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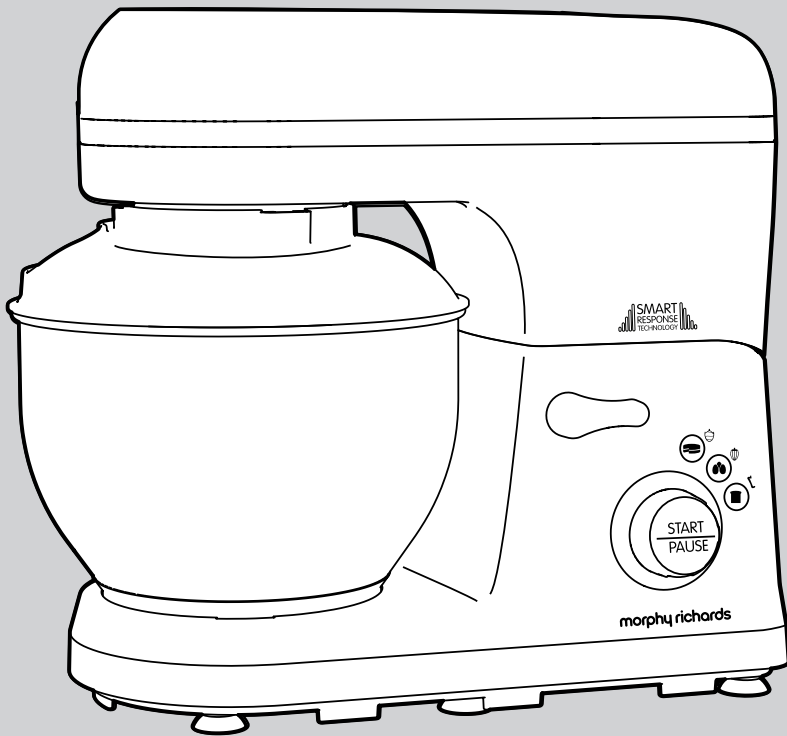
morphy richards®

smart ideas for your home



TOTAL CONTROL Stand Mixer

Please read and keep these instructions for future use



For competitions, product hints and tips and more join us at

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www.morphyrichards.com

* 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 shall not be used by children.
- 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.
- Keep the appliance and its cord out of reach of children.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move.
- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- For cleaning refer to page 10.
- Do not mix for longer than the time periods recommended in 'Usage' on page 7.
- Switch off the appliance and disconnect from the supply before cleaning accessories or approaching parts that move in use.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

Location

- 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.
- Do not place the appliance on or near a hot surface, such as a hot plate or radiant rings or near a naked flame.

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

- WARNING: To protect against the risk of electric shock, NEVER immerse the appliance body in water or in any other liquid and always ensure the electrical connections are kept dry.
- It is advisable to use the Bowl Cover on the bowl for whisking.
- Ensure the attachments have stopped rotating before lifting the mixer head upwards.

Other safety considerations

- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the appliance for anything other than its intended purpose.

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 13 amp BS1362 fuse must be fitted.

Introduction

Thank you for your recent purchase of this Morphy Richards Total Control Stand Mixer.

Your Stand Mixer comes with beater, whisk and dough hook accessories to make a multitude of dishes. Please read the instructions for information on how to use your Mixer before use.

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

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TOTAL CONTROL

Giving you the power to create with confidence.

Introducing the Total Control Stand Mixer the simple way to bring confidence to your cooking.

The Total Control Stand Mixer allows you to create delicious cakes, meringues and more with the confidence and reassurance the Smart Response Technology delivers.

Smart Response Technology allows you to have Total Control of the mixing process with the simple touch of a button. The Smart Response Technology gently feeds power into the mixer as you need it ensuring a constant speed is maintained giving you perfect results every time.

Either select from the pre-set automatic programs; bread dough, eggs or cake, add your ingredients by following the recipe and let the Total Control Stand Mixer do all the work for you.

Alternatively to personalise your recipe simply use the Total Control Stand Mixer on the manual setting by selecting your mixing speed. The Smart Response Technology will feed power gradually building to your chosen speed for the job at hand. Even with heavier mixtures the Smart Response Technology will gently feed power into the motor to ensure a constant speed is achieved for perfect results every time.

The Total Control Stand Mixer, giving you the power to create with confidence.



Automatic Programs

Speed Control

Product Overview



Features

- | | |
|----------------------------|-------------------------------|
| (1) Head Unit | (10) Bowl Locator |
| (2) Bowl Cover | (11) Attachment Sleeve |
| (3) Mixing Bowl | (12) Attachment Socket |
| (4) Head Release Lever | (13) Splash Guard |
| (5) Preset Cake Button | (14) Beater |
| (6) Preset Egg Button | (15) Dough Hook |
| (7) Preset Dough Button | (16) Whisk |
| (8) Start/Pause Button | (17) Mains Switch (Side Face) |
| (9) Variable Speed Control | |

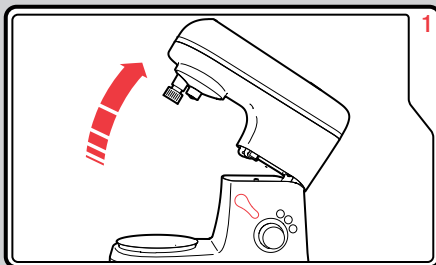
Before First Use

Before using your Stand Mixer for the first time, clean the Bowl Cover (2) Mixing Bowl (3) Splash Guard (13) and attachments (14),(15),(16) in warm soapy water. Dry thoroughly.

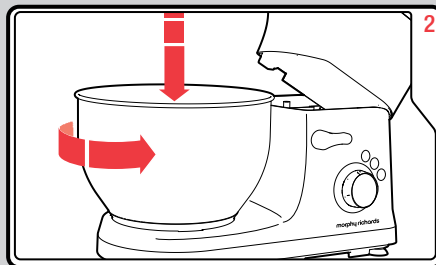
No parts are dishwasher safe.

Ensure the mains switch is in the on position '1'. This is positioned on the side of the mixer, near the mains cable entry point.

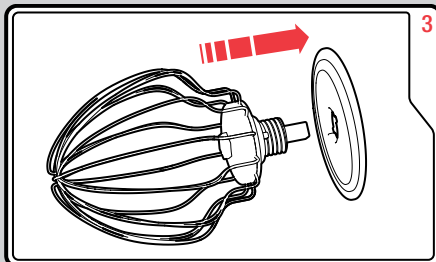
Using Your Stand Mixer



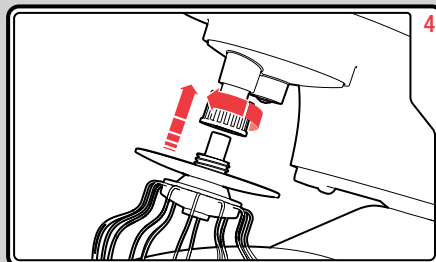
Press the Head Release Lever (4) and lift the Head Unit (1). The Head Unit will lock in the upright position. You will hear an audible click.



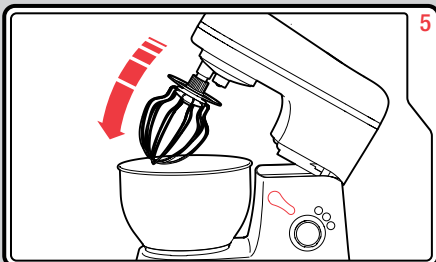
Place the Mixing Bowl (3) into the recessed Bowl Locator (10). Twist anti-clockwise to lock into place.



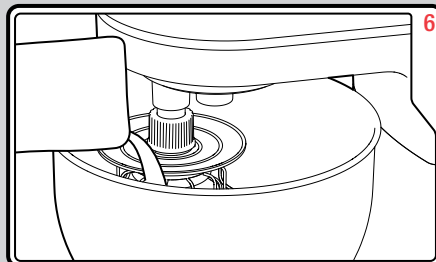
Place the Splash Guard (13) onto the required attachment (14),(15),(16). The Splash Guard will fix into the two notches on either side of the screw thread.



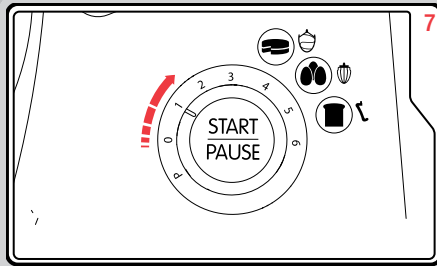
Place the attachment and Splash Guard into the Attachment Socket (12). Rotate the Attachment Sleeve (11) clockwise to secure into place.



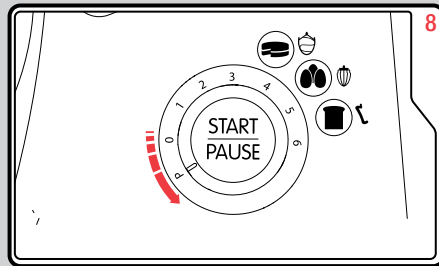
Press the Head Release Lever (4) and lower the Head Unit (1) pressing down until locked in position. (You will hear an audible click and the Lever will return).



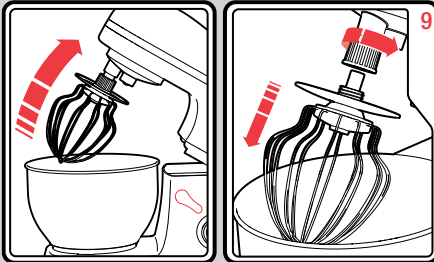
Add the ingredients to the Mixing Bowl (3). Do not exceed the maximum quantity (1.5kg).



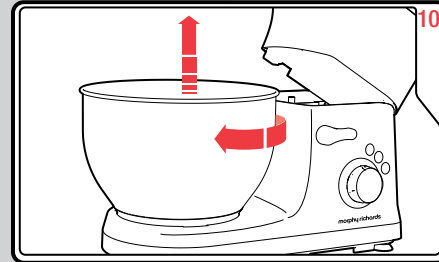
Turn the Speed Control (9) to position 1 to start the Stand Mixer, increase the speed as required.



Alternatively turn the Speed Control to position 'P' to pulse for short bursts.



When finished, turn your Stand Mixer off. Press the Head Release Lever (4) and lift the Head Unit (1). The Head Unit (1) will lock in the upright position. Rotate the Attachment Sleeve (11) anti-clockwise to release the attachment.



Twist the Mixing Bowl (3) clockwise to unlock and remove from your Stand Mixer before emptying its contents.

Usage

Your Stand Mixer features a safety cut out designed to protect the motor from overheating. To prevent overheating after 5 minutes of continuous use you will need to switch off your stand mixer and leave to cool for 10 minutes, especially important when mixing heavier mixtures. If your machine cuts out during mixing turn the Speed Control (9) to position '0' and leave to cool for 10 minutes.

The automatic programs are designed for longer run periods.

Maximum usage is calculated on the Mixer running at full speed and full load. On lower speeds such as the Preset Dough Program or lighter loads it may be able to run for longer periods without issue.

Capacity

Do not overfill the Mixing Bowl (3). Overfilling may cause damage to the mixer and other areas of your kitchen. The maximum quantity is 1.5kg.

Hot Food

Your Stand Mixer is capable of mixing hot foods, however the Mixing Bowl is made of stainless steel which may get hot during use.

Care must be taken when handling hot food and liquid in the Mixing Bowl.

Automatic Programs

Your Stand Mixer comes with 6 automatic programs, designed to perfectly whisk, knead and beat a range of cakes, breads and meringues to perfection. See page 12 for our automatic recipes.

Preset Cake Button (5)

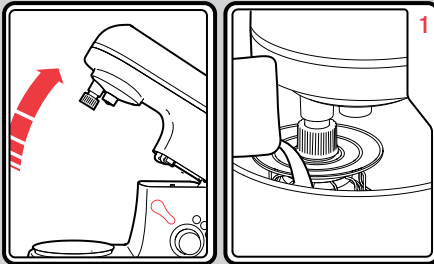
- 1 Using the Beater (14), setting 1 is used to mix cake batter for sponge cakes.
- 2 Using the Beater, setting 2 is used to make buttercream.

Preset Egg Button (6)

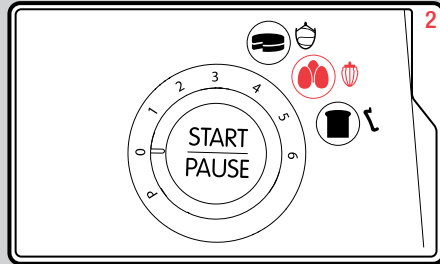
- 1 Using the Whisk (16) setting 1 is used to whisk egg whites for meringues or making desserts.
- 2 Using the Whisk, setting 2 is used to whip double cream.

Preset Dough Button (7)

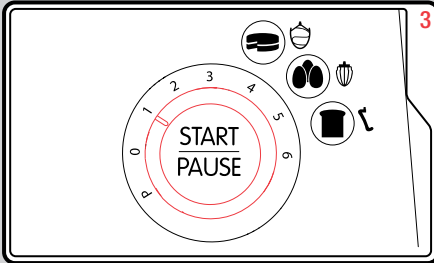
- 1 Using the Dough Hook (15), setting 1 is for making and kneading white bread dough.
- 2 Using the Dough Hook, setting 2 is for making and kneading granary bread dough.



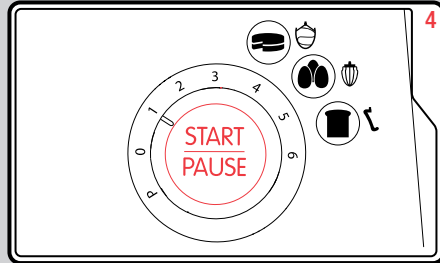
Follow steps 1-6 of 'Using Your Stand Mixer'. Insert the relevant Attachment (14),(15),(16) to the Head Unit (1) for the desired program.



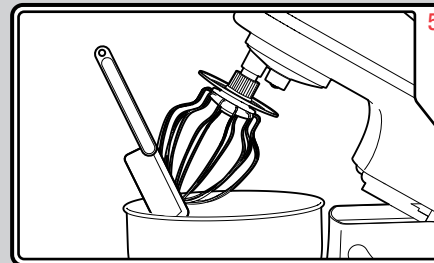
Press the Preset Button (5),(6),(7) for the desired Program /Attachment. The button will illuminate.



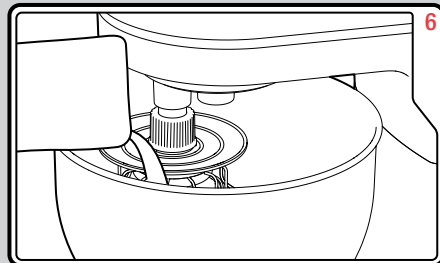
Turn the Speed Control (9) to position 1 or 2 to select the program. Your Stand Mixer will not start if set to any other speeds.



Press the Start/Pause Button (8). Your Mixer will start the mixing program.



On the cake preset, your Stand Mixer will pause part way through the programme and the button will flash. If required, scrape the sides of the bowl down with a spatula.



While paused, add any other ingredients (as required). Press the Start/Pause Button (8) to continue. When finished, your Stand Mixer will stop and all lights will extinguish.

Automatic Program Times

- While any automatic program is running, you can pause at any time by pressing the Start/Pause Button (8). Press the Start Button again to continue. Timings are in minutes/seconds.

Program	Attachment	Stage 1	Pause	Stage 2
• Cake -1 (02:30) Cake Batter	• Beater (14)	• 01:30	• Yes	• 01:00
• Cake -2 (03:00) Buttercream	• Beater (14)	• 01:30	• Yes	• 01:30
• Egg -1 (04:09) Egg Whites	• Whisk (16)			
• Egg -2 (03:00) Double Cream	• Whisk (16)			
• Bread -1 (10:00) White	• Dough Hook (15)			
• Bread -2 (10:00) Granary/ Wholemeal	• Dough Hook (15)			

The mixer automatically adjusts the speed and time according to the selected program.

Pausing

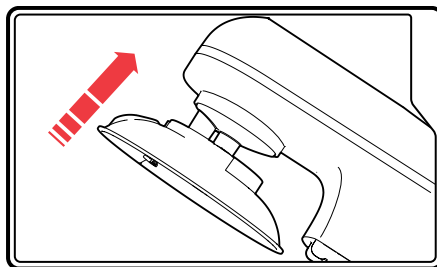
Pausing

The Cake programs will automatically pause part way through, enabling you to scrape the bowl down with a spatula or add ingredients (if necessary).

To pause your Stand Mixer while running any of the programmes, press the Start/Pause Button (8).

When paused, the selected Program Button will flash (highlighting the programme hasn't yet finished). Press the Start/Pause Button to continue. While paused, you can raise the Head Unit or allow the mixture to rest for up to 3 minutes.

Bowl Cover (2)



To prevent ingredients splashing out of the Mixing Bowl (3), or to stop flour becoming airborne, your Stand Mixer is supplied with a Bowl Cover (2). The Bowl Cover is fixed to the Head Unit (1) by pushing it onto the Head Unit when your Stand Mixer Head Unit is in the raised position.

Attach the Cover before fitting the attachment (14),(15),(16). It is advisable to place the Bowl Cover on the Mixing Bowl when mixing.

Attachments

Your Stand Mixer is supplied with three mixing attachments, each is designed for a specific task.

Beater (14)

Use the Beater for creaming butter and sugar, mixing cake mixes and making short crust pastry. When using the Beater it is recommended to use speeds 1-4 as higher speeds may cause splashing.

Dough Hook (15)

The Dough Hook is designed to knead dough for baking fresh bread.

Whisk (16)

The Whisk is ideal for whisking egg whites and cream. It is recommended to use the maximum speed with this attachment.

When beating egg whites, it will take roughly 2-3 minutes to achieve soft peaks. Mix a minimum of 4 large egg whites (200ml), use a maximum of 12 egg whites at one time.

Care And Cleaning

- Before cleaning, switch your Stand Mixer off and unplug from the mains.
 - Ensure your Stand Mixer has cooled completely before cleaning.
 - To clean the Main Unit, use a damp cloth. Do not immerse in water. Do not use any abrasive or solvent-based cleaner.
 - Wash the attachments in hot soapy water. Dry thoroughly.
- No parts are dishwasher safe.**
- **WARNING: Never immerse the main unit in water or other liquid.**

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](https://twitter.com/loveyourmorphy)

Website: www.morphyrichards.com

Recipes



We have developed delicious recipes for you to try with your new Total Control Stand Mixer. From meringues to granary bread, there is something to suit every taste.

The recipes provided give you only a few suggestions of what you can make with your new Total Control Stand Mixer. When you are used to working with your Mixer you will be able to easily adapt recipes for use from your favourite cookbooks.

Pre-programmed Recipes

Sponge Cake

Ingredients:

- 150g Caster sugar
- 150g Soft margarine
- 3 Eggs (beaten)
- 150g Self raising flour
- 2 level tsp Baking powder

To Serve:

- Jam
- Buttercream

Method:

- 1 Preheat the oven to 170°C / Gas Mark 4. Grease and line 2 x 8" sandwich tins.
- 2 Place all the ingredients into the Mixing Bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 3 Set the Mixer to Cake Program 1 and press the Start/Pause Button.
- 4 The Stand Mixer will run for 1½ minutes before pausing.
- 5 Using a spatula, scrape the sides of the Mixing Bowl down before pressing the Start/Pause Button again to continue the program. The Stand Mixer will run for a further 1 minute.
- 6 Divide the mixture between the two tins and bake for 25-30 minutes or until golden and springy to the touch.
- 7 Allow to cool in the tins for a few minutes before transferring to wire racks to cool completely.

Buttercream

Ingredients:

- 100g Soft margarine
- 200g Icing sugar

Method:

- 1 Place the ingredients into the Mixing Bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 2 Set the Mixer to Cake Program 2 and press the Start/Pause Button.
- 3 The Stand Mixer will run for 1½ minutes before pausing.
- 4 Using a spatula, scrape the sides of the Mixing Bowl down before pressing the Start/Pause Button again to continue the program. The Stand Mixer will run for a further 1½ minutes.
- 5 Use the buttercream to fill the sponge cake above.

Egg Whites

Ingredients:

- 6 large Egg whites (200ml)

Method:

- 1** Place the egg whites into the clean, grease free Mixing Bowl. Attach the Bowl Cover and Whisk to the Head Unit.
- 2** Set the Mixer to Egg Program 1 and press the Start/Pause Button.
- 3** The Stand Mixer will run for 4 minutes.
- 4** At the end of the programme, the egg whites are ready. If required, they can be mixed on the manual setting for longer, adding sugar to make meringues.

Whipped Cream

Ingredients:

- 300ml Double cream (minimum)
- 600ml Double cream (maximum)

Method:

- 1** Place the double cream into the Mixing Bowl. Attach the Bowl Cover and Whisk to the Head Unit.
- 2** Set the Mixer to Egg Program 2 and press the Start/Pause Button.
- 3** The Stand Mixer will run for 3 minutes.

NOTE: If you wish to whip whipping cream, use the manual settings.

White Bread

Ingredients:

- 650g Strong white bread flour
- 2 level tsp Salt
- 1 level tsp Sugar
- 15g Butter (softened)
- 1(7g) Sachet fast action yeast
- 400ml Warm water

Method:

- 1 Stir together the flour, salt and sugar.
- 2 Add the remaining ingredients to the Mixing Bowl. Attach the Bowl Cover and Dough Hook to the Head Unit.
- 3 Set the Mixer to Bread Program 1 and press the Start/Pause Button.
- 4 The Stand Mixer will run for 10 minutes before stopping.
- 5 Divide the dough between 2x1lb greased loaf tins or 1x2lb greased loaf tin. Leave in a warm place to rise for 1½ hours covered with a piece of lightly greased clingfilm.
- 6 When the dough has risen above the top of the tins, bake in a preheated oven at 210°C / Gas Mark 7 for 25-30 minutes or until the bread sounds hollow when the base of the loaf is tapped.
- 7 Allow to cool completely on a wire rack before cutting.

Granary Bread

Ingredients:

- 500g Granary bread flour
- 1¼ level tsp Salt
- 2 level tsp Sugar
- 25g Butter (softened)
- 1½ level tsp Fast action yeast
- 275ml Warm water

Method:

- 1 Stir together the flour, salt and sugar.
- 2 Add the butter and yeast to the Mixing Bowl, followed by the water. Attach the Bowl Cover and Dough Hook to the Head Unit.
- 3 Set the Mixer to Bread Program 2 and press the Start/Pause Button.
- 4 The Stand Mixer will run for 10 minutes before stopping.
- 5 Divide the dough between 2x1lb greased loaf tins or 1x2lb greased loaf tin. Leave in a warm place to rise for 1½ hours covered with a piece of lightly greased clingfilm.
- 6 Bake in a preheated oven at 210°C / Gas Mark 7 for 30 minutes or until the bread sounds hollow when the base of the loaf is tapped.
- 7 Allow to cool completely on a wire rack before cutting.

Manual Recipes

Egg Whites

Ingredients:

- 6 Large egg whites (200ml)

Method:

- 1 Place the egg whites into the clean, grease free Mixing Bowl. Attach the Bowl Cover and Whisk to the Head Unit.
- 2 Gradually increase the speed of the mixer from 0-6.
- 3 Whisk for approximately 3 minutes (or until soft peaks form).

Meringues

Ingredients:

- 6 Large egg whites (200ml)
- 240g Caster sugar

Method:

- 1 Place the egg whites into the clean, grease free Mixing Bowl. Attach the Bowl Cover and Whisk to the Head Unit.
- 2 Gradually increase the speed of the mixer from 0-6.
- 3 Whisk for approximately 3 minutes (or until soft peaks form).
- 4 Over the course of 3 minutes, add the caster sugar to the egg whites, a tablespoon at a time, mixing well after each addition.
- 5 Place dessert spoonfuls of the mixture onto baking sheets lined with baking paper. Bake in a preheated oven at 150°C / Gas Mark 2, for 15 minutes. Lower the temperature to 110°C / Gas Mark ¼ and cook for a further 2-3 hours until crisp and dry.

(Makes 18-24 meringues, depending on size).

Whipped cream

Ingredients:

- 300ml - 600ml double or whipping cream

Method:

- 1 Pour the cream in the Mixing Bowl. Attach the Bowl Cover and Whisk to the Head Unit.
- 2 Whip on speed 6 until desired thickness is achieved. The following times are a guide.
Double cream - 2 minutes
Whipping cream - 1½ minutes

Whipping cream due to the lower fat content will whip quicker than double cream. While the stand mixer is running you should monitor the cream to ensure it does not become over whipped.

Sponge Cake

Ingredients:

- 150g Caster sugar
- 150g Soft margarine
- 3 Eggs (beaten)
- 150g Self raising flour
- 2 level tsp Baking powder

To Serve:

- Jam
- Buttercream

Method:

- 1 Preheat the oven to 170°C / Gas Mark 4. Grease and line 2 x 8" sandwich tins.
- 2 Place all the ingredients into the Mixing Bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 3 Set the Mixer to speed 4 to mix for 1½ -2 minutes.
- 4 Using a spatula, scrape the sides of the Mixing Bowl down.
- 5 Set the Mixer to speed 4 to mix for 1½ -2 minutes, Scrape down the sides of the bowl with a spatula, if required mix for a little longer on speed 4.
- 6 Divide the mixture between the two tins and bake for 25-30 minutes or until golden and springy to the touch.
- 7 Allow to cool in the tins for a few minutes before transferring to wire racks to cool completely.

Buttercream

Ingredients:

- 100g Soft margarine
- 200g Icing sugar

Method:

- 1 Place the ingredients into the Mixing Bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 2 Beat the ingredients in the bowl for 1 minute on speed 2.
- 3 Using a spatula, scrape the sides of the Mixing Bowl down and beat on speed 4 for 1 minute. Scrape the bowl down again, and beat for a further minute on speed 4.
- 4 Use the buttercream to fill the sponge cake above.

Carrot Cake

Ingredients:

- 225g Light brown soft sugar
- 225g Self raising wholemeal flour
- 75g Rolled oats
- 1level tsp Bicarbonate of soda
- 1level tsp Mixed spice
- 1level tsp Salt
- 225g Carrots, finely grated
- 200ml Vegetable oil
- 3 Eggs (beaten)
- 1level tbsp Golden syrup
- Zest of 1½ oranges

Method:

- 1** Preheat the oven to 180°C / Gas Mark 4. Grease and line the base and sides of an 8" deep round cake tin.
- 2** Place all the ingredients into the Mixing Bowl in the order listed. Attach the Bowl Cover and Beater to the Head Unit.
- 3** Set the Mixer to speed 4 to mix for 1 minute.
- 4** Using a spatula, scrape the sides of the Mixing Bowl down.
- 5** Set the Mixer to speed 4 to mix for 1 minute. Scrape down the sides of the bowl with a spatula.
- 6** Pour the mixture into the prepared tin and cover the top of the tin with greaseproof paper to prevent over browning.
- 7** Bake in the oven for 1½ hours or until a skewer inserted into the cake comes out clean. Leave the cake to cool in the tin.
- 8** Once completely cold cut through the cake horizontally and fill with orange buttercream. Sprinkle the top of the cake with icing sugar.

Orange Buttercream

Ingredients:

- 100g Soft margarine
- 200g Icing sugar
- Zest of ½ orange

Method:

- 1** Place the ingredients into the Mixing Bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 2** Beat the ingredients in the bowl for 1 minute on speed 2.
- 3** Using a spatula, scrape the sides of the Mixing Bowl down and beat on speed 4 for 1 minute. Scrape the bowl down again, and beat for a further minute on speed 4.
- 4** Use the orange buttercream to fill the carrot cake above.

White Bread

Ingredients:

- 650g Strong white bread flour
- 2 level tsp Salt
- 1 level tsp Sugar
- 15g Butter (softened)
- 1(7g) Sachet fast action yeast
- 400ml Warm water

Method:

- 1** Stir together the flour, salt and sugar.
- 2** Add the remaining ingredients to the Mixing Bowl. Attach the Bowl Cover and Dough Hook to the Head Unit.
- 3** Mix for 10 minutes on speed 2.
- 4** Divide the dough between 2x1lb greased loaf tins or 1x2lb greased loaf tin. Leave in a warm place to rise for 1½ hours covered with a piece of lightly greased clingfilm.
- 5** When the dough has risen above the top of the tins bake in a preheated oven at 210°C / Gas Mark 7 for 25-30 minutes or until the bread sounds hollow when the base of the loaf is tapped.
- 6** Allow to cool completely on a wire rack before cutting.

Granary Bread

Ingredients:

- 500g Granary bread flour
- 1¼ level tsp Salt
- 2 level tsp Sugar
- 25g Butter (softened)
- 1½ level tsp Fast action yeast
- 275ml Warm water

Method:

- 1** Stir together the flour, salt and sugar.
- 2** Add the remaining ingredients to the Mixing Bowl. Attach the Bowl Cover and Dough Hook to the Head Unit.
- 3** Knead the dough for 10 minutes on speed 2.
- 4** Divide the dough between 2 x 1lb greased loaf tins or 1x greased loaf 2lb tin. Leave in a warm place to rise for 1½ hours covered with a piece of lightly greased cling film.
- 5** Bake in a preheated oven at 210°C / Gas Mark 7 for 25-30 minutes or until the bread sounds hollow when the base of the loaf is tapped.
- 6** Allow to cool completely on a wire rack before cutting.

Fruit Scones

Ingredients:

- 450g Self raising flour
- 2 level tsp Baking powder
- Pinch Salt
- 50g Block margarine or butter, softened cut into cubes
- 4 level tbsp Caster sugar
- 100g Sultanas
- 2 Large eggs
- 8 tbsp Milk

Method:

- 1 Preheat the oven to 210°C / Gas Mark 7. Lightly grease a baking tray.
- 2 Place the flour, baking powder and salt into the bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 3 Mix together for 20 seconds on speed 2.
- 4 Add the butter or margarine to the bowl. Mix on speed 4 for 1 minute. Shake the Mixing Bowl to loosen and mix for another minute on speed 4 until the mixture resembles crumbs.
- 5 Add the sugar and sultanas. Mix on speed 2 for 20 seconds to combine.
- 6 Replace the Beater with the Dough Hook. Beat the eggs with 8 tbsp of milk. Reserving 1tbsp for decoration add to the dry ingredients. Mix on speed 4 until the dough binds together. (Approximately 45 seconds).
- 7 Knead lightly on a work surface to remove any cracks. Pat or roll out to a thickness of 2cm. Using a fluted 6cm cutter dipped in flour cut out the scones and place on the baking tray.
- 8 Brush the tops of the scones with the remaining egg/milk mixture.
- 9 Bake for 10 - 15 minutes until risen and golden.

Cheese Scones

Ingredients:

- 450g Self raising flour
- 2 level tsp Baking powder
- 2 level tsp Mustard powder
- Pinch Salt
- 60g Block margarine or butter, softened cut into cubes
- 150g Cheddar cheese, finely grated
- 300ml Semi skimmed milk

Method:

- 1 Preheat the oven to 210°C / Gas Mark 7. Lightly grease a baking tray.
- 2 Place the flour, baking powder, mustard powder and salt into the bowl. Attach the Bowl Cover and Beater to the Head Unit.
- 3 Mix together for 20 seconds on speed 2.
- 4 Add the butter or margarine to the bowl. Mix on speed 4 for 1 minute. Shake the Mixing Bowl to loosen and mix for another minute on speed 4 until the mixture resembles crumbs.
- 5 Add most of the cheese (reserving a small amount for decoration). Mix on speed 2 for 20 seconds to combine.
- 6 Replace the Beater with the Dough Hook. Reserving 2 tbsp milk for decoration add the rest of the milk and mix on speed 4 until the dough binds together. (Approximately 45-60 seconds).
- 7 Knead lightly on a work surface to remove any cracks. Pat or roll out to a thickness of 2cm. Using a plain 6cm cutter dipped in flour cut out the scones and place on the baking tray.
- 8 Lightly brush the tops of the scones with the remaining milk and sprinkle with cheese.
- 9 Bake for 10 - 15 minutes until risen and golden.

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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 its 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

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