

morphy richards®

smart ideas for your home

Boutique Stand Blender

INSTRUCTION MANUAL

Model: MRRSB35CR & MRRSB35TB

Read these instructions carefully before
using this appliance for the first time.

STORE THESE INSTRUCTIONS CAREFULLY



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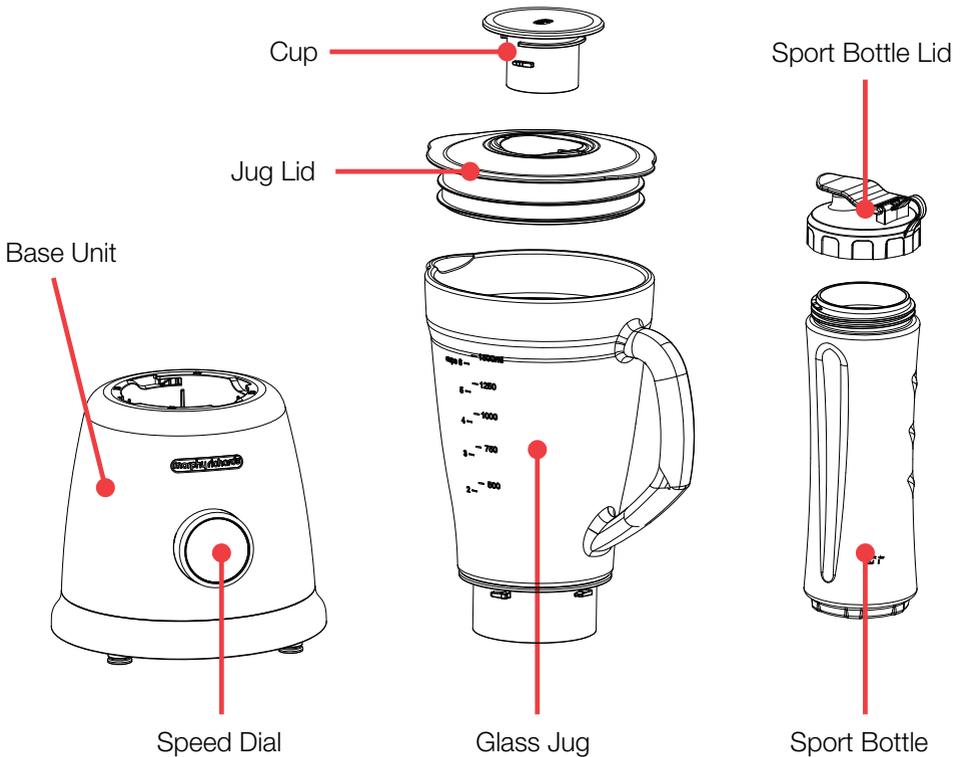


instagram.com/morphyrichardsau

SPECIFICATIONS

Model:	MRRSB35CR	MRRSB35TB
Colour:	Chilli Red	Thunder Blue
Rated Voltage:	220-240V~ 50-60Hz	
Rated Power:	500W	
Max Capacity:	1.5L	
External Dimensions (L x W x H):	189 x 212 x 392 mm	
Net Weight:	3.13 Kg	

NAMES OF PARTS AND ACCESSORIES



IMPORTANT SAFETY INSTRUCTIONS

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

Please read these instructions carefully before using the product.

- This appliance should not be used by children. Keep the appliance and its cord out of the reach of children.
- Children should not play with the appliance.
- 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 understand the hazards involved.
- **WARNING:** Misuse of appliance could cause potential injury.
- Do not immerse the base unit in water.
- 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, and bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Care must be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Ensure fingers are kept well away from the blades when in use.
- Do NOT blend hot ingredients.
- Ensure the control dial is in the off '0' position before plugging into the power outlet.
- Continuous operation must be less than 2 minutes for the Blender with jugs or cups.
- Do not use an appliance for any purpose other than its intended use.
- Never touch the blades while the machine is plugged in.
- **WARNING:** Do not remove the blade assembly from the jug base when cleaning, this could lead to an injury.

IMPORTANT SAFETY INSTRUCTIONS

Location

- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors or near water.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.

Power cord

- The power cord should reach from the socket to the appliance without straining the connections.
- Do not let the power cord hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cord run across a cook top or hot area which might damage the cord.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** This appliance is NOT to be used with extension leads and/or power boards.

Personal safety

- To protect against the risk of electrical shock do not put base in water or in any other liquid.

Electrical requirements

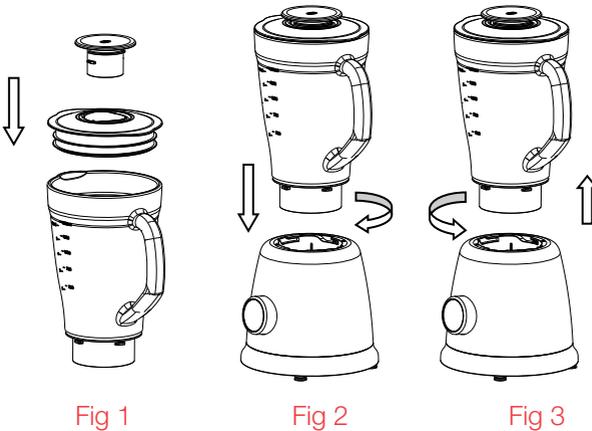
- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

BEFORE FIRST USE

Wash the glass jug, lid, lid cup and sport bottle & lid in warm soapy water. These parts can also be cleaned in the dishwasher. Rinse and dry.

USING YOUR STAND BLENDER

- Place the Jug lid cup onto the Jug lid and turn it tight. Secure the Jug lid onto the Glass jug and press down (**Fig 1**).
- Place the Blender jug on the Main Unit and rotate it clockwise (**Fig 2**).



- Remove the Lid or the Lid cup from the Glass jug and place ingredients into the jug.
- Place the Lid with the Lid cup back onto the Glass jug. Do not exceed the maximum indicated level.
- Using the Speed dial, select the desired blending speed from 1, 2 or Pulse.
- The Pulse function remains on as long as the Speed dial is turned to the Pulse position. This can be used for greater control when blending, e.g. when chopping nuts or chocolate, or crushing ice.
- Speed setting 1 and 2 will provide continuous blending until the Speed dial is turned to the '0' position.

USING YOUR STAND BLENDER

- You can add further ingredients while blending. For this, remove the jug lid cup from the pouring hole.
- After you have completed blending, turn the Speed dial to the '0' position.
- Unplug the appliance, remove the Glass jug from the Base unit by turning it anticlockwise, refer to the (Fig 3) diagram on page 5. Then remove the Jug lid and pour the contents out.

STAND BLENDER TIPS

- A brief mix in the blender can rescue lumpy gravy or an egg based sauce that has separated.
- Food ingredients for blending should be cut into cubes (approximately 2-3cm), this will help achieving an even result.
- Never fill the Glass jug above the maximum level indicated.
- To ensure efficient mixing when blending dry mixtures, it may be necessary to stop the Blender and remove ingredients from the sides of the Jug with a spatula.
- When pureeing cooked or raw fruit or vegetables, cut into small pieces to help blending.
- When blending a variety of ingredients together, blend the liquids first and then add dry ingredients.
- Always ensure stones are removed from fruit and bones from meat as these can damage the blades.
- Do NOT blend hot liquids in your blender. Allow it to cool before blending.
- Always ventilate the Glass jug when pureeing warm ingredients. Lift the Jug lid cup out of the lid, after starting the blender.
- The matching 500ml sport bottle is a great accessory for taking your delicious home blended smoothie or milk shake on the go!!!

CARE AND CLEANING

- Wash the glass jug, lid, lid cup and sport bottle & lid in warm soapy water. These parts can also be cleaned in the dishwasher. Rinse and dry.

DO NOT IMMERGE THE BASE UNIT IN WATER

- Half fill the Glass jug with warm water and a small amount of detergent.
- Use the 'Pulse' function and hold for 1-2 seconds and release. Repeat 3-4 times.
- Remove the jug and rinse under running water.
- **CAUTION:** Take care when cleaning the blades as they are extremely sharp.
- **WARNING:** Do not remove the blade assembly from the jug base when cleaning, this could lead to an injury.
- To clean the Base unit, use a damp, soft sponge with detergent and wipe over.

SAFETY LOCKING SYSTEM

This Blender was designed with a safety locking system. Unless the Glass jug is positioned correctly and locked in place, the Blender will not operate. Follow the below steps to operate:

- Place the Base unit on the table with the front facing toward you.
- Place the Glass jug onto the Base unit with the handle to the right.
- Hold the Base unit with one hand and turn the Glass jug clockwise with the other hand holding the jug handle until you hear a click. The Blender is now ready for use.

RECIPES & TIPS

We have developed some handy recipes and tips for you to use with the Boutique Stand Blender. These include basics as crushing ice to making delicious vegetable purees and smoothies.

NOTE: The maximum processing time should not be any longer than 120 seconds to avoid damage to the motor and blades.

RECIPES - VEGETABLE PUREE

Ingredients

- 20-100g carrots
- 20-100g potatoes
- 20-100g onions
- 70-200g water

1. Cut vegetables into 2-3cm cubes.
2. Add ingredients to the glass jug.
3. Select setting 2 on the Speed dial and blend for 30-40 seconds.

RECIPES - FRUIT SMOOTHIE

Ingredients

- 200g fruit of your choice
- 50g ice cubes (25 x 25 x 25mm)
- 100g milk or yoghurt

1. Cut fruit into 2-3cm cubes.
2. Add ingredients to the glass jug.
3. Select setting 2 on the Speed dial and blend for no more than 120 seconds.

RECIPES - MILK SHAKE

Ingredients

- 1/2 banana
- 200-400g vanilla ice cream
- 150-300ml milk
- 30-60g chocolate syrup

1. Cut fruit into 2-3cm cubes.
2. Add ingredients to the glass jug.
3. Select setting 1 or 2 on the Speed dial and blend for 30-50 seconds.

RECIPES - POTATO & LEEK SOUP

Ingredients

- 150g potatoes
- 150g leeks
- 300g water

1. Cut vegetables into 2-3cm cubes.
2. Add ingredients to the glass jug.
3. Select setting 1 or 2 on the Speed dial and blend for 60-90 seconds.

RECIPES - PANCAKE BATTER

Ingredients

- 170g flour
- 8g salt
- 3 eggs
- 260ml milk
- 240ml water
- 50g butter

1. Add ingredients to the glass jug.
2. Select setting 1 or 2 on the Speed dial and blend for 60-90 seconds.

ICE CRUSHING

The maximum amount of ice should be 200g and the ice cubes should be no larger than 25mm x 25mm x 25mm. The maximum operating time must be less than 50 seconds.

Use the Pulse setting and alternate from turning on for 3 seconds, turning off for 3 seconds and perform this 7 to 10 times. Damage to the blades may occur if the ice crushing is any longer than above.

ICE SLUSH

For creating an ice slush mixture, the maximum quantity should be less than 800g and should be a ratio of 1 part ice to 3 parts water. The maximum operating time must be less than 90 seconds.

Use speed setting 2 or Pulse and combine 200g ice with 600g water.

Damage to the blades may occur if the ice crushing is any longer than above.

RECIPES - MANGO LASSY

Ingredients

- 1 cup chopped very ripe mango, frozen chopped mango, or canned mango pulp
- 1 cup plain yogurt
- 1/2 cup milk
- 4 tsp honey or sugar, more or less to taste
- Dash ground cardamom, optional
- Ice, optional

Method

1. Cut fruit into 2-3cm cubes.
2. Add ingredients to the glass jug.
3. Select setting 2 on the Speed dial and blend for no more than 120 seconds (90 seconds if ice is used).
4. If ice is being used, use cubes smaller than 25 x 25 x 25mm to avoid damage to the blades.
5. Blend a little more if required, after a 1-2 minute break for the motor to cool.

RECIPES - GREEN SMOOTHIE

Ingredients

- 1 ripe avocado, stoned, peeled
- 60g pkt Baby Spinach
- 1 Lebanese cucumber
- 1 Granny Smith apple, cored
- 2 cups (500ml) chilled coconut water
- 2 tsp finely chopped fresh ginger
- 1 lime, zested, peeled, coarsely
- 1 cup ice (25 x 25 x 25mm cubes)
- 1 tsp pepitas (pumpkin seeds)
- 1/2 tsp Black Chia seeds

Method

1. Cut fruit and vegetables into 2-3cm cubes.
2. Add ingredients to the glass jug.
3. Select setting 2 on the Speed dial and blend for no more than 120 seconds (90 seconds if ice is used).
4. Blend a little more if required, after a 1-2 minute break for the motor to cool.

For more inspirational recipes for your blender,
visit our website

www.morphyrichards.com.au

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene/> and/or <http://epsa.org.au/>

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