


FP404001 MUK REV 2

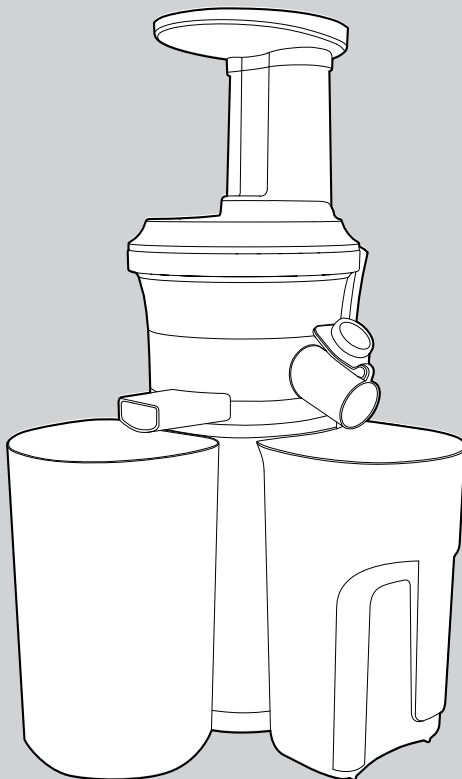
# morphy richards®

smart ideas for your home



## easy juice

 Please read and keep these instructions for future use



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\* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

## 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.

- 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.
- Children shall not play with the appliance.
- This appliance shall not be used by children.
- Keep the appliance and cord out of reach of children.
- For operation and 'Usage' refer to page 7.
- For care and cleaning refer to page 8.
- Always disconnect from the supply if left unattended and before assembling, disassemble or cleaning.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

In addition, we offer the following safety advice.

### Location

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

### Other safety considerations

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

### Product specific safety

- WARNING: Misuse of this appliance could cause personal injury.
- Do not clean the attachments under running water while they are in position.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

### 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).

Should the fuse in the mains plug require changing, a 3 amp BS1362 fuse must be fitted.

## Introduction

Congratulations on becoming a Morphy Richards Slow Juicer owner, the quick and easy way to your five-a-day with high quality nutritious juices.

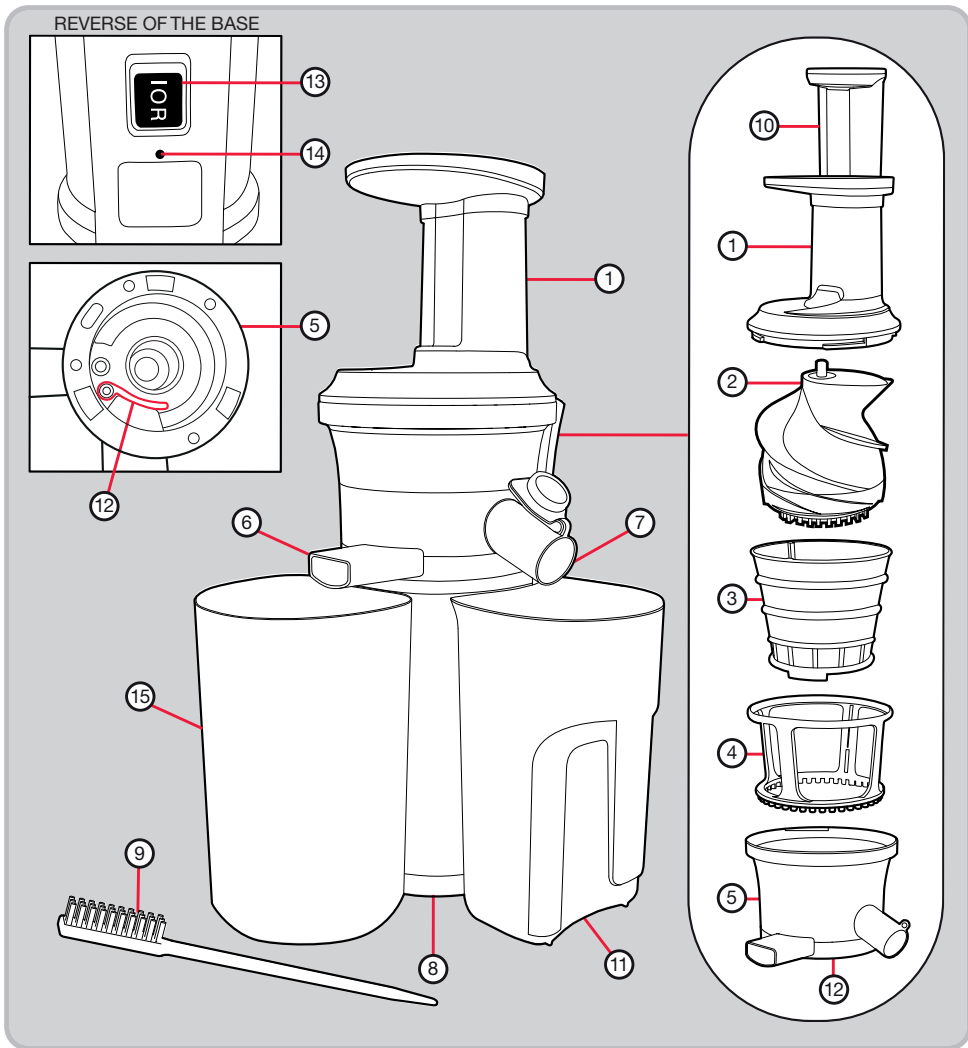
The method of extraction is masticating and pressing, using the screw-like auger similar to a mortar and pestle. The action tears open the food's cell membranes and releases deep-seated nutrients and enzymes. It also breaks up more of the phytonutrients, resulting in a richer coloured juice that retains more vitamins and minerals. The slow RPM ensures that the cellular structure of fruits and vegetables is kept intact. Thus, it preserves the precious enzymes and nutrients that are closest to their natural form, even from wheatgrass, soy, and leafy greens.

For better use and optimal results, please follow the instructions carefully. Please refer to this instruction manual if you are having technical difficulties or are unsure of usage of the appliance.

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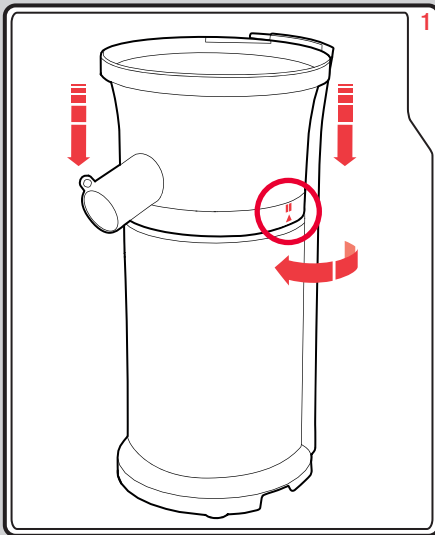
## Product Overview



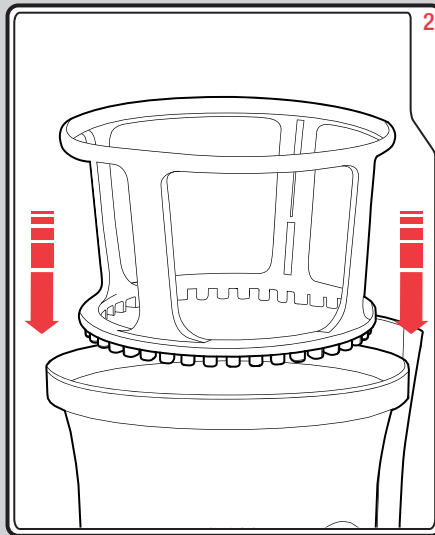
## Features

- |                       |                      |                     |
|-----------------------|----------------------|---------------------|
| (1) Hopper            | (7) Juice outlet     | (13) On/Off/Reverse |
| (2) Auger             | (8) Base             | (14) Reset Button   |
| (3) Micro-mesh Filter | (9) Cleaning Brush   | (15) Pulp Container |
| (4) Spinning Brush    | (10) Pusher          |                     |
| (5) Bowl              | (11) Juice Container |                     |
| (6) Pulp outlet       | (12) Extractor Seal  |                     |

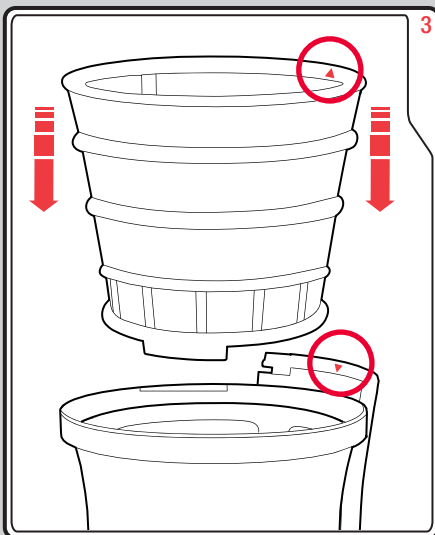
## Assembly Instructions



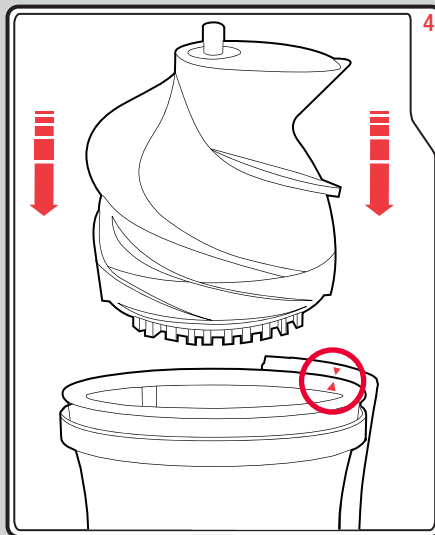
Place the bowl (5) onto the base (8), align the II with the arrow, rotate clockwise and lock into place.



Place the spinning brush (4) into the bowl (5).

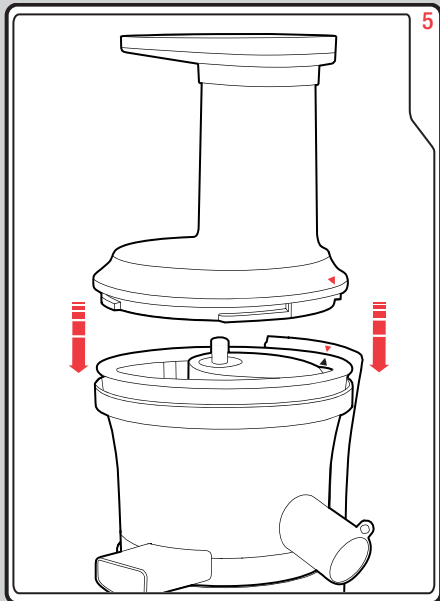


Place the micro-mesh filter (3) inside the spinning brush (4) and align the arrows.

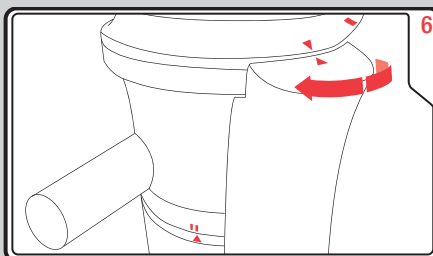


Place the auger (2) inside the micro-mesh filter (3) and rotate until it clicks into place.

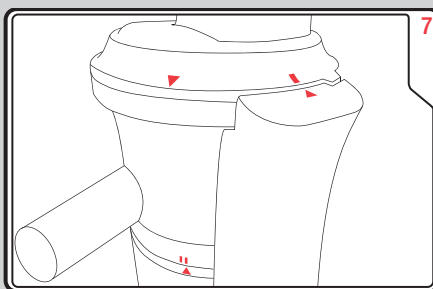
## Assembly Instructions



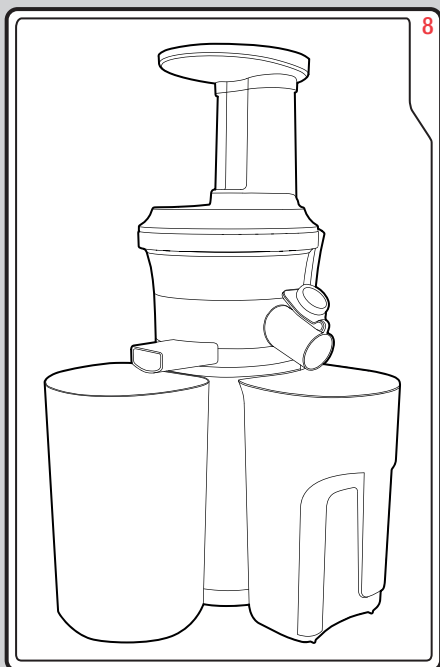
Place the hopper (1) onto the bowl (5).



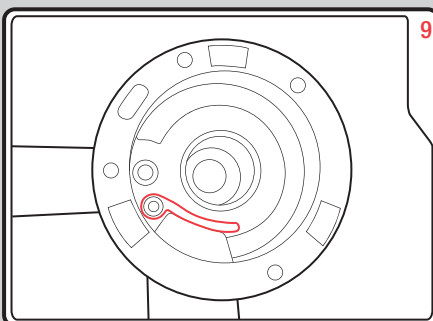
Align the arrows and twist clockwise.



Lock into place and plug in the unit.

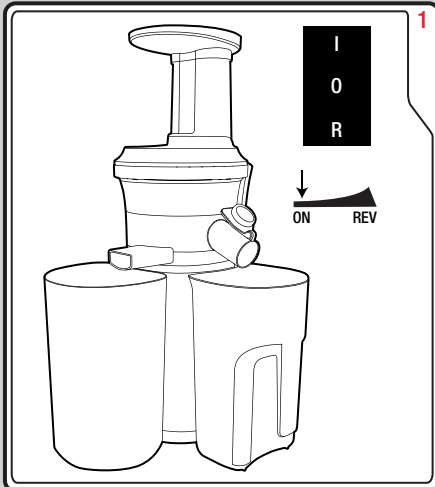


Place containers (11) under both the Juice & pulp outlets (6 & 7) underneath the bowl (5), there is a rubber pad called the Extractor Seal (12) which allows all of the juice only to discharge from the juice outlet.



Before juicing, please make sure the Extractor Seal (12) is fitted correctly to prevent any leakage.

## How To Use

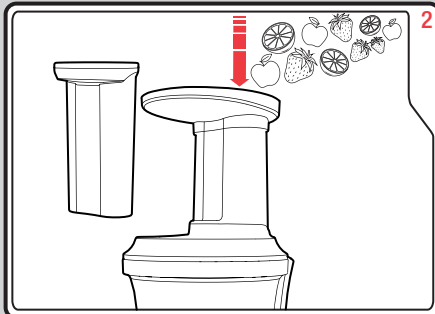


Your slow juicer has three settings.

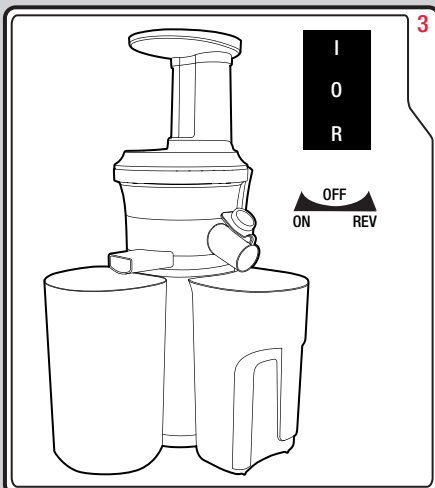
- "On" starts the motor/makes juice.
- "Rev" reverses the motor and is to be used only when food is stuck.
- "Off" stops the motor/turns off the unit.

Placing food into your slow juicer:

- Rinse food thoroughly before juicing.
- Be sure to cut food into pieces no larger than 5cm for optimal extraction, and remove any large, hard seeds and hard peel e.g. melon.



- Turn "On" your slow juicer, drop food into the hopper. Do not push, force or over fill. The pusher helps guide the fruit through the hopper. Insert food at a slow pace, allowing all the juice to extract.
- Hard skins such as melon, citrus and pineapple should be removed.
- Some splashing may occur when dispensing into the container.
- Stir juice before serving.

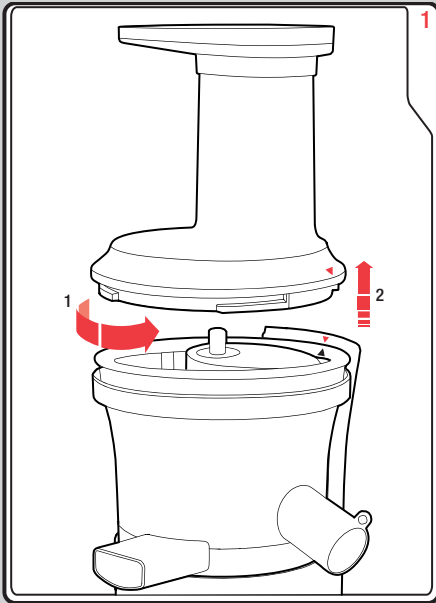


- The juice may contain small pieces of peel/herbs. Alternate soft and hard ingredients for optimum extraction.

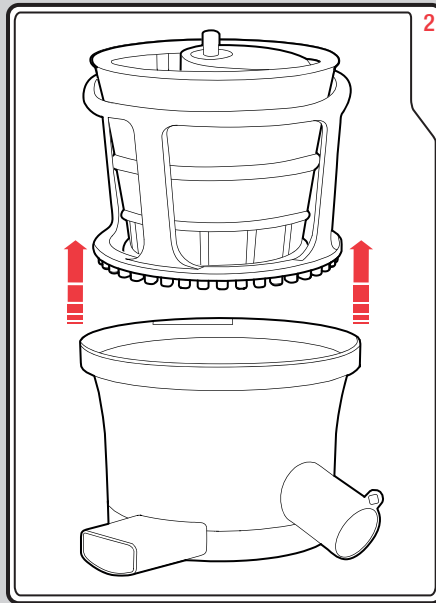
Turn "Off" when done.

- Ensure that hands are completely dry before touching the switch.
- Do not operate with an empty bowl.
- Left over juice should be immediately refrigerated or frozen.

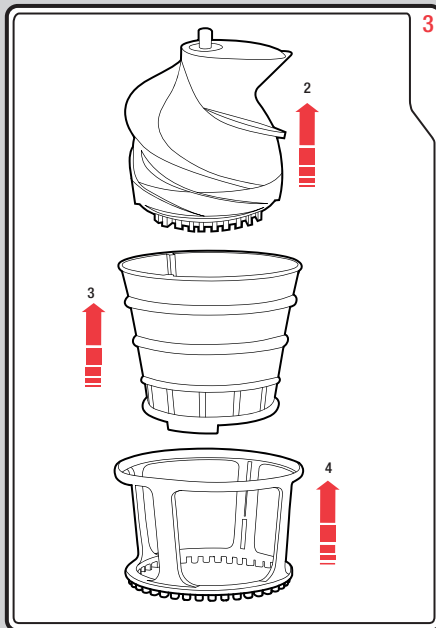
## How to Disassemble & Clean



Turn the unit "Off" and unplug at the wall. Twist anti-clockwise to unlock the hopper, lift and remove.



Lift out the auger (2), micro-mesh filter (3) and spinning brush (4) still attached together as one piece from the bowl (5).



Once separated from the bowl (5) lift out the auger (2), micro-mesh filter (3) and spinning brush (4) in order.

Use the cleaning brush (9) to clean thoroughly after use.

- The cleaning brush handle may be used to dislodge any pulp/skin trapped in the bowl.
- To remove all food from the bowl unplug the seal (12) and flush through with clean water.

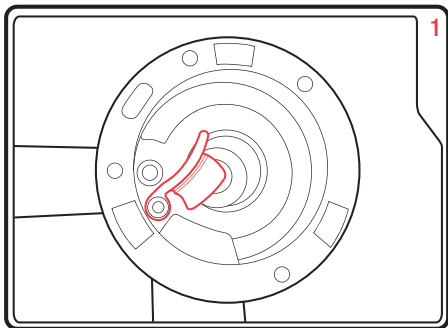
Ensure all attachments are dry after cleaning. (See cleaning tips on page 9).

- ⚠ Do not use metal sponge or scouring powders to clean, they can damage the machine.
- ⚠ No parts are dishwasher safe.
- ⚠ Do not immerse the base (8) in water. Use a damp cloth to clean.



## Cleaning Tips

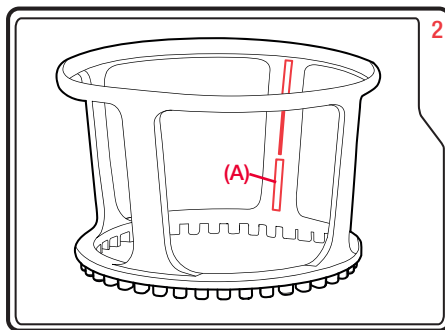
- Carefully clean the Spinning Brush (4) periodically by removing the silicone "brushes" to prevent staining or mould forming.
- Thoroughly rinse and clean immediately after each use to minimise staining.



- Make sure the Extractor Seal (12) pulled out completely when cleaning. Plug back in securely after cleaning to prevent leaks.
- **NO PARTS ARE DISHWASHER SAFE.**

- For best cleaning results, use warm water and washing up liquid.
- Do not use rough abrasives or harsh chemicals as they can scratch or damage the plastic.
- The micro mesh filter and rubber blades (A) should be cleaned immediately after use with the brush provided in hot soapy water. If a rubber blade (A) becomes dislodged carefully reinsert by sliding into the slot in the spinning brush.

Ensure the blade is the correct way round (use the one already in place as a guide).



## 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](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](https://www.facebook.com/morphyrichardsuk)

Twitter: @loveyourmorphy

Website: [www.morphyrichards.com](http://www.morphyrichards.com)

## Trouble Shooting

Problem	Possible Reasons	Solution
1 The bowl is stuck and does not detach from the base.	Excessive food in the bowl. Unknown substance in the bowl.	Press the reverse button for 3-5 seconds. Repeat the process 2-3 times. Then, push the bowl upwards while turning.
2 The hopper/lid is stuck.	Excessive food in the bowl. Unknown substance in the bowl.	Press reverse the button for 3-5 seconds. Repeat process 2-3 times. Then, press down on the top of lid while turning.
3 The motor is stuck or has stopped.	Excessive food in the bowl. Safety feature: automatic shutoff due to overheating.	Press the reverse button 3-5 seconds. Repeat the process 2-3 times. If the motor has stopped, allow it to cool, before trying again. Press the reset button <b>(14)</b> .
4 Leaking from underneath the bowl.	Extraction Seal not plugged in correctly.	Be sure to plug in the Extraction Seal tightly after cleaning.
5 Squeaking noise when juicing.	Friction between the auger and bowl or food.	Squeaking sound is perfectly normal. Do not run the juicer without any food.
7 Water mark or scratch on the auger.	Moulding marks during manufacturing process.	These marks and lines on the auger are perfectly normal.
8 Colour stain on the bowl, micro-mesh filter, auger or spinning brush.	Natural dye from food.	The Slow Juicer is BPA-free and chemical free on all attachments, therefore natural dye from food when juicing is perfectly normal. To reduce staining, rinse and clean immediately after each use. Diluted vinegar or bleach can also be used.
9 Mould in the silicone part of the silicone brushes from the spinning brush.	Poor cleaning.	Be sure to clean thoroughly by detaching the spinning brush. Do not forget to plug it back in before juicing.
10 Micro-mesh filter damage.	Frozen foods, large hard seeds or pips, unknown substance, or excess food in the bowl.	Refer to Instruction Manual for correct usage and juicing tips. Remember not to over-fill with food or force foods in.
11 Deformation of the attachments.	Exposed to heat or abrasive materials.	Do not clean any attachments in a dishwasher or use abrasive cleaners. The plastics tend to deform when exposed to high heat.
12 Too much pulp coming out.	Excess food in the bowl clogging up the micro-mesh filter or food not cut into small pieces.	Cut food, especially fibrous foods, into smaller pieces to avoid the fibres wrapping around the auger. Also input food at a slow pace allowing all the pulp to eject before adding more food.

## Recipes

Here are some recipe suggestions to get you started.  
For more inspiration please download the Cook and Create app.



## Detox

### Krazy Kale

#### Ingredients:

- 400ml**
- 1 handful kale (25g)
  - 1 handful spinach (25g)
  - 2 carrots, cut into batons (150g)
  - ½ cucumber including skin and seeds, cut into chunks (200g)
  - 1 slice lemon, peeled (12g)
  - 1 apple, core removed and quartered (150g)

- 200ml**
- Small handful kale (12g)
  - Small handful spinach (12g)
  - 1 carrot cut into batons (80g)
  - ½ cucumber including peel and seeds, cut into chunks (120g)
  - ½ slice lemon, peeled (8g)
  - ½ apple, core removed and quartered (75g)

### Simple Tonic

#### Ingredients:

- 400ml**
- 2 carrots, cut into batons (160g)
  - 2 oranges (195g peeled weight) quartered
  - 2 red apples, cored (300g) and each sliced into 8 pieces

- 200ml**
- 1 carrot, cut into batons (80g)
  - 1 orange (90g peeled weight) quartered
  - 1 red apple, cored (150g) and sliced into 8 pieces.

### Detoxifier

#### Ingredients:

- 400ml**
- 2 red apples, cored and quartered (275g)
  - 1 handful spinach (25g)
  - ¼ medium cucumber (95g), cut into chunks
  - 1 stick celery (50g), in chunks
  - ½ avocado (75g), peeled

- 200ml**
- 1 red apple, cored and quartered (125g)
  - Small handful spinach (12g)
  - ⅓ medium cucumber (40g), cut into chunks
  - 1 small stick celery (20g)
  - ½ small avocado, peeled (50g)

### Think Pink

#### Ingredients:

- 400ml**
- 50g cherry tomatoes
  - ½ lemon (24g) peeled and sliced
  - 430g watermelon, peeled and cut into chunks

- 200ml**
- 25g cherry tomatoes
  - slice lemon (12g) peeled
  - 215g watermelon, peeled and cut into chunks

## Rosy Glow

### Ingredients:

#### 400ml

- 1 red apple, (145g) cored and quartered
- 1 leaf (25g) red cabbage, torn to fit down tube
- 90g carrot, cut into batons
- 150g cucumber, cut into chunks
- 1 (185g) mango, peeled and stoned, cut into chunks
- 110g strawberries, hulled, chopped if large

#### 200ml

- ½ red apple, (75g) cored and quartered
- 1 small leaf (12g) red cabbage, torn to fit down feed tube
- 45g carrot, cut into batons
- 75g cucumber, cut into chunks
- ½ (95g) mango, peeled and stoned, cut into chunks
- 55g strawberries, hulled, chopped if large

## Energy

### Carrot Charm

#### Ingredients:

#### 400ml

- 450g carrots, cut into batons
- 2 (230g) green apples, cored and quartered
- 5g fresh ginger, peeled

#### 200ml

- 225g carrot, cut into batons
- 115g green apples, cored and quartered
- 2.5g fresh ginger, peeled

### Citrus Twist

#### Ingredients:

#### 400ml

- 80g pomegranate seeds
- ½ (105g) ruby grapefruit, peeled and segmented
- 15g slice lime, peel removed
- 2 oranges, peeled and quartered weight (220g)
- 1 carrot, cut into batons (110g)

#### 200ml

- 40g pomegranate seeds
- ¼ (55g) ruby grapefruit, peeled and segmented
- 7g slice lime, peel removed
- 1 orange peeled and quartered weight (125g)
- 1 small carrot, cut into batons (55g)

### Boost

#### Ingredients:

#### 400ml

- 1 orange, peeled and quartered weight (120g)
- 4 red apples (450g), cored and sliced
- Handful kale (25g)

#### 200ml

- 1 small orange, peeled and quartered weight (80g)
- 2 red apples, (210g) cored and sliced
- Small handful kale (12g)

## Pepper Power

### Ingredients:

#### 400ml

- 2 red peppers (280g), seeds removed, cut to fit down feed tube
- 205g cherry tomatoes
- 1 carrot (120g), cut into batons
- 10g parsley, leaves and stalks

#### 200ml

- 1 red pepper (140g) seeds removed, cut to fit down feed tube
- 100g cherry tomatoes
- 1 carrot (60g), cut into batons
- 5g parsley, leaves and stalks

## Pineapple Pick-me-up

### Ingredients:

#### 400ml

- 2 kiwi fruit (150g) skin left on, halved
- 2 oranges, peeled and quartered (275g)
- 2 chunks of pineapple, skin and core removed (150g)

#### 200ml

- 1 kiwi (75g) skin left on, halved
- 1 orange, peeled and quartered (130g)
- 1 chunk of pineapple, skin and core removed (75g)

## Get up and Go

### Ingredients:

#### 400ml

- 4 carrots (280g), cut into batons
- 2 green apples, cored and quartered (245g)
- 1 celery stick, halved (45g)
- 20g fresh parsley, leaves and stalks

#### 200ml

- 2 carrots (140g), cut into batons
- 1 green apple, cored and quartered (120g)
- Small celery stick (20g)
- 10g fresh parsley, leaves and stalks

## Green Juice

### Ingredients:

#### 400ml

- 2 green apples (235g), cored and quartered
- 25g spinach
- 1 cucumber, skin on (305g), cut into chunks
- 10g parsley, leaves and stalks

#### 200ml

- 1 green apple (120g), cored and quartered
- 12g spinach
- ½ cucumber, skin on (150g), cut into chunks
- 5g parsley, leaves and stalks

## Daily

### Beet and Citrus

#### Ingredients:

##### 400ml

- 1 beetroot, raw or cooked (65g)
- 1 orange, peeled and quartered (115g)
- 1 pink grapefruit, peeled and quartered (185g)
- Slice lime, peeled (12g)
- 1 red apple, cored and quartered (115g)
- 1 carrot (120g), cut into batons

##### 200ml

- 1 small beetroot, raw or cooked (35g)
- ½ orange, peeled (60g), halved
- ½ pink grapefruit, peeled and halved (90g)
- Slice lime, peeled (6g)
- ½ red apple, cored and quartered (60g)
- 1 small carrot (60g), cut into batons

### Berry Blast

#### Ingredients:

##### 400ml

- 200g strawberries, hulled
- 200g raspberries
- 200g blueberries

##### 200ml

- 100g strawberries, hulled
- 100g raspberries
- 100g blueberries

### Simply Apple

#### Ingredients:

##### 400ml

- 5 green apples, cored and quartered (550g)
- 4g piece of peeled fresh ginger

##### 200ml

- 2- 3 small green apples, cored and quartered (285g)
- 2g piece of peeled fresh ginger

### Simply Orange

#### Ingredients:

##### 400ml

- 5 oranges peeled and pith removed cut into quarters (peeled weight 530g)
- 5g fresh coriander, leaves and stalks

##### 200ml

- 2 oranges peeled and pith removed cut into quarters (peeled weight 270g)
- 2.5g fresh coriander, leaves and stalks

## Melon and Ginger

### Ingredients:

#### 400ml

- ¼ honeydew melon, peeled and deseeded, cut to fit down tube (315g)
- ¼ cantaloupe melon, peeled and deseeded, cut to fit down tube (180g)
- 2.5g fresh ginger, peeled

#### 200ml

- ⅛ honeydew melon, peeled and deseeded, cut to fit down tube (160g)
- ⅛ cantaloupe melon, peeled and deseeded, cut to fit down tube (90g)
- 1.5g fresh ginger, peeled

## Carrot Crush

### Ingredients:

#### 400ml

- 5 large strawberries, hulled (135g)
- 1 green apple, cored and quartered (115g)
- 5 medium carrots cut into batons (340g)

#### 200ml

- 3 large strawberries, hulled (75g)
- ½ green apple, cored and quartered (60g)
- 3 medium carrots cut into batons (170g)

## Pineapple Refresher

### Ingredients:

#### 400ml

- ½ large pineapple, peeled, core removed and cut into chunks (320g)
- ½ cucumber, skin on, cut into chunks (170g)
- ½ lemon, peel removed (18g)
- 1 large red apple, cored and cut into quarters (150g)

#### 200ml

- ¼ large pineapple, peeled, core removed and cut into chunks (160g)
- ¼ cucumber, skin on, cut into chunks (85g)
- Slice lemon, peel removed (9g)
- small red apple, cored and cut into quarters (75g)

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## Registering Your 2 Year Guarantee

Your standard one year product 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](http://www.morphyrichards.co.uk)

Or call our customer registration line quoting model and serial number, these numbers can be found on the base of the product.

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 either the Lifetime Blade Guarantee or the 1 or 2 Year 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 Batteries and damage from leakage are not covered by the guarantee.
- These guarantees do not confer any rights other than those expressly set out above and do not cover any claims for consequential loss or damage. These guarantees are offered as an additional benefit and do 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  
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