



morphy richards

**3 Year
Guarantee***

*Upon registering your product
at morphyrichards.co.uk

MIXFLEX

1.5L Multi-function 6-in-1 Blender



Model No.

403066

User Manual

Please read and keep these instructions for future use



HEALTH AND SAFETY

The use of any electrical appliance requires the following common sense safety rules.

Read these instructions carefully and retain for future reference.

- **WARNING:** The blending blades are very sharp. Handle with care when using and cleaning.
- **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.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.



HEALTH AND SAFETY

- This appliance shall not be used by children.
- Children shall not play with the appliance.
- Keep appliance and cord out of the reach of children.
- **CAUTION:** Ensure that the appliance is switched off before removing it from the stand or approaching parts that move in use.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the blender blades during operation, to prevent personal injury and/or damage to the appliance.
- Do not blend for periods longer than stated.
- Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Care shall be taken when handling the sharp cutting blades, emptying the jug and during cleaning.



HEALTH AND SAFETY

- For care & cleaning instructions, refer to the care and cleaning section of the manual.
- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other commercial environments.
- This appliance is not intended to be to be operated on an extension cable or by means of an external timer or separate remote control system.



HEALTH AND SAFETY

LOCATION

- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.
- Do not place the jug 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.

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.
- **WARNING:** Misuse of the appliance could cause personal injury.

PRODUCT SAFETY

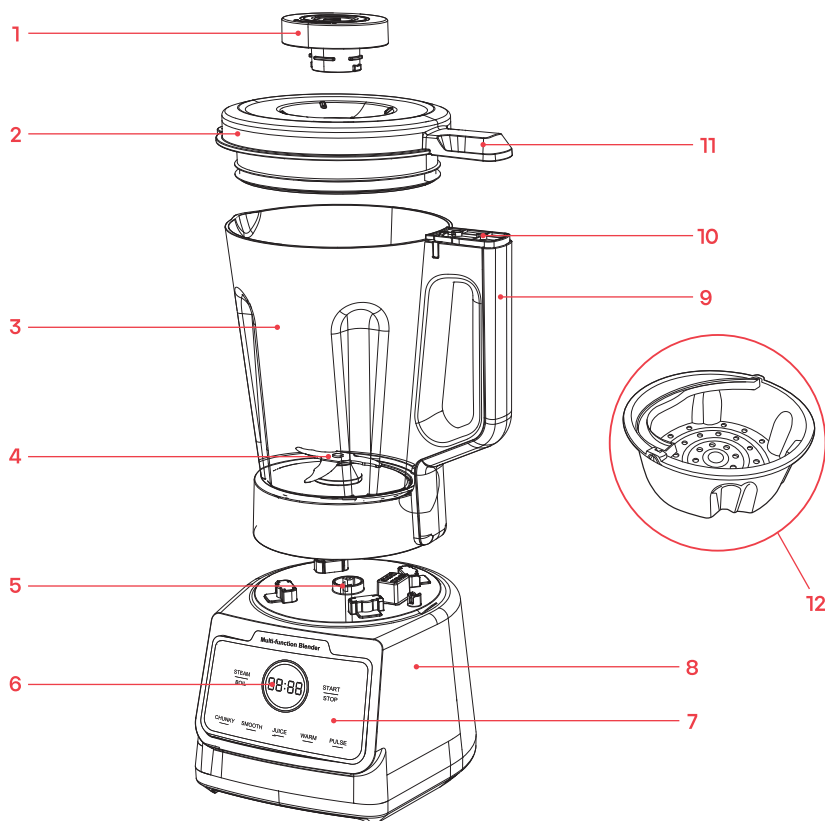
- **IMPORTANT:** Allow hot liquids to cool before adding to the blender, always ensure the lid is fitted securely.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to sudden steaming.
- Do not use the appliance if the jug or lid is damaged or has visible cracks.



ELECTRICAL DETAILS

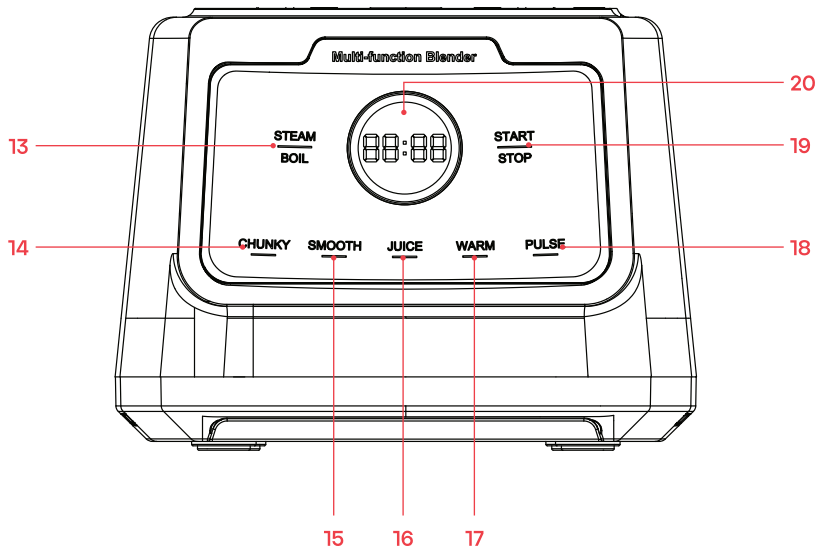
- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).
- Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.
- The power consumption in off mode is 0.35w.
- **WARNING:** This appliance must be earthed.

PRODUCT OVERVIEW





PRODUCT OVERVIEW



PRODUCT OVERVIEW

- | | |
|-----------------------------|---------------------------------|
| 1. Filler Opening Cap | 11. Jug Lid Lock |
| 2. Jug Lid | 12. Steaming Basket with Handle |
| 3. Blender/Soup Maker Jug | 13. Steam/Boil Button |
| 4. Blade | 14. Chunky Button |
| 5. Connectors | 15. Smooth Button |
| 6. Display | 16. Juice Button |
| 7. Control Panel | 17. Warm Button |
| 8. Main Unit | 18. Pulse Button |
| 9. Handle | 19. Start/Stop Button |
| 10. Safety Device Activator | 20. Display (control panel) |



BEFORE FIRST USE

- Before first use, unpack the appliance and place all parts on a flat, firm, level surface.
- Wash the jug lid (2), filler opening cap (1), steaming basket (12) and measuring cup in warm, soapy water and dry thoroughly.
- Wash the inside of the blender/soup maker jug (3) with warm water and a little mild detergent. Take care not to let water enter the connector on the base of the jug.
- **Important:** DO NOT immerse the main unit (8) or blender/soup maker jug in water or other liquids.
- **CAUTION: Blades are sharp.**

KNOW YOUR BLENDER / SOUP MAKER

Your blender/soup maker has 6 functions.

- | | |
|---------------|----------|
| 1. Steam/Boil | 4. Warm |
| 2. Chunky | 5. Juice |
| 3. Smooth | 6. Pulse |

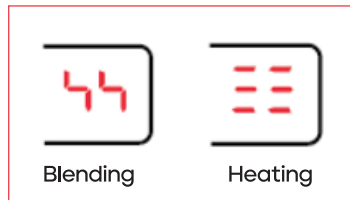
FUNCTIONS

Programme	Duration	Function	Feature
Steam/Boil	60 mins	Heat	Boil water & Steam foods
Chunky	33 mins	Heat	Chunky Soups
Smooth	33 mins	Heat & Blend	Smooth Soup
Warm	60 mins	Heat & Blend	Keep Warm
Juice	3 mins	Blend	Vegetable and Fruit Juice
Pulse	Up to 20secs	Blend	Extra Blend for Soup, Clean



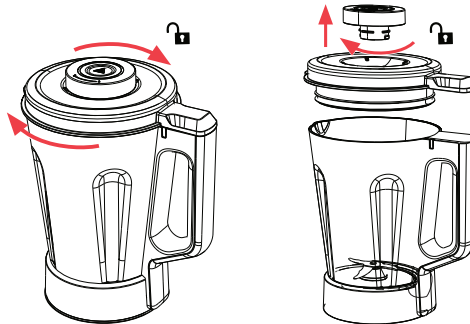
USING YOUR BLENDER / SOUP MAKER

LED SCREEN



SELECTING A FUNCTION

- Place the main unit (8) on a flat, stable, level surface. Remove the jug lid (2).

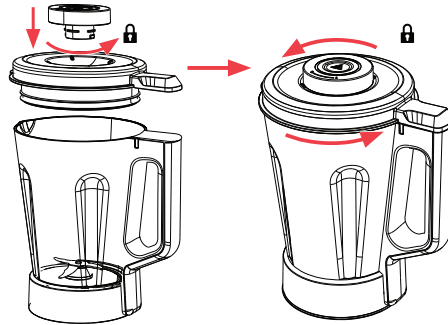


- Add the ingredients into the blender/soup maker jug (3) (in sequence of your recipe, if it is stated to do so).
- With the handle (9) facing to the right, slot the blender/soup maker jug onto the main unit.
- Push down firmly to engage the connectors (5) on the main unit and blender/soup maker jug.



USING YOUR BLENDER / SOUP MAKER

- Attach the filler opening cap (1) to the jug lid (anticlockwise). Push the jug lid onto the blender/soup maker jug with the jug lid lock to the left of the handle, then twist anticlockwise to lock securely.



- Connect the appliance to the mains power supply.
- The function indicators (13, 14, 15, 16, 17, 18) will illuminate in turn on the control panel.
- Press the required function button, then the start/stop button (19).
- The programme will start and the timer on the display (20) on the control panel will count down until the pre-set time finishes (except for Pulse button (18) that has to be pressed and held to operate).
- Press the start/stop button at any time to stop the function you have selected.

Note: The blender/soup maker has a safety device that prevents the appliance from operating if the jug lid isn't fitted securely.

IMPORTANT: The blender/soup maker is not suitable for crushing ice.

WARNING: Never extend your hands into the jug when the appliance is powered on.

WARNING: The maximum quantity of hot recipes that can be prepared is 1.5 Litres. Cold recipes is a maximum of 1.5L.



USING YOUR BLENDER / SOUP MAKER

STEAM / BOIL

Use the 'steam/boil' (13) button to boil and/or steam food.

- Fill the jug (3) with water between 0.8L and 1.0L.
- Add the ingredients that need to be boiled to the jug.
- If using the steaming basket (12), line up the indents in the tray and the jug and slot it into position.
- Add food to the steaming basket.
- Follow selecting a function section.
- The appliance will 'beep' when the programme finishes.
- The lid (2) can be removed briefly to check on the food. Angle the lid away from you to let steam escape. After refitting the lid securely the programme will resume.
- To cancel the programme press the start/stop button (19) at any time.
- Remove the jug from the main unit (8), twist the lid clockwise to unlock it and pull upwards to remove it.
- Allow steam to escape before lifting the steaming basket from the jug using the basket handle.

Note: Maximum running time: 60mins.

Note: Ingredients can be boiled at the same time as the steaming basket is being used.

SOUP

- Place all the ingredients in the jug (3). Add water or stock last, filling it up to between 0.8L -1.5L.
- Make sure there is enough liquid so that any starch in the ingredients doesn't burn.
- Follow selecting a function section: Chunky (14) or smooth (15) for soup.
- Remove the jug from the main unit (8), twist the lid (2) clockwise to unlock it and pull upwards to remove it.



USING YOUR BLENDER / SOUP MAKER

Note: A ratio of 40% vegetables to 60% liquid is recommended.

Important: The jug must not be filled to more than **1.5L** when making Hot Soup recipes.

WARM

- Use the warm feature to keep your food warm.
- Press the warm button (17) then the start/stop button (19) to start the programme.

Note: Maximum running time: 60mins.

Note: The warm function is not suitable for cooking foods.

PULSE

Use the pulse button (18) to use the soup maker as a blender. For example, if your soup preparation does not have the desired texture, use the pulse feature for extra blending.

- Place the ingredients into the jug (3) (in sequence of the recipe, if it is stated to do so).
- Press and hold the pulse button to start the program. When released, the program will stop.

Note: Maximum running time: 20 seconds.

Note: If you want to add ingredients during the pulse function, you can do so by removing the filler opening cap (1) and add oil/cream etc through the filler opening.

Important: Only add ingredients to COLD recipes.

Important: DO NOT remove the filler opening cap when blending hot recipes.

Note: For cold recipes the jug can be filled to the MAX line.

Important: Maximum capacity for pulse/blending hot recipes is **1.5L**.

Important: DO NOT use the appliance when empty.



THE BENEFITS OF HOMEMADE SOUP

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

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.

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.

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 its forgotten chicken from Sunday lunch or a lonely tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food that would 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!



HINTS AND TIPS

- For blending recipes: ensure that the liquid is added before any solid ingredients.
- It is not advised to use the appliance for these tasks: beating egg whites, whipping cream, mashed potato, grinding meat, mixing dough.
- The following items should never be placed in the appliance when using as a blender, as they may cause damage: ice, bones, large solid pieces, frozen food or tough foods such as turnips.
- Do not put dry ingredients into the appliance without the addition of other wet ingredients or liquid.

CARE AND CLEANING

IMPORTANT: Before cleaning, always unplug your blender/soup maker from the power socket.

Note: Always wash immediately after use for easy cleaning. Do not let food dry on the jug assembly as this will make cleaning difficult.

Note: Take care to:

- Use the pulse-function (18) for ease of cleaning the jug (3). Fill the jug with warm water to the MIN level and add a little mild detergent.
- Replace the lid (2) securely and press the pulse button to agitate the soapy water.
- Empty the water and wipe the inside of the jug with a soft cloth or sponge.
- Remove the lid and wash in warm soapy water.
- Dry all parts thoroughly before next use or storing.
- Wipe the main unit (8) with a damp cloth and dry thoroughly.

WARNING: Blades (4) are sharp, take care when cleaning or drying them.

IMPORTANT: None of the accessories are dishwasher safe.

- Do not immerse the main unit in water or other liquids.
- Do not use rough scouring pads or abrasive cleaners on any parts.



TROUBLESHOOTING

Problem	Solution
No Power.	Check the fuse and try a new fuse with the same rating.
	Try a different appliance in the socket as it may be the socket that is at fault.
	The appliance may have overheated. Switch off, unplug and allow to cool for 15 to 20 minutes.
Blades not running.	Check that the correct function has been selected on the control panel.
	When blending make sure the food you are trying to blend is not too thick or too hard.
	Add some liquid to the food if it is too thick.
	Ensure the jug is correctly fitted to the main unit.
Control panel not responding.	Unplug from mains socket. Wait a minute or 2 before plugging back in.
Cuts out.	The appliance may have overheated. Switch off, unplug and allow to cool for 15 to 20 minutes.
Vibrates excessively.	Place the appliance on a flat, level, and stable surface.
	Remove some of the ingredients from the jug.
Tripping Electrics.	Try using a different socket.
	Ensure there are no other appliances being used on the same set of sockets as the stand mixer.



SPARE PARTS

Part Number	Description	Qty per Product	Key Number
05623	Lid with filler opening cap with seal	1	1 & 2
05626	Steaming Basket	1	12



CONTACT US

If you are having a problem with your appliance, please contact 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 contact us to help us deal with your enquiry quicker.

email: hello@morphyrichards.co.uk

www: www.morphyrichards.co.uk

PRODUCT RECYCLING



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.





REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year 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 2 years.



**To validate your 3 year guarantee,
scan the QR code or register online
at www.morphyrichards.co.uk**

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. Please refer to the 2 year guarantee for more information.

YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the 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 24 months of original purchase, you should contact the Helpline 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 on the next page (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 2 year



REGISTERING YOUR 3 YEAR GUARANTEE

guarantee period, the guarantee on the new item will be calculated from the 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 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

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 or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

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.



FP403066MUK Rev1

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