


FP501022 MUK Rev 2

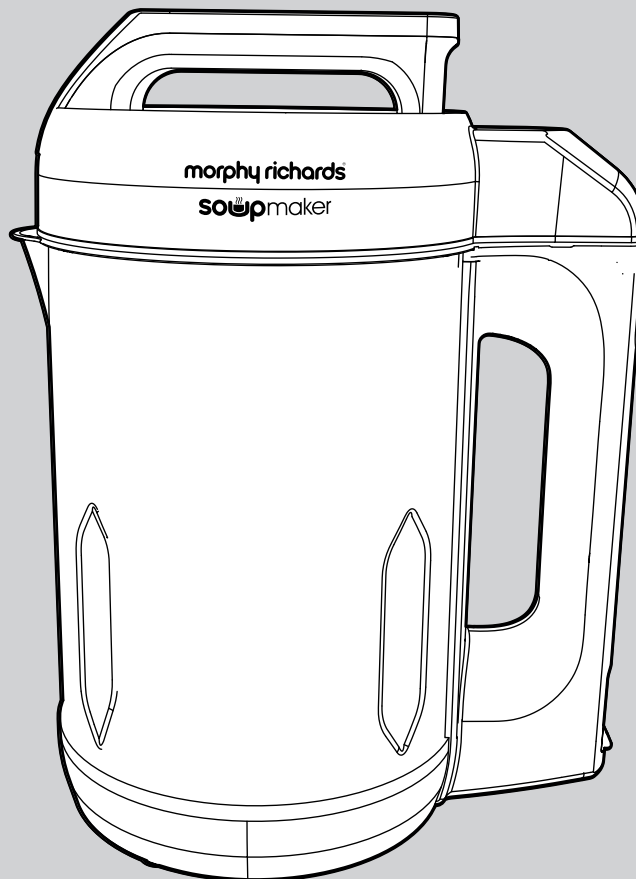
morphy richards®

smart ideas for your home

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.

- 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.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning. For care and cleaning refer to page 16.
- 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 base unit 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 a 13 amp BS1362 fuse must be fitted.

Introduction

Thank you for your recent purchase of the Morphy Richards 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. It really couldn't get any simpler!

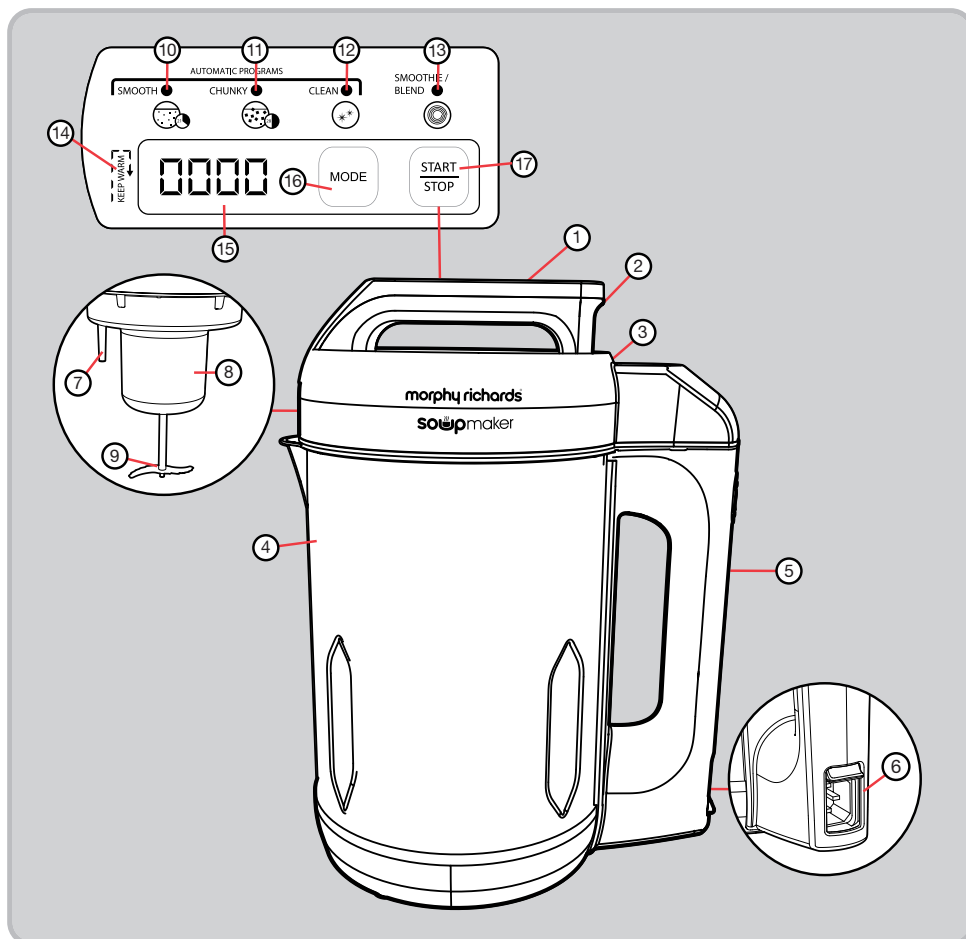
The Soup Maker also has a pause function which allows you to add seasoning, crème fraîche, herbs or cream at any stage during the cooking process. Simply lift the Lid off your Soup Maker - this disconnects the programme cycle and stops the blade rotation. Add your seasoning and/or additional ingredients.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

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

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Product Overview



Features

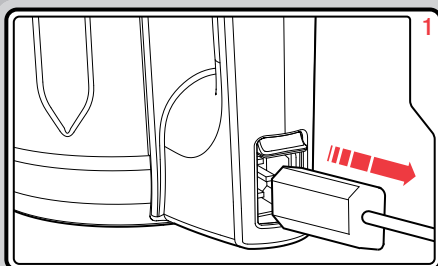
- | | |
|----------------------|---|
| (1) Control Panel | (9) Serrator Blade |
| (2) Lid Handle | (10) Smooth Function Indicator |
| (3) Lid | (11) Chunky Function Indicator |
| (4) Jug | (12) Clean Indicator |
| (5) Jug Handle | (13) Smoothie/ Blend Function Indicator |
| (6) Power Socket | (14) Keep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

Before First Use

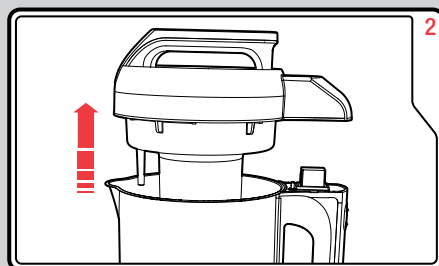
It is important to clean your Soup Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section for more information.

When you first use your Soup Maker you may notice some smoke/vapour emitting from the Lid (3), 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.

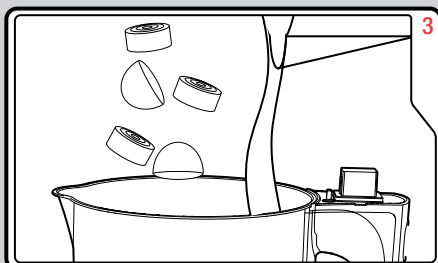
How To Use Your Soup Maker



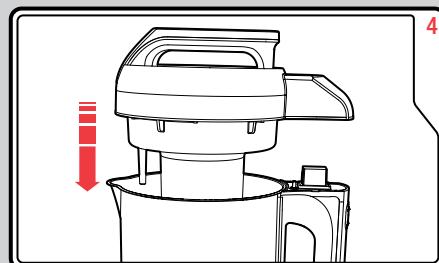
Ensure the Soup Maker is unplugged from the mains.



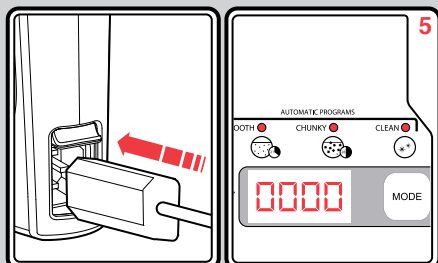
Remove the Lid (3), be careful not to touch the Serrator Blade (9).
WARNING: Sharp Blades



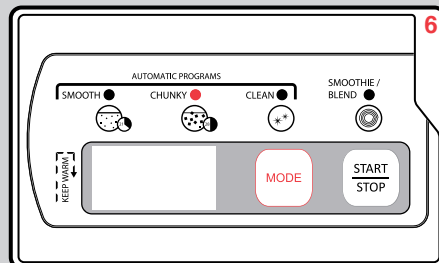
Place all the ingredients into the Jug (4). Add the liquid last, filling up to between the max and min lines marked on the Jug (4).



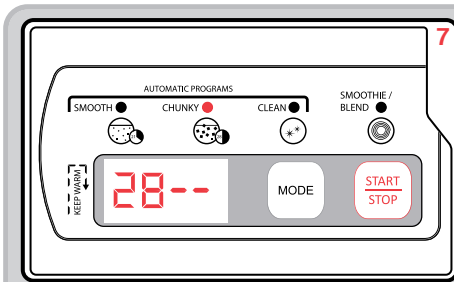
Place the Lid (3) back onto the Jug (4) ensuring it is securely in place.



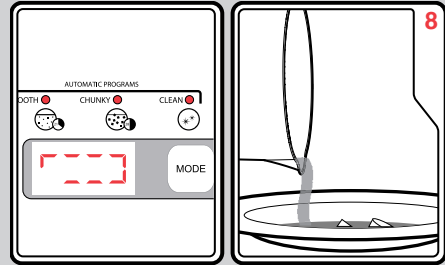
Plug into the mains. The icons will flash in sequence.



Press the Mode Button (16) to select the required programme (see 'Using Your Soup Maker'). The icon will illuminate.



To start the Soup Maker, press the Start/Stop Button (17). The Soup Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.



When finished, the Soup Maker will automatically go into Keep Warm for 30 minutes, after this period the Soup maker will beep for 60 seconds. Unplug from the mains, remove the Lid (3) and pour the soup into a bowl. See Keep Warm on page 7.

Using Your Soup Maker

Your Soup Maker has 4 programmes.

Select your choice of programme:

Smoothly does it... (10)

The smooth soup programme is perfect for delicious soup recipes requiring a smooth consistency, such as roast tomato & basil soup. The programme ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The programme lasts for 21 minutes and then your soup is ready to serve & enjoy!

Get chunky! (11)

The chunky soup programme is perfect for rustic soup recipes requiring a chunkier consistency, such as French style pistou. The programme allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 28 minutes, and then your soup is ready to serve & 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 gain your desired consistency.

Clean it! (12)

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 the Soup Maker. Place the Lid (3) back on and plug the Soup Maker into the mains, select the Clean Function (12). The cycle lasts for 4 minutes.

A perfect blend! (13)

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

To access this function after cooking, select the Smoothie function with the Mode Button (16) and press and hold the Select Start/Stop Button (17) to blend.

Smoothie! (13)

The smoothie setting is ideal for making smoothies or milkshakes from fresh ingredients. Select the Blend/Smoothie Setting (13). Then press and hold the Start/Stop Button (17) until the desired consistency is reached.

Add It!

If you have started either of the Smooth or Chunky soup programmes 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 (3) and add the ingredients, then replace the Lid (3) and continue with the programme.

Do not remove the Lid (3) 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 programme time to cook correctly.

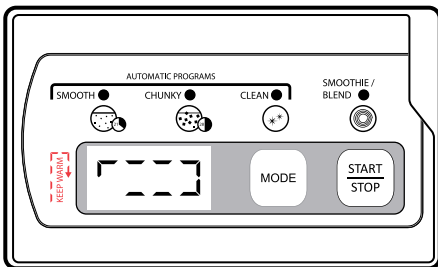
Keep Warm

This added function keeps your soup warm.

This program will automatically start after your selected programme has finished.

The LED Screen (15) will show a line cycling to indicate that the keep warm is on.

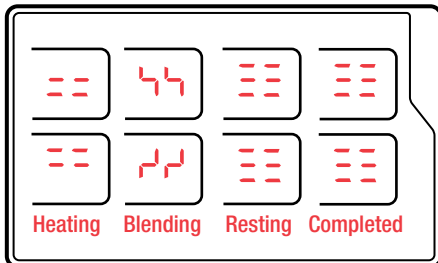
At any point during the Keep Warm period the soup is ready to use. Press the Start/Stop button (17), unplug from the mains, remove the Lid (3) and pour the fresh soup into a bowl.



Cancelling Or Changing Programmes

If you have selected a programme incorrectly and the Start/Stop Button (17) has been pressed, or you want to cancel the programme, simply press the Start/Stop Button (17) and hold for 2 seconds, the icons will flash. Press the Mode Button (16) to select the correct programme and press the Start/Stop button (17) to restart.

LED Screen (15)



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 programme with a small animation on the LED Screen.

Keep Warm



The heating animation will appear in motion when the Soup Maker is heating 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 programmes 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 60 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?

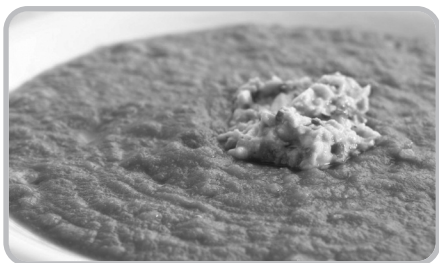
Works in a flash!

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 selected ingredients, transfer them into your Soup Maker and select your required style of soup – smooth or chunky. The smooth soup programme blends and gently cooks the soup in 21 minutes. The chunky soup programme 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.

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 **(11)** 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 Blend Setting **(13)** 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 **(16)**. When highlighted, press and hold the Select On/Off Button **(17)** 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).

Basic Vegetable Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 700g assorted vegetables, diced. (Bagged mixed vegetables from the supermarket is ideal)
- Water (to MAX mark)
- 2 chicken or vegetable stock cubes
- Salt and ground black pepper

Method:

- 1 For a quick smooth soup fill the Soup Maker past the MIN mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.)
- 2 Add the vegetable or chicken stock cubes and fill to the MAX mark with water.
- 3 Select the smooth setting. Once the soup is ready, season to taste and serve.

Roast Tomato and Basil Soup

Preparation time: 30 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 8 very ripe tomatoes (640g) cut in half
- 2 red onions (215g) cut into wedges
- 4 garlic cloves
- 1 tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt and ground black pepper
- 750ml chicken stock, made from stock cube
- 2 tsp tomato puree
- 1 tsp brown sugar
- 10g fresh basil leaves

Method:

- 1 Pre-heat the oven to 200°C / Gas Mark 6.
- 2 Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20-30 minutes until softened and slightly charred.
- 3 Carefully place the roasted vegetables into the Soup Maker pour in the chicken stock, add the tomato puree, brown sugar, fresh basil.
- 4 Select the smooth setting. Once the soup is ready, season to taste and serve.

Butternut Squash, Chilli and Coconut Soup

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

Ingredients:

- 2 tbsp olive oil
- 500g butternut squash, de-seeded, peeled and cut into small cubes
- 100g onion, finely chopped
- 3 garlic cloves, sliced
- 1 tsp ground cumin
- ½-1 large red chilli, finely chopped, (seeds removed)
- 1 tsp fresh ginger, grated
- 800ml vegetable stock, made from 2 stock cubes
- 200ml coconut milk
- Juice of 1 lime
- 10g fresh coriander, chopped
- Salt and pepper

Method:

- 1 In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
- 2 Add the onion, garlic, cumin and chilli, continue to cook for a further 5 minutes until the ingredients start to soften.
- 3 Transfer to the Soup Maker and add the remaining ingredients, mix ingredients together with a spoon or spatula to evenly distribute.
- 4 Place the lid on the jug and select the chunky setting.
- 5 Once ready season to taste and serve. If you would like a smooth soup simply select the Blend Setting then press and hold the Select On/Off Button to blend the soup until the desired consistency is achieved.

French Style Pistou

Preparation time 15 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

Ingredients:

- 1 courgette (150g), finely diced
- 1 small potato (70g), finely diced
- 1 small onion (70g), finely chopped
- 1 carrot (50g), finely diced
- 1 tin of chopped tomatoes (400g)
- 50g petit pois
- 50g spaghetti, broken into small pieces
- 50g French beans, cut into 1cm pieces
- 650ml of vegetable stock
- 1 tbsp tomato puree (mix into the stock)
- Salt and pepper

Method:

- 1 Place the soup ingredients into the Soup Maker. Season with salt and milled pepper and stir with a spoon or spatula.
- 2 Select the chunky setting and simply wait for the Soup Maker to finish.
- 3 Serve straight away with a spoonful of pesto and freshly grated Parmesan cheese.

To Serve:

- Pesto
- Parmesan cheese

Really Quick and Easy Pea, Ham and Mint Soup

Preparation time 5 minutes

Cooking time 21 minutes

Setting: Smooth

Serves 4

Ingredients:

- 600g frozen peas
- 20g fresh mint, leaves only
- 225g quality cooked ham, chopped/shredded
- 100g potato, diced
- 800ml hot ham stock, from cube
- Salt and ground black pepper
- 2 tbsp olive oil
- 75ml (3 rounded tbsp) crème fraîche

Method:

- 1 Place the peas, mint, ham, potato and hot stock into the soup maker and select the smooth setting.
- 2 When the soup is ready, season with a little salt and milled pepper add the olive oil and crème fraîche and select the Blend Setting. Press and hold the Select On/Off Button to blend the soup for 20 seconds before serving.

Chinese Style Chicken and Sweetcorn Soup

Preparation time: 20 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 100g sweetcorn from the cob, or tinned (drained)
- 1 red onion (approx 100g), finely chopped
- 1 garlic clove, crushed
- 150g cooked shredded chicken
- 100g mushrooms, thinly sliced
- 1 tsp fresh ginger, grated
- 2 tsp soy sauce
- 15g spring onion, finely chopped
- 1.2L chicken stock, made from 2 cubes
- 50-100g fine egg noodles (1 or 2 nests)

Garnish:

- 1/2 red chilli (approx 10g) deseeded and finely shredded
- 15g spring onions, finely chopped

Method:

- 1 Place the sweetcorn kernels, red onion, garlic, cooked chicken, mushrooms, ginger, soy sauce and spring onions into the Soup Maker Jug.
- 2 Add the stock up to the maximum mark and select the Chunky Setting.
- 3 Four minutes before the end of the programme, add 1 or 2 nests of fine noodles to the Jug and replace the Lid.
- 4 Divide the shredded chilli and chopped spring onion between the bowls, spoon the soup over and serve immediately.

Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 100g onion, finely chopped
- 1 garlic clove, crushed
- 240g mushrooms, thinly sliced
- 100g cooked chicken, shredded
- 10g fresh parsley, chopped
- 115g potato, finely cubed
- 1L chicken stock

Garnish:

- 100ml whipping cream

Method:

- 1 In a large frying pan add the olive oil and fry the onion until soft, but not browned.
 - 2 Add the garlic and mushrooms and continue to cook until the mushrooms have softened.
 - 3 Transfer to the Soup Maker with the shredded chicken, parsley, potato and stock. Select the smooth setting and simply wait for 21 minutes until the soup maker has finished.
 - 4 Season with salt and milled pepper and serve with a drizzle of cream.
- NOTE: Using fresh chicken stock will improve the flavour of the soup.
 - To make fresh chicken stock. Simply place a chicken carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns and a bay leaf. Bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

Winter Lamb and Lentil Broth

Preparation time 20 minutes

Cooking time 30 minutes

Setting: Chunky

Serves 4

Ingredients:

- 2 tbsp olive oil
- 75g raw minced lamb
- 1 medium onion (100g), finely chopped
- 2 garlic cloves, crushed
- 1 small carrot (50g), finely chopped
- 1 potato (100g), finely chopped
- 1 medium turnip (100g), finely chopped
- 1 tbsp plain flour
- 900ml lamb stock, made from 2 cubes
- 1 tin (400g) of cooked lentils, drained
- ½ tsp fresh rosemary, chopped
- 2 bay leaves
- 1 tsp Worcestershire sauce
- 1 tbsp fresh parsley, chopped

Method:

- 1 In a large frying pan heat the olive oil and sauté the lamb mince, stirring frequently with a wooden spoon until evenly browned.
- 2 Add the onion, garlic, carrot, potato and turnip to the pan and sauté for a few minutes until beginning to brown.
- 3 Stir in the plain flour then add half of the lamb stock and remove from the heat.
- 4 Transfer the lamb and vegetable mixture into the Jug. Add the remaining ingredients and fill up to the MAX level with the stock. Mix together with a spoon or spatula to evenly distribute, select the chunky setting and leave until ready.
- 5 Season to taste and remove bay leaves before serving.

Smoothies

Raspberry Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Smoothie/Blend

Makes: 1.5L

Ingredients:

- 900ml low fat raspberry yogurt
- 300ml semi skimmed milk
- 300g raspberries (allow to thaw if frozen)

Method:

- 1 Place ingredients into the Soup Maker, stir thoroughly.
- 2 Select the Smoothie/Blend setting and press the Start/Stop Button until the desired consistency is reached.
- 3 Serve straight away.

Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Smoothie/Blend

Makes: 1.1L

Ingredients:

- 300g fresh strawberries
- 250g fresh pineapple, peeled
- 450g low fat strawberry yogurt
- 150ml semi skimmed milk
- 1 scoop (35g) of vanilla ice cream

Method:

- 1 Prepare and hull the strawberries, cut any large ones in half. Chop the pineapple into chunks.
- 2 Place ingredients into the Soup Maker, stir thoroughly.
- 3 Select the Smoothie/Blend setting and press the Start/Stop Button until the desired consistency is reached.
- 4 Serve straight away.

Chocolate Banana Smoothie

Preparation time: 10 minutes

Mixing time: 2 minutes

Setting: Smoothie/Blend

Makes: 1.5L

Ingredients:

- 2x450g cartons low fat vanilla yogurt
- 300-400ml semi skimmed milk (according to taste)
- 2 ripe bananas, peeled and sliced thinly
- 150-200g good quality dark chocolate (according to taste)

Method:

- 1 Melt the chocolate in either a microwave or over a pan of hot water.
- 2 Add the ingredients to the Soup Maker, adding the melted chocolate last. Stir thoroughly.
- 3 Select the Smoothie/Blend setting and press the Start/Stop Button until the desired consistency is reached.
- 4 Serve straight away.

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 programmes.

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 programmes 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 overflow detector will cut the power to the Serrator Blade (9) and the LED screen (15) 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 (7) on the Lid (3). 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 reheat soup I have already made, or reheat tinned/carton soup?

No. The programmes are set to make perfect soup from scratch. The soup 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.

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 (8) and Blade (9) with warm water, and wipe with a sponge. **DO NOT** immerse in water. The inside of the Soup Maker Jug (4) 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 or jug 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 Lid (3).

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.

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:

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

FP501022 MUK Rev 2 03/18

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 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: 0344 871 0944
EIRE: 1800 409 119
SPARES: 0344 873 0710**

morphyrichards

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

Helplines (office hours)
UK 0344 871 0944
Spare Parts 0344 873 0710
Republic of Ireland 1800 409 119
www.morphyrichards.com

