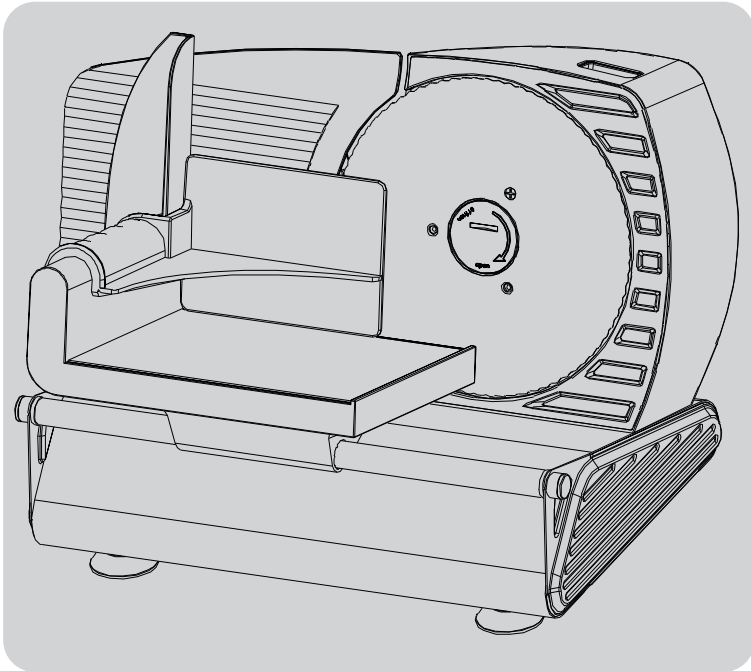


# morphy richards®

Smart Ideas for Your Life



## Electric Food Slicer



Model: MRFS33SSDC

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

For product hints and tips plus more join us at

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## 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.

- **WARNING:** Misuse of appliance could cause personal injury.
- **WARNING:** Do not leave the appliance unattended while operating.
- **WARNING:** Close supervision is necessary when any appliance is used near children.
- Make sure to remove all paper, protective film and cardboard before first use.
- To protect against electric shock, do not immerse power cord, plug, or appliance in water or other liquid.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not use the appliance outdoors.

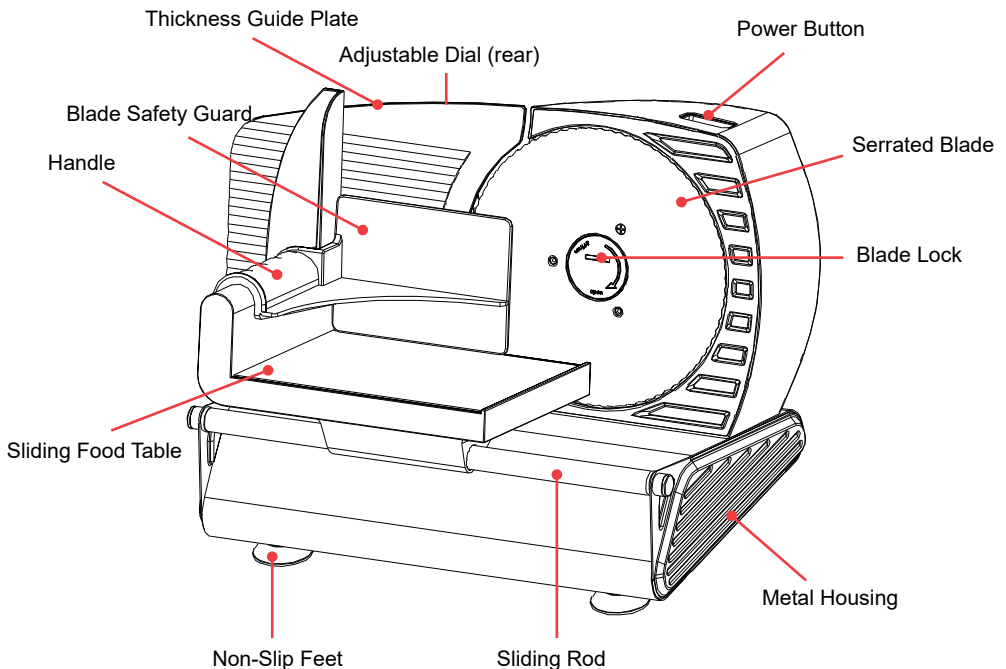
## IMPORTANT SAFETY INSTRUCTIONS

- Children should be supervised to ensure that they do not play with this appliance and children should be watched carefully.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.
- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- Switch off the appliance first, unplug from power outlet when not used, before putting on or taking off parts, and before cleaning.
- Switch off appliance before touching parts that move in use.
- Avoid contacting moving parts.
- Never slice food by hand.
- The appliance must be used with the sliding food table and the blade safety guard in position.
- Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the place of purchase for a replacement or repair.
- Do not let cord hang over edge of table or counter or touch hot surface.
- The blade is sharp. Hold only by the blade lock.
- Handle carefully when cleaning.
- Defrost frozen food before slicing.

## SPECIFICATIONS

<b>Model:</b>	<b>MRFS33SSDC</b>
<b>Colour:</b>	<b>Stainless Steel / Grey</b>
<b>Rated Power:</b>	<b>200W</b>
<b>Rated Voltage &amp; Frequency:</b>	<b>220-240V~ 50-60Hz</b>
<b>Blade Size:</b>	<b>190mm</b>
<b>Blade Speed:</b>	<b>90rpm</b>
<b>Adjustable Slice Thickness:</b>	<b>0 to 15mm</b>
<b>Dimensions (W x D x H):</b>	<b>390 x 281 x 288mm</b>
<b>Net Weight:</b>	<b>3.75kg</b>

## PRODUCT OVERVIEW



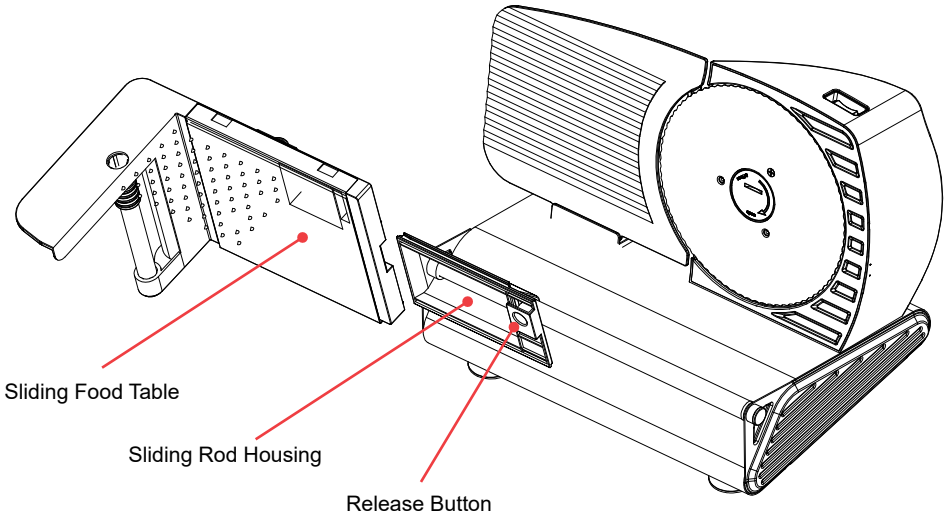
## BEFORE FIRST USE

NOTE: Your food slicer is suitable for cutting bread, meat, sausage, cheese, fruit and vegetables.

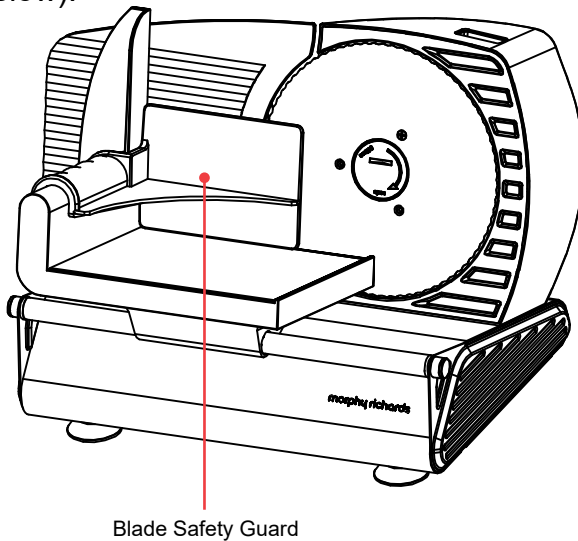
1. Remove all packaging materials.
2. Remove any stickers, protective film and labels from the appliance. Do NOT remove the rating label on the bottom of the appliance.
3. Clean all parts to remove any dust or manufacturing residue.
4. All slicing parts remove for thorough cleaning. Wash with a soft cloth or sponge and a mild soap. Rinse and dry.
5. Do NOT immerse the housing in water. Do not use chemical cleaners.
6. Use the appliance on a horizontal, flat and stable heat-resistant surface, away from a heating source and where it will not come in contact with water.
7. Unwrap cord from bottom of slicer, and put into the outlet
8. Move the sliding food table back and forth a few times to make sure it moves smoothly.
9. It is recommended that you defrost frozen food before slicing, otherwise you can cause damage to the motor.

## OPERATING INSTRUCTIONS

- Ensure the sliding food table securely attaches to the sliding rod housing (see diagram below).

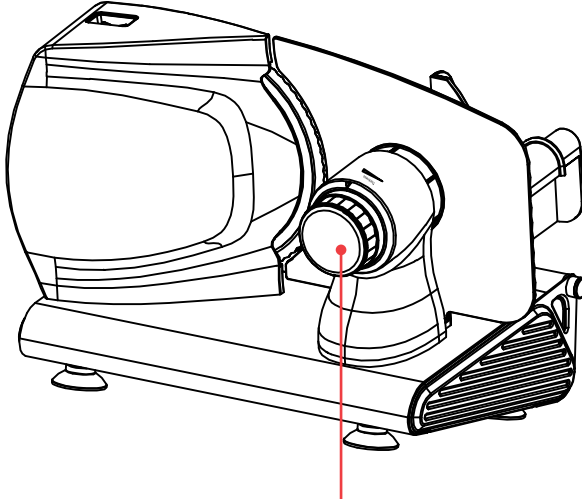


- Place the blade safety guard on the sliding food table (see diagram below).



## OPERATING INSTRUCTIONS

- Select the required slice thickness by turning the thickness adjusting dial (rear of unit). Turn the dial clockwise for thinner slicing and anti-clockwise for thicker slicing. The range of thickness adjusts from 0 to 15 mm.



Adjustable Dial (rear of unit)

- Plug the power cord into an appropriate power outlet.
- Place the food to be sliced on the sliding food table and press the blade safety guard onto the food and against the thickness guide plate.

NOTE: It is recommended not to exceed cutting food that is larger than 110 x 110 x 90mm (Length x Width x Thick)

- Turn on the appliance using the power button on the top of the unit and select continuous (I) or manually controlled slicing (II).
- When the blade is rotating, push the sliding food table toward blade. Move tray back and forth steadily. Keeping food gently pressed against the guide plate for even slicing.

## OPERATING INSTRUCTIONS

- Do not operate the food slicer continuously for more than 10 minutes. The motor may overheat.
- Switch the power off by clicking the power button to (O).
- Allow the slicer to cool down for 30 minutes before starting again.
- It is recommended that you defrost frozen food before slicing, otherwise you can cause damage to the motor.
- When you have finished slicing, unplug the unit from the power outlet.
- For safety and blade protection when storing, turn the thickness adjusting dial to align the guide plate with the blade.

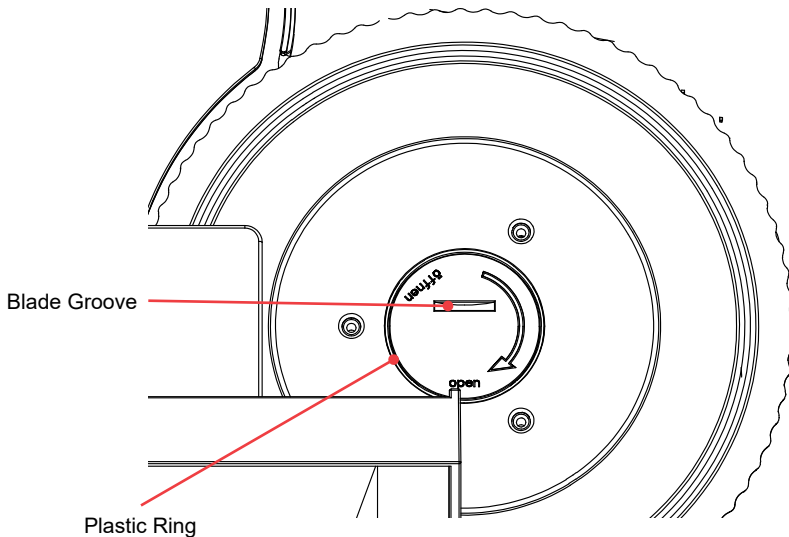
## CARE & CLEANING

- **WARNING:** Unplug the Food Slicer from the power outlet.
- All slicing parts can be removed for cleaning. Be extremely careful when cleaning the blade.
- Never use steel wool or scouring powder on any part of the slicer.
- Do NOT wash any part of the slicer in a dishwasher.
- The motor is concealed inside the housing. Never submerge in water.
- The motor is developed to never require oiling.
- Remove the Blade Safety Guard from the Sliding Food Table and remove the Sliding Food Table from the Sliding Rod housing by pressing the button on the housing. See page 6 of the manual.



## CARE & CLEANING

- Clean the Food Table with mild soap water.
- Use a coin in the centre groove of the blade and follow the arrow (clockwise) to remove the blade.
- It is recommended to wear a glove and remove the blade from the housing by the plastic ring in the centre of the blade.



- After cleaning, tighten the blade with a coin in the centre groove of the blade and turn anti-clockwise, in the opposite direction to the arrow.
- To clean the non-slip feet, use any grease removing cleaner, such as window cleaner or an alcohol cleaning wipe.

**NOTE:** Always align the thickness guide plate with the blade for safety and blade protection during storage.

## TIPS & HINTS

- Meat should be boneless. Fruit should be free of seeds.
- Foods with an uneven texture, like fish and thin steaks are often difficult to slice.

### HOT ROASTS: BEEF, PORK, LAMB, HAM

- When slicing warm boneless meats, remove from the oven at least 15 to 20 minutes before slicing. They will retain more natural juices and slice evenly without crumbling.
- Cut the meat, if necessary, to fit on food tray. If the meat is tied, turn off motor and remove strings one at a time, as strings should not be near the blade.

### SLICED CORNED BEEF OR BEEF BRISKET

- Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve meat drippings from brisket. Pat dry with paper towels. Remove excess fat.
- Slice well chilled brisket to desired thickness. To serve hot, place slices on a heatproof platter and moisten with small amount of reserved meat dripping. Heat in an oven for 30 minutes.

### CHEESE

- Chill thoroughly before slicing. Cover with foil to keep moist. Before serving, let cheese reach room temperature.

### FRUIT & VEGETABLES

- Slice many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for coleslaw), eggplant, and zucchini. Potatoes can be sliced thick for casseroles or thin for chips. Fresh pineapple can be sliced neatly. Remove the top first.

## TIPS & HINTS

### BREADS, CAKES AND COOKIES

- Freshly baked bread should be cooled before slicing.
- Use day old or slightly stale bread for thin sliced bread for toasting.
- The slicer can be used for all types of party breads, pound cake and fruit cake.
- For cookie dough, chill in refrigerator first and slice as desired.

## REGISTER YOUR PRODUCT

By having your product registered on the Morphy Richards customer portal, your details can be accessed quickly in the event that there is an issue with your product. Make it quick and easy to get the help you need, if you ever need it.



## 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.

Expanded 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>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

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