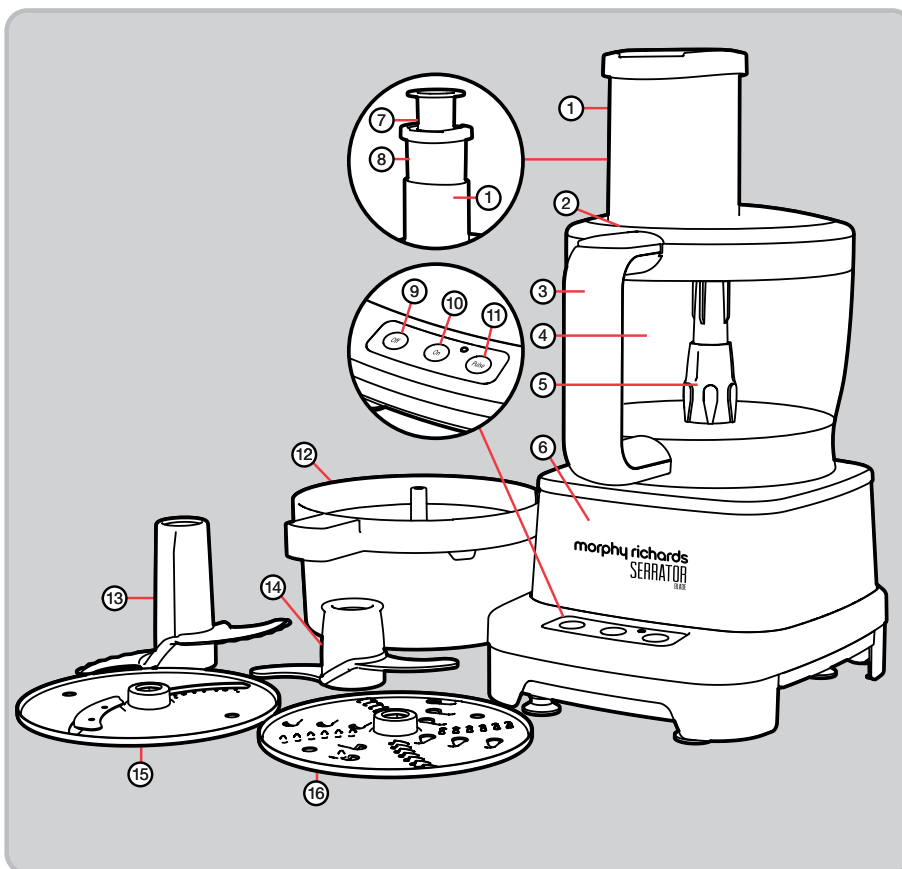


Our new precision Serrator Blades **stay sharper up to 12x longer** than standard blades, maintaining performance for life.



LIFETIME
BLADE
GUARANTEE*

Product overview



Features

- | | |
|------------------|---------------------|
| (1) Feed Tube | (10) On Button |
| (2) Lid | (11) Pulse Button |
| (3) Handle | (12) Tool Storage |
| (4) Bowl | (13) Serrator Blade |
| (5) Spindle | (14) Dough Blade |
| (6) Main Unit | (15) Slicing Disc |
| (7) Small Pusher | (16) Grating Disc |
| (8) Large Pusher | |
| (9) Off Button | |

Introduction

Thank you for your recent purchase of this Morphy Richards Accents Food Processor.

Please read the instructions thoroughly before use.

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

Before first use

- Carefully unpack your new appliance and all it's attachments and tools, checking them against the illustrations at the beginning of this book to familiarise yourself with the product.
- **WARNING:** Take care - blades are sharp

Wash all parts except the Main Unit (6) in hot soapy water.

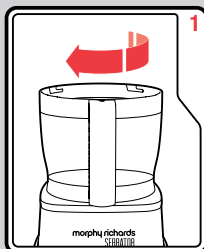
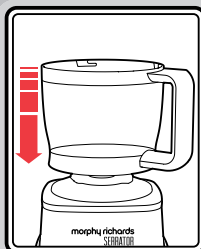
Never immerse the Main Unit in water or any other liquid. This may be wiped over with a clean, damp cloth - but only when unplugged from the electrical outlet.

Attachment guide

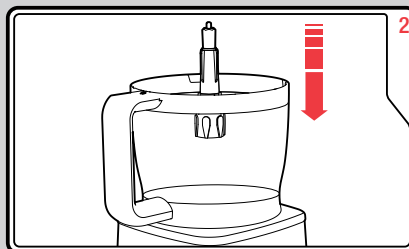
Attachment	Function	Food type	Max volume	Time	Tips
• Serrator Blade (13)	• Chopping	• Vegetables, meat, cheese, chocolate	• 700g	• 15-20 sec	• Pulse gives control over texture
	• Blending	• Soup, drinks	• 700g	• 20 sec	
	• Pureeing	• Cooked vegetables, potatoes, fruit	• 600g	• 10-15 sec	
• Dough Blade (14)	• Mixing	• Pastry, scones	• 350g	• 1 min max	• Max volume = weight of flour
		• Cakes	• 1kg (total weight)	• 1 min max	
		• Icing	• 800g icing sugar 4 egg whites	• 30 sec	• Put sugar in before adding whites
	• Kneading	• Bread dough	• 600g flour 400ml water	• 20 sec (+ 2 min rest)	• Max volume = weight of flour • Do not over process
• Slicing Disc (15)	• Thick and thin slicing	• Vegetables, cheese, fruit, potatoes, chocolate			
• Grating Disc (16)	• Thick and thin shredding	• Vegetables, cheese, fruit, potatoes, chocolate			

- **WARNING:** Do not process for longer than the recommended time.
- **WARNING:** Do not exceed the recommended maximum volumes.
- **WARNING:** Always hold the blades by the centre grip.
- **WARNING:** To protect the Food Processor from overload there is a thermal switch fitted. If the Food Processor stops working whilst in use, first check that the Lid (2) and Bowl (4) are correctly fitted. If this is correct and the Food Processor is still not working, switch off, unplug from the mains and allow to cool for 35 minutes.

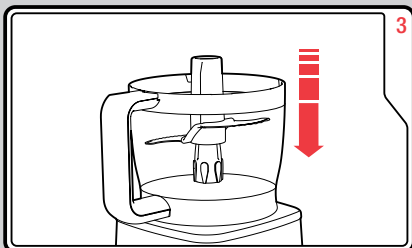
Using the Processor Blade



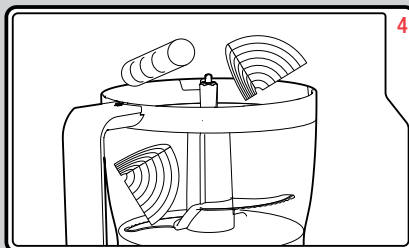
Place the Bowl (4) onto the Main Unit (6). Twist clockwise so the Handle (3) is facing you to lock the Bowl in place.



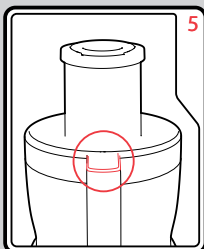
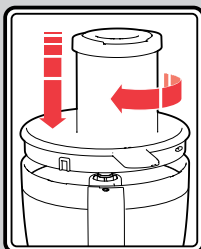
Place the Spindle (5) in the Bowl.



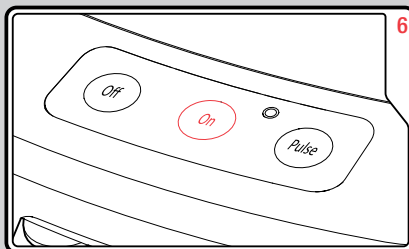
Place the Serrator Blade (13) or Kneading Blade (14) on the Spindle



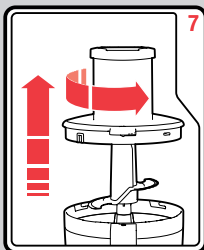
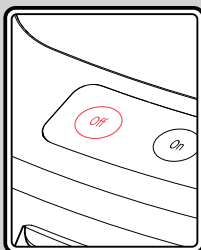
Add the food or ingredients to the Bowl.



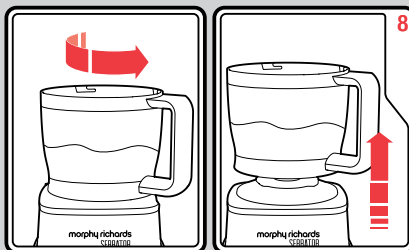
Place the Lid (2) onto the Bowl, twist in a clockwise direction. When locked in place, the tab should sit on top of the Handle.



Press the On Button (10). The processor will not start if the Bowl or Lid are unlocked or in the wrong position.

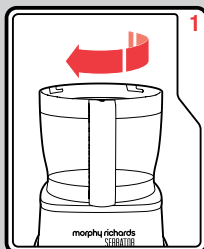
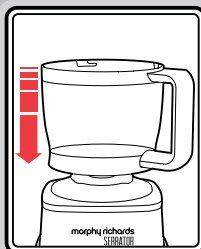


When finished, press the Off Button (9). Remove the Lid, Blade and Spindle.

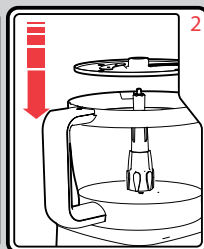
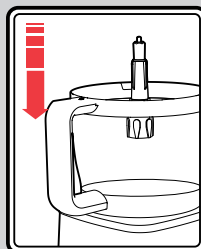


Twist the Handle anti clockwise to unlock the Bowl from the Main Unit.

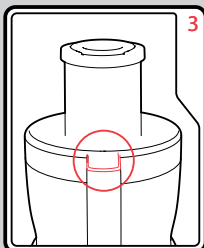
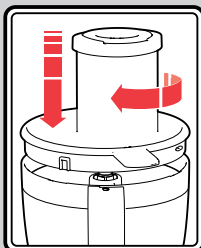
Using the Discs



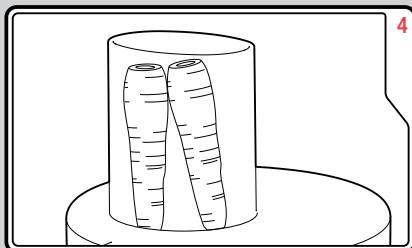
Place the Bowl (4) onto the Main Unit (6). Twist clockwise so the Handle (3) is facing you to lock the Bowl in place.



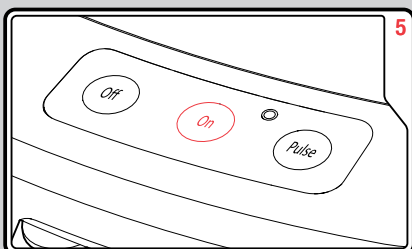
Place the Spindle (5) in the Bowl and then place the desired Disc (15) or (16) on the Spindle. See 'Discs' for more information.



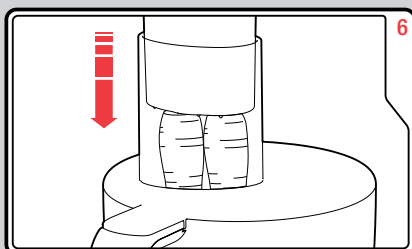
Place the Lid (2) onto the Bowl twist clockwise so the tab sits on top of the handle.



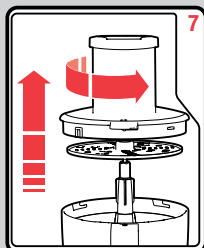
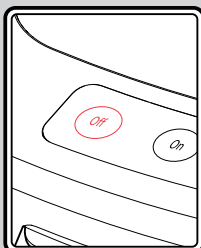
Place the food into the Feed Tube (1).



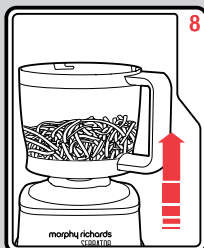
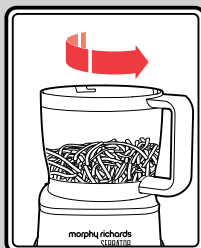
Press the On Button (10). The processor will not start if the Bowl or Lid are unlocked or in the wrong position.



Gently press down on the food using the Pushers (7),(8).



When finished, press the Off Button (9). Remove the Lid, Disc and Spindle.



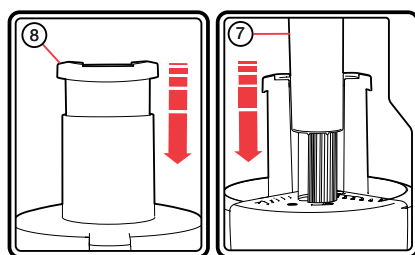
Twist the Handle anticlockwise to unlock from the Main Unit.

WARNING

WARNING: The Blades on the attachments contained with this processor are very sharp. Care must be taken when handling during use or cleaning.

Pushers (7), (8)

The processor comes with two Pushers for use when shredding or slicing with the Discs.



When slicing long thin objects such as carrots, courgettes or celery, leave the Large Pusher (8) in the Feed Tube and place the food in the centre hole of the Pusher. During use, use the Small Pusher (7) to press the food into the disc.

Pulse Button

The Pulse Button (11) on the processor allows you to run the processor on quick intermittent bursts. This is ideal when using the Serrator Blade (13) to process hard vegetables as it allows the contents of the Bowl (4) to fall back into the path of the Serrator Blades.

Discs (15), (16)

The processor comes with two discs for grating, slicing, chopping and shredding foods. These discs are double sided, each with a side for both thick and thin slicing / shredding. When placing the disc within the processor for use, place the side of the disc you wish to use facing up.

Tips

- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the feed tube. When chopping hard foods (eg. meat or cheese) cut into 1 inch / 2.5cm cubes.
- For shredding, place food horizontally into the feed tube, for slicing, place the food vertically.
- When slicing carrots, place 2 at a time in the feeder tube to keep upright.
- Your Food Processor is not designed to grind coffee beans, bones, ice, liquify vegetables or slice cooked eggs or meat.
- If any plastic parts should discolor due to the types of food processed, clean with a little vegetable oil.

Care and cleaning

1. Switch the processor off and unplug from the electrical outlet.
2. All accessories and processor tools can be washed in hot soapy water except for the Main Unit (6).

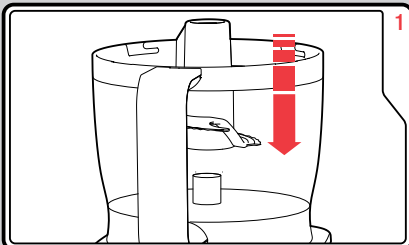
WARNING: Extreme care must be taken when washing the metal blades as these are extremely sharp.

3. Clean the Main Unit with a damp cloth.

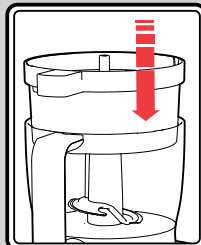
WARNING: Always unplug the appliance before cleaning.

Storage

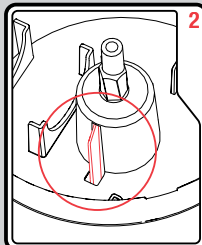
Your processor is designed for neat compact storage of all attachments within the processor bowl. To store the attachments follow the following instructions.



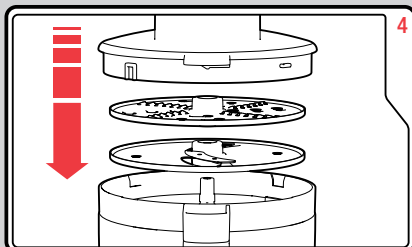
Attach the Bowl (4) to the Main Unit (6) as normal. Place the Serrator Blade (13) in the Bowl.



Place the Tool Storage (12) in the Bowl. Ensure the lip on the Serrator Blade shaft is placed in the slot, locking the blade in place.



Place the Spindle (5) and Dough Blade (14) in the Tool Storage.



Place the Discs (15), (16) on the Tool Storage. Place the Lid (2) on the Bowl.

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: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

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: www.twitter.com/loveyourmorphyrichards

Website: www.morphyrichards.com

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FP401001 MUK Rev 1 03/13

Lifetime blade guarantee

The 'Serrator Blade' is warranted to be free from defects in materials and workmanship for life. This warranty covers the original purchaser only and is not assignable or transferable to any other party. This warranty is available to consumers who use the 'Serrator Blades' for non-commercial household purposes. This warranty does not cover any damage caused by accident, misuse or any use other than as described in your owner's manual, or damage resulting from failure to maintain and clean this product as specified in your owner's manual.

Registering your 2 year guarantee

Your standard one year product 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 0844 871 0962

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 either the Lifetime Blade Guarantee or the 1 or 2 Year 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.
- These guarantees does 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 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

IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:

UK: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726

morphy richards

The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

