



morphy richards

**3 Year
Guarantee***

*Upon registering your product
at morphyrichards.co.uk

STAINLESS STEEL Hand Blender Set with Masher



Model No.

402020

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.

- 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.
- 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.
- 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.





HEALTH AND SAFETY

- For care & cleaning instructions, refer to the care and cleaning section of the manual.
- 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.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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 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.

PERSONAL SAFETY

- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.

OTHER SAFETY CONSIDERATIONS

- Do not use the appliance for anything other than its intended purpose.

PRODUCT SAFETY

- **WARNING:** The blender blades are very sharp. Handle with care when using and cleaning.
- Do not clean the attachments under running water while they are in position.
- **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.



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 0.3w.
- The period after which the equipment reaches low power mode is 0s.
- **WARNING:** This appliance must be earthed.

PRODUCT OVERVIEW



PRODUCT OVERVIEW

- | | |
|---------------------------|---------------------------|
| 1. Variable Speed Control | 8. Chopping Blade |
| 2. Control Button | 9. Chopping Bowl |
| 3. Turbo Button | 10. Beaker |
| 4. Main Unit | 11. Potato Masher |
| 5. Blending Leg | 12. Potato Masher Gearbox |
| 6. Blade Head | 13. Balloon Whisk |
| 7. Chopping Bowl Lid | 14. Balloon Whisk Gearbox |





BEFORE FIRST USE

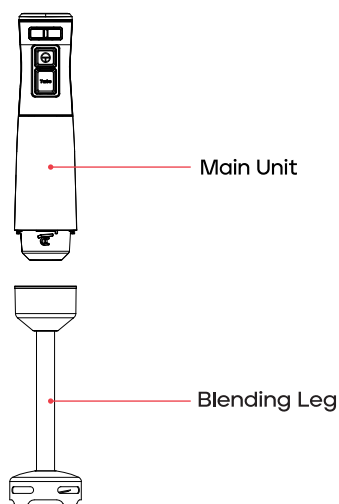
WARNING: Carefully unpack your Hand Blender Set as the blades are very sharp.

- Wash all parts -except the Main Unit (4)- with hot soapy water before use. Dry all parts thoroughly before use.
- **DO NOT** fully submerge the Blending Leg (5) in water. Wash only the Blade head (6).
- **DO NOT** immerse the Main Unit or Chopping Bowl Lid (7) in water, use a hot damp cloth to clean.
- **DO NOT** immerse the Gearboxes (12,14) in water, clean with a hot damp cloth.

USING YOUR HAND BLENDER

The Main Unit (4) **MUST** be unplugged from the mains outlet before assembling or removing attachments.

- Place the Blending Leg (5) onto to the Main Unit and twist from unlock  to the lock position .





USING YOUR HAND BLENDER

- Select the speed on the Variable Speed Control (1) (slide right to left to increase speed).
- Place the Blending Leg into the food to be blended. We recommend using the Beaker for the best results.
- Press and hold the Control Button (2) to begin blending.
- Release the Control Button to stop. Allow the blades to **STOP** completely **BEFORE** removing the Hand Blender from the food.
- Unplug the Main Unit from the mains outlet.
- Unlock the Blending Leg from the Main Unit for cleaning.
- **Note:** Maximum operation per cycle **MUST NOT** exceed 1 minute, and a 3 minute rest time is required after two consecutive cycles.

USING YOUR CHOPPING BOWL

The Main Unit **MUST** be unplugged from the mains outlet before assembling or removing attachments.

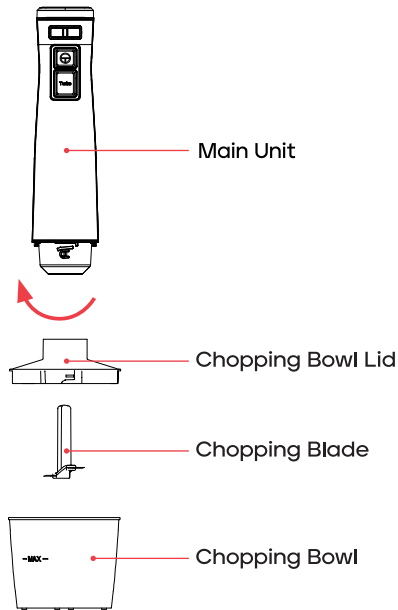
- Place the Chopping Bowl (9) on a firm, level surface.
- **CAREFULLY** insert the Chopping Blade (8) into the Chopping Bowl.

WARNING: Blades are sharp.

- Place the food you wish to chop into the Chopping Bowl. Do not fill more than half full.
- Place the Chopping Bowl Lid onto the Chopping Bowl and twist from unlock  to the lock position .
- Place the Main Unit onto the Chopping Bowl Lid (7) and twist from unlock  to the lock position .



USING YOUR CHOPPING BOWL



- Select the speed required on the Variable Speed Control (1), press and hold the Control Button (2) to start.
- Release the Control Button to stop.
- Allow the blades to stop completely.
- Unplug the Main Unit (4) from the mains outlet. before detaching the Main Unit from the Chopping Bowl Lid (7).
- Remove the Chopping Bowl Lid and **CAREFULLY** remove the Chopping Blade (8) before emptying the food from the bowl.

Note: Maximum operation per cycle MUST NOT exceed 30 seconds, and a 3 minute rest time is required after two consecutive cycles.

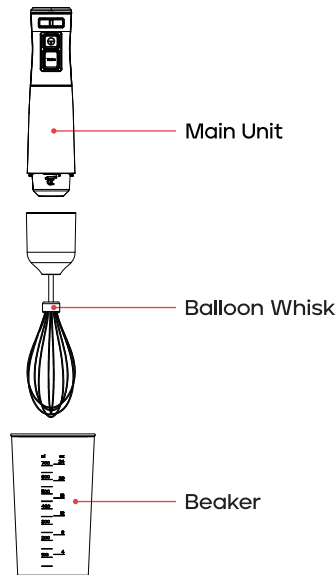




USING YOUR BALLOON WHISK

Note: The Main Unit **MUST** be unplugged from the mains outlet before assembling or removing attachments.

- Attach the Balloon Whisk (13) to the Balloon Whisk Gearbox (14) then attach the Gearbox to the Main Unit (4) by twisting in an anti-clockwise direction until tightened.



- Place egg white/cream into the beaker (10) , then lower the whisk into the food.
- Select the speed required on the Variable Speed Control (1), press and hold the Control Button (2) to start.
- Release the Control Button to stop.
- Allow the whisk to **STOP** completely **BEFORE** removing the Whisk from the food.
- Unplug the Main Unit from the mains outlet.
- Unlock the Whisk Gearbox from the Main Unit for cleaning.

Note: Maximum operation per cycle **MUST NOT** exceed 2 minutes, and a 10 minute rest time is required after two consecutive cycles.

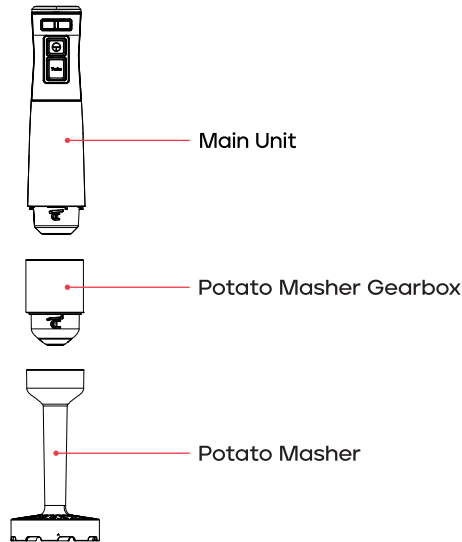




USING YOUR POTATO MASHER

The Main Unit (4) **MUST** be unplugged from the mains outlet before assembling or removing attachments.

- Attach the Potato Masher (11) to the Potato Masher Gearbox (12) then attach the Gearbox to the Main Unit by twisting in an anti-clockwise direction until tightened.



- Place the cooked potatoes into a bowl, lower the potato masher onto the food and apply light pressure.
- Select the speed required on the Variable Speed Control (1), press and hold the Control Button (2) to start.
- Release the Control Button to stop.
- Allow the Potato Masher to **STOP** completely **BEFORE** removing the masher from the potato.
- Unplug the Main Unit from the mains outlet.
- See Care and Cleaning section of the manual for cleaning the potato masher.

Note: Maximum operation per cycle MUST NOT exceed 1 minute, and a 1 minute rest time is required after two consecutive cycles.



TURBO BUTTON

- Your Hand Blender has a Turbo variable speed control (1), as well as a Turbo Button (3). Press the Turbo Button to run the Hand Blender at high speed for intermittent bursts.

Note: The Chopping Bowl attachment works best with the variable speed control set to a high speed setting or when using the Turbo Button.

BLENDING IN A SAUCEPAN

- **DO NOT** use a non-stick pan. The Blending Leg (5) may damage the non-stick coating.
- Remove the saucepan from the heat.
- To avoid excessive splashing, place the Blending Leg into the food before switching your Hand Blender on.
- Hold the pan steady with your other hand and lightly press the Control Button (2). Start slowly, and increase the speed as needed using the Variable Speed Control (1).
- Move the Blending Leg through the food using an up and down motion.
- Allow the blades to stop completely before removing from the pan.
- **WARNING:** Lifting the Blending Leg out of the food while running, or using a high speed setting in a small pan could splash hot liquid. Extra care should be taken when using the Hand Blender in this manner.
- **DO NOT** insert your Hand Blender into the food past the join between the Main Unit (4) and the Blending Leg.
- Ensure the power cable does not touch any hot surfaces (including the side of the pan).



ATTACHMENTS

Blending Leg

- The Blending Leg (5) is designed for pureeing foods such as soups, sauces, milkshakes, smoothies, baby food.

Chopping Bowl

- The Chopping Bowl (9) is suitable for chopping nuts, vegetables, meat, herbs, boiled eggs and dried bread. The chopping bowl should be used on higher speeds for optimal performance.
- The Chopping Bowl **IS NOT** suitable for grinding hard items such as coffee beans or ice.

Potato Masher

- The Potato Masher (11) is only suitable for mashing potatoes or similar. You can add milk, butter, oil or seasoning to the potatoes prior to mashing to combine with the potatoes.
- The Potato Masher **IS NOT** suitable for raw potatoes or any other vegetables or foods.
- **DO NOT** use in a hot pan direct from the stove top. Transfer the potatoes into a cooler pan or flat bottom bowl.

Balloon Whisk

- The Balloon Whisk (13) is ideal for whipping cream or eggs.
- It **IS NOT** suitable for stiffer mixtures such as bread dough or cake mixtures.

IMPORTANT: None of the attachments are suitable for use in a freezer, microwave, oven or dishwasher.



HINTS AND TIPS

- When blending foods with strong colour (eg. carrots), the plastic parts of the appliance may become discoloured. Wipe with cooking oil to clean any discoloured parts. Wash thoroughly in hot soapy water before re-using.
- When blending using the Blending Leg, start the process by inserting the Blending Leg (5) into the ingredients. This will ensure all the ingredients are pulled into the blade to be processed. Gently rotate the Blending Leg, lifting it up and down in the ingredients. Continue this movement until the mixture is of the desired consistency. **DO NOT** remove from the liquid while the blades are in motion.
- **DO NOT** lift the Blending Leg, Whisk (13) or Potato Masher (11) completely out of the food when running, as splashing may occur.
- While using the Chopping Bowl (9) you may need to scrape the sides of the bowl down using a silicone spatula partway through blending. Before removing the lid the blades **MUST** have stopped completely.



CLEANING YOUR HAND BLENDER

- **WARNING:** Always unplug the appliance from the mains socket before cleaning and maintenance.

WARNING: Handle the blades with care as they are sharp.

- Clean the Main Unit (4) with a damp cloth and dry all the parts thoroughly.
- **DO NOT** fully submerge the Blending Leg (5) in water. Wash only the Blade head.
- **DO NOT** immerse the Main Unit or Chopping Bowl Lid (7) in water, use a hot damp cloth to clean.
- **DO NOT** immerse the Gearboxes (12, 14) in water, clean with a hot damp cloth.
- **WARNING:** Never immerse the Main Unit in water or any other liquid.
- **DO NOT** disconnect the Potato Masher from the Main Unit.



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.
	Has the hand blender been used consecutively without resting? Allow the main unit time to cool down.
Blades not running.	Check that the variable speed control is set to the correct speed setting.
	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.
	Has the hand blender been used consecutively without resting? Allow the motor base time to cool down.
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
05598	Blending Leg	1	5
05599	Chopping Bowl Lid	1	7
05600	Chopping Bowl	1	9
05601	Beaker	1	10
05602	Potato Masher	1	11
05603	Potato Masher Gearbox	1	12
05604	Balloon Whisk	1	13
05605	Balloon Whisk Gearbox	1	14



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.



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